Transmission of an established geographical indication of spirit drinks

Chiemseer Klosterlikör

EU No: PGI-DE-02020

Submitted on 08-11-2018

PGI

# Technical file

## Name and type

### Name(s)

Chiemseer Klosterlikör (de)

### Category

32. Liqueur

### Member State or Third Country

Germany

### Application language:

German

### Type of geographical indication:

PGI – Protected geographical indication

## Contact details

### 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 414 (Wine, beer, beverages sector) |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | Germany |
| Address | Rochusstraße 1  53107 Bonn |
| Country | Germany |
| Telephone | +49 (0)228 99529-0 |
| Email address(es): | poststelle@bmel.bund.de, 414@bmel.bund.de, werner.albrecht@bmel.bund.de |

### Intermediary details

### Interested party details

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| --- | --- |
| Interested party name and title | Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V. (BSI) [Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks] |
| Legal status, size and composition (in the case of legal persons) | Registered association |
| Nationality | Germany |
| Justification of the interest | Representing the interests of German spirit drink producers |
| Address | Urstadtstraße 2  D-53129 Bonn |
| Country | Germany |
| Telephone | +49 (0)228 539940 |
| Email address(es) | info@bsi-bonn.de |

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| Interested party name and title | Bundesverband der Obstverschlussbrenner e.V. [Federal Association of Bonded Fruit Spirit Distillers] |
| Legal status, size and composition (in the case of legal persons) | Registered association |
| Nationality | Germany |
| Justification of the interest | The Federal Association of Bonded Fruit Spirit Distillers represents the interests of bonded fruit spirit distilleries and other medium-sized producers of spirit drinks. |
| Address | Kartäuserstraße 120  D-79104 Freiburg im Breisgau |
| Country | Germany |
| Telephone | 0049 (0)761 32512 |
| Email address(es) | info@obstbrenner.com |

### Competent control authority details

### Control body details

## Description of the spirit drink

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| Title – Product name | Chiemseer Klosterlikör |
| Physical, chemical and/or organoleptic characteristics | Brief description of ‘Chiemseer Klosterlikör’:  - Alcohol content of the ready-to-drink spirit: at least 38 % vol.;  - Minimum sugar content: 200 g/litre of finished product, expressed as invert sugar;  - Clarity: clear;  - Colour: coloured golden yellow by saffron or other herbs;  - Odour: of the herbs traditionally used;  - Taste: sweet, with a slightly ethereal hint of herbs;  - Ingredients used: Ethyl alcohol of agricultural origin, sugar, herbal and spice extracts, and water for reduction to drinking strength. |
| Specific characteristics (compared with spirit drinks of the same category) | - The herb and spice blend to be extracted is made up at Frauenwörth Abbey in accordance with a centuries-old recipe and then sent out ready-mixed for extraction.  - Colourings are not added. Saffron or another herbal extract is used to stabilise the colour. |

## Defined geographical area

### Description of the defined geographical area

‘Chiemseer Klosterlikör’ is produced in the area of the rural district of Rosenheim in Bavaria.

Here, the herb and spice mixture which is the original product from which ‘Chiemseer Klosterlikör’ is made, is produced exclusively at Frauenwörth Abbey on Fraueninsel island (in the rural district of Rosenheim) in Lake Chiemsee, Bavaria.

The reduction in drinking strength through the addition of water, and bottling, labelling and packaging may also be performed outside the Chiemsee region, and therefore outside the rural district of Rosenheim.

### NUTS area

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| DE21K | Rosenheim, rural district |

## Method used to obtain the spirit drink

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| Title – Type of method |  |
| Method | The first production step consists in blending the necessary herbs and spices in accordance with a recipe that has been handed down over the years. Numerous herbs and spices are used. Particular defining characteristics come from lemon balm leaves, fennel, coriander seeds, aniseeds, and lavender.  In order to extract their aromas, the herbs and spices are, in the second production step, mixed with ethyl alcohol of agricultural origin so as to obtain a herb and spice extract.  The selected herbs and spices are picked in the cold. To this end, the product for maceration, once crushed as finely as possible in a maceration container, is doused in diluted ethyl alcohol of agricultural origin (ethanol or ethyl alcohol) before being left to cool for a long time. Once the flavours have entered the solution, the aroma-infused spirit, or macerate, undergoes further processing. In order to once again recover the spirit remaining in the maceration product, the latter is processed through a still and finally the ethyl alcohol is distilled.  The aroma-extraction process is usually followed by storage and/or maturing in suitable containers. The minimum maturing period is three months.  After the storage or maturation stage, the production process is completed by carrying out the following steps:  - mixing of the alcoholic herb and spice extract with ethyl alcohol of agricultural origin;  - sweetening by adding white sugar, which may already have been dissolved, to achieve a sugar content of at least 200 g per litre of finished product, expressed as invert sugar;  - colouring by adding saffron extract or other herbal extracts;  - reduction of the strength of the sweetened alcoholic herb and spice mixture to drinking strength by adding water; and  - labelling, sealing by hand and packaging. |

## Link with the geographical environment or origin

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| Title – Product name | Chiemseer Klosterlikör |
| Details of the geographical area or origin relevant to the link | The reputation of ‘Chiemseer Klosterlikör’ is based on the centuries-old tradition of growing herbs in Bavarian abbeys and ministering and using them in various refined forms, such as essences and extracts. Refinement to a special ‘Klosterlikör’ (‘cloister liquor’), ‘Chiemseer Klosterlikör’ in this case, played a particular role, allowing it (along with the other two geographical indications for ‘Klosterlikör’, namely ‘Ettaler Klosterlikör’ and ‘Benediktbeurer Klosterlikör’) to develop a special reputation and market renown on the basis of the special herbal composition.  Bavaria’s large number of abbeys and castles played a large part in cultivating knowledge of how to handle herbs and other plants properly. Originally, herbs were intensively gathered, but also planted, here and used to make spirits and other products, primarily for medicinal purposes. The abbeys were the centres of knowledge of the region’s abundance of herbs and of how those herbs could be processed to make liqueurs.  Frauenwörth Abbey was established on Fraueninsel island in Lake Chiemsee by Tassilo III, Duke of Bavaria, who founded the abbey in 782. The abbey is still inhabited and managed by Benedictine nuns. The Blessed Irmgard (d. 866), great-granddaughter of Charlemagne, is still revered as the first abbess known by name.  The production of liqueur at Frauenwörth Abbey also has a very long history. The chronicles of Frauenwörth mention a superintendent for the herb gardens as far back as 1263. The women of the abbey prepared tonics and ointments for themselves and for their subjects throughout the Chiemgau region and beyond. Their recipes were so effective that, in 1470, even Ludwig the Rich, Duke of Bavaria, asked them for a remedy. The production of drinks at the abbey was documented as long ago as 1396 and included the ‘distilling of herbs’. This tradition was resumed after the abbey was re-established in 1837, and it was further developed in the 20th century.  Under numerous bilateral agreements for the mutual protection of geographical indications and designations of origin, entered into in the 1960s between the Federal Republic of Germany and a number of EU countries (including France) ‘Chiemseer Klosterlikör’ was recognised as a geographical indication.  ‘Chiemseer Klosterlikör’ has been a protected geographical indication throughout the EU since 15 December 1989, when the first Spirit Drinks Regulation (Regulation (EEC) No 1576/89) entered into force. The second Spirit Drinks Regulation (Regulation (EC) No 110/2008), which entered into force on 20 February 2008, confirmed its protected status.  Numerous references to ‘Chiemseer Klosterlikör’ appear in both print and online media. Many tourists from both within Germany and abroad, visiting the Chiemsee region, take Chiemseer Klosterlikör back home with them as a souvenir. |
| Specific characteristics of the spirit drink attributable to the geographical area | In order to preserve the herbs and spices and to use their constituents as elixirs, alcoholic extracts forming an important basis for Chiemseer Klosterlikör have been produced for centuries.  Its properties are also shaped by the processing methods and recipes which are typical of the region. |
| 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 drinks legislation  - national spirit drinks legislation (federal legislation). |
| Description of the requirement(s) | - labelling rules  - product specifications |

## Supplement to the geographical indication

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| Supplement to the geographical indication | Chiemseer Klosterlikör |
| Definition, description or scope of the supplement | Basic rule on supplements to the geographical indication ‘Chiemseer Klosterlikör’:  Under current EU spirit drinks legislation, the geographical indication ‘Chiemseer Klosterlikör’ may be supplemented only by terms which can be shown to have been in use on 20 February 2008. |

## Specific labelling rules

# Other information

## Supporting material

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| File name: | PGI-DE-02020\_SINGLE\_DOCUMENT\_Überarbeitete TU\_08.11.2018.docx |
| Description | Revised technical file with tracked changes for the established geographical indication ‘Chiemseer Klosterlikör’, taking account of the comments made by the European Commission in the email of 4 June 2018. |
| Document type: | Product specification: |

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| File name: | Foto Chiemseer Klosterlikör.jpg |
| Description: | Photo of the product ‘Chiemseer Klosterlikör’ |
| Document type: | Image |

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| Document name: | Auszug Abkommen DEU mit FRA zu geograf Herkunftsangaben Spirituosen.pdf |
| Description: | France recognised ‘Chiemseer Klosterlikör’ as a geographical indication in the 1960 bilateral agreement. |
| Document type: | Other Document |

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| Document name: | Bayer. Staatszeitung.PDF |
| Description: | Article concerning schnaps and herbal liqueurs prepared in Bavarian abbeys. |
| Document type: | Other Document |

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| Document name: | Rosenheimer Anzeiger.PDF |
| Description: | Newspaper article from 30 December 1971 showing the importance of ‘Chiemseer Klosterlikör’ prior to a government increase in the tax on alcohol. |
| Document type: | Other Document |

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| Document name: | Süddeutsche Zeitung-Klostermedizin.pdf |
| Description: | Further evidence of the reputation of ‘Chiemseer Klosterlikör’. |
| Document type: | Other Document |

## Link to the product specification

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| Link: |  |