**Transmission of an established geographical indication of spirit drinks**

# TECHNICAL FILE

## Name and type

### Name(s) to be registered

ŢUICĂ DE ARGEŞ (ro)

### Category

9. Fruit spirit

### Application country(ies)

Romania

### Application language:

Romania

### Type of geographical indication:

PGI - Protected Geographical Indication

## Contact details

### Applicant name and title

|  |  |
| --- | --- |
| Applicant name and title | Asociaţia în Vederea Promovării Ţuicii de Morăreşti – Argeş şi a Produselor Tradiţionale (Association for the promotion of Morăreşti – Argeş fruit spirit and of traditional products) |
| Legal status, size and composition (in the case of legal persons) | Professional association, CIF 33929471, composition: 3 companies,SC Buzdugan International Company SRL,SC Ena Mugurel Construcţii SRL,SC Viorel Dac European Business SRL |
| Nationality | Romanian |
| Address | Comuna Morăreşti, Sat Morăreşti, nr. 204, Judeţul Argeş, Cod poştal: 117495, Romania |
| Country | Romanian |
| Telephone | +40747457162 |
| E-mail(s) | buzdugan.international@gmail.com  |

### Intermediary details

### Interested party details

### Competent control authority details

|  |  |
| --- | --- |
| Competent control authority details | Ministerul Agriculturii şi Dezvoltării Rurale (Ministry of Agriculture and Rural Development) |
| Address | B-dul Carol I, nr. 2-4, sector 3, codul postal 030163, oficiul postal 37, Bucharest |
| Country | Romanian |
| Telephone | +4-021-307-24-46 |
| E-mail(s) | relatii.publice@madr.ro, dopigp@madr.ro |

### Control body details

## ***Description of the spirit drink***

|  |  |
| --- | --- |
| Title – Product name | ŢUICĂ DE ARGEŞ |
| Physical, chemical and/or organoleptic characteristics | Physical and chemical characteristics:Alcoholic strength: minimum 37.5% vol.,Methanol content: maximum 1200g/hl 100% vol. alcoholVolatile substance content: minimum 200g/hl 100% vol. alcoholHydrocyanic acid content: maximum 7g/hl 100% vol. alcoholOrganoleptic characteristics:Appearance: clear liquid without particles in suspension, without sediments;Colour: straw-yellow to golden yellow following the ageing process;Taste: sweetish, with a prune flavour; Smell: slight hint of caramelised plums. |
| Specific characteristics (compared with spirit drinks of the same category) | The specific characteristics of Ţuica de Argeş are given by the distillation installation, which allows for a brief distillation, in a single stage, distillation method which was passed down from generation to generation, and by the raw material (varieties of plums with high content of dry matter), all of it improved by the locals’ skills.The resulting distillate maintains the flavour and sweetness specific to plums, qualities which set Ţuica de Argeş apart from other similar products which are subject to repeated distillations.When obtaining Ţuica de Argeş, only the middle part is kept, which contains the best alcohol vapours, eliminating the first quantity of distillate obtained (heads), which contain high amounts of methanol, aldehydes, acetic ether and the last quantity of alcohol, of a poorer quality (tails). |

## Define the geographical area

### Description of the defined geographical area

|  |
| --- |
| Ţuica de Argeş is the product obtained in the following fruit tree areas of Argeş County:-Bazinul Valea Topologului,-Bazinul Argeş, Bazinul Mărăcineni,-Bazinul Valea Vâlsanului,-Bazinul Râul Târgului, |

### NUTS area

|  |  |
| --- | --- |
| RO311 | Arges |

## Method used to obtain the spirit drink

|  |  |
| --- | --- |
| Title – Type of method | single distillation |
| Method | Ţuica de Argeş is produced using whole plums with stones, harvested at full maturity, belonging to Tuleu Gras, Grasă Românească, d′Agen, Vinete româneşti.Depending on the ageing period, there are three types of fruit spirit: Ţuică de Argeş, Ţuică Bătrână de Argeş and Ţuică Superioară de Argeş.The mature plums, harvested from orchards, are transported to the storing area and are placed in fermentation recipients. Fermentation takes place in barrels having capacities of 1500 - 5300 litres, made up of oak lags.Fermentation lasts for 8 to 16 weeks, depending on the temperature in the place where the barrels with plums are stored. The fermented plums turn to marc, which is the starting material from which the fruit spirit is made.Distillation is performed in the ‘povarna’ – a building hosting the stills in which the marc is distilled. The still has a capacity of 200 l and is made of 0.5 mm thick copper tin for food products. The still is handmade, without any welding, with all joints fastened with bolts.The still is mounted on a brick fireplace where the fire is made. The still is buried up to its shoulders, close to the cover. The fireplace is designed so that the fire has a circular track all around the bottom of the still and its shoulders.The still is fitted with a manual mixer with chain (on the bottom of the still) and blades (for the still walls). Moreover, it is connected to coolers that are always kept in a cold-water basin in order to ensure condensation of the alcohol vapours.The basin is made of wood, it has a capacity of approximately 3000 litres and is connected to a running water source for which permanent cooling is ensured. The excess of water flows out into another basin outside the distillery.Other basins can be found outside the distillery, in particular the ones collecting the remaining marc after boiling and alcohol extraction. This marc waste is used for fertilising the agricultural land of the family.For a better yield, the marc needs to be preheated before having it boil. Therefore, it is first put in wooden containers near the fireplaces and subsequently it is poured into the stills. The marc is boiled for 1.5 – 2 hours, while continuously mixing with the manual mixer so that the marc should not stick to the bottom and walls of the still and imprint the fruit spirit with smoke smell.The alcohol vapours rise above the cover, pass through the U-shape column, and enter the cooling cylinder mounted in the centre of the wooden basin. The cooling cylinder has double walls and two pipes above through which the cooling circuit is performed, as it is permanently covered with water. The alcohol vapours passing through the cooling column condensate and turn into liquid, which drips into an oak container with a capacity of approximately 33 litres.The first quantities of alcohol coming out, of 0.5 litres approximately (at approx. 65°C), are called heads and are collected separately, and shall not be consumed; they shall be used externally, as they have a high content of hydrocyanic acid and toxic alcohols. These alcohols come out from the distillate first because their boiling point is lower than the point for the ethyl alcohol resulting subsequently from distillation.Moreover, the last part resulting from the distillation, the tails, is also removed, because it consists of fat acids with high molecular mass, having unpleasant taste and smell, which would spoil the organoleptic quality of the fruit spirit. The fruit spirit is stored in wooden barrels for maturation and ageing. Preferably, oak lap barrels are used. The barrels are subject to metrological measurement and labelling; their capacity varies between 200 and 5000 litres.Ţuica de Argeş and Ţuica Superioară de Argeş are kept for ageing in oak barrels for a minimum of 6 months. Ţuica Bătrănă de Argeş is kept for ageing in oak barrels for a minimum of 3 years. |

## Link with the geographical environment of origin

|  |  |
| --- | --- |
| Title – Product name | ŢUICĂ DE ARGEŞ |
| Details of the geographical area or origin relevant to the link | Due to the temperate-continental climate, which is influenced by the presence of interferences of mountain and plane climate elements, the Argeş fruit tree area is propitious to plum tree growing.The area is characterised by the presence of podzolic, pseudogleysed soil. In addition, grey forest soil and brown or brown-reddish soil are present in the area.The multiannual average temperature is 90 – 100°C, and the multiannual average precipitations are 600 - 700 mm. The first autumn frosts occur late October and the last frosts are recorded in the second decade of April, while all later frosts are totally accidental.The link of Ţuica de Argeş with its production region is based on the long reputation of the production method tradition, of the taste quality due to inhabitants’ know how through the use of the local method.The production method developed locally consists in using fruit with stones, preheating the marc before making it boil, using a still mounted directly on the brick fireplace, performing natural maturation and ageing, without other additions. Due to the specifications of the distillation installation developed by the locals in this area, the distillation is performed in a single stage, and the resulting product maintains the sweetish taste and the plum flavour.After distillation, the fruit spirit is aged for at least 6 months in oak lap barrels. The wood is prepared at least 4 years before making the barrels.The oak wood extract confers antiseptic properties to the fruit spirit and the slow bio-chemical processes taking place during the ageing process transform the fruit spirit, giving it added smoothness and flavour.With time, the local method was passed down from generation to generation, maintaining its reputation both in the delimited geographical area and in the entire country.Ţuica de Argeş may also be bottled outside the geographical area and the fruit spirit is transported in cans and containers made of stainless-steel and plastic materials for food products. Ţuica de Argeş is bottled in grass recipients with a capacity of 500 ml.The fruit spirit transported outside the geographical area is marked out with tax bands pursuant to law: GD 44/2004 on the detailed rules for implementing Law 571/2003. |
| Specific characteristics of the spirit drink attributable to the geographical area | * the soils, the annual average temperature and the annual average precipitations give Ţuica de Argeş a specific taste and sweetness.
* the specific characteristics are given by the natural growing and development conditions in the area, which generally denote high potential for plum trees.
* it may be stated that the most significant characteristic is represented by the climate conditions of moderate temperature and multiannual average temperatures with values corrected depending on the land orientation.
* the exposure areas of the plum tree orchards are favourable, the soils are light, permeable, warm, protected from currents.
* from the standpoint of the chemical properties of the soil, they influence the reaction of the content of calcium carbonate, the humus reserve calculated for a depth of 50 cm in connection with the apparent density and with the level of humus in the area.
 |
| Causal link between the geographical area and the product | -The local populations and varieties of plums from which Ţuica de Argeş is made: Tuleu Gras, Grasă Românească, d'Agen, Vinete romaneşti give the fruit spirit its specific characteristics.- These varieties of fruit have the qualities required to obtain the particular product, due to the high content of dry matter (20.7%) obtained by the full maturation of the plums ripening, over a long period of time (July-October) at a moderate temperature.- Ţuica de Argeş has obtained international recognition by participating in the following exhibitions:* Gold Medal in the International Fair of Ljubljana in 1961 and in 1963
* The Agriculture and Food Fair: AGRA Slovenia, 2015;
* The International Green Week Berlin Fair, 2015-2016;
* The International Economic Fair sponsored by Initiative 16+1 Bosnia Herzegovina.
 |

## EU, national or regional requirements

|  |  |
| --- | --- |
| Title | List of geographical indications for spirit drinks protected and recognised in Romania. |
| Legal reference | Order No 147 of 8 March 2005 approving the List of geographical indications for spirit drinks protected and recognised in Romania. ORDER No 368 of 13 June 2008 approving the Detailed rules on the definition, description, presentation and labelling of Romanian traditional drinks. |
| Description of the requirement(s) | Description of the requirement(s): |
|  | Ţuica de Argeş is part of the category of spirits: Fruit spirit (rachiu), 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:1. plum 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 applied;
2. distillation is performed in direct fired copper stills or in distillation facilities, at alcoholic strength of maximum 86% vol., so that the distillation product has the flavour and taste of the fruit; redistillation at the same alcoholic strength is allowed;
3. with a volatile substance content equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol;
4. with a hydrocyanic acid content, for the fruit spirit obtained from plums with stones, of maximum 7 grams per hectolitre 100% vol. alcohol;
5. with methanol content of maximum 1.200 grams per hectolitre of 100% vol. alcohol;
6. depending on the ageing period, the product name ‘ţuică’ may be replaced by:

- "ţuică bătrână’ (old fruit spirit), obtained from distillates aged for minimum 3 years;- ‘ţuică extra’ (extra fruit spirit), obtained from distillates aged for minimum 7 years;1. the use of sweetening products, as defined in Article 2 point 2, in the production of ‘ţuica’ is prohibited;
2. the use of flavouring substances, flavouring preparations, colorants, ethyl alcohol of agricultural origin or distillate of agricultural origin as defined in Article 2 points 4, 5, 7, 11 and 12 in the production of ‘ţuica’ is prohibited;
3. blending (coupage), as defined in Article 2 point 17, is allowed;
4. product storing, keeping and ageing is performed in wooden, stainless-steel or glass containers.
 |

## Supplement to the geographical indication

## Specific labelling rules

|  |  |
| --- | --- |
| Title | Labelling -- ŢUICĂ DE ARGEŞ |
| Description of the rule | * Ţuica de Argeş minimum 6 months;
* Ţuică superioară de Argeş minimum 6 months;
* Ţuică bătrână de Argeş minimum 3 years.
 |

# Other information

## Supporting material

|  |  |
| --- | --- |
| File name | Reply DG AGRI - Ares(2017) 697728 - ŢUICĂ DE ARGEŞ- PGI-RO-02003.pdf |
| Description: | Reply DG AGRI -Ares (2017) 697728 |
| Type of document | Other |

## Link to the product specification

|  |  |
| --- | --- |
| Link: | <http://www.madr.ro/docs/ind-alimentara/2017/Dosarul-Tehnic-TUICA-DE-ARGES.pdf>  |