Transmission of an established geographical indication of spirit drinks

HORINCĂ DE CĂMÂRZANA

EU No: PGI-RO-02004

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PGI

# Technical file

## Name and type

### Name/Names

HORINCĂ DE CĂMÂRZANA (ro)

### Category

9. Fruit spirit

### Applicant country(ies)

Romania

### Application language:

Romanian

### Geographical indication type:

PGI - Protected Geographical Indication

## Contact details

### Applicant name and title

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| Applicant name and title | S.C. CĂMÂRZANA CĂLIN S.R.L. |
| Legal status, size and composition (in the case of legal persons) | S.R.L. (Limited Liability Company), 3 members: Simion Marius Călin, Maria Călin, Iulian Vasile Călin  |
| Nationality | Romania |
| Address | LOCALITATEA CĂMÂRZANA, STRADA PRINCIPALĂ, NR. 330, COD POSTAL 447075, Judeţul Satu Mare, ROMANIA |
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| Phone | +40767 647 420 |
| E-mail(s) | palinca.calin@gmail.com |

### Intermediary’s details

### Interested parties’ details

### Competent control authorities’ details

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| Name of the competent control authority | Ministry of Agriculture and Rural Development |
| Address | B-dul Carol I, nr. 2-4, sector 3, cod postal 030163, oficiul postal 37, Bucharest |
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| E-mail(s) | relatii.publice@madr.ro, politici.indalim@madr.ro |

### Control bodies’ details

## Description of the spirit drink

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| Title - Product name | HORINCĂ DE CĂMÂRZANA |
| Physical, chemical and/or organoleptic characteristics | Physico-chemical characteristics: - minimum alcoholic strength at 20 °C is 40 % by volume of alcohol - methyl alcohol content: maximum 1 000 g per hectolitre of 100 % vol. alcohol- volatile substances content: minimum 200 g per hectolitre of 100 % vol. alcohol - hydrocyanic acid content: maximum 7 g per hectolitre of 100 % vol. alcohol Organoleptic characteristics: Clear, colourless immediately after distillation and straw yellow or golden yellow as a result of the ageing process, with a specific flavour and aroma depending on the type of fruit used, with subtle aromas and a slight hint of bitterness given by the plum stones in the case of the plum horincă, without foreign odours or flavours.- Plum Horincă de Cămârzana has a pleasant plum taste, with a specific aroma of the variety of fruit that it is made of, with a slight hint of bitterness from the plum stones.- Pear Horincă de Cămârzana is colourless after production, characterised by smoothness and the aroma of pears. Upon ageing, pear Horincă de Cămârzana becomes yellowish, with pleasant reflections.- Apple Horincă de Cămârzana is translucent white immediately after production, with a slightly astringent taste, which improves significantly with age, becoming smooth and aromatic, in particular the Horincă de Cămârzana made from the Golden Auriu variety.- Cherry Horincă de Cămârzana, after being aged in oak barrels, acquires a pleasant cherry aroma and a fine aged bouquet. |
| Specific characteristics (compared to spirit drinks of the same category) | Specific characteristics (compared to spirit drinks of the same category) The specific characteristics of Horincă de Cămârzana comprise the traditional production method, the specific fermentation method in wooden recipients or, more rarely, in stainless steel or PVC tanks (which do not have a relevant impact on the fermentation process), the raw materials used, the distillation and redistillation, and the ageing in oak barrels, which yield, as a result, a subtle and smooth spirit. The distillate resulting from the redistillation process is brought to a strength of 40 % alcohol by volume by addition of spring water with a maximum hardness of 5 German degrees. Product quality is the most important characteristic that differentiates it from other products, and it is imparted by the special flavour, aroma, subtleness and colour. Horincă de Cămârzana is smoother than other spirits from other geographical areas, having a balanced composition of alcohols and esters. The fruit obtained in the geographical area accumulates sugar and more pronounced aromas thanks to the slower and delayed ripening which creates a balance between the sugars, acidity and aromas, influencing the quality of horincă and setting it apart from other similar drinks.  |

## Define geographical area

### Description of the defined geographical area

‘HORINCĂ DE CĂMÂRZANA’ is obtained exclusively in the following municipalities of Oaş area: Cămârzana, Târşolţ, Aliceni, Boineşti, Trip and Bixad.

### NUTS area

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| RO115 | Satu Mare |

## Method for obtaining the spirit drink

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| Title – Type of method | double distillation |
| Method | Horincă de Cămârzana is a Romanian traditional spirit obtained by alcoholic fermentation and double distillation of one of the following fruit: plums, apples, pears or cherries, whole or crushed, with or without stones. ‘Horincă de Cămârzana’ is produced from the Bistriţa plum variety, the local Peneghei variety being predominant.The apple varieties of this area include: Sovari – the famous Jonathan of Cămârzana (the only apple variety requested for export by the Dutch around 1980 due to its extraordinary taste and to its pulp firmness) and Parmen Auriu. As for pears, there is a local variety called Lunguţe or ‘old pears’, because they have been cultivated for a long time in the municipality, which have a very good yield when processed, namely 100 kg of pears result in 7-8 litres of ‘Horincă de Cămârzana’. For cherries, the local variety used for obtaining ‘Horincă de Cămârzana’ is Drondose. No additives or sugar may be added to the fruit during fermentation. The fruit is fermented in wooden tanks of different capacities. Stainless steel or PVC recipients which do not adversely affect the fermentation process and the quality of the end product may also be used.Distillation is performed in facilities containing 3 copper stills, of which one still of 500 litres and one still of 600 litres are used for the first distillation, while one still of 500 litres is used only for redistillation. The distillation may also be performed in distilleries located in the other municipalities within the geographical area, where the bottling process may also be performed.The result of the first distillation process is the ‘low-alcohol distillate’, whose alcohol strength is between 15 and 35° proof depending on the sugar content of the fruit subject to fermentation. The low-alcohol distillate is redistilled in a special tank used exclusively for this purpose. The ‘heads’ (vapours containing the most volatile substances) and the ‘tails’ (low-alcohol liquid, of low quality, high in impurities) are removed, so that the product obtained (the ‘middle’ or ‘heart’ of the distillate) is of best quality. The distillate resulting from the redistillation process is brought to a strength of minimum 40 % alcohol by volume by addition of spring water with a maximum hardness of 5 German degrees, established via laboratory testing of the drinking water used.The cooling system is made of copper, has a cylindrical shape, and is placed in a metal recipient having a capacity of 4 000 litres. The cooling water is directed to the distillation facility (*pălincie*) from a hill spring. The use of softened or distilled water is not prohibited or restricted.‘Horinca de Cămârzana’ is aged in oak barrels of different capacities for minimum 6 months. Ageing in oak barrels gives the product a straw yellow or golden yellow colour and smoothness. After the ageing period, the product is poured into recipients of various capacities, as requested, and is labelled in line with the legislation in force. Horincă de Cămârzana is bottled in the unit where it is produced. If the bottling were performed outside the geographical area, this would not adversely affect the quality of horincă.The product is bottled in the geographical area where the fruit is produced and where the distillation facility is located, avoiding additional expenditure for the transport of the raw material (fermented marc) and of the final product. The recipients used for bottling are 200 ml, 500 ml, 700 ml, and 1 litre bottles.  |

## Link with the geographical environment of origin

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| Title - Product name | HORINCĂ DE CĂMÂRZANA |
| Details of the geographical area or origin relevant to the link | 1. Details of the geographical area or origin relevant to the link: Cămârzana is located in the basin of the Lechincioara and Târșolț rivers. The area is surrounded by the Oaş Mountains and opens towards the Tur Valley.The average annual temperature is 8.5°C, and annual precipitation is high, with an average of around 800 mm. Early autumn frost occurs in the last ten days of September, while late spring frosts persist until the end of April. This climate is favourable for growing fruit, in particular plums, apples and cherries. The types of soil present here are luvisols with different levels of stagnogley and erosion. Most of the slopes have western, eastern or south-western exposure. Orchards occupy an area of 1 127 ha. Soil nutrients are supplemented by fertilisation with well fermented animal manure, as the land has low fertility and high acidity. Fruit tree species in the area have favourable conditions for growth and development, producing large numbers of fruit which is high in sugar and has a very high yield when processed into horincă. Fruit trees have been cultivated in the area since old times, as recorded also in the archives of the former Satu Mare county, where Cămârzana municipality was mentioned for the first time in 1490, under the name of ‘Cămârzan’. Several versions and legends exist that link the Cămârzana name with the founding of the first settlements in the area. Some legends concern the arrival of outlaws who found refuge in the forest from the authorities pursuing them, and who settled close to a spring called Fântâna Paştenilor, a name that is still in use today. The outlaws brought maidens with them, who were called ‘fairies’ due to their beauty. The place where they settled looks like a cămară (hidden place, hard to find), hence the name of cămara zânelor (fairies’ hidden place), which is supposed to be the origin of the name of Cămârzana municipality. In 1936, the parents of the manager of CĂMÂRZANA CĂLIN SRL bought, from Vastay Samuila, the stills, the oak barrels used for ageing and a Jewish house, which has been set up and kept as a memorial house close to the distillation facility.  |
| Specific characteristics of the spirit drink attributable to the geographical area | Specific characteristics of the spirit drink attributable to the geographical area: Horincă de Cămârzana is produced in Ţara Oaşului, Cămârzana Municipality, where the predominant hilly areas are very propitious to fruit tree growing; in particular the southern exposure, which gives the fruit a specific flavour, conveyed to the final product. The horincă production technology in the geographical area described in this technical file consists in separating large quantities, namely 1.5 - 2 l of ‘heads’ from each still and in a quicker completion of the distillation process, without including the ‘tails’ in the finished product.The quality of the finished product is better if the percentage of Bistriţa variety plums is higher than the percentage of plums of the local Peneghei variety and the aroma is that specific to the Bistriţa variety, the taste and smell harmonious.Among the apple varieties present in the area we can mention: Sovari – the famous Jonathan of Cămârzana (the only apple variety requested for export by the Dutch around 1980 due to its extraordinary taste and to its pulp firmness) and Parmen Auriu. As for pears, there is a local variety called Lunguţe or ‘old pears’, because they have been cultivated for a long time in the municipality, which have a very good yield when processed, namely 100 kg of pears result in 7-8 litres of ‘Horincă de Cămârzana’. For cherries, the local variety used for obtaining ‘Horincă de Cămârzana’ is Drondose. |
| Causal link between the geographical area and the product | Causal link between the geographical area and the product: Cămârzana is an exclusive area (within the Ţara Oaşului geographical area) in which Horincă de Cămârzana is produced. In the geographical area where horincă is produced, there is also a specific preparation method that uses spring water, free of salts, softened, to bring the spirit to the optimum strength at which it is consumed in the area.The presence of Horincă de Cămârzana at county festivals where spirits from all areas in the county competed was appreciated, the spirit winning various awards. Horincă de Cămârzana meets with appreciation at specialised fairs both nationally and internationally: The Grüne Woche Fair in Berlin, INDAGRA Fair in Bucharest, VINVEST Fair in Timişoara, EKOGALA International Food Products Fair in Poland. |

## Requirements under EU, national or regional legislation

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| Title | List of protected geographical indications recognised in Romania for spirit drinks. |
| Legal reference |  Order No 147 of 8 March 2005 approving the List of protected geographical indications recognised in Romania for spirit drinks. Order No 368 of 13 June 2008 approving the Detailed rules on the definition, description, presentation and labelling of traditional Romanian drinks.  |
| Description of the requirement(s) | Depending on the production technology, on the raw materials and the materials used, on the organoleptic qualities and physical and chemical properties, horincă is defined as follows: 1. Horincă is a traditional Romanian spirit produced exclusively by the alcoholic fermentation and distillation of plums (different varieties), whole or crushed, or of the must obtained from plums, with or without stones: a) the fermentation is performed in wooden tanks or in fermentation tanks or stainless steel recipients, depending on the plum production area, on the variety, and on the specific technology used; b) distillation takes place in directly-heated copper vats or in distillation facilities, at an alcoholic strength of no more than 86 % by volume, so that the distillation product has the flavour and aroma imparted by the fruit or fruits. Redistillation at the same alcoholic strength is authorized. c) having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol; d) in the case of horincă made from plums with stones, having a hydrocyanic acid content not exceeding 7 grams per hectolitre of 100 % vol. alcohol; e) with a maximum methyl alcohol content of 1 000 grams per hectolitre of 100 % vol. alcohol; f) ţuica may be called ‘horincă’ in Maramureş and Oaş geographical areas.g) the use of sweetening products, as defined in Article 2 point 2, is prohibited in the production of horincă; h) the use of flavouring substances and preparations, colorants, ethyl alcohol of agricultural origin or distillate of agricultural origin, as defined in Article 2 points 4, 7, 11 and 12 is prohibited in the production of horincă; i) blending (coupage), as defined in Article 2 point [sic], is allowed; j) the minimum alcoholic strength varies depending on the production technological process traditionally used in the area, but it is not below 40 % vol. for sale for consumption; k) the product is stored, kept and aged in wooden, stainless steel or glass containers.  |

## Supplement to the geographical indication

## Specific labelling rules

# Other information

## Supporting material

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| File name: | Reply DG AGRI - Ares (2017) 551666 - HORINCA DE CAMARZANA PGI-RO-02004.pdf |
| Description: | Reply DG AGRI -Ares (2017) 551666 |
| Document type | Other Document |

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| File name: | Reply DG AGRI - Ares(2018)777879 - HORINCĂ DE CĂMÂRZANA - PGI-RO-02004.pdf |
| Description: | Reply DG AGRI - Ares(2018)777879  |
| Document type | Other Document |

## Link to the product specification

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| Link: | http://www.madr.ro/docs/ind-alimentara/Dosarul-Tehnic-Horinca-de-Camarzana.pdf |