Transmission of an established geographical indication of spirit drinks

Benediktbeurer Klosterlikör

EU No: PGI-DE-02002

Submitted on 29 December 2017

PGI

# TECHNICAL FILE

## Name and type

### Name(s)

Benediktbeurer Klosterlikör (de)

### Category

32. Liqueur

### Member State or Third Country

Germany

### Application language

German

### Type of geographical indication:

PGI Protected Geographical Indication

## Contact details

### Name and title

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| Name and title | Federal Ministry of Food and Agriculture (Bundesministerium für Ernährung und Landwirtschaft [BMEL]), Unit 414 (Wine, beer, beverages sector) |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | Germany |
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### Intermediary details

### Interested party details

### Competent control authority details

### Control body details

## Description of the spirit drink

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| Title — Product name | Benediktbeurer Klosterlikör |
| Physical, chemical and/or organoleptic characteristics | Summarised description of the spirit ‘Benediktbeurer Klosterlikör’:‘Benediktbeurer Klosterlikör’ is produced in the municipality of Benediktbeuern in Bavaria, using the techniques of that area, *inter alia* from ethyl alcohol of agricultural origin, sugar and herbs.- Alcohol content of the ready-to-drink spirit: at least 38 % vol.- Minimum sugar content: 200g/litre of the final product, expressed as invert sugar- Clarity: clear- Colour: golden-yellow coloured, with golden reflections from gold leaf being added- Odour: of the herbs traditionally used- Taste: aromatic, herbal taste- Ingredients used: Ethyl alcohol of agricultural origin, sugar, herbs and spices to flavour, gold leaf, water to dilute to drinking strength |
| Specific characteristics (compared with spirit drinks of the same category) | - The distillate is produced according to age-old tradition following a recipe handed down the generations in the rooms of Benediktbeuern Abbey.- Higher minimum alcohol content of 200 g/litre for the end product (expressed as invert sugar) compared to the set minimum alcohol content for liqueurs of 100 g/litre for the end product (expressed as invert sugar).- Gold leaf is added.- No other colouring agents are added. Saffron extract and caramelised sugar are used to stabilise colouring. |

## Define geographical area

### Description of the defined geographical area

‘Benediktbeurer Klosterlikör’ is produced in the municipality of Benediktbeuern. The municipality of Benediktbeuern is part of the upper Bavarian rural district of Bad Tölz-Wolfratshausen.

Diluting the alcoholic herb extracts to drinking strength using water, pouring the liqueur into bottles or other suitable sale containers, labelling and packaging may also take place outside the municipality of Benediktbeuern, but this must still be within Bavaria.

For decades now, ‘Benediktbeurer Klosterlikör’ has been symbolic of the Benediktbeuern pilgrimage site and abbey. Final production, bottling, labelling and nationwide marketing have always been carried out by Bavarian spirit drinks producers, as the friars and other members of the order were not properly equipped for this. However, customers expect a Bavarian product, and are informed that the product is made in collaboration with Bavarian spirit drinks producers, who have the necessary expertise to produce Klosterlikör. Production outside of Bavaria would be counter to consumers’ expectations, and bring the added risk that the specific organoleptic quality characteristics from the friars’ original recipe could no longer be guaranteed.

### NUTS area

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| DE216 | Bad Tölz-Wolfratshausen |

## Method used to obtain the spirit drink

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| Title — Type of method |  |
| Method | ‘Benediktbeurer Klosterlikör’ is prepared from a basis of ethyl alcohol of agricultural origin. Herbal extracts are used to provide flavour.The first production step is to procure the necessary herbs and spices, which are compiled to suit the desired product, odour and taste intensity.The main ingredient is dittany of Crete (*Origanum dictamnus*). The herbal extract also contains bitter orange, cloves, peppermint and aniseed.The second production step involves producing the herbal extract using ethyl alcohol of agricultural origin. To produce the herbal extract, there are four procedures as follows:- maceration (cold extraction by adding ethyl alcohol of agricultural origin to the herb/spice mixture),- decomposition (hot extraction involving adding ethyl alcohol of agricultural origin),- percolation (constant, slow percolation of the herb and spice mixture and ethyl alcohol), or- distillation (heating the herbal-ethyl alcohol blend and condensing the vapour).Once the aroma has been extracted, it is processed.This comprises the following steps:- mixing the aroma extract with other oil-based plant extracts and with wine distillate and/or ethyl alcohol of agricultural origin,- maturing the finished mixture in suitable containers with a volume of at least 50 l for a minimum of six weeks,- sweetening the product with white sugar (or white sugar solution) until the sugar content is at least 200 g/l, and stabilising colour using saffron extract,- diluting this sweetened mixture to drinking strength using water,- adding gold leaf as the liqueur is poured into bottles or other containers suitable for sale, and- labelling and packaging. |

## Link with the geographical environment of origin

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| Title — Product name | Benediktbeurer Klosterlikör |
| Details of the geographical area or origin relevant to the link | In the Tölz area, where the Benediktbeuern Abbey is located, a rich variety of the most diverse herbs, root plants and edible wild species have long flourished. In order to preserve such plants and to use their ingredients as elixirs, alcoholic extracts have been produced for centuries. The monks in Benediktbeuern have therefore been involved in herb cultivation for centuries: at the start primarily for medicinal purposes, herbs were intensively collected, but also planted and processed; around the sixteenth century, the Abbey became involved in refining alcoholic drinks and took up the art of liqueur production, following age-old recipes handed down the generations; even in Benediktbeuern, this heralded the beginnings of the herbal liqueur.The municipality of Benediktbeuern, and in particular the Benediktbeuern Abbey, is very popular with both German and foreign tourists.‘Benediktbeurer Klosterlikör’ is described in various historical treatises.The website ‘Spezialitätenland Bayern’ devotes a separate section to ‘Benediktbeurer Klosterlikör’. Since 15 December 1989, i.e. with the entry into force of the first Spirit Regulation, Regulation (EEC) No 1576/89, the name ‘Benediktbeurer Klosterlikör’ has been protected across the EU as a geographical indication. This protection was reconfirmed on 20 February 2008 when the new Spirit Regulation, Regulation (EC) No 110/2008, entered into force. |
| Specific characteristics of the spirit drink attributable to the geographical area | In the Tölz area, a wide variety of herbs have always been cultivated. The traditional Abbey medicinal remedy herbs, which previously ensured medical supplies, are still cultivated in Benediktbeuern Abbey’s garden. Even Charlemagne declared that monasteries would be responsible for cultivating certain medicinal herbs. Benediktbeuren’s recipe from the thirteenth century includes those herbs and more besides, whose uses have been partially forgotten. ‘Benediktbeurer Klosterlikör’ is a very natural product, which highlights the traditional range of varieties.  |
| Causal link between the geographical area and the product |  |

## Requirements under EU, national or regional legislation

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| Title |  |
| Legal reference | Inter alia:- EU food legislation- EU spirit legislation- National spirit legislation (federal legislation) |
| Description of the requirement(s) | - Labelling requirements- Product specifications |

## Supplement to the geographical indication

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| Supplement to the geographical indication | Benediktbeurer Klosterlikör |
| Definition, description or scope of the supplement | a) Basic rules on supplements to the geographical indication ‘Benediktbeurer Klosterlikör’:Current Union law on spirits allows the name ‘Benediktbeurer Klosterlikör’ to be lengthened to include only- the term specified in Section (b), or- terms other than those laid down in Section (b) which were demonstrably in common use on 20 February 2008.b) Additional product name: In addition to the geographical indication ‘Benediktbeurer Klosterlikör’, which is the commercial name, the product name ‘Benediktbeurer Klostergold’, also written as ‘Benediktbeurer Kloster Gold’, is used.  |

## Specific labelling rules

# Other information

## Supporting material

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| File name | ÄM Stand 29-12-2107 — PGI-DE-02002\_TU Benediktbeurer Klosterlikör.docx |
| Description | Revised technical file for the ‘Benediktbeurer Klosterlikör’ established geographical indication, including the product specifications |
| Document type | Product specification: |

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| --- | --- |
| File name | 2017-12-29 an KOM Antwort auf Schreiben vom 9.6.2017.pdf |
| Description: | Reply to the European Commission’s letter of 9 June 2017 — Ref. Ares(2017)2889489 |
| Document type | Other Document |

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| File name | Geschichte Benediktbeurer Klosterlikör — Klostergold.pdf |
| Description: | History of ‘Benediktbeurer Klosterlikör’ |
| Document type | Other Document |

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| File name | Screenshot Benediktbeurer Klosterlikör — Spezialitätenland Bayern.docx |
| Description: | ‘Spezialitätenland Bayern’ website, with a separate section on ‘Benediktbeurer Klosterlikör’ |
| Document type | Other Document |

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| File name | trading-stempel-benediktbeurer-klostergold-benediktbeurer-klosterlikor-b1x59h.jpg |
| Description: |  |
| Document type | Other Document |

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| File name | Kurt-Bo¦êttcher+Reklamemarke-Benediktbeurer-Klostergold.jpg |
| Description: | Further evidence of the reputation of ‘Benediktbeurer Klosterlikör’ |
| Document type | Image |

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| File name | Quellen....Über den Kesselberg nach Mittenwald.docx |
| Description: | Compilation of literary sources relating to ‘Benediktbeurer Klosterlikör’  |
| Document type | Other Document |

## 2. Link to the product specification

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| Link: |  |