**Technical file**

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**Geographical indication to be registered**  „**Jägertee/Jagertee/Jagatee**“

**Category of the spirit drink**

Product category 32 ‘Liqueur’, Annex III to Regulation (EC) No 110/2008

**Description of the spirit drink**

* *Physical and chemical characteristics*

Alcoholic strength: min. 22.5% vol.;
‘Jägertee/Jagertee/Jagatee’ is also commercially available with a higher alcoholic strength or as a concentrate.

Minimum sugar content (expressed as invert sugar): 100 g per litre.

Colour: Dark red-brown

* *Organoleptic characteristics:*

In terms of colour, ‘Jägertee/Jagertee/Jagatee’ resembles black tea, while in terms of smell and taste it has, in particular, a characteristic note of rum which is an essential part of all such products.

Typical features of ‘Jägertee/Jagertee/Jagatee’ are in addition the harmonised complementary aromas arising from the combination of black tea with citrus fruits, with discreet, slightly spicy notes of cinnamon and cloves. No (primarily cinnamon and clove) flavour reminiscent of mulled wine or mulled cider or perry.

* *Specific characteristics (compared to spirit drinks of the same category)*

‘Jägertee/Jagertee/Jagatee’ is a liqueur based on ethyl alcohol of agricultural origin, with (black) tea and/or tea extract and ‘Inländerrum’ as fundamental, essential components. Unlike traditional liqueurs ‘Jägertee/Jagertee/Jagatee’ is generally mixed with hot water.

Despite its normal use as a hot drink, ‘Jägertee/Jagertee/Jagatee’ is a liqueur, which naturally can also be consumed undiluted.

When poured from an open bottle at catering establishments, in ski lodges or alpine chalets or at Christmas markets, ‘Jägertee/Jagertee/Jagatee’ is normally served as a hot drink, mixed with various liquid foodstuffs, at less than the alcoholic strength prescribed for the bottled product, albeit at no less than 7.5%.

**Geographical area concerned**

‘Jägertee/Jagertee/Jagatee’ is produced in every region of Austria.

**Method for obtaining the spirit drink**

In addition to ethyl alcohol of agricultural origin (and sugar), the essential value/characterising ingredients of ‘Jägertee/Jagertee/Jagatee’ are always tea (black tea), ‘Inländerrum’ and extracts of at least orange and lemon. Spices, such as cinnamon and cloves, are (only) added in order to obtain a harmonious, well-rounded taste and aroma, but do not dominate.

In accordance with regional preferences, ‘Jägertee/Jagertee/Jagatee’ may vary slightly from one producer to another.

To achieve a regionally-popular variation in taste, in addition to the essential value/characterising ingredients, aromatising and flavouring components such as high-quality fruit spirit or other distillates or distillate products, Jamaica rum or arrack, fruit juices or concentrates, essential oils, extracts from nuts or spices are added in varying proportions.

Wine or fruit wine is never added.

**Link with the geographical area**

* *Details of the geographical area or origin relevant to the link*

The name ‘Jägertee/Jagertee/Jagatee’ has its origins in a drink described as a Jagdtrank (hunters' drink) that was first mentioned in an advertisement by an Austrian rosoglio and liqueur producer called Zur Gailthalerin. From this came Jagdtee, a name which can be shown to have been used since that time for drinks that were mainly drunk in the winter months to warm people up after lengthy hunting or sports trips. Over the decades, these drinks started to be made by virtually all Austrian spirit drinks producers and for more than 50 years they have been sold as part of nearly every producer's product range under the name of ‘Jägertee/Jagertee/Jagatee’.

‘Jägertee/Jagertee/Jagatee’ evolved into a popular drink in catering establishments, especially ski lodges, in tourist areas and on various market stalls during winter-time festivities, and is inextricably linked with the winter tourist trade in Austria.

‘Jägertee/Jagertee/Jagatee’ is one of the best known spirit drinks in Austria, as proven by the inclusion of this very Austrian term in the 'Austria Forum' in the category 'Alltagskultur / Heimatlexikon - Unser Österreich'. Various awards, both at European level (e.g. DLG (German Agricultural Society) gold award, gold medal at the World Spirits Award) and in the US ('Chairman’s trophy' of the Ultimate Spirits Trophy) are witness to the drink's high quality and repute. Its international fame is demonstrated, inter alia, by the fact that similar products can be found on the market in Italy, Slovenia, Croatia and Germany. Last but not least, there are also many recipes on the Internet for making similar products.

In terms of alcohol, ‘Jägertee/Jagertee/Jagatee’ accounts for more than a third of Austria's entire production of spirit drinks. Most of these are marketed outside Austria.

* *Specific characteristics of the spirit drink attributable to the geographical area*

Its main characteristic, inextricably linked with Austria, is the constant rum note, which is based on the obligatory addition of ‘Inländerrum’.

**European Union or national/regional provisions**

Since the Agreement on the European Economic Area (EEA Agreement, BGBl. No 909/1993) was signed, ‘Jägertee/Jagertee/Jagatee’ has been an Austrian spirit drink recognised by the signatories. The names ‘Jägertee’, ‘Jagertee’ and ‘Jagatee’ were listed in Article 1(4)(r)(3) of Regulation (EEC) No 1576/89 upon Austria's accession to the EU (Act of Accession (94/C 241 /08), OJ C 241, 29.8.1994, p. 21); since then they may only be used to designate a defined liqueur originating in Austria, and they were subsequently registered as established geographical indications within the meaning of Article 20 of 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 listed in Annex III to that Regulation.

At national level, the specification for ‘Jägertee’, ‘Jagertee’ or ‘Jagatee’ has been published in Chapter B 23 - Spirits of the current edition of the Austrian Food Code [Österreichisches Lebensmittelbuch] and may be downloaded from the website www.lebensmittelbuch.at.

**Applicant**

Member State: Austria

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**Supplement to the geographical indication**

None

**Specific labelling rules**

If ‘Jägertee/Jagertee/Jagatee’ is to be consumed in diluted form at the recommendation of a producer, the dilution ratio must be indicated on the label.