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

I. TECHNICAL FILE

l. Name and type

a. Name(s) to be registered

'Hrvatska travarica'

b. Category

47. Other spirit drinks

c. Applicant country(ies)

Croatia

d. Application language

Croatian

e. Type of geographical indication

PGI – Protected geographical indication

2. Contact Details

a. Applicant name and title

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

b. Intermediary details

c. Interested party details

d. Competent control authority details

e. Control body details

3. Description of the spirit drink

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| Title - Product name | 'Hrvatska travarica' |
| Physical, chemical and/or organoleptic characteristics | 'Hrvatska travarica' [Croatian herbal brandy] is a traditional spirit drink belonging to the category of other spirit drinks which is produced by flavouring wine distillate and/or grape spirit and/or grape marc spirit and/or fruit spirit with aromatic herbs or macerates thereof.  Appearance  'Hrvatska travarica' is a spirit drink of the appropriate clarity with a light yellowy-greenish colour.  Scent  'Hrvatska travarica' is a spirit drink with a lasting scent dominated by the aromas of the added aromatic herbs or macerates thereof.  Taste  'Hrvatska travarica' is a spirit drink that has a rich, aromatic, long-lasting taste with a slightly bitter note resulting from the presence of the aromatic herbs.  'Hrvatska travarica' must meet the minimum requirements set out in Annexes I and II to Regulation (EC) No 110/2008 and comply with the following parameters:  – contain at least 37.5 % vol. alcohol;  – contain at least 140 g of volatile substances/hl of 100 % vol. alcohol;  – contain no more than 1 000 g of methanol/hl of 100 % vol. alcohol. |
| Specific characteristics (compared with spirit drinks of the same category) | Selected aromatic herbs are used to flavour 'Hrvatska travarica' and/or to prepare the macerates. The quantity of plants and the composition of the plant selection are set out in the producers' own recipes, the basic characteristic being that aromatic components typical of the plants of the Gorski Kotar-Mediterranean climate predominate. Plants taken from the following list are used to produce 'Hrvatska travarica’: lemon balm, anise, sage, rosemary, fennel, myrtle, thyme, marjoram, mint, wormwood, laurel.  The slight colouring of this product results from the added macerates of aromatic herbs.  'Hrvatska travarica' may contain parts of the plants with which it is flavoured. |

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 |

5. Method used to obtain the spirit drink

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| Title – Type of method | Flavouring of wine distillate and/or grape spirit and/or grape marc spirit and/or fruit spirit |
| Method | 'Hrvatska travarica' is produced by flavouring only wine distillate and/or grape spirit and/or grape marc spirit and/or fruit spirit with aromatic herbs or macerates thereof.  Lemon balm (Melissa officinalis L.), anise (Pimpinella anisum L.), sage (Salvia officinalis L.), rosemary (Rosmarinus officinalis L.), fennel (Foeniculum vulgare L.), myrtle (Myrthus communis L.), thyme (Thymus vulgaris L.), marjoram (Origanum majorana L.), mint (Mentha sp. L.), wormwood (Artemisia absinthium L.), laurel (Laurus nobilis L.) and similar aromatic herbs from coastal and mountainous regions of Croatia are most frequently used. The choice of the aromatic herb depends primarily on the region of production and the time of year.  The quantity and combination of selected aromatic herbs that are macerated depend on each producer's particular recipe, but the main characteristic is that intense aromatic components typical of the Gorski Kotar-Mediterranean climate predominate.  The macerates obtained through this process are always added to the wine distillate, grape spirit, grape marc spirit or fruit spirit in the same proportion and using the same composition, so that the product retains recognisable, typical organoleptic characteristics.  The basic raw material (wine distillate, grape spirit, grape marc spirit, fruit spirit) must meet the quality requirements of the category to which it belongs. |

6. Link with the geographical environment or origin

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| Title - Product name | 'Hrvatska travarica' |
| Details of the geographical area or origin relevant to the link | 'Hrvatska travarica' is a traditional spirit drink which belongs to the category of other spirit drinks. It has been produced in Croatia for as long as the spirit from which it is made. Since time immemorial people have been enriching spirit with various aromatic herbs in order to harness their medicinal properties, especially for disinfecting wounds and providing relief for various digestion problems. According to certain sources, the name ‘travarica’ comes from Dalmatia, but it was used for similar products throughout the territory of the former Yugoslavia. The production of travarica was regulated in 1963 by the Rules on the quality of alcoholic and non-alcoholic beverages, ice and vinegar (*Službeni list SFRJ* (Official Gazette of the Socialist Federal Republic of Yugoslavia) Nos 31/63, 25/65, 45/71, 59/72, 41/73, 25/75, 18/77, 13/78 and 53/78). The main specific character of 'Hrvatska travarica' comes from the aromatic herbs used in its production, which are sourced from coastal and mountainous Croatia. The climatic conditions in coastal and mountainous Croatia have a favourable impact on the characteristics of the aromatic herbs that are used to produce 'Hrvatska travarica', and the aromas that develop in the plants are more intense than in other areas and are specific to this climate, which gives 'Hrvatska travarica' its particular character.  Altitude, ranging from 0 to 1 831 m above sea level, has a significant effect on the prevalence of various species of medicinal aromatic herbs, but also on the quality of the active substances in the plants. Lavender, wormwood, thyme, peppermint, etc. contain smaller quantities of active substances at lower altitudes. The content of bitter substances in cudweed, bearberry, etc. increases with altitude. Lavender synthesises more linoleic acid and is poorer in camphor at higher altitudes. The anethole content in fennel increases with altitude. The altitude of the land varies much more in mountainous and Adriatic regions than in the Pannonian region, which is flatter. Certain plant species grow particularly well at higher altitudes, including great yellow gentian, fennel, lavender, thyme and clary sage.  ‘Hrvatska travarica’ has traditionally been produced in the Republic of Croatia for many years and is a recognisable category of spirit drink. |
| Specific characteristics of the spirit drink attributable to the geographical area | The climatic conditions in coastal and mountainous regions of Croatia have a favourable impact on the development of aromatic compounds in the self-sown plants that form part of the flora in this area. The individual plants grow through self-seeding only in the Mediterranean and mountainous regions of Croatia. Their aromatic components are specific to the climate there, and the high concentration of these components in the plants that are added either directly or as macerate makes the aroma of the final product more pronounced. The aromatic components of aromatic herbs are more pronounced due to the rather dry summers.  Thanks to their unique aromatic characteristics, which are primarily the result of the climate, but also of careful selection by producers, the selected combinations of aromatic herbs enhance this product and account for its specific character and uniqueness in relation to other spirit drinks in this category. |
| Causal link between the geographical area and the product |  |

7. 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 travarica' 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). In order to promote economic activity and give the product added value, bottling (packaging) must be carried out within the administrative borders of the Republic of Croatia. |

8. Supplement to the geographical indication

9. Specific labelling rules

II. Other information

1. Supporting material

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| File name: | Tehnicka dokumentacija – Hrvatska travarica-060920162016clean.doc |
| Description: | Technical document |
| Document type | Product specification |

2. Link to the product specification

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| Link: |  |