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

**I . TECHNICAL FILE**

***I. Name and type***

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

‘Slavonska 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 | Croatia |
| Address | Ulica grada Vukovara 7810 000 Zagreb |
| Country | Croatia |
| Telephone | 0038516106111 |
| Email | 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 | ‘Slavonska šljivovica’ |
| Physical, chemical and/or organoleptic characteristics | ‘Slavonska šljivovica’ is a spirit drink belonging to the category of fruit spirits. It is produced in a single distillation using fermented fruit from autochthonous and introduced cultivars of plum. ‘Slavonska šljivovica’ matures in casks made of Slavonian oak and has specific organoleptic properties.There is a long tradition in Slavonia of growing the plum cultivars used to make ‘Slavonska šljivovica’. Of these, the ‘Bistrica’ cultivar (*Prunus domestica* L.),takes pride of place as the most widely-known introduced cultivar of plum used in the production of fruit spirit. Among the other cultivars used to make ‘Slavonska šljivovica’, the following autochthonous cultivars stand out: ‘Motičanka’, ‘Trnovača’, ‘Torgulja bijela’, ‘Torgulja plava’, ‘Bijelica’, ‘Mandalenka’, ‘Pasjara’,‘Turkinja’ and ‘Brdaklija’ (*Prunus domestica* L.) and ‘Pintara’, ‘Valpovka’, ‘Cerićanka (‘Miholjčanka’)’, ‘Debeljara’, ‘Bijela sitna’, ‘Bijela kasna mirisava’, ‘Ružica’, ‘Kamenjara’ and ‘Bijelica jajara’ which belong to the variety ( *Prunus domestica* L. ssp. *insititia*). There is no stipulation as to what proportion of ‘Slavonska šljivovica’ must be represented by any specific cultivar.Distillation of the fermented plum mash is preceded by the collection and processing of selected ripe and healthy fruit and fermentation of the mash using epiphytic micro-organisms in appropriate vessels for a period of between one and four weeks. The mash of fermented plums is traditionally distilled once in copper stills with a swept volume of up to 150 litres.Appearance‘Slavonska šljivovica’ is a spirit drink of an appropriate clarity and the characteristic golden yellow colour of a gold coin.Scent‘Slavonska šljivovica’ has a characteristic and persistent smell in which the recognised varietal aroma of plum is in harmony with the aroma of the staves of the oak casks.Taste‘Slavonska šljivovica’ has a harmonious soft taste, rich aroma and long finish.‘Slavonska šljivovica’ must fulfil the minimum conditions laid down in Annexes I and II of Regulation (EU) No 110/2008 and have the following parameters:* it must contain between 37.5 % and 42.5 % alcohol by volume;
* it must contain at most 1200 g of methanol per hectolitre of 100 % alcohol by volume;
* it must contain at least 200 g of volatile substances per hectolitre of 100
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|  | % alcohol by volume;- it must contain at most 7 g of hydrocyanic acid per hectolitre of 100 % alcohol by volume. |
| Specific characteristics (compared with spirit drinks of the same category) | There is a long tradition in Croatia of cultivating the autochthonous and introduced plum cultivars used to make ‘Slavonska šljivovica’.The plum cultivar is a key factor in determining the quality of ‘Slavonska šljivovica’ and imparts the distinctive aroma on this spirit drink. In the case of autochthonous cultivars of ‘bijela (white) šljiva’, traditional practices for conducting alcoholic fermentation with epiphytic microflora, as well as a single distillation run in single distillation stills, contribute considerably to producing the typical aroma of ‘Slavonska šljivovica’.‘Slavonska šljivovica’ is aged in casks made of Slavonian oak and acquires a characteristic colour and specific aroma and taste. |

***4. Define geographical area***

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

The geographical region of Eastern Croatia: Slavonia, Baranja and western Syrmia.

**b. NUTS area**

CROATIA

HR0

***5. Method used to obtain the spirit drink***

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| Title – Type of method | Single distillation using fermented fruit from autochthonous and introduced cultivars of plum. |
| Method | ‘Slavonska šljivovica’ is produced from fully ripe and healthy fruit of autochthonous and introduced cultivars of plum. The fruit is ripe when a specific primary aroma of ripe fruit can be perceived by smell, the fruit has the colour characteristic of the specific variety of ripe fruit, it sticks to a finger on contact, cracks open by itself and the plum stone separates easily from the fruit. After selecting the fruit, the remaining leaves, stems and branches that adhere to the fruit are removed, as are the plum stones. The fruit are put into fermentation vessels which are traditional wooden vessels of between 0.5 and 2 tonnes. Nowadays they are also made from other material.Distillation traditionally takes place in plain copper stills, most often with a swept volume of up to150 litres, heated on an open flame and separated into fractions in such a way that the end product contains from 37.5 % to 42.5 % alcohol by volume.The stills are filled to 80 % of their volume and in such a way that the ratio of the solid to the liquid parts of the mash is 1:3. The condenser is filled with cold water in such a way that throughout the process the lower part is cooled to the same temperature as drinking water, the middle part is lukewarm (around 30°C), and the top part is warm. Distillation lasts an average of around three hours. |

The fractions that separate out in the course of the traditional technological process are as follows:

* the foreshot, known as the ‘Bašica’, comprises an average of 0.5 litres of the total and is entirely set aside, given that this part of the distillate is harmful from an organoleptic and toxicological point of view;
* the so-called ‘Srce’ (‘heart’) or middle fraction, which contains an ample quantity of alcohol and congeners in concentrations which contribute towards the quality of the product. ‘Srce’ is collected by keeping the temperature in the vessel around 80°C. The process lasts around two hours and it is important to ensure that the distillate is removed at a uniform rate. Optimally the liquefied product flows from the condenser in the form of a ‘string or thread’;
* the tail, or third fraction, is the part which is made up on average of 10 % alcohol by volume. This part of the distillate is collected specially and re-distilled separately.

The distillate is aged (matured) in casks made of Slavonian oak for at least eight and at most eighteen months. For distillate obtained from the autochthonous cultivars of plum known as ‘plava (blue) šljiva’, also known as ‘rujanska zrioba’, aging takes a long time, whereas for distillate obtained from the autochthonous cultivar of plum known as ‘bijela šljiva’, this process is shorter, lasting a minimum of eight months.

Traditionally the best wood for making casks is pedunculate oak (*Quercus robur* L.) from the region of Slavonia, known as Slavonian oak. While ageing in casks of Slavonian oak, the distillate oxidises and becomes enhanced with aromatic constituents derived from the wood and, depending on the duration of the ageing process, develops its characteristic aroma and colour.

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

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| Title - Product name | ‘Slavonska šljivovica’ |
| Details of the geographical area or origin relevant to the link | ‘Slavonska šljivovica’ is a traditionally made spirit drink (fruit spirit) produced in a single distillation using fermented fruit from autochthonous and introduced cultivars of plum, with the distillate having a specific smell and taste.The tradition of making ‘Slavonska šljivovica’ in the region of Slavonia goes back over a century. |

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|  |  In the past there was not a single household that did not have its own plum orchard. The plums were used to make jam or would be dried for the winter, with the majority of them being used to make fruit spirit, namely ‘šljivovica’. In the 19th century, the spirit was boiled up in ceramic vessels, parts of which were made of baked earth. Later, these were replaced by metal vessels (copper pots).The traditional method of making ‘Slavonska šljivovica’ has persisted to this day. |
| Specific characteristics of the spirit drink attributable to the geographical area | The special attributes of ‘Slavonska šljivovica’, such as its special aroma and colour, are the result of several factors. ‘Slavonska šljivovica’ is produced from autochthonous and introduced cultivars of plum using a traditional fermentation process involving epiphytic micro-organisms and a traditional distillation process involving plain copper stills of a swept volume of up to 150 litres and lasting for an average of around three hours.The distillate is aged in casks made of Slavonian oak for between eight to eighteen months. Traditionally the best wood for making casks is pedunculate oak (*Quercus robur* L.) from the region of Slavonia, known as Slavonian oak. While ageing in casks of Slavonian oak, the distillate oxidises and becomes enhanced with aromatic constituents derived from the staves of the oak casks and, depending on the duration of the ageing process, develops its characteristic aroma, colour, scent and taste.Reputation of ‘Slavonska šljivovica’1. Advertising poster for ‘Slavonska šljivovica’ Source: Arts and Crafts Museum, Zagreb (MUO-008310/10), year of origin: 1929-1940 Link:

<http://athena.muo.hr/?object=detail&id=3064>1. Label of šljivovica from Slavonia (Đakovo)

Source: National Archive in OsijekPage 149 of the book *Stara slavonska šljivovica ili Slavonka : tradicija u Osijeku i Slavoniji od Austro-Ugarske do danas* [‘Old ‘Slavonska šljivovica’ or ‘Slavonka’: tradition in Osijek and Slavonia from Austro-Hungarian times until today’]Publisher UPDŠ [Association of Producers of Home-Made Šljivovica], Slavonka1. Occurrence in literature
2. Author(s): Melita Rončević, Dražen Jurković, Stjepan Galović

Title: *Stara slavonska šljivovica ili Slavonka : tradicija u Osijeku i Slavoniji od Austro-Ugarske do danas* [‘Old ‘Slavonska šljivovica’ or ‘Slavonka’: tradition in Osijek and Slavonia from Austro-Hungarian times until today’]Publisher: UPDŠ [Association of Producers of Home-Made Šljivovica], Slavonka Link:<http://zavicajnicigisko.gskos.hr/pregled/pub/_pub_pri> kaz red.php?v=MjkwODI2MDIy&i=Mzk01. Author: Josip Šestanj – Bachelor’s degree with a major in crop production, Faculty of Agriculture, Osijek
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|  | TRADITIONAL FOOD PRODUCTS OF CROATIA – ThesisChapter 4: ‘Slavonska šljivovica’ Link:<https://repozitorij.pfos.hr/islandora/object/pfos%3A46>5/datastream/PDF/view4. Occurrence in newspapers*Glas Slavonije*: TWO-DAY SLAVONIAN FAIR IN OSIJEK CONCLUDES - OSIJEK 2007‘Slavonka Cluster’, responsible for the ‘Slavonska šljivovica’ brand Link: [http://www.glas- slavonije.hr/71786/3/Cluster-Slavonka-zasluzan-za- brend-Slavonska-sljivovica](http://www.glas-slavonije.hr/71786/3/Cluster-Slavonka-zasluzan-za-brend-Slavonska-sljivovica)5. Special mentions in cooking publications1. Publication: ‘100 leading Croatian restaurants and their recipes 2011/2012’; p. 187

‘Zelendvor’ restaurant:Venison cutlet filled with dried plums in a sauce made from home-made šljivovica brandy Link:<https://issuu.com/abisal/docs/restorani> 2011 12 str. 1871. [www.gastronaut.hr](http://www.gastronaut.hr/): Pork loin in a šljivovica sauce (main course), a speciality of Slavonian cuisine

Link:<http://www.gastronaut.hr/recept.asp?id=132> |
| 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 spirits (*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) | All natural and legal persons who fulfil the conditions laid down in the technical documentation and are registered in the Register of users of registered indications (i.e. are authorised users) have the right to use the registered geographical indication |

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

**II. Other information**

1. ***Supporting documents***
2. ***Link to the product specification***

Link: