Transmission of an established geographical indication of spirit drinks

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# Technical File

## Name and Type

### Name(s)

Ţuică Zetea de Medieşu Aurit (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. Privat Silviu Zetea S.R.L. |
| Legal status, size and composition (in the case of legal persons) | S.R.L. (Limited liability company), single member |
| Nationality | Romania |
| Address | Strada Principală, nr. 540, Localitatea Medieşu Aurit, Judeţul Satu Mare, Cod Postal 447185, România. |
| Country | Romania |
| Tel.: | +40744.426.323 |
| E-mail(s) | contact@zetea.ro |

### Intermediary details

### Interested parties details

### Competent control authorities details

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| --- | --- |
| Competent control authority name | Ministry of Agriculture and Rural Development |
| Address | B-dul Carol I, nr. 2-4, sector 3, cod postal 030163, oficiul postal 37, Bucharest |
| Country | Romania |
| Tel.: | +4 -021 -307-24-46  |
| E-mail(s) | relatii.publice@madr.ro,dopigp@madr.ro |

### Control bodies details

## Description of the spirit drink

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| Title – Product name | ŢUICĂ ZETEA DE MEDIEŞU AURIT |
| Physical, chemical and/or organoleptic characteristics | Physico-chemical characteristics:Alcoholic strength: Min. 37.5% vol. and max. 86% vol.;Methyl alcohol content: max. 1200 g per hectolitre of 100 % vol. alcoholVolatile substances content: min. 200 g per hectolitre of 100% vol. alcoholHydrocyanic acid content: max.7g per hectolitre of 100% vol. alcoholOrganoleptic characteristics:Appearance: clear liquid, without particles in suspension, without sediment or opalescence; Colour: colourless – golden yellow to ruby;Taste and aroma: product with subtle flavour and taste, characteristic of the plums from which it was obtained, harmonious, specific without foreign nose and taste. |
| Specific characteristics (compared to spirit drinks of the same category) | The specific characteristic of Ţuica Zetea de Medieşu Aurit is given by the third distillation in traditional, direct fired stills, with discontinuous distillation, equipped with a simple dephlegmation system designed by the owner.  This technology, unique in Romania, referred to in the specialised literature as the “ZETEA method”, confers upon the end product a specific hint of refined drink, as compared to the other drinks of the same category. This characteristic is given mainly by the organoleptic, sensory properties, influenced to a certain extent by the physical and chemical characteristics falling within the margin of values accepted by domestic and European legislation. The triple distillation method, specific to Zetea products, whereby certain components are extracted, confers on the product specific characteristics, such as its fine taste. |

## Define geographical area

### Description of the defined geographical area

The geographical area for the production of the Ţuica Zetea de Medieşu Aurit product is the administrative area of Medieşu Aurit Municipality, which is part of Câmpia Someşului (Someşului Plain) and Dealurile Codrului (Codrului Hills).

Medieşu Aurit Municipality is situated in the eastern part of Satu Mare County. It is crossed by parallel 47 degrees and 49 minutes North latitude and meridian 23 degrees and 14 minutes East longitude.

### NUTS area

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| RO115 | Satu Mare |

## Method for obtaining the spirit drink

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| Title – Type of method | Triple distillation |
| Method | Ţuica Zetea de Medieşu Aurit is a spirit obtained from local populations and varieties of plums (Semisălbatice, Peneghei, Caieşti, Bistriţene, Agen, Stanley, Tuleu gras), harvested at full maturity without over-maturation.Plums, either whole or crushed with a special motorised crusher without cracking the plum stones, are fermented. Crushing the plums makes the fermentation process faster and shortens its duration.Ţuica Zetea de Medieşu Aurit is produced according to a special method, involving certain specific elements.‘Ţuica Zetea de Medieşu Aurit’ is produced by the alcoholic fermentation of fruit extract with stones, followed by triple distillation (successive distillation, discontinuous, with direct fired heaters and simple dephlegmation systems performing fractions under strict control). Distillation is performed according to a distillation curve, which finally gives the fruit spirit the flavour and taste specific to the fruit from which it is obtained and an alcoholic strength of between 37.5 and 86% vol. alcohol, depending on market demand and within the limits of the specific standards.No addition of alcohol as defined in Annex I(5), diluted or not, shall take place. After quantitative and qualitative acceptance of the plums, they are stored in wooden tanks or barrels (1000 litres – 6000 litres) for fermentation. Maceration extract fermentation is a technological stage lasting between 10 and 30 days depending on temperature, on the storage method, whether the plums are whole or crushed.Completion of the maceration extract fermentation process is established through organoleptic and laboratory methods. The organoleptic method consists in viewing the ‘bridge’ detaching from the walls of the fermentation tank as a result of fermentation.Distillation of the fermented maceration extract starts immediately after completion of the fermentation process. The distillation tanks are fitted with serpentine cooling systems made of stainless steel for food products, and the redistillation, rectification tank is also equipped with a dephlegmation system designed by the owner.The maceration extract is inserted in the direct fired distillation tank. The first distillation is performed until the alcohol in the maceration extract is depleted, which is established through the classical method of tasting and with flame. The alcohol vapour resulting from boiling condensates when passing through the serpentine cooler where water circulates in counter-current with the alcohol vapour.The product resulting from the first distillation, with an alcoholic strength between 15 and 35%, is generally stored in wooden or stainless-steel recipients. This is subject to the second distillation resulting in a product with an alcoholic strength of approximately 50%. This product is subject to the third distillation, where the dephlegmation system and distillation temperature control are used to make sure the fractions are correctly made. Consequently, the resulting product maintains its basic characteristics.When the evaporation process starts for the first alcohol vapours resulting from the redistillation process, the foreshots are be collected in a smaller recipient and the redistillation is pursued until organoleptic identification of the tails, which do not have to reach in the final product. The third distillation is performed according to the redistillation rules.The alcoholic strength is determined using different types of thermo-alcoholmeters and correction tables, helping to establish an exact alcoholic strength.The final distillate is stored in small capacity oak barrels (preferably between 300 and 700 l) and left for maturation and ageing for minimum 6 months in oak barrels.Bottling is performed in bottles of different contents, as well as in different recipients depending on the requests of the beneficiaries, in compliance with the legislation concerning labelling. Ţuica is produced in 3, 5, and 7 stars, depending on the specific standard.Production and bottling take place in the bonded warehouse sited in Medieşu Aurit Municipality, Satu Mare County, Romania, in compliance with European legislation.The identification elements have been protected by the registration of the intellectual property right since the 1990s.They do not represent a restriction to bottling, but a certification of the fact that ‘ZETEA’ products are only produced by those who comply with the specifications and have sound knowledge of the production method and observe the intellectual property rights.  As regards Ţuica Zetea, it is common knowledge that its production involves a lot of manual labour and the human factor has a decisive role in the process, which provides its traditional nature as well as uniqueness and specificity.In order to preserve these identification and recognition elements of the quality and traditional nature of Ţuica Zetea de Medieşu Aurit, it must be produced only by persons having (profound) knowledge of the production method, perfected over tens or even hundreds of years. |

## Link with the geographical environment of origin

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| Title – Product name | ŢUICĂ ZETEA DE MEDIEŞU AURIT |
| Details of the geographical area or origin relevant to the link | Details of the geographical area or origin relevant to the link:The main morphological factor of the region is the Someş River. The plain is undulating and the Oaşului hills stretch north to Medieş Vii Municipality.Due to the temperate-continental climate, Medieşu Aurit fruit tree basin is propitious to the growing of plum trees and other species.The area is characterised by the following soil types: luvisol with different levels of stagnogleysation, and eutricambosol.The soils North to Medieş Vii Municipality are in different stages of erosion, scraped, which appear as andesite conglomerates, volcanic tufa and porous volcanic rock gravel at the surface. These porous fragments are a basic source fertilising the soil profile and is propitious to plum tree growing.The annual average temperature is 9.1°C. The annual average rainfall is 736 mm. The first autumn frosts occur in October and the last spring frosts are recorded in April. |
| Specific characteristics of the spirit drink attributable to the geographical area | Specific characteristics of the spirit drink attributable to the geographical area In addition to the quality of plums, as raw material, the relation with the geographical environment and the origin is mostly based on the production method of Ţuica ZETEA.This method, unique in Romania, was developed in the geographical area of Medieşu Aurit, which is the only place it is used. |
| Causal link between the geographical area and the product |  Causal link between the geographical area and the product: The soil, the annual average temperature and the annual average rainfall give Ţuica Zetea de Medieşu Aurit a specific taste and sweetness.The specific characteristic of Ţuica Zetea de Medieşu Aurit is given by the third distillation in traditional, direct fired stills, with discontinuous distillation, equipped with a simple dephlegmation system designed by the owner. ‘ZETEA’ is the name of a family from Medieşu Aurit, a family with extensive experience, of more than a century, in the distillation of fermented fruit (macerate) to produce natural distilled drinks under various generic names.Over time, Ţuica Zetea de Medieşu Aurit has obtained numerous prizes and acknowledgments which, together with the product’s characteristics, have contributed to turning the Zetea brand into a brand representative of Romania.The presence of Ţuica Zetea de Medieşu Aurit was appreciated at the specialised exhibitions: The Berlin Exhibition - Grune Woche, the Brussels 2001 World Fair, Bucharest 1st Edition 16-17 December 2002 - General Union of Industrialists in Romania - National Exhibition, Autumn Celebrations in Vălenii de Munte, Ţuica Festival 4th Edition, 25-27 October 2001, NOVVIN, Bucharest, 2002, ALCOROM Exhibition of Alcoholic Drinks, 8th Edition, Bucharest, 21-25 February 2005. |

## Requirements in EU, national or regional

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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) | Description of the requirement(s):1. Ţuica is a traditional Romanian alcoholic beverage 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 ţuica 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 1,200 grams per hectolitre of 100% vol. alcohol; f) depending on the ageing period, the product name ‘ţuică’ may be replaced by: - ‘ţuică bătrână’ (old fruit spirit), obtained from distillates aged for at least three years;- ‘ţuică extra’ (extra fruit spirit), obtained from distillates aged for at least seven years; g) the use of sweetening products, as defined in Article 2 point 2, is prohibited in the production of ţuică; i) 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 ţuică; j) blending (coupage), as defined in Article 2 point 17, is allowed; k) the product is stored, kept and aged in wooden, stainless steel or glass containers.  |

## Supplement to the geographical indication

## Specific labelling rules

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| Title | Labelling -ŢUICĂ ZETEA DE MEDIEŞU AURIT |
| Description of the rule | Bottling is performed in glass bottles of different capacities, of up to a maximum of 3 litres, customised and registered as industrial models, as well as in different recipients depending on the requests of the beneficiaries, in compliance with the legislation concerning labelling.All labels and packaging will bear, on a mandatory basis, additional identification elements, specific to Zetea products.The production place of Ţuica Zetea, located in a Municipality named Medieşu Aurit has become a tourist attraction with documentary evidence dating back over 2000 years. This dates back to the era of the free Dacians, who left us the Dacian Ovens (archaeological site) and the Medieval era, when the Castle in Medieşu Aurit was built (15th - 16th Century), which is depicted on one of our labels.The production and labelling process observes the domestic and European regulations, bearing additional identification and guarantee elements (wax seal, figurative elements, producer signature, customised packaging, etc.) for better and more accurate consumer information. |

# Other information

## Supporting material

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| File name: | Reply DG AGRI - Ares(2017)697661 - ŢUICĂ ZETEA DE MEDIEŞU AURIT PGI-RO-02001.pdf |
| Description: | Reply DG AGRI -Ares (2017) 6976661 |
| Document type | Other |

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| File name: | Reply DG AGRI - Ares(2018)422968 - Tuica Zetea de Mediesu Aurit - PGI-RO-02001.pdf |
| Description: | Reply DG AGRI - Ares (2018)422968 |
| Document type | Other |

## Link to the product specification

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| Link: | http://www.madr.ro/docs/ind-alimentara/2017/Dosarul-Tehnic-TUICA-ZETEA-DE-MEDIESU-AURIT.pdf |