**SUMMARY**

"BUDĚJOVICKÝ MĚŠŤANSKÝ VAR"

CZ/PGI/0017/0445  
PDO ( ) PGI ( X )

This summary sets out the main elements of the product specification for information purposes.

Responsible department in the Member State:

Name: Úřad průmyslového vlastnictví

Address: Antonína Čermáka 2a, CZ-160 68 Praha 6 - Bubeneč

Tel.: + 420 220 383 111

Fax: + 420 224 324 718

E-mail: posta@upv.cz

Group:

Name: BUDĚJOVICKÝ MĚŠŤANSKÝ PIVOVAR a.s.

Address: Lidická 458/51, CZ - 370 54 České Budějovice, Czech Republic

Composition: Producers/processors ( X ) Other ( )

Type of product:

Class: 2.1 Beer.

Specification: (summary)

4.1. Name:

"Budějovický měšťanský var"

4.2. Description:

Four basic raw materials are used for beer production: water, malt, hops and brewery yeast. Geographic origin from specific areas is a requirement for these raw materials.

Specific source of water is used for producing the beer with geographical indication Budějovický měšťanský var – a local artesian well approx. 270 m deep giving very soft water with no environmental contamination from an underground lake of the Mesozoic České Budějovice Basin. The water is taken from specific sediments of clique formation stratigraphically dated to the Upper Cretaceous (senom). The above world unique petrographic composition of the water-bearing formation gives this brewing water unique character and unique chemism. The water is vitalized by aeration and filtering in the brewery.

Pale malt produced from barley in the own malt-house is the second main raw material. The spring malt barley variants used for malt production are purchased according to a strict quality specification.

Spring malt barley Hordeum distichum, var. nutans has to be grown exclusively in South Bohemia according to geographical specification of this area.

Dark malts for the Dark Special production are purchased from malt plants from South Bohemia and South Moravia according to geographical specification of these areas.

Processed (granulated) hops, poloraný červeňák (semi-early red-bine hops) supplied with declaration of quality and place of origin of each supply, is the third raw material. The hops have to be grown in specified areas. The hops, poloraný červeňák (semi-early red-bine hops) may be characterized by the alpha : beta bitter acid ratio between 0.6 and 0.9. Hop extract is added to the hopping process. Hop extract does not have to be neccessarily produced from hops grown in specified area.

Brewery yeast, species Saccharomyces cerevisiae subsp. uvarum carlsbergensis is the fourth main raw material. The yeast has to be cultivated in the geographic-environmental conditions of the specified area.

Pale Lager Beer

Beer description:

Basic measurable physical-chemical characteristics:

alcohol vol. %: 4.4 – 5.9

original extract in %: 11.2 – 12.6

bitterness i.b.u.: 21 – 29

EBC colour: 8 – 12

degree of fermentation %: more than 80 %

Organoleptic (sensorial) beer characteristics:

- medium to deep fermentation, strong taste richness with bitter fade-out, rich CO2 saturation showing intensive petty bubbling, mild, intensive bitterness, strong body, pure hop aroma of Czech hops, intensive honey-golden colour, intensive pleasant scent after malt and hops, rich thick white foam.

Dark Special Beer

Beer description:

Basic measurable physical-chemical characteristics

alcohol vol. %: 7.5 – 8.5

original extract in %: 17.0 – 17.5

bitterness i.b.u.: 27 – 31

EBC colour: 150 - 180

apparent degree of fermentation % more than 85 %

Organoleptic (sensorial) beer characteristics:

- deeply fermented, strong taste richness with sweetish-bitter fade-out, good saturation with naturally bound CO2, higher bitterness, medium to higher body, pleasant taste of colour malts, pure hop aroma of Czech hops, very dark, dark brown - black colour, hop scent and mild scent of colour malts, rich thick white foam.

4.3. Geographical area:

South Bohemia is the geographic area where the spring malt barley for light malt production is grown.

South Bohemia and South Moravia are the geographic areas where the spring malt barley for colour malt production is grown.

The regions of Žatec, Úštěk and Tršice are the areas where the hops are grown. The Žatec region is delimited by the towns and villages of Louny, Klobuky, Zlonice, Řevničov, Rakovník, Čistá u Rakovníka, Lubenec, Krásný Dvůr, Žatec, Lenešice.

The Úštěk region is delimited by the towns and villages of Zahrádky u České Lípy, Želízy, Nelahozeves, Libochovice, Lovosice, Úštěk. The Tršice region is delimited by the towns and villages of Olomouc, Lipník nad Bečvou, Přerov, Brodek u Přerova, Náměšť na Hané.

The territory of brewing water derivation, brewing yeast cultivation and storage, malt production, beer brewing, processing and preparation is delimited by the geographical territory of České Budějovice.

4.4. Link

The characteristics are given by the raw materials as well as by specific technological processes together with the local environment of the production. Budějovický měšťanský var has historically developed into a territorially specific beer type distinctive from other beer types in physical, chemical, taste and other sensorial characteristics.

The beer Budějovický měšťanský var already became popular with consumers in the past. It is documented by the permission to use the title of court supplier and a picture of the royal coat of arms on advertising items, granted by Wilhelm II, King of Wurttemberg, in 1895. The beer was supplied to the Austrian Imperial resort Ischl with great appreciation. The beer was then exported to Berlin, Brno and many more towns like Dancing, Essen, Graz, Innsbruck, Lemberk, Linz, Neubrandenburg, New York, Pula, Swansfdorf in Bayer, St. Galen, Stuttgart, Szczetin, Vienna, Zagreb at the end of the 19th century and in the 20th century. The beer has gained numerous awards from international exhibitions and fairs.

Budějovický měšťanský var together with the other beers produced in České Budějovice has its merit on the prestige and reputation of the place of origin of the beer, České Budějovice, which has historically as well as currently been published in numerous world renowned encyclopaedias as the “town of beer“, or at least beer production is mentioned as one of the main local points of interest.

4.5. Inspection body:

Name: Czech Agriculture and Food Inspection Authority

Address: Purkyňova 2533, 390 02 Tábor, Czech Republic.