Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1.Name and type

1. Name(s) to be registered

‘Hrvatska stara šljivovica’

1. Category

9. Fruit spirit

1. Applicant country(ies)

Croatia

1. Application language

Croatian

1. Type of geographical indication

PGI – Protected Geographical Indication

2.Contact Details

1. Applicant name and title

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| Applicant name and title | Ministry of Agriculture |
| Legal status, size and composition (in the case of legal persons) | State administrative body |
| Nationality | Croatian |
| Address | Ul. grada Vukovara 78  HR-10000 Zagreb |
| Country | Croatia |
| Telephone | 0038516106111 |
| Email | [office@mps.hr](mailto:office@mps.hr) |

1. Intermediary details
2. Interested party details
3. Competent control authority details
4. Control body details

3.Description of the spirit drink

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| Title - Product name | ‘Hrvatska stara šljivovica’ |
| Physical, chemical and/or organoleptic characteristics | ‘Hrvatska stara šljivovica’ is a spirit drink belonging to the category of fruit spirits. It is obtained from the distillation of fermented crushed fresh plums (*Prunus domestica L.*) and aged in Slavonian oak barrels.  ‘Hrvatska stara šljivovica’ is produced using plum cultivars that most strongly resemble the Bistrica plum in terms of their aromatic characteristics, as well as Bistrica itself, the most widely known introduced plum cultivar used to produce the spirit drink. Thanks to its qualities, it is suitable for all forms of production. For harvesting, it ripens in early September, depending on the production region where it is cultivated. The fruits are smaller and oval-shaped, with a very dark-blue colour, and are covered in grey bloom. The flesh of the fruit is yellow, with an average sugar content of 10-14 % (though it can be as high as 20 %). It has a favourable sugar to acid ratio and separates easily from the stone (so-called freestone).  The distillation of the fermented crushed fresh plums is preceded by the pitting and crushing of healthy, ripe fresh plums and by the fermentation of the crushed fresh plums. The fermented crushed fresh fruit is distilled until an alcoholic strength of 60–75 % vol. is achieved, so that the distillate retains a rich scent and taste.  Appearance  In terms of its appearance ‘Hrvatska stara šljivovica’ is a crystal-clear spirit drink which is golden-yellow to amber in colour as a result of ageing in oak barrels.  Scent  ‘Hrvatska stara šljivovica’ has a characteristic (typical), pronounced scent in which the varietal aromas of the plum are in harmony with the tannic-woody note that develops through ageing in Slavonic oak barrels.  Taste  ‘Hrvatska stara šljivovica’ has a harmonious, full taste with a recognisable, long-lasting finish.  ‘Hrvatska stara šljivovica’ must meet the minimum requirements set out in Annexes I and II to Regulation (EC) No 110/2008 and comply with the following parameters:  -at least 37.5 % vol. alcohol;  -at least 200 g of volatile substances/hl of 100 % vol. alcohol;  -no more than 1 200 g of methanol/hl of 100 % vol. alcohol;  -no more than 7 g of hydrocyanic acid/hl of 100 % vol. alcohol. |
| Specific characteristics (compared with spirit drinks of the same category) | ‘Hrvatska stara šljivovica’ is obtained from the distillation of fermented crushed fresh plums (*Prunus domestica L.*). ‘Hrvatska stara šljivovica’ is produced using plum cultivars that most strongly resemble the Bistrica plum in terms of their aromatic characteristics, as well as Bistrica itself, producing a spirit drink with pronounced aromatic characteristics. The distillate of ‘Hrvatska stara šljivovica’ is aged in Slavonian oak barrels for at least 12 months, over which time a typical, complex scent and taste are formed, and the distillate oxidises and is enriched with aromatic constituents derived from the wood. Pedunculate oak (*Quercus robur L.*) from Croatia is used to make the barrels in which ageing occurs. |

4.Define geographical area

a. Description of the defined geographical area

Geographical area of the Republic of Croatia

b. NUTS area

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| HR0 | CROATIA |

1. Method used to obtain the spirit drink

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| Title – Type of method | Distillation of fermented crushed fresh plums |
| Method | The plums used to produce the spirit drink are picked at full technological maturity, i.e. when the fruits contain the maximum amount of sugar. The fruits are soft, their flesh golden-yellow in colour and darker around the stone. The plums used to produce the spirit drink are picked by hand, by shaking the tree or individual branches.  Once they have been picked, the fruits are crushed, pitted and mashed, resulting in a faster fermentation rate and a higher ethanol content, with fewer volatile acids. The crushed fresh plums are transferred to a fermentation vessel, where alcoholic fermentation begins under the influence of epiphytic microflora or selected yeasts.  Fermentation is anaerobic, occurring at a maximum temperature of 28 °C and lasting on average 10 days, until the sugar content falls below 0.3 %. Fermentation should preferably occur at lower temperatures, because under such conditions the fermentation process is slower, the fermented crushed plums are more aromatic, and fewer volatile acids having an adverse effect on fermentation are produced.  Once alcoholic fermentation is complete, i.e. the proportion of sugar falls below 0.3%, the fermented crushed fresh plums undergo a process of distillation. The alcoholic strength of the distillate must be 60-75% vol. for it to retain its specific aroma and unique scent and taste derived from the plum.  The distillate is aged in Slavonian oak barrels for at least 12 months. The best wood for making the barrels is pedunculate oak (*Quercus robur L.*) from Croatia. As a result of the ageing in Slavonian oak barrels, the distillate is enriched by the aromatic components of the wood and, depending on the length of ageing, acquires a characteristic aroma and colour.  To obtain ‘Hrvatska stara šljivovica’, an aged distillate is used, diluted with demineralised water with a strength of at least 37.5 % vol. alcohol. |

1. Link with the geographical environment of origin

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| Title - Product name | ‘Hrvatska stara šljivovica’ |
| Details of the geographical area or origin relevant to the link | ‘Hrvatska stara šljivovica’ is a spirit drink obtained exclusively from the distillation of fermented crushed fresh plums (*Prunus domestica L.*) to 60–75 % vol. alcohol, with the result that it has the scent and taste of distilled plums.  ‘Hrvatska stara šljivovica’ has traditionally been produced in Croatia for many years and is a recognisable category of spirit drink. The first distilleries for producing ‘šljivovica’ were set up in this territory as far back as the 19th century (the Patrija production plant in Zagreb which produced ‘šljivovica’ under the name ‘Stara samostanska šljivovica’ [old monastery-produced ‘šljivovica’] was set up in 1886 (*Zagrebački zbor* [Zagreb trade fair], 1925, official catalogue, pp. 156–157)). The tradition and production continued from Pokorny’s old ‘šljivovica’ right up to the present day. |
| Specific characteristics of the spirit drink attributable to the geographical area | The distillate of ‘Hrvatska stara šljivovica’ is aged in Slavonian oak barrels for at least 12 months. The best wood for making the barrels is pedunculate oak (*Quercus robur L.*) from Croatia.  As a result of the ageing in Slavonian oak barrels, the distillate is enriched by the aromatic components of the wood and, depending on the length of ageing, acquires a characteristic aroma and colour.  Reputation of ‘Hrvatska stara šljivovica’  1) Quality marks  The Croatian Chamber of Commerce awards the ‘Original Croatian’ and ‘Croatian quality’ marks in order to guarantee consumers that the product or service is world-class in its category.  • ‘Izvorno hrvatsko’ [Original Croatian] - ‘Stara šljivovica’  source: [http://znakovi.hgk.hr/proizvod/stara- badel-sljivovica/](http://znakovi.hgk.hr/proizvod/stara-badel-sljivovica/)  2) Awards and recognitions  • The Wine & Spirits Wholesalers of America (WSWA) 71st Convention, Las Vegas  ‘Stara Šljivovica’ - Gold medal source: [http://www.badel1862.hr/hr-HR/Press- centar/Novosti/11-tra-2014/BADEL-STARA- SLJIVOVICA-DOBILA-ZLATNU-MEDALJU-U- LAS-VEGASU.html?bmlcNzcscFwzMA%3D%3D](http://www.badel1862.hr/hr-HR/Press-centar/Novosti/11-tra-2014/BADEL-STARA-SLJIVOVICA-DOBILA-ZLATNU-MEDALJU-U-LAS-VEGASU.html?bmlcNzcscFwzMA==)  • GIUPP ISCRO 2015 - bronze medal  • HGK 1998 - MEDDAITSKO  • MONDE SELECTION INSTITUT POUR LES SELECTIONS DE LA -QUALITE’ - BRUXELLES BELGIQUE 1983 - LE D’OR  • ZAGREB TRADE FAIR 1983 - golden amphora  • ZAGREB TRADE FAIR 1984 - gold medal  • LJUBLJANA TRADE FAIR 1985 - gold medal  • LJUBLJANA TRADE FAIR 1988 - silver medal source: [http://znakovi.hgk.hr/proizvod/stara-badel- sljivovica/](http://znakovi.hgk.hr/proizvod/stara-badel-sljivovica/) |
| Causal link between the geographical area and the product |  |

1. Requirements under EU, national or regional legislation

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| Title |  |
| Legal reference | Rules on spirit drinks (*Narodne novine* (NN; Official Gazette of the Republic of Croatia) Nos 61/2009, 141/2009, 86/2011, 104/2011 and 118/2012) |
| Description of the requirement(s) | The registered geographical indication ‘Hrvatska stara šljivovica’ may be used by all natural or legal persons who meet the conditions set out in the technical documentation and who are entered in the Register of Users of the Registered Indication (authorised users). |

1. Supplement to the geographical indication
2. Specific labelling rules

**Other information**

1.Supporting material

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| File name: | Hrvatska stara sljivovica-konačno.doc |
| Description: | Technical document |
| Document type | Product specification |

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| File name: | Hrvatska stara šljivovica - etiketa.docx |
| Description: |  |
| Document type | Image |

2. Link to the product specification

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| Link: |  |