PGI-ES-01943

**Transmission of an established geographical indication of spirit drinks**

**I. TECHNICAL FILE**

1. ***Name and type***
   1. **Name(s) to be registered**

Ronmiel de Canarias (ES)

* 1. **Category**

47. Other spirit drinks

* 1. **Applicant country(ies)**

Spain

* 1. **Application language**

Spanish

* 1. **Geographical indication type**

PGI - Protected Geographical Indication

1. ***Contact details***

**a. Applicant name and title**

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| Applicant name and title | Asociación de elaboradores de Ronmiel de Canarias [Ronmiel de Canarias producers’ association] |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | Spain |
| Address | Calle Era de San Pedro, 2, 35400 Arucas, Canary Islands, Spain |
| Country | Spain |
| Telephone | +34 922 540700 |
| E-mail(s) | administracion@destileriasanbartolomedetejina.es |

**b. Intermediary details**

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

1. **c. Interested party details**
   1. **Competent control authority details**

|  |  |
| --- | --- |
| Competent control authority name | Canary Islands Agri-Food Quality Institute [Instituto Canario de Calidad Agroalimentaria]. |
| Address | Avda. Buenos Aires, 5, edificio Buenos Aires, planta 4ª, 38071 Santa Cruz de Tenerife |
| Country | Spain |
| Telephone | +34 922 922 095 |
| E-mail(s) | icca.cagpa@gobiernodecanarias.org |

**e. Control body details**

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

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| --- | --- |
| Title — Product name | Ronmiel de Canarias |
| Physical, chemical and/or organoleptic characteristics | Physical and chemical characteristics:  - Alcoholic strength: minimum 20 % vol. and maximum 30 % vol.  - Maximum total sugar content expressed in grams per litre (g/l): 350.  Organoleptic characteristics:  - Appearance: Clear, colour varying from shades of golden yellow to deep mahogany in variable layers  - Aroma: Bold, dominated by honey aromas and notes of rum.  - Taste: Bold, sweet, unctuous, with an after-taste of honey and rum. |
| Specific characteristics (compared to spirit drinks of the same category) | The specific characteristics of Ronmiel de Canarias are organoleptic.  The entire production process takes place at a natural ambient temperature, with no need for refrigeration or heating at any stage, which gives it the following:  - Appearance: Clear, colour varying from shades of golden yellow to deep mahogany in variable layers  Aroma: Bold, dominated by honey aromas and notes of rum.  Taste: Bold, sweet, unctuous, with an after-taste of honey and rum. |

***4. Define geographical area***

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

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| The production area of the geographical indication ‘Ronmiel de Canarias’ is the Canary Islands archipelago.  The Canary Islands archipelago is situated in the temperate Atlantic Ocean Area between 27º 37’ and 29º 25’ north (subtropical location) and 13º 20’ and 18º 10’ west of the Greenwich Meridian. |

**a. NUTS area**

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| --- | --- |
| ES709 | Tenerife |
| ES708 | Lanzarote |
| ES707 | La Palma |
| ES706 | La Gomera |
| ES705 | Gran Canaria |
| ES704 | Fuerteventura |
| ES703 | El Hierro |
| ES70 | Canary Islands |
| ES7 | CANARY ISLANDS |
| ES | SPAIN |

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

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| Title - Type of method | Procurement |
| Method | Description of the method:  The production of ‘Ronmiel de Canarias’ starts with the preparation of a syrup consisting of water and honey to which sugar and aromas may be added. This syrup is prepared in a mixing tank, which is shaken to obtain a consistent mix. The rum is then added in sufficient quantity to reach the desired alcoholic strength by volume, which is always between 20 % and 30 %.  Within 24 hours of completion of this phase, the physico-chemical and organoleptic characteristics of the resulting product are analysed and corrected if necessary.  Once corrected, the ‘Ronmiel de Canarias’ is stored in tanks where it remains until it is bottled.  The product is filtered before being bottled. |

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

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| Title — Product name | Ronmiel de Canarias |
| Details of the geographical area or origin relevant to the link | The geographical indication ‘Ronmiel de Canarias’ is based on the name’s reputation and renown.  The history of ‘Ronmiel de Canarias’ is of course linked to the history of sugarcane-growing in the islands. This crop and the subsequent uses of the sugarcane obtained, coupled with the rapid rise in beekeeping on account of the area’s botanical diversity and unique climate conditions, were what led to the initial production of the honey rum.  The history of sugarcane-growing in the Canaries dates back to the fifteenth century.  The first sugarcane plants to arrive in Santo Domingo were taken from the Canaries on Christopher Columbus’s second voyage. Records from 1500 document the first spirits produced in the Canaries by the friars of the Monastery of St Francis in Las Palmas de Gran Canaria.  For many centuries the distillation was purely on a small scale, with industrial distillation beginning only with what historian Luxan Meléndez called ‘the second cycle of sugar in the Canaries’ between 1852 and 1936.  The new institutional framework of the free ports consolidated the Canary Islands’ role as an exporter, with volumes of 359 838 litres leaving the Port of Santa Cruz de Tenerife in 1892 and 442 995 litres exported from the port of Las Palmas de Gran Canaria in 1894.The honey rum was sold in taverns and traditional inns as a typical regional drink and the name itself indicated its fundamental ingredients — rum (ron) and honey (miel). |
| Specific characteristics of the spirit drink attributable to the geographical area | The boom in both domestic and foreign tourism in the Canaries from 1950 onwards led to the production of honey rum on an industrial scale. Its production was guaranteed by national and health legislation brought in to that end, as well as by the prestige of its producers.  Thus, the Canary Islands’ distilling industry began bottling the honey rum and using special labels for the product, which had hitherto been produced and sold in bulk. Likewise, advertising of the product was increased. One example of this is the following half-page advertisement that appeared in the June 1953 edition of La Revista Arucas (published in the Canaries since 1946): ‘COCAL Canary-style “Ronmiel Las Colmenas”. A tradition brought into the modern age. Try this exquisite rum.’ Further examples are the first labels used to sell the product in the mid-twentieth century (labels enclosed in the supporting material). Spanish legislation from 1975 recognises the traditional Canary Islands character of honey rum in the second additional provision of Decree 1228/1975 of 5 June 1975 (Official Gazette of 7 June 1975), Special regulation on the production, transport and sale of rum. |
| Causal link between the geographical area and the product | ‘Ronmiel de Canarias’ is a popular regional product rooted in Canary Island tradition.  It was originally prepared in homes and taverns, but rum-producing companies gradually incorporated traditional practices, and with this were able to preserve some of its specific characteristics through to today, along with a quality that has credited ‘Ronmiel de Canarias’ with a geographical indication, which ensures its quality, flavour and proper production. Around 1 million litres of ‘Ronmiel de Canarias’ are produced every year, of which some 46 000 litres are exported, and it features at numerous events at which it is welcomed as a flagship product of our land. |

***7. Requirements under EU, national or regional legislation 8. Supplement to the geographical indication***

***9. Specific labelling rules***

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| Title |  |
| Description of the rule | Description of the rule: The label of each bottle of ‘Ronmiel de Canarias’ must prominently display the words ‘Ronmiel de Canarias’ and the logo of the geographical indication in accordance with the criteria laid down in the corporate manual for the ‘Ronmiel de Canarias’ geographical indication, available on the following website: [http://www.gobiernodecanarias.org/agriculturaAconte nt/menu/Menu\_ICCA\_descargas\_Ronmiel/Manual\_c orporativo\_del\_ronmiel\_de\_Canarias\_.html](http://www.gobiernodecanarias.org/agriculturaAconte%20nt/menu/Menu_ICCA_descargas_Ronmiel/Manual_c%20orporativo_del_ronmiel_de_Canarias_.html)  All bottles of ‘Ronmiel de Canarias’ intended for consumption must bear a special seal. This seal must be authorised and inspected by the control body before the product is put into circulation and must be non-reusable. The seal allows the control body to ensure the traceability of the product. The label may bear the word ‘select’ if both the honey and rum used were produced in the Canary Islands.  Depending on the sugar content, the following qualifiers may be used:  - ’sweet’ if the sugar content is greater than 150 grams per litre, and  - ‘semi-sweet’ if the sugar content is less than or equal to 150 grams per litre. |

**II. Other information:**

***1. Supporting material***

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| File name | etiquetas citadas en el apartado Vinculo.doc |
| Description |  |
| Document type | Image file |
|  |  |
| File name | INFORME RONMIEL DE CANARIAS.pdf |
| Description | Reply to the Commission’s letter of 06.11.2015 |
| Document type | Other |
|  |  |
| File name | EXPEDIENTE TÉCNICO MODIFICADO ccc.doc |
| Description | Technical file amended using track changes |
| Document type | Other |
|  |  |
| File name | EXPEDIENTE TÉCNICO DEFINITIVO.doc |
| Description | Definitive amended technical file |
| Document type | Other |

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

Link: