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**Geographical indication to be registered**  ***‘*Wachauer Weinbrand*’***

**Category of the spirit drink**

Product category 5. Brandy or Weinbrand, Annex III to Regulation (EC) No 110/2008

**Description of the spirit drink**

* *Physical and chemical characteristics*

Alcoholic strength: min. 36 % vol.; max. 45 % vol.

Total dry extract: max. 20 g/l of finished product

Methanol content: max. 100 g/hl of 100 % vol. alcohol
up to 180 g/hl of 100 % vol. alcohol in the case of red wine distillates

Volatile matter[[1]](#footnote-1): min. 125 g/hl of 100 % vol. alcohol

Ethyl acetate: max. 90 g/hl of 100 % vol. alcohol

Sum of iso-butanol and iso-amyl alcohols: min. 160 g/hl of 100 % vol. alcohol;
 max. 400 g/hl of 100 % vol. alcohol;

Ash: max. 0.50 g/l (in relation to product).

* *Organoleptic properties*

‘Wachauer Weinbrand’ is clear, of a golden to amber, yellowish brownish colour, mild to robust but not pungent, its smell and taste exhibiting the vinous notes typical of the wines from which it is produced. It has typical hints of wood and vanilla, and sometimes a (very) discreet smokiness, as a result of having been matured in oak barrels.

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

In particular if the grapes are harvested early, ‘Wachauer Weinbrand’ has a multi-layered character, with a typically high-extract style and concentrated fruity aroma.

Compared with the ‘Brandy or Weinbrand’ category, ‘Wachauer Weinbrand’ traditionally has a total dry extract content of no more than 20 g/l, a lower maximum methanol content and a defined maximum ethyl acetate content.

**Geographical area:**

‘Wachauer Weinbrand’ is produced exclusively from wines with the ‘Wachau’ protected designation of origin (PDO-AT-A0205).

The 'Wachau' region of origin covers the municipalities of Aggsbach, Bergern im Dunkelsteinerwald, Dürnstein, Mautern an der Donau, Mühldorf, Rossatz, Spitz and Weißenkirchen in Lower Austria.

**‘**Wachauer Weinbrand’ is produced exclusively in distilleries in the defined geographical area of the ‘Wachau’.

**Method for obtaining the spirit drink**

‘Wachauer Weinbrand’ is obtained in accordance with the requirements to be met by Category 5 of Annex II to Regulation (EC) No 110/2008, as amended, from wine spirit, whether or not wine distillate has been added, distilled at less than 94.8 % vol., that distillate not exceeding a maximum of 50 % of the alcohol content of the finished product.

The following wine grape varieties are permitted for producing the wines that may be used for ‘Wachauer Weinbrand’, in accordance with the product specification as referred to in Article 118c of Regulation (EC) No 1234/2007 for a ‘designation of origin’ as defined in Article 118b:

1. White vine varieties:

Bouvier, Chardonnay (Morillon), Frühroter Veltliner (Malvasier), Furmint, Goldburger, Grauer Burgunder (Pinot Gris, Ruländer), Grüner Veltliner (Weißgipfler), Jubiläumsrebe, Müller-Thurgau (Rivaner), Muskateller (Gelber Muskateller, Roter Muskateller), Muskat-Ottonel, Neuburger, Roter Veltliner, Rotgipfler, Sauvignon Blanc, Scheurebe (Sämling 88), Sylvaner (Grüner Sylvaner), Traminer (Gewürztraminer, Roter Traminer, Gelber Traminer), Weißer Burgunder (Weißburgunder, Pinot Blanc, Klevner), Weißer Riesling (Riesling, Rheinriesling), Welschriesling, Zierfandler (Spätrot);

2. Red vine varieties:

Blauburger, Blauer Burgunder (Blauer Spätburgunder, Blauburgunder, Pinot Noir), Blauer Portugieser, Blauer Wildbacher, Blaufränkisch, Cabernet Franc, Cabernet Sauvignon, Merlot, Rathay, Roesler, St. Laurent, Syrah (Shiraz), Zweigelt (Blauer Zweigelt, Rotburger).

The distillate is produced in traditional distillation plants with copper or steel stills. The distinctive taste of the wines used is to a very large extent preserved during the particularly gentle distillation process.

Continuous distillation processes are not used.

The distillate is matured in typical Wachau oak barrels which generally have a capacity of considerably less than 1 000 litres.

It is matured for at least three years.

**Link with the geographical area:**

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

Upon Austria's accession to the EU on 29 August 1994 (Act of Accession (94/C 241 /08), OJ C 241, 29.8.1994, p. 21), ‘Wachauer Weinbrand’ was listed in Annex II to Regulation (EEC) No 1576/89 as a geographical designation pursuant to Article 5(3) of that Regulation. Its listing was preceded by a long tradition of Weinbrand production in the Wachau - now a region of origin - which gave the product a reputation that extends far beyond the borders of Austria and is inextricably linked with the region.

Owing to its location, the Wachau possesses exceptional qualities for wine-growing. This is described in the details about the geographical area for protected designation of origin PDO-AT-0205:

The Danube has carved its meandering course through the Gföhler Gneis rock soil over millions of years, resulting in weathered bedrock soils. Drift sand was deposited in the wind-sheltered mountains in the postglacial period, allowing loess layers to form in many places on the eastern sides of the rock slopes. This geological terrain and the stone terraces which were laid in the Middle Ages allow for more efficient cultivation of the steep slopes along the Danube and are also the key features of the Wachau landscape.

The climate is also an exciting one, as two powerful influences meet here – not head on, but in a closely intertwined manner: the western/Atlantic and the eastern/Pannonian climate. Microclimates develop depending on the slope, exposure and terrain, and as a result of the heat-storing walls and boulders of the terraces. The hot, dry summers and the harsh winters are tempered by the broad expanse of the Danube. The cool downwinds from the Waldviertel in the north cause major variations between day- and night-time temperature, especially in the months leading up to the harvest.

The quality of ‘Wachauer Weinbrand’ is determined both by the wines used as the main raw material which are shaped by the specific features of this geographical area and by the know-how associated with a centuries-old tradition of wine-growing and distillation.

Last but not least, the reputation of ‘Wachauer Weinbrand’ is also based on a close link between tourism in the Wachau and the products yielded by the region's wine sector.

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

The weathered bedrock soils that predominate on the terraces in the Wachau are ideal for the production of Wachau wines. The bedrock soils and loess soils, combined with the very pronounced micro-climates produced by heat-retaining walls and rocks, and hot, dry summers and severe winters, give the wines a distinctive varietal aroma profile. This is further enhanced by major differences between day- and night-time temperatures, especially in the months leading up to the harvest.

It is because of these particular characteristics that ‘Wachauer Weinbrand’ made from these wines acquires its typically multi-layered and high-extract style and intense fruity aroma.

**European Union or national/regional provisions:**

Since the Agreement on the European Economic Area (EEA Agreement, BGBl. No 909/1993) was signed, ‘Wachauer Weinbrand’ has been one of the Austrian spirit drinks that are recognised by the signatories and hence an established geographical indication listed in Annex III to 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, as provided for in Article 20 of that Regulation.

At national level, the specification for ‘Wachauer Weinbrand’ 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**

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**Supplement to the geographical indication**

None

**Specific labelling rules**

In the case of single-variety ‘Wachauer Weinbrand’, in which at least 85 % of the wine used for distillation comes from one grape variety, it is customary for commercial purposes to add the name of the grape variety, e.g. ‘Wachauer Weinbrand - Grüner Veltliner’ for a more detailed characterisation of the product.

The name of the distillery which made the product must be indicated.

The EU symbol for registered geographical indications established in Annex V to Regulation (EC) No 1898/2006[[2]](#footnote-2) may be used as provided for in Article 22 of Commission Implementing Regulation (EU) No 716/2013[[3]](#footnote-3).

1. Point 12 of Annex I to Commission Regulation (EC) No 110/2008 [↑](#footnote-ref-1)
2. OJ L 369, 23.12.2006, p. 1. [↑](#footnote-ref-2)
3. OJ L 201, 26.7.2013, p. 21. [↑](#footnote-ref-3)