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

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**I. TECHNICAL FILE**

***1. Name and type***

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

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| Bärwurz (de) |

**b. Category**

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| 47. Other spirits drinks |

**c. Applicant country(ies)**

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| Germany |

**d. Application language**

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| --- |
| German |

**e. Type of geographical indication**

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| PGI – Protected geographical indication  |

***2. Contact details***

**a. Applicant name and title**

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| **Applicant name and title** | Bundesministerium für Ernährung und Landwirtschaft (BMEL) [Federal Ministry of Food and Agriculture], Unit 434 (Wine, beer, beverages sector) |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Germany |
| **Address** | Rochusstrasse 1D-53107 Bonn |
| **Country** | Germany |
| **Telephone** | +49 (0)228 99529-0 |
| **E-mail(s)** | poststelle@bmel.bund.de, 434@bmel.bund.de |

**b. Intermediary details**

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**c. Interested party details**

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| **Interested party name and title** | 1. Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V., (BSI) [Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks]2. Bundesverband der Obstverschlussbrennereien e.V. [Federal Association of Bonded Fruit Spirit Distilleries]3. Bundesverband der Deutschen Klein- und Obstbrenner e.V. [Federal Association of German Small-Scale Distillers and Fruit Spirit Distillers] |
| **Legal status, size and composition (in the case of legal persons)** | Nos 1 to 3 are all registered associations (*eingetragene Vereine, e.V.*) |
| **Nationality** | Germany |
| **Justification of the interest** | Representing the interests of German distilleries and spirit drink producers |
| **Address** | 1.Urstadtstrasse 2, D-53129 Bonn2.Kartäuserstrasse 120, D-79104 Freiburg im Breisgau3.Hardtstrasse 37, D-76185 Karlsruhe |
| **Country** | Germany |
| **Telephone** | +49 (0)228 53994-0 |
| **E-mail(s)** | info@bsi-bonn.de, info@obstbrenner.com, erdrich@obstbrenner.de |

**d. Competent control authority details**

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**e. Control body details**

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

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| **Title – Product name** | Bärwurz |
| **Physical, chemical and/or organoleptic characteristics** | Concise description of the spirit drink:‘Bärwurz’ is a spirit drink produced in Germany, with production focused around the Bavarian region and more specifically around the Bavarian Forest. It is mostly produced in a traditional way from the root of the *Meum athamanticum* (Jacq.) or *Ligusticum mutellina* (L.) *Crantz* plant.- Actual alcohol content of finished spirit drink: at least 38 % vol.; - Clarity: clear- Colour: colourless or, for products matured in wooden casks, yellowish, reddish or brownish depending on the type of wood used.- Smell: intense smell of Bärwurz plant, faintly reminiscent of celery or lovage.- Taste: typical earthy taste- Food additives or other substances used: ethyl alcohol of agricultural origin to be mixed, where appropriate, with Bärwurz distillate and water for reduction to drinking strength. |
| **Specific characteristics (compared with spirit drinks of the same category)** | - No sweetening- No colouring agents or other additives are used.- ‘Bärwurz’ is generally marketed in narrow, brown, stoneware bottles. |

***4. Defined geographical area***

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

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| ‘Bärwurz’ is produced in many regions of Germany, with production focused around the German region of Bavaria and more specifically around the Bavarian Forest. However, it is also produced in other regions, particularly upland regions, e.g. the Black Forest, Erzgebirge, Fichtelgebirge, Thuringian Forest and the Harz. The reduction of the high-percentage Bärwurz distillate(s) to drinking strength using water, the pouring of the spirit into bottles or other suitable sales containers (e.g. brown stoneware bottles), and the labelling and packaging may also take place outside the geographical area. |

**b. NUTS area**

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| DE | DEUTSCHLAND |

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

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| **Title – Type of method** |  |
| **Method** | ‘Bärwurz’ is the colloquial name for the actual Bärwurz plant (known under the botanical nomenclature *Meum athamanticum* (Jacq.)) and the Alpine lovage (*Ligusticum mutellina* (L.) *Crantz*). Both plant species are raw materials used to produce the ‘Bärwurz’ spirit drink. ‘Bärwurz’ is mostly produced using the roots of both plant species. However, the fruit and seed from Bärwurz plants may also occasionally be used in the production of ‘Bärwurz’. Other plants with similar organoleptic properties, e.g. celery, lovage or their extracts are not used.Although Alpine lovage (*Ligusticum mutellina* (L.) *Crantz*) grows in the Alps and uplands of southern and central Europe, particularly in the Bavarian Forest, the actual Bärwurz plant, in the botanical sense, (*Meum athamanticum* (Jacq.)) is found across all of western and central Europe. Hereinafter, the term ‘Bärwurz plants’ is used to mean both raw materials. So that the roots of Bärwurz plants provide sufficient raw material, it is necessary for the plants to grow for up to eight years before their roots can be used to produce ‘Bärwurz’. Methods for producing ‘Bärwurz’ vary considerably, ranging from the use of only Bärwurz macerate or Bärwurz digestate, to the use of only Bärwurz distillate, a mixture of Bärwurz macerate and distillate, or a blend of Bärwurz macerate or distillate with ethyl alcohol of agricultural origin. In order to produce ‘Bärwurz’ from the roots of Bärwurz plants, the first stage in all production processes is to wash and grind the roots. If the ‘Bärwurz’ producer decides to make a Bärwurz macerate or digestate for the second stage, a cold extract (‘macerate’) or hot extract (‘digestate’) is produced from the washed and ground Bärwurz roots, to which ethyl alcohol of agricultural origin is added. During this process, which can take weeks or months, the roots are gently drained of their essential oils, colour and flavour.If the ‘Bärwurz’ producer decides to make a Bärwurz distillate for the second stage, the Bärwurz roots, which are washed, ground and undergo the addition of ethyl alcohol of agricultural origin, are firstly macerated. This process of extracting the typical aromas by means of maceration also requires the product to be stored for a suitable period of time before subsequently being distilled. As stated above, production methods vary and this is also true of the distillation process, whereby ethyl alcohol of agricultural origin may sometimes again be added. Following distillation, the product is generally stored and/or left to mature in suitable containers (e.g. oak or steel barrels) for up to ten years in order to round off the taste. After the storage or maturation stage, the production process is completed by carrying out the following steps:- potentially blending various Bärwurz distillates and ethyl alcohol of agricultural origin,- reducing the high-percentage alcohol Bärwurz distillates(s) to drinking strength using water,- bottling in suitable containers, particularly brown stoneware bottles,- labelling and packaging.‘Bärwurz’ producers who may occasionally use the flowers or seeds of Bärwurz plants, instead of their roots, also produce the spirit drink by means of maceration, digestion and/or distillation.  |

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

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| **Title – Product name** |  |
| **Details of the geographical area or origin relevant to the link** | The tradition of producing a spirit drink from the roots of the Bärwurz plant originated in the Bavarian Forest, spreading over time to many other regions of Germany in which Alpine lovage (*Ligusticum mutellina*) or the actual Bärwurz plant (*Meum athamanticum*) grow. These regions include the Black Forest, Erzgebirge, Fichtelgebirge, Thuringian Forest, Vogtland and the Harz. The effects of the Bärwurz plant have been recognised for over 200 years and were described in the *Oeconomisches Lexikon von 1764*. Around 1920, Karl Eckert, a medical practitioner and distillery owner from Deggendorf, discovered in addition to the plant’s effects, the fine taste of its distillate. In 1928, ‘Bärwurz’ was mentioned in a price list from the *Brennerei zum Bären* distillery in Deggendorf. ‘Bärwurz’ was also recorded in a document from the Berlin State Patent Office from 17 December 1929. The name ‘Bärwurz’ is an abbreviation of Gebärmutterwurz [literally: womb root], an earlier name by which the plant was commonly known. The origins of this name probably stem from the pain-relieving effect of the plant which was administered during difficult childbirths.Particularly in the Bavarian Forest, as the area where Bärwurz production is focused, terms such as ‘Bärwurzquelle’ and ‘Bärwurzerei’ are established components in the names of companies.In Bavaria, plays have been and continue to be performed in which, e.g. Bärwurz bottles can be seen as stage dressing. The status of ‘Bärwurz’ as a firmly established cultural asset, in particular in the Bavarian Forest, is also apparent through such quaint euphemisms as ‘Bayerwalddiesel’ [literally: Bavarian forest diesel] which means ‘Bärwurz’.The local press reports regularly on the production of ‘Bärwurz’ by traditional producers. There are also a number of schnapps museums where the general public and interested consumers can clearly see how ‘Bärwurz’, in particular, is made. Entering the term ‘Bärwurz’ in a well-known internet search engine brings up a large number of links and references to the product.  |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Both Bärwurz plants are considered to have beneficial effects. The wild-growing Alpine lovage, found mostly at an altitude of over 1 000 m above sea level, epitomises a plant benefiting from exposure to stronger sunshine and a higher rate of photosynthesis and energy storage. Moreover, it grows amongst an array of other plants and is consequently able to contribute to their metabolites which are released into the soil – an advantage which plants grown in monoculture are unable to benefit from. |
| **Causal link between the geographical area and the product** |  |

***7. Requirements under EU, national or regional legislation***

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| **Title** |  |
| **Legal reference** | Includes:- EU food legislation- EU spirit drinks legislation- National spirit drinks legislation (federal legislation) |
| **Description of the requirement(s)** | - Labelling rules- Product specifications |

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

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| **Supplement to the geographical indication** | Bärwurz |
| **Definition, description or scope of the supplement** | a) Basic rules on supplements to the geographical indication ‘Bärwurz’:Under current Union law on spirits, the name ‘Bärwurz’ may be lengthened to include only- the terms laid down in sections (b) and (c), or- terms other than those specified under (b) and (c) which can be shown to have been in common use on 20 February 2008.b) Supplements with other geographical indications:‘Bärwurz’ is often placed on the market accompanied by the name of a region or place in Germany (e.g. Bayerischer Bärwurz; ‘Bayerwald Bärwurz’, Bad Kötztinger Bärwurz, Schwarzwälder Bärwurz, Bärwurz aus dem Erzgebirge, etc.). In such cases, the ‘Bärwurz’ is produced in these regions or places. Generally, the Bärwurz plants used to produce them will also come from these regions or places, although Bärwurz plants from other regions of Germany may also be used. Producers of regional ‘Bärwurz’ spirit drinks who use Bärwurz plants from regions added to thecommercial name may indicate their origin on the labelling.c) Supplements with non-geographical terms:- If details concerning maturing, ageing or storage are added to the name ‘Bärwurz’, such products must be stored or matured for at least 6 months. Indications of age are subject to the following rules: Products matured for six months may be labelled as ‘mature’. Products matured for at least one year may be labelled as ‘old’. - If quality terms (e.g. ‘fine’, ‘premium’ or ‘table’) are added to the name ‘Bärwurz’, such products must be of significantly higher quality than standard variants. Examples include the use of only Bärwurz distillate or a longer or particular way of storing the Bärwurz distillate. - Products which have been entirely produced in the same undertaking, i.e. distilled, reduced to drinking strength with water and bottled may use the additional label ‘distilled and bottled in the distillery’.  |

***9. Specific labelling rules***

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**II. Other information**

***1. Supporting material***

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

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| Link: |  |