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

|  |
| --- |
|  |

**I. TECHNICAL FILE**

***1.Name and Type***

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

|  |
| --- |
| Wachauer Marillenlikör |

**b. Category**

|  |
| --- |
| 32. Liqueur |

**c. Applicant country(ies)**

|  |
| --- |
| Austria |

**d. Application language:**

|  |
| --- |
| German |

**e. Geographical indication type:**

|  |
| --- |
| PGI - Protected Geographical Indication |

***2.Contact details***

**a.Applicant name and title**

|  |  |
| --- | --- |
| **Applicant name and title** | Federal Ministry of Health |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Austria |
| **Address** | Radetzkystraße 21030 Vienna |
| **Country** | Austria |
| **Phone** | +43171100-0 |
| **E-mail(s)** | IIB13@bmg.gv.at |

**b.Intermediary details**

|  |
| --- |
|  |

**c.Interested parties details**

|  |
| --- |
|  |

**d.Competent control authorities details**

|  |
| --- |
|  |

**e.Control bodies details**

|  |
| --- |
|  |

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

|  |  |
| --- | --- |
| **Title – Product name** |  |
| **Physical, chemical and/or organoleptic characteristics** | Alcoholic strength: at least 15 % vol.Total sugar content: at least 100 g of sugar (calculated as inverted sugar) per litre of the finished productProportion of fruit: in the case of production as a fruit juice liqueur, the proportion of fruit must be at least 20 litres of fruit juice per 100 litres of the finished product;in the case of other production methods, a corresponding proportion of fruit is used.‘Wachauer Marillenlikör’ is clear, at times naturally cloudy, and typically reddish-yellow to golden-orange in colour with no distinctly visible brown hues. As a result of a unique microclimate in combination with the range of Wachau apricot varieties, ‘Wachauer Marillenlikör’ has a unique fruit component which is pleasing not only to the nose but also, in particular, to the palate on account of its lasting, spicy, mineral apricot aromas, unmistakeable in the fruit’s complexity. Thanks to these spices, an invigorating harmony between fruit, alcohol, sugar and acid is created in the palate.  |
| **Specific characteristics (compared to spirit drinks of the same category)** | The ‘Wachauer Marille’ PDO covers the range of varieties that were traditionally selected and planted by apricot growers and apricot nurseries in the Wachau between 1900 and 1960. These special varieties, with their most typical aromas of spice and fresh fruit compared to other varieties of apricot, give ‘Wachauer Marillenlikör’ its complex structure and play a vital part in shaping the essence and ultimate character of this outstanding liqueur.A particular feature of the clear and naturally cloudy ‘Wachauer Marillenlikör’ is the invariably perfect interplay between the spicy, fruity notes and pleasantly mild alcohol base. Liqueurs with a base of ethyl alcohol of agricultural origin leave a somewhat ‘more natural’, more fruity impression, particularly in terms of their smell, whereas products made (exclusively) with a base of ‘Wachauer Marillenbrand’ tend to be fuller owing to the spicy, stimulatingly complex apricot aromas of the brandy. |

***4.Define geographical area***

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

|  |
| --- |
| ‘Wachauer Marillenlikör’ is produced in ready-to-drink form only in the defined geographical area of the Wachau-Mautern-Krems region. The area comprises the municipalities of Aggsbach-Markt, Albrechtsberg, Bergern im Dunkelsteinerwald, Droß, Dürnstein, Emmersdorf, Furth, Gedersdorf, Krems, Maria-Laach, Mautern, Mühldorf, Paudorf, Rohrendorf bei Krems, Rossatz-Arnsdorf, Schönbühel-Aggsbach, Senftenberg, Spitz, Stratzing, Weinzierl am Wald and Weißenkirchen. |

**b.NUTS area**

|  |  |
| --- | --- |
|  |  |

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

|  |  |
| --- | --- |
| **Title – Type of method** |  |
| **Method** | ‘Wachauer Marillenlikör’ is a fruit liqueur which is produced from fresh fruit or fruit pulp either as a fruit juice liqueur within the meaning of Edition IV of the Austrian Food Code, Chapter B 23 Spirit drinks, Section 5.1.3, or in accordance with another suitable admissible method within the meaning of Section 5.1.1 of that Chapter. For the fruit juice liqueur, fruit juice or fruit juice from concentrate - possibly also mixed with fruit pulp - are used in accordance with the definitions under the Austrian Regulation on fruit juice. If necessary, treatment permitted for fruit juice under the Regulation on fruit juice can be used, such as enzyme treatment, clarification or filtration.The fruit component must consist entirely of fruit which comply with the currently valid specification for the protected designation of origin ‘Wachauer Marillen’.‘Wachauer Marillenlikör’ is produced from a base of ethyl alcohol of agricultural origin and/or ‘Wachauer Marillenbrand’.The alcohol base of ‘Wachauer Marillenlikör’ is ethyl alcohol of agricultural origin and/or ‘Wachauer Marillenbrand’. If ‘Wachauer Marillenlikör’ is produced exclusively from a base of ‘Wachauer Marillenbrand’, the labelling must indicate this (see section on special labelling rules). For sweetening, only sugars in accordance with the current version of point 3(a) of Annex I to Regulation (EC) No 110/2008 may be used.As a quality product, ‘Wachauer Marillenlikör’ is not flavoured within the meaning of the technical definitions in the current version of Regulation (EC) No 110/2008 (Annex I, point 9).Additives, with the exception of colours, are used only to the extent provided for under the current version of Regulation (EC) No 1333/2008 for liqueur. The only colours used are those listed in Annex II, part C number 2 group II (food colours authorised at quantum satis). 1) BGBl. II No 83/2004 as last amended2) http://www.patentamt.at/Markenschutz/Schutzrechte/Herkunftsangabe/ |

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

|  |  |
| --- | --- |
| **Title – Product name** |  |
| **Details of the geographical area or origin relevant to the link** | When Austria joined the EU on 29 August 1994 ‘Wachauer Marillenlikör’ was included as a geographical designation under Article 5(3) of Regulation (EEC) No 1576/89 in Annex II to that Regulation. Its inclusion was preceded by a long tradition of producing Marillenlikör in the ‘Wachau-Mautern-Krems’ region.The strict link between the geographical area (Wachau-Mautern-Krems) and the product itself is based on the fact that only Wachau apricots which ripen and are harvested in the area may be used. It is due in particular to this essential basic ingredient with its determining influence on value and quality, alongside a traditional production method of the highest standard, that the product has its specific aromatic characteristics, as formed by the fruit. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Characterised by regional influences resulting from the meeting of the Pannonian and Waldviertel climates, the immediate proximity of the Danube, the large difference between daytime and night-time temperatures specifically during the apricots’ ripening period, the influence of the soil and of the cultivation tradition stretching back more than 100 years all give the ‘Wachauer Marille’ PDO, with its unmistakeable quality, the typical regional aroma and taste of this excellent fruit liqueur (see ‘Organoleptic characteristics’).  |
| **Causal link between the geographical area and the product** |  |

***7.Requirements in EU, national or regional***

|  |
| --- |
|  |

***8.Supplement to the geographical indication***

|  |
| --- |
|  |

***9.Specific labelling rules***

|  |  |
| --- | --- |
| **Title** | Specific labelling rules |
| **Description of the rule** | The labelling of ‘Wachauer Marillenlikör’ based exclusively on ‘Wachauer Marillenbrand’ must contain one of the following directly adjacent to the geographical indication: ‘with 100 % Wachauer Marillenbrand’ or ‘100 % distillate liqueur’. The indication must be clear and legible and printed in uniform characters in the same style and colour and up to 75 % of the font size used for the name ‘Wachauer Marillenlikör’.Such a product may also bear the distinction ‘premium liqueur’. |

**II.Other information**

***1.Supporting material***

|  |  |
| --- | --- |
| File name: | PGI-AT-02037\_Wachauer-Marillenlikör\_Anpassung\_(2016\_07\_06-12)\_final\_clean.docx |
| Description: | Amendments due to comments |
| Document type | Product specification |

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

|  |  |
| --- | --- |
| Link: |  |