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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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| BRANDY DEL PENEDÉS (es) |

**b. Category**

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| 5. Brandy or Weinbrand |

**c. Applicant country(ies)**

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| Spain |

**d. Application language:**

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| Spanish |

**e. Geographical indication type:**

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| PGI - Protected Geographical Indication |

***2. Contact details***

**a. Applicant name and title**

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| **Applicant name and title** | Unió de Licoristes de Catalunya |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Spain |
| **Address** | 32, Via Laietana, 4ª planta, despacho 96 - 08003 Barcelona |
| **Country** | Spain |
| **Phone** | +34 934 546 158 |
| **E-mail(s)** | administracio@licoristesdecatalunya.com |

**b. Intermediary details**

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| **Intermediary name** | Ministry of Agriculture, Food and Environment Directorate-General for Food Industries, Subdirectorate-General for Distinctive Quality and Organic Farming. |
| **Address** | Paseo de la Infanta Isabel, 1 - 28071 Madrid |
| **Country** | Spain |
| **Phone** | +34 913 475 397 |
| **E-mail(s)** | sgcdae@magrama.es |

**c. Interested party details**

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**d.Competent control authority details**

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| **Competent control authority name** | Department of Agriculture, Livestock, Fisheries, Food and the Environment of the Directorate-General for Food, Quality and Agri-Food Industries of the Government of Catalonia |
| **Address** | 612-614, Gran via de les Corts Catalanes - 08007 Barcelona |
| **Country** | Spain |
| **Phone** | +34 933 046 700 |
| **E-mail(s)** | [dg06.daam@gencat.cat](mailto:dg06.daam@gencat.cat) |

**e. Control body details**

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| **Control body name** | Laboratorio de Diagnóstico General (LDG—CER) |
| **Address** | 111, C/ Comte Borrell, bajos - 08015 Barcelona |
| **Country** | Spain |
| **Phone** | +34 932 384 175 |
| **E-mail(s)** | inspeccion@ldggrup.net |

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

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| **Title – Product name** |  |
| **Physical, chemical and/or organoleptic characteristics** | Brandy del Penedés is the name given to the spirit drink produced from wine spirit, with or without the addition of wine distillate which has been distilled at less than 94.8% vol., provided that the wine distillate does not exceed a maximum of 50% of the alcohol content of the finished product. This brandy is aged in oak containers which enhance it with aromas which help to define the taste on the palate.  Physical, chemical and organoleptic properties:  Physico-chemical parameters  - Volatile substance content greater than 150 g/hl of alcohol at 100% vol.  - Minimum acquired alcoholic strength of 36% vol.  - Maximum methanol content of 200 g/l of alcohol at 100% vol.  - Maximum total reducing matter content of 20 g/l.  Organoleptic parameters  Colour: varies from amber to topaz, with tints of old gold.  It has an intense and warm aroma with traces of dried fruits, and a very lively bouquet, which may also contain spicy notes, such as cinnamon, vanilla or nutmeg.  On the palate it is rich in tannins, and has a lingering finish with aromatic nuances from the American or French oak, such as hints of caramel, toasted almond, vanilla, and roasted notes. It is also dry, on account of its low sugar content. |
| **Specific characteristics (compared to spirit drinks of the same category)** | - The wine spirit is aged exclusively in oak containers which enhance it with aromatic nuances such as caramel, toasted almond, vanilla and roasted notes.  - Traditional own methods are used, which may include the use of different distillation systems (continuous or discontinuous) or of ageing (static and/or dynamic).  - For the GI Brandy del Penedés two brandy ageing systems are used, static ageing, which takes place in oak containers with a volume of at least 500 litres, and dynamic ageing, which starts with the product already having been aged in oak containers with a volume of more than 1000 litres and is completed in oak containers with a volume of less than 500 litres, which allows greater contact with the wood in less time.  - These distinctive elements endow the product with its organoleptic characteristics (finesse, elegance, balance).  - It has a volatile substance content of more than 150 g/hl of alcohol at 100% vol. European legislation specifies a minimum of 125 g/hl of alcohol at 100% vol. for brandy.  - The acquired alcoholic strength must be 36% vol., with no upper limit.  - The maximum total reducing matter content is 20 g/l, which makes the Penedés brandy drier than other brandies, which have 35 g/l.  - It is not compulsory for bottling to take place in the geographical area for GI Brandy del Penedés. |

***4. Define geographical area***

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

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| The area for the production and ageing of Brandy del Penedés consists solely of the municipalities of the areas of Alt Penedés and Baix Penedés, and the municipality of Constantí in the area of Tarragonés in which 'Brandy del Penedés' has traditionally been produced. |

**b. NUTS area**

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| ES514 | Tarragona |
| ES511 | Barcelona |
| ES51 | Cataluña |
| ES5 | ESTE |
| ES | ESPAÑA |

***5. Method for obtaining the spirit drink***

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| Title – Type of method |  |
| Method | The spirits suitable for use in the production of 'Brandy del Penedés' are obtained by distillation (continuous or discontinuous) of wines, and must preserve the organoleptic characteristics and volatile components that are specific to the raw material. They may be of the following types:  - 'Holanda' with an alcoholic strength of less than 70% vol.  - Wine spirits with an alcoholic strength between 70% vol. and 86 % vol.  - Wine distillates with an alcoholic strength of between 86% vol. and 94.8 % vol.  - Those defined in Regulation (EEC) No 110/2008 and/or its amendments.  In all cases the total amount of fortifying spirits and wine spirits must represent more than 50% of the alcohol content of the brandy produced.  Where double distillation is used, the maximum alcohol content of the second distillation will be 70% vol.  Distillation  To obtain Brandy del Penedés both continuous and discontinuous distillation are used, and the latter is the form of distillation that has traditionally been used the most to produce Brandy del Penedés.  a) Continuous distillation  Distillation is carried out in tray distillation columns. It is a continuous process in which wine is fed into the column and wine spirit obtained from one side, and non-alcoholic residue from the other side.  These trays allow products with different alcoholic strengths to be obtained, and the alcoholic strength increases the higher up the column the tray is. The spirit has a variable alcohol content depending on the tray at which extraction is carried out.  b) Discontinuous distillation or double distillation.  This is double distillation using Charentais alembic stills.  The method uses two distillations in order to obtain high quality distillates, this type of still is longer and requires a great deal of experience on the part of the staff supervising it.  The factors to be controlled during the distillation process are the temperature of the distillate and the speed of distillation.  First distillation: Lasts between 8 and 9 hours. Concentrates the alcohol and produces three fractions: the heads, phlegms (or heart) and tails.  Second distillation: a slower distillation lasting around 12 hours, of the phlegms obtained from the first distillation. Four fractions are produced: heads, 'holandas', 'segundas', and tails  The two last fractions ('segundas' [long-chain alcohols and esters] and tails) make up a significant volume. They are mixed with the phlegms from the first distillation and distilled again.  'Holandas' are wine spirits with a maximum alcoholic strength of 70% vol., and are rich in hints of the wine from which they are made. They are the basis from which brandy is produced.  The distiller does not follow any fixed rules, but modifies the distillation according to the type of wine involved. The human factor (training and experience of the person carrying out the operation) plays a very important role in the distillation process and the product obtained.  Processing and ageing  Traditional own methods are used, which may include the use of different distillation systems (continuous or discontinuous) or of ageing (static and/or dynamic).  After distillation, the 'holandas' are put in oak containers to age for a minimum period of six months. During this ageing period, the brandy changes due to the following processes:  - The oxygen in the atmosphere penetrates through the pores in the wood and helps to create new aromatic components which form part of the bouquet of the product.  - The higher alcohols react with acids to form esters which create the final bouquet.  - The oak enhances the brandy with tannins, which provide body and texture.  - The wood provides polysaccharides and aromatic substances, many of which, such as vanilla, come from the breakdown of lignin during roasting.  - During ageing the water and alcohol in the distillate evaporate into the atmospheric air in the cellar, as the wood is porous. This evaporation leads to a reduction in volume.  Ageing takes place in the defined area corresponding to the Protected Geographical Indication for Brandy del Penedés which is characterised by a mild and temperate climate with a Mediterranean influence, a feature of which are the sea breezes which contribute the ambient humidity necessary for the wine spirits to mature correctly.  Brandy del Penedés is aged using both the dynamic and static systems.  a) Dynamic system  This is operated by classifying the spirits contained in the corresponding containers at different ageing levels or tiers, the 'Solera' tier representing the greatest degree of ageing, with the periodic extraction of a fraction of the contents of each of the containers making up a particular tier, and its transferral to be mixed with the contents of the following tier, and so on until the last tier is reached.  - For the GI Brandy del Penedés a system of dynamic ageing is used which is particular to the GI. The process starts with the product already having been aged in oak containers with a volume of more than 1000 litres and the dynamic ageing is completed in oak containers with a volume of less than 500 litres, which allows greater contact with the wood in less time.  For dynamic ageing, the optional terms which may be used on the Brandy del Penedés label are the optional terms defined in Spanish legislation (Royal Decree 164/2014):  - Solera: brandy with a volatile substance content greater than 150mg/100cc of alcohol at 100% vol. which has been aged for more than six months.  - Solera Reserva: brandy with a volatile substance content greater than 200 mg/100cc of alcohol at 100% vol. which has been aged for more than one year.  - Solera Gran Reserva: brandy with a volatile substance content greater than 250 mg/100cc of alcohol at 100% vol. which has been aged for more than three years.  b) Static system  In the static system of ageing, or that based on 'añadas' (vintages), brandies of different ages remain separated throughout the whole ageing period.  For static ageing, the optional terms which may be used on the Brandy del Penedés label are defined in Spanish legislation (Royal Decree 164/2014), terms (a), (b) and a specific term under (c) for the most aged brandies:  - Reserva: where the brandy has been aged for more than a year.  - Gran Reserva: where the brandy has been aged for more than three years.  - Extra Or: where the brandy has been aged for more than five years with a minimum acquired alcoholic strength of 40% vol., and produced using the double distillation system involving 65% of the final product.  For the GI Brandy del Penedés ageing using the static system takes place in oak containers with a volume of at least 500 litres, which allows greater contact with the wood in less time.  These distinctive elements endow the product with its organoleptic characteristics (finesse, elegance, balance). |

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

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| **Title – Product name** | Brandy del Penedés |
| **Details of the geographical area or origin relevant to the link** | Brandy del Penedés has a very long history which started with Arnau de Vilanova who in the 13th century obtained the first Aqua Vitae, thereby establishing a tradition which was maintained on many Catalan farms, where wine growing families installed a small 'fassina d'aiguardent' in order to distil their wines using copper pots.  In the 13th century, Arnau de Vilanova, a Catalan physician, theologian and professor at the University of Montpellier, published the secrets of distilling wine in his book *Liber Aqua Vitae*. He was probably the first person to write about alcohol and his treatise on wines and spirits became a reference work in his time. It seems that he was so enthusiastic about the healing and restorative powers of the liquid that he named it *Aqua Vitae* (from which the French term *Eau de Vie* comes). For him, this liquor was the elixir of life. His student, the philosopher and chemist Ramon Llull, continued his experiments and named it *Aqua Ardens*, 'water which burns'. For the general public *aqua vitae* was a medicine. The fruit and herbs used in maceration contributed towards improving the flavour and gave it healing and restorative powers.  Brandy del Penedés has been treasured for centuries. There is evidence of the existence in the second half of the seventeenth century of 'oficines de aiguardent' [spirit offices] in municipalities of the areas of Penedés, Garraf and Tarragonés, such as Reus, Vilanova or Vilafranca del Penedés.  The importance of the production of spirits is also shown in the details of the distribution of the equivalent of the spirit in 1751. It is obvious from the payment of the taxes on spirits, by seeing the distribution of the 'octavo' [Translator's note: this appears to be a type of tax, possibly requiring payment of an eighth of the value of the goods] and the retail tax amongst the different areas of Catalonia, that there were some municipalities which paid higher taxes than others: Vilafranca 2.703 (retail tax) and 2.723 ('octavo'), Constantí (2.365) or Reus (5.291).  In the nineteenth century the distillation of wines was already a very extensive industry. Population centres such as Sitges, Reus, Valls and Vilafranca were the seat of the pioneer exporters.  The majority of companies which currently produce Brandy del Penedés have their roots in a longstanding tradition of wine-growing and -making and started their distilling activity at the start of the twentieth century but it was not until the 1940s, after the civil war, that they starting making it commercially.  The success of this brandy, according to the gastronomer and writer Nèstor Luján [*El libro del brandy y de los destilados*, ed. Laia, 1985], is due to the fact that its characteristics more closely resemble those of French Cognac than those of Brandy de Jérez, though with a personality of its own. And therefore, as this author pointed out, it was a more economical alternative for those who preferred the French spirit. The author also indicated that it also encapsulated 'a type of affectionate patriotism, and a sentimental attraction, maintained through the quality of the product [...]'.  Brandy del Penedés did not become an international name until later on, at the end of the twentieth century. In 1985 Nèstor Luján stated of the two most renowned distilleries in the area that they '[...] are two names which are already known in the international world of the large companies [...]'. In recent years it has been acknowledged with international prizes such as Best World Brandy in the prestigious UK International Wine & Spirit Competition (1997 and 2006), Gold Medal in the Internationaler Spirituosen Wettbewerb (2013), Silver Medal in the San Francisco World Spirits Competition (2013), Silver Medal in the IWSC International Wine and Spirits Competition (2014), Gold Medal in the Gilbert & Gaillard Guide (2014), and various brandies were awarded more than 90 points in the Peñín Guide to distillates (2012 and 2013).  Some municipalities, such as Vilafranca del Penedès, Constantí or Sant Martí Sarroca, are now leaders in producing and ageing Brandy del Penedés.  Literature:  - Luján, N.: *El libro del Brandy y de los Destilados*, Editorial Laia, 1985.  - Muñoz Ramos, J.: *Enciclopedia de los alcoholes*, Ed. Planeta, 2002.  - Rull, X.: *Diccionari del Vi*, URV/Enciclopèdia Catalana, 1999.  - Segarra, A.: *Aiguardent i mercat a la Catalunya del segle XVII*, Eumo Editorial, 2002.  - Wiesenthal, M.: *Salvat del Vino*, Salvat Ed., 2001. |
| Specific characteristics of the spirit drink attributable to the geographical area | The link with the geographical area is wholly due to the reputation of the product and its history in the geographical area, in addition to its Mediterranean climate.  In this mild and temperate climate, the sea breezes provide the necessary environmental humidity for the correct maturation of the wine spirits. |
| Causal link between the geographical area and the product |  |

***7. Requirements in EU, national or regional***

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| **Title** |  |
| **Legal reference** | Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 and Royal Decree 164/2014 of 14 March 2014 laying down additional rules for the production, description, presentation and labelling of certain spirit drinks |
| **Description of the requirement(s)** | Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 establishes the minimum requirements that the product must meet to market using the name 'Brandy'.  Royal Decree 164/2014 of 14 March 2014 establishes additional rules for the production, naming, presentation and labelling for the 'Brandy' category of spirit drink. |

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

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***9. Specific labelling rules***

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| Title |  |
| Description of the rule | The labels on packaging must include, in addition to the general information in accordance with the legislation in force, the expression Protected Geographical Indication 'Brandy del Penedés' or PGI 'Brandy del Penedés'.  Where appropriate, the relevant optional term in accordance with section 4.2 on ageing will also be included. |

**II. Other information**

***1. Supporting material***

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| --- | --- |
| File name | Expediente Tecnico modificado brandy Penedes (enviado 28-06-2016).docx |
| Description: | Amended technical file monitoring changes to GI Brandy Penedes |
| Document type |  |

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| File name | Escrito de respuesta. Observaciones a expediente IG Brandy Penedés.pdf |
| Description: | Letter from the Government of Catalonia. Reply to observations by the Commission |
| Document type |  |

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| File name | Documento explicativo de las modificaciones.pdf |
| Description: | Document explaining the changes being made |
| Document type |  |

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| File name | 20160426 material complementario a enviar con expediente Brandy Penedes.pdf |
| Description: | Texts regarding the knowledge and reputation of GI Brandy del Penedés |
| Document type |  |

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

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| Link: |  |