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| **Transmission of an established geographical indication of spirit drinks** |
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**I. TECHNICAL FILE**

***1. Name and type***

**a. Name(s) to be registered**

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| VINARS SEGARCEA (ro) |

**b. Category**

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| 4. Wine spirit |

**c. Applicant country(ies)**

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| Romania |

**d. Application language**

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| Romanian |

**e. Type of geographical indication**

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| PGI – Protected Geographical Indication |

***2. Contact details***

**a. Applicant name and title**

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| **Applicant name and title** | S.C. Domeniul Coroanei Segarcea S.R.L. |
| **Legal status, size and composition (in the case of legal persons)** | S.R.L. (Limited Liability Company) - producer and bottler |
| **Nationality** | Romania |
| **Address** | Strada Dealul Viilor, Nr. 108, Localitatea Segarcea, Cod postal 205400, Judeţul Dolj, Romania. |
| **Country** | Romania |
| **Telephone** | 0040 251 210 516 |
| **E-mail(s)** | info@domeniulcoroanei.ro |

**b. Intermediary details**

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**c. Interested party details**

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**d. Competent control authority details**

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| **Competent control authority name** | 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** | Romania |
| **Telephone** | +4-021-307-24-46 |
| **E-mail(s)** | relatii.publice@madr.ro |

**e. Control body details**

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***3. Description of the spirit drink***

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| **Title - Product name** | VINARS SEGARCEA |
| **Physical, chemical and/or organoleptic characteristics** | The geographical indication “VINARS SEGARCEA” is attributed to wine spirit obtained by distilling wine that is produced from grapes grown in the delimited geographical area.  Vinars Segarcea is a spirit drink produced exclusively by the distillation of wine or redistillation of a wine distillate at a maximum of 86% volume.  Physical and chemical characteristics:  - volatile substance content equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol;  - maximum methyl alcohol content of 200 grams per hectolitre of 100 % vol. alcohol;  - minimum alcoholic strength of the wine spirit is 38% by volume;  - no addition of alcohol, diluted or not, as defined in point 5 of Annex I to Regulation (EC) No 110/2008;  - no added non-wine alcohol;  - the wine spirit may only contain added caramel to adapt colour;  - the wine spirit must be aged in oak barrels for at least one year, where the capacity of the oak barrels used is less than 1 000 litres.  Organoleptic characteristics:  - appearance: crystal clear, no sediment or particles in suspension.  - colour: light golden-yellow, dark golden-yellow with amber reflexes.  - nose: complex with a rich bouquet and specific hints of oak, fine scents of vanilla, lime flowers, grape blossom and dried fruit, given by being aged in wooden barrels.  - taste: fine, complex with spicy oak flavours, sweet hints of wood, flower and ripe fruit, fine spirit and balanced acid, velvety harmonies with hints given by being aged in wooden barrels. |
| **Specific characteristics (compared with spirit drinks of the same category)** | The high calcium carbonate and rich iron oxide content of the vineyard soil, combined with the high aggregate temperature and aggregate number of hours of sunshine, as well as the specific wine grape varieties traditionally grown, lead to wines (raw material) that are relatively high in extract and that have a high mineral content, and are fine, balanced and typical of the area. Wines from this area have a typical and specific quality, with hints of velvety roundness thanks to the burnt tannins and lack of green tannins, leading to a distillate having a complex and rich bouquet, with specific hints, including fine vanilla notes, lime flowers, grape blossom and dried fruit, and a fine, complex flavour with aromas of flowers and ripe fruit, fine alcohol, balanced acidity, and a velvety mouth-feel. |

***4. Define geographical area***

**a. Description of the defined geographical area**

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| All stages of production of Vinars Segarcea starting from the growing of the grapevine, through processing of grapes, distillation of wine to ageing, dilution and blending, with the exception of bottling, occurs in the delimited geographical area of Segarcea controlled origin, which includes the following villages/towns located in Dolj county: Segarcea, municipality of Lipovu - villages of Lipovu, Lipovu de Sus; municipality of Cerat - villages of Cerat and Malaica. |

**b. NUTS area**

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| RO411 | Dolj |

***5. Method used to obtain the spirit drink***

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| **Title – Type of method** | distillation of wine or redistillation of a wine distillate |
| **Method** | Type of method: the wine to be distilled must be produced only in the Segarcea defined area and only from grapes grown in this area.  The wine for Vinars Segarcea may be obtained only in the DOC Segarcea geographical area, the boundaries of which are set out in the relevant piece of legislation.  Vinars Segarcea is obtained in a direct-flame discontinuous still by fraction separation or continuous still by fraction separation with no correction followed by ageing in oak barrels.  The quality of the wine spirit depends on the typical properties of the area, the quality of the starting wine, the still used and the skills of the distiller, as well as the maturing and ageing method and conditions.  The starting wine used for the production of the wine spirit must meet the following conditions: destemming and pressing may only be performed by pneumatic press in order to avoid tannins accumulating in the must, fermentation with or without maceration (no longer than 8 hours), not left to stand on the marc, regardless of the colour of the grapes. Ethanol fermentation takes place in stainless steel tanks or wooden barrels. Wines should contain no or very little sulphur, and the vineyard from which the wine comes should not be affected by grey mould.  Following the completion of the slow fermentation phase the tanks/barrels are filled up and the wine is protected with no more than 15 mg/L SO2. Until distillation, wine is kept on the lees at temperatures of less than 15 °C.  The wine used as starting material for distillation shall have the following properties:  Alcoholic strength 8.5-12.5% vol.  Total acidity (min.) 5.5 g/l C4H6O6  Volatile acidity (max.) 1g/l CH3COOH  Free sulphurous anhydride (max.) 65 mg/L  Reducing sugar (max.) 3 g/l  Wine chaptalization and/or added flavours are not allowed.  Wines (raw material) for distillates are relatively rich in dry extract and have a high mineral content, and are fine, balanced wines typical of the region.  Distillation:  Distillation is performed as soon as possible. The end of the distillation campaign is 31 May of the year following the grape harvest.  Vinars Segarcea is obtained in a Charente-type direct-flame discontinuous still by fraction separation or an Armagnac-type continuous still by fraction separation with no correction.  The stills are made of high-purity copper only, and no stainless steel or other metals are allowed.  The wine distillate obtained should be a colourless to light yellow clear liquid, having a particular and pleasant spirit taste and nose.  Distillation is performed at alcoholic strength of maximum 80% by volume, so that the distillation product should gain the specific flavour and taste. The distillation technology process takes place in the delimited Segarcea geographic indication area.  Maturation or ageing:  The wine distillate is analysed for its organoleptic and analytic properties and is diluted to 60-65% of alcohol by volume using softened/demineralized water. Ageing (maturation) takes place for a minimum of 1 year in oak barrels with a capacity of no more than 1 000 litres at temperatures below 18°C and 75-92% relative humidity. At the completion of the ageing the wine distillate is analysed for its organoleptic and analytic properties.  Obtaining the wine spirit:  Before its release for consumption as wine spirit, the aged wine distillate shall be subject to a technology to adjust the alcoholic strength and the organoleptic properties and to stabilise the physical and chemical composition.  Alcoholic strength adjustment implies dilution of the aged wine distillate up to a minimum alcoholic strength of 38% by volume. Dilution shall be performed using softened or demineralised water.  Natural extracts obtained from plants (mainly lime, acacia and grape flowers) may be used to improve the organoleptic properties (taste, colour, nose), while each producer keeps secret what natural extracts are used.  Dilution takes place in the geographical area because it is done with the addition of caramel and natural extracts from plants. This process will be followed by a minimum of 3 months of blending and stabilisation of the wine distillate, after which the producer will decide whether the resulting wine spirit is to be bottled.  The Vinars Segarcea final product is obtained after mixing and stabilising the aged wine distillate with softened/demineralised water, the caramel and the natural extracts obtained from plants.  With a view to physical and chemical stabilisation of the wine spirit, various filtrations and refrigeration may be performed.  The bottling of Segarcea wine spirit may take place either within or outside the delimited Segarcea geographical area.  Where bottled outside the demarcated area, Vinars Segarcea shall be transported in food tanks compliant with the tax legislation in force.  Bottling takes place under the close supervision of the producer; this translates into exclusivity and tradition as well as the rich experience of making quality products.  For bottling, only glass bottles may be used having the following contents (ml): 250, 375, 500, 750 or 1 000. Bottles must be closed using stoppers made of cork, cork derivatives or other materials permitted in international trade or using secure screw caps. |

***6. Link with the geographical environment of origin***

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| **Title - Product name** | VINARS SEGARCEA |
| **Details of the geographical area or origin relevant to the link** | Details of the geographical area or origin relevant to the link:  The properties and quality of wine spirits produced in this area are first of all due to the natural environment, including its human and non-human factors. It has been considered for many years that the geographical location, the climate, the structure and chemical composition of the soil and other factors have created the most favourable conditions for wine growing in this region.  The Segarcea viticulture area is part of the Muntenia and Oltenia Hills Wine Region, and, as it is situated just south of Craiova, it belongs to the historical province of Oltenia, whereas from the administrative point of view, it is part of Dolj County. The geographical location of Segarcea is 44 degrees and 10 minutes North latitude and meridian 23 degrees and 72 minutes East longitude.  Terrain. Segarcea is located in the central part of the Oltenia Plain, between the Jiu (East) and Desnăţui rivers (West), and is part of Desnăţui Plain. This interfluvial area is called the Segarcea Plain, which along with the Băileşti Plain forms the Desnăţui Plain.  The areas covered by vineyards are located in the southernmost part of Sălcuţa piedmont plain and on the predominantly South, South-West, and South-East-facing slope which makes the transition from Danube Terrace III to Sălcuţa plateau. This area is located between the 100 m and 150 m contour lines. The majority of the plantations are situated on relatively gentle slopes and plateaus. The high amount of solar radiation, the rich heliothermal resources and the low levels of precipitation are major factors in the high quality of the wine and of the distillates obtained from these wines.  Soil. Most of the vineyard soils have high calcium carbonate levels and are rich in iron oxide, which are important factors for the quality of the starting material wines and, implicitly, of the distillates obtained from the wines. Inarguably, soil plays a decisive role in making these distillates as it imparts a remarkable quality to the wine spirits.  Geology and lithology. In terms of its lithological composition the area is made up mostly of loess deposits, pleistocene clay loam and sandy loam rich in carbonates.  Climate. The climate is temperate continental with slight Mediterranean influences due to the frequent masses of air coming from the West and South-West, including tropical air from the South and air from Eastern-Europe. Multi-annual average temperature is 11.6oC. The annual precipitation level is 565 mm (50 years' average), of which 281 mm falls during the vegetation period. The duration of sunshine, temperature of the environment and atmospheric precipitation are essential features of the climate, which have a decisive impact on the biological, physiological and biochemical processes that occur in the vineyards and have an overwhelming importance in terms of quality and typicality of wines and wine spirits produced in Segarcea.  Hydrology and hydrography. From the hydrographic point of view the area concerned is part of the Danube hydrographic basin and is connected to it through the Desnăţui River, which drains most of the water in the area.  The variety is also a determining factor and, therefore, late-ripening varieties are recommended which have higher acidity and a more moderate alcohol content, i.e. mostly white grapes, however, red varieties are also included if made only into white or rosé wines with the lowest possible tannin levels. The allowed varieties are as follows: Sauvignon, Pinot Gris, Chardonnay, Tămaioasă Romanească, Tămaioasă Roză, Fetească Albă, Fetească Regală, Italian Riesling, Rhine Riesling, Viognier, Ugni Blanc, Merlot, Pinot Noir, Fetească Neagră, Gordan, Crâmpoşie, and Braghină.  All the pedoclimatic conditions favour grape-growing and wine-making to produce exceptional quality (starting material) wines. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | The geographic location, the climate and the chemical structure of the soil as well as other factors have created very favourable conditions for grape-growing in this region with a decisive impact on the biological, physiological and biochemical processes that occur in the vineyards and overwhelming importance for the quality and typicality of wines and wine spirits produced in Segarcea.  The duration of sunshine, temperature of the environment and atmospheric precipitation as well as the low humidity and the relative lack of rain, in most years, during the ripening and maturation stage provide the best conditions for the berries, which, at harvest, will have the highest quality and be most appropriate to produce the drink.  Most of the vineyard soils have high calcium carbonate levels and are rich in iron oxide, which are important factors for the quality and properties that are typical of the region.  In addition, the traditional Romanian varieties grown to produce the wine used for the production of the spirit drink provide the wine with an exceptional quality and properties typical of the region which allow for the production of typical distillates with a complex and rich nose with specific hints, including fine scents of vanilla, lime flowers, grape blossom and dried fruit, and a fine and complex velvety taste of flower aroma and ripe fruit, fine spirit and balanced acid. |
| **Causal link between the geographical area and the product** | Wine spirit has been produced in Segarcea for more than 100 years. The combination of pedoclimatic conditions with the grown traditional Romanian varieties allow for the creation of exceptional quality starting material wines displaying the typical regional properties that are essential to obtain wine spirits of renowned quality by the entire wine spirit industry in Romania.  Vinars Segarcea is obtained purely from wine produced by pressing at least 3 grape varieties, at least one of which should be a traditional Romanian variety, in line with ancient production methods.  No nitrogen fertilizers are applied on the plantations to produce grapes used for obtaining the wines that are distilled regardless of the cultivation cycle stage.  The traditional Romanian grape varieties (Tămaioasă Romanească, Tămaioasă Roză, Fetească Albă, Fetească Regală, Fetească Neagră, Gordan, Crâmpoşie, and Braghină) used for the starting material wine have been grown in the region since before 1900.  Vineyard soils have high calcium carbonate levels and are rich in iron oxide; therefore, the wines used for distillates are relatively rich in dry extract and have a high mineral content, and are fine, balanced wines typical of the region.  Vinars Segarcea is the first Romanian wine spirit to win a Gold Medal at both the Paris (in 1936 and 1950) and Ljubljana Fairs (in 1956).  It has also been mentioned in literature (the writer Impy Matheescu, in his famous book of poetry entitled, suggestively, 'Mărite vin', ['great/fat wine'], was so impressed by the quality and fame of Vinars Segarcea that he dedicated some verses to it). |

***7. Requirements under EU, national or regional legislation***

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| **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)** | ‘Vinars’ is a Romanian traditional spirit drink produced exclusively by the distillation at a maximum of 86% vol. of wine or fortified wine or by the redistillation of a wine distillate at a maximum of 86% vol.:  a) distillation is performed in distillation facilities at alcoholic strength of maximum 86% by volume, so that the distillation product should have the flavour and taste specific to the wine concerned;  b) volatile substance content equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol;  c) maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol;  d) the use of sweetening products, as defined in Article 2 point 2, in the production of ‘vinars’ is prohibited;  e) the use of caramel in the production of ‘vinars’, as defined in Article 2 point 3, in the production of ‘vinars’ is allowed only as a means to adapt colour;  f) the use of flavouring preparations, as defined in Article 2 point 5, in the production of ‘vinars’ is permitted only to improve the quality of the taste, colour and nose; only natural extracts from plants (mainly lime, acacia and grape flowers) may be used;  g) the use of flavouring substances, colorants, ethyl alcohol of agricultural origin or other distillate of agricultural origin as defined in Article 2 points 4, 7, 11 and 12 in the production of ‘vinars’ is prohibited;  h) blending (coupage), as defined in Article 2 point 17, is allowed;  i) the minimum alcoholic strength for consumption sale is 38% vol.;  j) depending on the ageing period, it is allowed, but not compulsory, to indicate the ageing period on the label as follows:  - V, ‘vinars’ (wine spirit) obtained from distillates aged for minimum one year;  - VS, ‘vinars superior’(superior wine spirit) obtained from distillates aged for minimum three years;  - VSOP, ‘Very Superior Old Pale’, obtained from distillates aged for minimum five years;  - XO ‘Extra Old’, obtained from distillates aged for minimum seven years. |

***8. Supplement to the geographical indication***

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***9. Specific labelling rules***

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**II. Other information**

***1. Supporting material***

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| File name: | Reply DG AGRI - Ares (2017) 225889 - VINARS SEGARCEA PGI-RO-02006.pdf |
| Description: | Reply to letter DG AGRI - VINARS SEGARCEA |
| Document type | Other |

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| --- | --- |
| File name: | Harta - VINARS SEGARCEA.docx |
| Description: | Map of the geographical area - VINARS SEGARCEA |
| Document type | Map |

***2. Link to the product specification***

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| Link: | http://www.madr.ro/docs/ind-alimentara/2017/Dosarul-Tehnic-VINARS-SEGARCEA pdf |