Transmission of an established geographical indication of spirit drinks

‘Chinchón’

EU No: PGI-ES-02017

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PGI

# Technical file

## Name and type

### Name(s)

‘Chinchón’ (ES)

### Category

25. Aniseed-flavoured spirit drinks

### Applicant country(ies)

Spain

### Application language:

Spanish

### Type of geographical indication:

PGI - Protected Geographical Indication

## Contact details

### Applicant name and title

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| Applicant name and title | *Asociación de la Denominación Geográfica Chinchón* [Association for the geographical designation ‘Chinchón’] |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | Spain |
| Address |  Ctra. M-311, km. 10,500, 28370 Chinchón, Madrid |
| Country | Spain |
| Telephone | +34 91 873 00 06 |
| E-mail(s) | dgchinchon@dgchinchon.es |

### Intermediary details

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

### Interested parties’ details

### Competent control authorities’ details

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| Competent control authority name | Directorate-General for Agriculture and Livestock. Regional Ministry of the Environment, Local Administration and Land Planning. Autonomous Community of Madrid. |
| Address | 16, C/ Alcalá, 28014 Madrid |
| Country | Spain |
| Telephone | +34 91 438 26 35 |
| E-mail(s) | dgagriculturayganaderia@madrid.org |

### Control bodies’ details

## Description of the spirit drink

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| Title – Product name | ‘Chinchón’ |
| Physical, chemical and/or organoleptic characteristics | ‘Chinchón’ is a sweet or dry aniseed-flavoured spirit drink, made in copper stills from a distillate of macerated green anise (*Pimpinella anisum* L.) in a mixture of water and natural alcohols of agricultural origin.According to the type of ‘Chinchón’:1. Special dry ‘Chinchón’:• actual alcoholic strength between 70 and 74 % vol.• sugar content not exceeding 10 g/l • minimum essential oil content of 1.25 g per litre of product2. Extra dry ‘Chinchón’:• actual alcoholic strength between 50 and 55 % vol. • sugar content not exceeding 10 g/l• minimum essential oil content of 1 g/l3. Dry ‘Chinchón’:• actual alcoholic strength between 40 and 50 % vol.• sugar content not exceeding 10 g/l • minimum essential oil content of 0.75 g/l4. Sweet ‘Chinchón’:• actual alcoholic strength between 35 and 40 % vol.• sugar content greater than 200 g/l • minimum essential oil content of 0.5 g/lIn addition to complying with the characteristics indicated for each type of ‘Chinchón’, all products must comply with the following parameters:a) Chemical:• Methanol: the methanol content must not be greater than 0.2 g/l.• Heavy metals: the heavy metal content must not be greater than 20 mg per litre of finished product, expressed as lead.• Calcium: the calcium content must not be greater than 15 mg/l.b) Physical:• Colourless and clear product, free of suspended particles.c) Microbiological:• Germ-free.d) Organoleptic:Characteristics typical of such products, with a clear, unadulterated smell and taste of green anise. |
| Specific characteristics (compared to spirit drinks of the same category) | Anise distilled in copper stills using only aniseed or, as it is known locally, ‘*matalahúga*’ (*Pimpinella anisum* L.) as a vegetable flavouring.In all ‘Chinchón’ products, at least 50 % of the absolute alcohol and 50 % of the essential oils are provided by the aniseed distillate. This gives the final product distinctive organoleptic, physical and chemical characteristics: a clear, unadulterated and intense smell and taste of anise, with no other aromas or flavours.The indication ‘*100 por 100 destilado*’ [100 % distillate] is reserved for ‘Chinchón’ products in which the alcohol and essential oils come entirely from the distillate.In terms of smell and taste, the ‘cooked’ notes of the distillate are particularly fine and, in the case of products that are 100 % distillate, these notes completely set them apart.  |

## Defined geographical area

### Description of the defined geographical area

The area where the protected spirit drink is produced is limited to the municipality of Chinchón, located in the Autonomous Community of Madrid (Spain).

Chinchón is a Spanish municipality located in the south-east of the Autonomous Community of Madrid, in the district of Las Vegas. Its coordinates are 40º08' north 3º26' west, and it is located in the valley of the Tajo [River Tagus], namely in the Tajo-Jarama drainage basin.

A map showing the location of the municipality of Chinchón is attached.

### NUTS area

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| ES | ESPAÑA |
| ES3 | COMUNIDAD DE MADRID |
| ES30 | Comunidad de Madrid |

## Method for obtaining the spirit drink

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| Title – Type of method |  |
| Method | The first stage of the process consists of macerating the aniseed for 12 or 14 hours in a solution of moderate alcoholic strength. The distillation process then begins by introducing steam into a jacket fitted to the still. The jacket forms a double bottom and prevents the steam coming into direct contact with the mass to be distilled. The green anise is distilled in the copper stills with natural alcohol of agricultural origin and water. The distillate, which has an alcoholic strength of between 74 and 79 % vol., must provide at least 50 % of the absolute alcohol and 50 % of the essential oils in the final product.The alcohol used to produce ‘Chinchón’ must be natural ethyl alcohol of agricultural origin.If essential oil of anise supplements are required to produce ‘Chinchón’, only natural oils from ‘*matalahúga*’ or green anise (*Pimpinella anisum*) and/or ‘*badiana*’ (local name) or star anise (*Illicum verum*) may be used. The next step is the fractionation of the distillate into three parts, which are referred to, in chronological order, as the heads, the hearts and the tails. Out of these fractions, the heart fraction, which is the most voluminous and has a pleasant, unadulterated smell and taste, is used to produce the aniseed-flavoured drinks, which are referred to as ‘distillate of anise’ or ‘anise alcoholate’.This alcoholic distillate of anise obtained by simple distillation contains the extracted essential oils and distillates of the ‘*matalahúga*’, and is the basis for producing the different types of ‘Chinchón’.The anise alcoholate, which has an alcoholic strength of approximately 74 to 79 % vol., is mixed with a simple sucrose syrup, demineralised water and premium-quality white sugar to make the sweet versions of the product, and with demineralised water to make the dry versions of the product.The final product must be packed in glass or ceramic bottles or containers with a maximum capacity of one litre.  |

## Link with the geographical environment of origin

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| Title – Product name |  |
| Details of the geographical area or origin relevant to the link | It was back in the 17th century that the widespread cultivation of green aniseed began in the Autonomous Community of Madrid. This took place in the district of Las Vegas, and more specifically the municipality of Chinchón, at almost the same time that the vineyards were planted. The climatic and soil conditions were ideal for growing both of these crops.The origin of Chinchón anise dates back to the 17th century, when large vineyards and plantations of green anise were already both present in the area. In winter, the marc left over from winemaking was distilled with the aniseed that was stored with the vinification residues. The product of this process was sold to muleteers, who were chiefly responsible for ensuring the spread and success of the drink throughout Spain. The distillate was even circulated internationally to the New World, since one of the Counts of Chinchón also became the Viceroy of Peru. The first to champion the ‘Chinchón’ brand were the old planters, who gathered at the ‘*Sociedad de Cosecheros de Vino, Vinagre y Aguardiente*’ [Society of Wine, Vinegar and Spirit Growers] and took the aniseed-flavoured drink to three world fairs (Paris in 1889 and 1893, and Chicago in 1893). They notched up two gold medals, one from each of these major cities. The setting up of this society helped to promote the industrial production and bottling of the aniseed-flavoured drink.The historical archives of the municipality of Chinchón contain many documents relating to the production, since the 17th century, of the ‘*aguardiente*’ (spirit), as it was originally known. From the very beginning, however, the spirit was also named after the place it was first made. We should point out that the first written reference to the drink has been identified as follows: ‘15915\_000, year: 1636, ‘*Sobre el arrendamiento y estanco del aguardiente*’.Lastly, in 1991, the geographical designation ‘Chinchón’ was recognised, and the rules on its use were approved by Order No 2310/1991 of 25 November 1991 of the Regional Ministry of Finance of the Autonomous Community of Madrid. |
| Specific characteristics of the spirit drink attributable to the geographical area | In recognition of the centuries-old tradition of producing the spirit drink ‘Chinchón’, the traditional method of distilling only ‘*matalahúga*’ or green anise has remained unchanged to this day. As a result, ‘Chinchón’ has maintained its reputation, and its distinctive characteristics (clear, unadulterated and intense smell and taste exclusively of anise) mean that it is clearly identified by consumers both on the Spanish market and on international markets, to which around 25 % of the ‘Chinchón’ produced annually is exported. |
| Causal link between the geographical area and the product | The link is based on the level of recognition and the reputation enjoyed by the drink, which have been maintained to this day. ‘Chinchón’ features at many events as an archetypal product of the region and, besides being consumed as a drink, it is also used in cooking. We should like to point out the different media in which the GI ‘Chinchón’ has featured:- The blog www.cocinaconchinchon.com, which is constantly updated with information about how ‘Chinchón’ can be used in cooking, as well as news and recipes- Participation in the international MADRIDFUSIÓN event, in which products and desserts made with ‘Chinchón’ were tasted, from 2013 to 2017- Uninterrupted participation since 1990 in the international SALÓN CLUB DEL GOURMET event in Madrid, in which there are product tastings- Annual participation in FITUR, where ‘Chinchón’ products can be sampled at the ‘Chinchón’ stand- Interview in the programme ‘Marca España’ on Spanish public radio, February 2017 http://www.rtve.es/alacarta/audios/marca-espana/marca-espana-denominacion-origen-anis-chinchon/3912988/- The programme ‘D Origen Madrid’, Telemadrid, February 2017- Participation in the international MADRIDFUSIÓN event in January 2017, in which products and desserts made with ‘Chinchón’ were tasted- Episode of ‘Masterchef Celebrities’ dedicated to ‘Chinchón’, TVE1 (Spanish public television channel), November 2016- Article on ‘Chinchón’ in the newspaper EL PAÍS, August 2016- The programme ‘España Directo’, TVE1, June 2016- The food pages of the travel section of the newspaper ABC, May 2016- Interview on the radio station COPE (Basque Country), March 2016- The magazine ‘GUÍA DEL OCIO’, February 2016- The newspaper ‘IDEAL DE GRANADA’, January 2016- The book ‘Volver a las trincheras’ by Alfredo González Ruibal, Alianza Editorial, January 2016Summary: https://www.alianzaeditorial.es/libro.php?id=4234013&id\_col=100508- The programme ‘Alcoholera de Chinchón’, Telemadrid, 2015- The weekly ‘ÚLTIMA HORA’, the Balearic Islands, July 2015- The weekly ‘GUÍA DEL OCIO’, April 2015- The magazine ‘CANAL COCINA’, January 2015- The magazine ‘RONDA IBERIA’, December 2014- TV report on ‘Anís Chinchón’, Telemadrid, July 2014- The monthly magazine ‘EJECUTIVOS’, June 2014- The blog ‘BURBUSINESS’, February 2014- The online newspaper ‘ELDISTRITO.COM’, January 2014- The online newspaper ‘GENTEDIGITAL.ES’, January 2014- The blog ‘ABSOLUTMADRID’, December 2013- ‘EL PERIÓDICO DE LA PUBLICIDAD’, November 2013- CRONICAECONOMICA.COM, October 2013- The weekly ‘GUÍA DEL OCIO’, October 2013- ‘Chinchón’ cocktail, INFORMARIA.COM, October 2013- The programme ‘Cocina con el Alcalde’, CANAL COCINA, 2013- The radio programme ‘Hoy por hoy’, Cadena SER, July 2013- Recipe with ‘Chinchón’ on BLOGSPOT.COM, May 2013- The blog ‘BLOGTURISTICO.COM’, January 2013- MIAREVISTA.COM, December 2012- Mexican online newspaper ‘SINEMBARGO.MX’, March 2013 |

## Requirements under EU, national or regional legislation

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| Title |  |
| Legal reference | Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89; and Commission Implementing Regulation (EU) No 716/2013 of 25 July 2013.Order No 2310/1991 of 25 November 1991 of the Regional Ministry of Finance of the Autonomous Community of Madrid recognising the geographical designation ‘Chinchón’ and approving the rules on its use; and Ministry of Agriculture, Fisheries and Food Order of 18 November 1994 ratifying the rules on the use of the GD ‘Chinchón’. |
| Description of the requirement(s) | - Article 3 of the Annex to Order No 2310/1991 states:‘The bottling area of the aniseed-flavoured drinks covered by the geographical indication ‘Chinchón’ is the municipality of Chinchón (Madrid).’Ever since the drink emerged at the start of the 17th century, it has always been produced and bottled in the municipality of Chinchón. In four centuries, there have been no exceptions to this.For reasons of tradition and product recognition, consumers are fully aware that ‘Chinchón’ is produced and bottled entirely in the municipality of Chinchón (the registration number of the packager and bottler contains the identification number of the province of Madrid, where the municipality of Chinchón is located).The aim of this restriction is to preserve the quality of ‘Chinchón’, since transporting the product – and thereby subjecting it to changes in temperature, the sun, and abrupt movements such as loading and unloading – has an adverse effect on its quality. This is because changes in and/or losses of essential oils may occur, given that they are labile chemical compounds susceptible to oxidation and organoleptic change. In this respect, sale in bulk is also not permitted: the product is bottled at the production plant.- Article 5 of the Annex to Order No 2310/1991 states:‘5.1. Green anise.Green anise is understood to mean the dry, clean, desiccated, ovate, greenish and aromatic fruit of the umbelliferous plant ‘*Pimpinella anisum* L.’, which is also known as ‘*matalahúga*’, ‘*matalahúva*’ or ‘aniseed’.5.2. Alcohol.The alcohol is ethyl alcohol obtained by distillation, after the alcoholic fermentation of agricultural products.The alcohol used to produce ‘Chinchón’ must be natural alcohol of agricultural origin.5.3. Natural essential oil.If essential oils of anise supplements are required to produce ‘Chinchón’, only natural oils from ‘*matalahúga*’(green anise) and/or ‘*badiana*’ (star anise) may be used.’- Article 9 of the Annex to Order No 2310/1991 states:‘The established official methods must be followed for the analytical determination of the specifications set out in the rules on the use of the GD ‘Chinchón’ (Order No 2310/1991).’- Article 14 of the Annex to Order No 2310/1991 states:‘The competent Directorate-General of the Autonomous Community of Madrid must keep a register of the producers and packagers of the geographical designation ‘Chinchón’.’ - Article 15 of the Annex to Order No 2310/1991 states:‘In order for entries in the register to remain valid, the rules on the use of the GD ‘Chinchón’ must be complied with at alltimes, and the competent authority must be notified of any changes that affect the data provided, when they arise.’ |

## Supplement to the geographical indication

## Specific labelling rules

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| Title |  |
| Description of the rule | The labelling of the product must display the designation ‘Chinchón’ in letters that are at least 6 mm high, as well as the type of product (special dry, extra dry, dry or sweet) and the indication ‘*destilado*’ (distilled) in letters that are at least 2 mm high.The indication ‘*100 por 100 destilado*’ [100 % distillate] is reserved for ‘Chinchón’ products in which the alcohol and essential oils come entirely from the distillate and must appear in letters that are at least 2 mm high.The labelling of the protected products must display the printed logo, monogram, band or distinctive seal adopted for this geographical designation. |

# Other information

## Supporting material

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| --- | --- |
| File name: | 150216corrección al Esquema Registro IG Chinchónv3modiffebr2018limpio.doc |
| Description: | February 2018 version of the technical file, in which the product is categorised as an aniseed-flavoured spirit drink |
| Document type: | Product specification |

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| --- | --- |
| File name: | Oficio MAD respuesta a segundas observaciones de 24 de enero de 2018.pdf |
| Description: | Reply by the Autonomous Community of Madrid to the Commission’s observations of 24 January 2018 (second set). Category: Aniseed-flavoured spirit drink. |
| Type of document: | Other document |

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| File name: | LOGOTIPO DGCH.TIF |
| Description: | Logo of the GI ‘Chinchón’ |
| Type of document: | Logo |

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| --- | --- |
| File name: | Mapa de situación Chinchón.docx |
| Description: | Location of the geographical area |
| Document type: | Maps of the defined area |

## Link to the product specification

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| Link: |  |