TECHNICAL FILE OF THE GEOGRAPHICAL INDICATION (GI) ‘ANÍS PALOMA MONFORTE DEL CID’

A. Name and category:

*Name:*‘Anís Paloma Monforte del Cid’

*Category:*Aniseed-flavoured *Spirit Drinks*

B. description:

Drink produced by the distillation of anise (*Pimpinella* anissum L.) and badane (*Illicium verum*) in neutral alcohol of agricultural origin.

*— physical, chemical and/or organoleptic characteristics:*

Alcoholic strength between 40 and 55 % vol.

Maximum sugar content: 50 g/l.

*Appearance:* Transparent, crystalline in colour.

*Odour:* Fresh, intense aroma of aniseed.

*Taste: aniseed-flavoured* alcoholic drink of the dry type.

— The specific characteristics of the drink in the category to which it belongs:

The "Anís Paloma Monforte del Cid" is characterised by a soft and delicate flavour, which distinguishes it from other distillates of dried anise, in which the aromas of plants or fruits used for their elaboration prevail.

C. definition of the geographical area concerned:

Province of Alicante, in the Community of Valencia.

D. method of production

The preparation consists of the distillation in neutral alcohol of agricultural origin of seeds of anise (*Pimpinella anissum)* and badane (*Illicium Verum*). Only the heating core is retained, since the heads and tails of distillation are set aside and may then be redistilled. Distillation is always carried out using copper stills, because of the ability of that material to lead heat quickly and in a uniform manner.

The obtained distillates are transferred into steel tanks, from which the fractions required for production are extracted. The minimum amount of distillate in the final product must be 20% in absolute degrees; The distillate is supplemented with alcohol, anise extract or star anise and water in the quantities necessary to reach the alcoholic strength and the taste of the final product. Because of its high alcoholic strength, this spirit must be supplemented with sugar in sufficient quantity to counterbalance the bitter taste given to it by alcohol, within a limit of 50 g / l.

Once the correction is made to the distillate, the product is filtered before being poured into steel tanks, where it will rest for at least ten days before bottling.

E. link to the environment or geographical origin

The origins of the "Anís Paloma Monforte del Cid" can be found in the Medio Vinalopó, comarca (region) of the province of Alicante with semi-arid climate in which the inhabitants of the municipalities of Monóvar, Novelda and Monforte del Cid, between others cultivated vines and anise, and between the seventeenth and eighteenth centuries several establishments started to produce spirits.

As in any wine area, the production of spirits was important for the land at the South of Alicante in that it made it possible to use the parts in excess from wine production. In this capital, there were nine distilleries in the 19th century and the export of spirits was one of the most important commercial activities for the port of Alicante. The extension of the areas planted with vines in the comarcas of Vinalopó during the eighteenth century (as confirmed by Cavanilles) and the nineteenth century led, in this same area, the spectacular development of distillate production (according to Madoz, in the middle of the 19th century there were eight establishments producing spirit in Novelda).

The addition of anise *(* *matafalúa,* *malahuva* or green anise, *Pimpinella anisum*) to the spirit, with a view to making it more pleasant, as done elsewhere in the Mediterranean, is typical of *comarca*. Indeed, anise is a plant well adapted to the semi-arid conditions of the zone, whose large-scale production is attested in the region by several testimonies (Cavanilles, Madoz) and can only be explained by the presence of establishments producing aniseed spirits.

In Monovar, temporary anise distilleries were established, which sold this product in large quantities in Madrid. In the shops, people would ask for a "Mono" (for Monóvar), to distinguish it from the anise produced in the territory of Chinchón.

At a time when producers were from the province of Alicante, nomads or illegal manufacturers, it was in the village of Monforte del Cid that in 1895 was established the first permanent aniseed distillery, founded by Mr Francisco Javier Salas Ródenas. The distillery constituted an example at the time, because of its modern practices. The drink was marketed under the ‘Anís Salas’ trademark which still exists.

The spirits, anise and anise-flavoured drinks, like many other traditional drinks, were associated with health. The medicinal properties of aniseed are very well known, but it should be noted above all that it is linked to the collective imagination. Thus, in Monóvar, it is deemed to facilitate digestion if it is drunk after meals. It even went so far as to attribute the low incidence in Monóva of the cholera epidemic of 1855 (which devastated much of the province and killed its prefect, Quijano, to whom was dedicated a pantheon-public garden in the capital) precisely to the habit that the inhabitants had to consume spirits and aniseed almost daily. We can read in Joaquim Amo's Uncle Canyís: " lo milló es beure mol vi i aiguardent", which means "the best is to drink a lot of wine and spirits ...".

In all of the South of the province of Alicante, the consumption of ‘Anís Paloma Monforte del Cid’ is associated with partying. In the evening, at home or outside of the door, in the street and in meetings, it was customary to drink it together with water (by mixing 1 volume of aniseed spirit with 5 volumes of water), a «nuvolet», a «canari» or a fresh «palometa». In this regard, it is necessary to state that the name ‘Paloma’ or ‘palometa’ (‘Palomita’ in valentian, the geographical area of origin of the product) is linked to the opalescent nature and the white intense colour that this beverage takes when it is mixed with water. As a consequence, the proportion of alcohol changes in which the essential oils obtained by the distillation of aniseed are dissolved. With the decrease of the degree of solubility micrometric droplets of these essential oils form which diffuse the light as it passes through the drink, giving it an intense white colour. Because of this characteristic "whiteness", the "Anís Paloma Monforte del Cid" stands out strongly from other drinks in which the proportion of anise essential oils is not as important.

The spirit ‘Anís Paloma Monforte del Cid’ is also very widely used to flavour certain confectionery products in a balanced way, without using more expensive aromatic substances or flavouring preparations which are often difficult to dose.

The identity importance of aniseed beverages among Alicantinos emigrated to Algeria (many of the most famous brands in Oran during colonization were created by people from the comarcas of Vinalopó, such as Galiana or Limiñana) was such that many of these Alicantinos, when they returned from Oran or Algeria, continued their production in Monforte del Cid, incorporating the result of their cultural and gastronomic exchanges with North Africa and their experience of French taste (mainly from southern France, with pastis-type anise).

F. regulations:

* Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, designation, presentation and labelling and the protection of the geographical indications of spirits and repealing Council Regulation (EEC) No 1576/89;

**G. name and contact details of the applicant**

Consejo Regulador de las Denominaciones Específicas Bebidas Espirituosas Tradicionales de Alicante

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**H. labelling**

The specific name ‘Anís Paloma Monforte del Cid’ appears on the labels.

It is also necessary to specify on the label whether the method of production is the ‘distillation’.

The product will be identified by an alphanumeric code which will be affixed during the bottling in such a way that it cannot be used again and to ensure the traceability of the product.

This mark of conformity will consist of the logo and the words ‘Consejo Regulador Denominaciones Específicas’ and ‘Bebidas Espirituosas Tradicionales de Alicante’.

**I. monitoring**

I.1- competent authority

Dirección General de Empresas Agroalimentarias y Pesca

C/Castán Tobañas, 77-46018 Valencia

Tel: 961247305

Fax: 961247933

E-mail:[Area\_calidad@gva.es](mailto:area_calidad@gva.es)

I.2- tasks

Organoleptic and/or analytical testing

Annual control of the spirit drink produced in each campaign by taking samples of the batches of ‘Anís Paloma Monforte del Cid’ for organoleptic and chemical analysis purposes in order to verify compliance with the parameters set out in section B and compliance with the other elements described in this technical information sheet.

Method of inspection

The checks referred to in the preceding paragraph shall be carried out at least once a year and shall be carried out by random sampling based on a risk analysis or by systematic sampling.