Transmission of an established geographical indication of spirit drinks

‘Ettaler Klosterlikör’

EU No: PGI-DE-02060

Submitted on 8 December 2017

PGI

# Technical file

## Name and type

### Name(s)

‘Ettaler 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), Referat 414 (Wein, Bier, Getränkewirtschaft) [Federal Ministry of Food and Agriculture (BMEL), Unit 414 (Wine, beer, beverages sector)] |
| Legal status, size and composition (in the case of legal persons) |  |
| Nationality | German |
| Address | Rochusstraße 1  D-53123 Bonn |
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| Telephone | ++49228995290 |
| E-mail(s) | poststelle@bmel.bund.de, 434@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 | German |
| Justification of the interest | Representing the interests of spirit drinks producers |
| Address | Urstadtstraße 1  D-53129 Bonn |
| Country | Germany |
| Telephone | ++49228539940 |
| E-mail(s) | info@bsi-bonn.de |

### Competent control authority details

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| Competent control authority name | Bayerisches Staatsministerium für Umwelt und Verbraucherschutz (STMUV) [Bavarian Ministry of the Environment and Consumer Protection]  The Bavarian Ministry of the Environment and Consumer Protection is the highest-level *Land* authority responsible for the monitoring of food.  Ettal Monastery is subject to on-the-spot checks by the department of the Garmisch-Partenkirchen district administration responsible for food monitoring. |
| Address | Rosenkavalierplatz 2  D-81925 Munich |
| Country | Germany |
| Telephone | +49 (89) 9214-00 |
| E-mail(s) | poststelle@stmuv.bayern.de |

### Control body details

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| Name of control body | Bayerisches Landesamt für Gesundheit und Lebensmittelsicherheit (LGL) [Bavarian Health and Food Safety Office],  Dienststelle Würzburg [Würzburg Branch Office] |
| Address | Luitpoldstraße 1  D-97082 Würzburg |
| Country | Germany |
| Telephone | +49 (0)9131 6808-0 |
| E-mail(s) | poststelle@lgl.bayern.de |

## Description of the spirit drink

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| Title – Product name | ‘Ettaler Klosterlikör’ |
| Physical, chemical and/or organoleptic characteristics | Concise description:  ‘Ettaler Klosterlikör’ is produced in the municipality of Ettal in Garmisch-Partenkirchen district, Bavaria. It is made from ingredients including herbs and spices in three different variants ‘Gelb’ [yellow], ‘Grün’ [green] and ‘Heidelbeer’ [bilberry].  (a) ‘Ettaler Klosterlikör gelb’ variant:  - Alcoholic strength of the ready-to-drink spirit: at least 40 % vol.  - Clarity: clear  - Colour: saffron yellow  - Odour: delicate smell of herbs, with a slight honey and vanilla scent, partly from storage in wooden barrels  - Taste: mellow, full-bodied, spicy, herbal and mild  - Ingredients used: herbal extracts (macerates) produced using ethyl alcohol of agricultural origin  saffron, sweetening products, including honey and caramelised sugar, water to dilute to drinking strength  - Total sugars: 265 g/l, expressed as invert sugar (plus honey)  (b) ‘Ettaler Klosterlikör grün’ variant:  - Alcoholic strength of the ready-to-drink spirit: at least 42 % vol.  - Clarity: clear  - Colour: pale linden green  - Odour: spicy smell of herbs, with a slight melissa and vanilla scent, partly from storage in wooden barrels  - Taste: spicy-mellow, full-bodied, herbal and slightly sharp  - Ingredients used: herbal extracts (macerates, digestates or percolates) produced using ethyl alcohol of agricultural origin  sweetening products, water to dilute to drinking strength  - Total sugars: 170 g/l, expressed as invert sugar  (c) ‘Ettaler Klosterlikör Heidelbeer’ variant:  - Alcoholic strength of the ready-to-drink spirit: at least 25 % vol.  - Clarity: clear  - Colour: dark red, purple  - Odour: fruity, delicate, of bilberries  - Taste: of bilberries, mellow, full-bodied, mild  - Ingredients used: ethyl alcohol of agricultural origin, bilberry juice concentrate, usually made from  woodland bilberries, sweetening products, water to dilute to drinking strength  - Total sugars: 265 g/l of finished product, expressed as invert sugar |
| Specific characteristics (compared with spirit drinks of the same category) | - The minimum alcoholic strength of all three Klosterlikör variants (yellow, green, bilberry) is higher than the 15 % vol. prescribed for liqueurs by EU law, namely 40 % vol. for the yellow variant, 42 % vol. for the green variant and 25 % vol. for the bilberry variant.      - A large proportion of the herbs used in the alcohol extracts for the yellow and green Klosterlikör variants come from the abbey’s own herb garden or from the Ammergau Alps.    - The alcohol extracts (macerates) are produced using only ethyl alcohol of agricultural origin, which does not weaken the flavour and aroma of the herbs used.    - For all three Klosterlikör variants, the alcohol extracts are distilled.  - For the yellow and green Klosterlikör variants the herbal alcohol extracts are aged in oak barrels for at least six months.  - The honey added as a refining ingredient to the yellow Klosterlikör variant comes from the monastery’s own apiary.  - No colourings or artificial flavourings are used. The colour of the bilberry Klosterlikör variant is homogenised by means of the anthocyanins contained in the bilberries themselves.  - The Klosterlikör spirit drinks are sold in fine Baroque bottles. |

## Defined geographical area

### Description of the defined geographical area

‘Ettaler Klosterlikör’ is produced in the municipality of Ettal in Garmisch-Partenkirchen district, Bavaria. It is currently produced exclusively in the distillery of Ettal Benedictine abbey.

The herbs used for the yellow and green Klosterlikör variants come mostly from the municipality of Ettal.

### NUTS area

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| DE21D | Garmisch-Partenkirchen |

## Method used to obtain the spirit drink

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| Title – Type of method | ‘Ettaler Klosterlikör’ |
| Method | (a) The yellow and green Klosterlikör variants:  The first step is to weigh, grind and mix selected herbs and spices. More than 30 different herbs and spices are used for both variants.  ‘Ettaler Klosterlikör gelb’: its defining characteristics are imparted in particular by saffron, orange blossom, galangal, anise and ginger.  ‘Ettaler Klosterlikör grün’: its defining characteristics are imparted in particular by juniper, caraway, lemon peel, gentian root and peppermint.  This mix of herbs and spices is then macerated using ethyl alcohol of agricultural origin and distilled off in stills with a mixture of ethyl alcohol and water, supplemented by essential plant oils.  The distillate thus obtained is sweetened with sugar, and a herbal macerate is added.  This distillate-macerate mix is then diluted to drinking strength with treated drinking water. Honey, dissolved in treated drinking water, is added. The liqueur is then aged in oak barrels. The saffron and mountain honey used for the yellow Klosterlikör variant come from the monastery’s own apiary.  Finally, the liqueur is poured into bottles, which are labelled and packaged.  (b) The bilberry Klosterlikör variant:  First of all, the bilberry juice concentrate is homogenised with the bilberry flavouring in a mixture of alcohol and water. Then the sweetening products are added. Subsequently, the product is diluted to drinking strength with water and then poured into bottles, which are labelled and packaged.  Except for the production of the ethyl alcohol of agricultural origin, which is bought in, all production steps take place in the municipality of Ettal, including the maturation and storage of the green and yellow Klosterlikör variants in oak barrels.  The Klosterlikör is bottled traditionally at Ettal Benedictine abbey. The baroque liqueur bottles are specially made, and bottling by external bottlers is currently not practicable.  It is, however, also quite possible and permissible for bottling to take place outside the defined production area. |

## Link with the geographical environment or origin

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| Title – Product name | ‘Ettaler Klosterlikör’ |
| Details of the geographical area or origin relevant to the link | The recipes for the ‘Ettaler Klosterlikör Gelb’ and ‘Ettaler Klosterlikör Grün’ variants date from the 16th century. These were devised by the monastery pharmacy that used to be part of Ettal Benedictine abbey.  In 1803, the monastery at Ettal was dissolved as part of the secularisation process and the Ettal monastery pharmacy was put up for public sale. A medicine cabinet from the monastery came into the possession of the Byschl family, who opened the first pharmacy in Garmisch in 1822. This medicine cabinet contained the – initially undiscovered – old recipe for ‘Ettaler Klosterlikör’. The Byschl family of pharmacists revived the production of this liqueur under the name ‘AltEttaler Abt-Liqueur’ [Old Ettal Abbot Liqueur] in the second half of the 19th century.  In 1900, Ettal monastery was reinstated by the monks of Scheyern monastery. Soon after, the recipe for ‘Ettaler Klosterlikör’ was returned to the monastery.  The monastery set up its own distillery in its cellars, where the liqueurs were stored and matured in large wooden barrels.  The distinctive ‘baroque bottle’, which emphasises the uniqueness of ‘Ettaler Klosterlikör’, was designed around 1911.  ‘Ettaler Klosterlikör’ enjoys a worldwide reputation. The Ettal Benedictine abbey is a much-visited tourist destination in Bavaria. Many German or foreign tourists take ‘Ettaler Klosterlikör’ home as a souvenir or gift. People in the region around the Ettal Benedictine abbey and tourists perceive ‘Ettaler Klosterlikör’ as a Bavarian regional product.  Internet searches for Kloster Ettal as a travel destination yield numerous hits highlighting the monastery’s renown. Printed guidebooks to Bavaria and the region around Ettal, e.g. DuMont and Baedecker, never fail to mention the liqueur.  Last but not least, references to ‘Ettaler Klosterlikör’ are also to be found in the literature.  Under several bilateral agreements between the Federal Republic of Germany and certain countries on the mutual protection of geographical indications, ‘Ettaler Klosterlikör’ has been protected as a geographical indication of origin in France, Spain, Greece and Switzerland, amongst others, since the 1960s.    The Council (in cooperation with the European Parliament) recognised ‘Ettaler Klosterlikör’ as a geographical designation when it adopted Regulation (EEC) No 1576/89, the first European Spirit Drinks Regulation, in full knowledge that the product was already at that time made exclusively at the Ettal Benedictine abbey. The Council and the European Parliament confirmed this protected status when they adopted Regulation (EC) No 110/2008, the second European Spirit Drinks Regulation. |
| Specific characteristics of the spirit drink attributable to the geographical area | Special herbs and spices, which were, and still are, the basic raw materials for ‘Ettaler Klosterlikör’, have always thrived in the Ammergau Alps around Ettal Benedictine abbey. Monasteries also soon set about researching into and experimenting with the healing powers of the herbs, which could be released with the aid of alcohol.  The substances contained in these herbs and spices eventually started to be used also as stimulants.  Since the woods and boggy areas around Ettal monastery abound in bilberries, a fruit juice variant of the liqueur was introduced in 1965.  Each abbot has passed on knowledge of the ingredients and method of preparing the liqueur to two monks, who developed them. |
| Causal link between the geographical area and the product |  |

## Requirements under EU, national or regional legislation

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| Title | ‘Ettaler Klosterlikör’ |
| Legal basis | Includes:  - 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 | ‘Ettaler Klosterlikör’ |
| Definition, description or scope of the supplement | (a) Basic rules on supplements to the geographical indication ‘Ettaler Klosterlikör’:  Under current Union law on spirit drinks, the name ‘Ettaler Klosterlikör’ may be supplemented only by:  - the terms specified under (b), or  - terms other than those specified under (b) which can be shown to have been in common use on 20 February 2008.  (b) Supplements with other terms:  In addition to the geographical indication and the commercial name ‘Ettaler Klosterlikör’, the name ‘Original Ettaler Klosterliqueur’ may also be used, in each case in conjunction with the terms ‘Gelb’, ‘Grün’ or ‘Heidelbeer’. |

## Specific labelling rules

# Other information

## Supporting material

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| --- | --- |
| File name | PGI-DE-02060\_SINGLE\_DOCUMENT Stand 19-5-2016.rtf |
| Description | Technical file showing track changes |
| Document type | Product specification |

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| --- | --- |
| File name | PGI-DE-02060\_SINGLE\_DOCUMENT-Stand 27-06-2017.rtf |
| Description | Technical file showing track changes |
| Document type | Product specification |

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| --- | --- |
| File name | PGI-DE-02060\_Ettaler Klosterlikör Stand 8.12.2017\_ÄndMod.docx |
| Description | Revised technical file showing track changes |
| Document type | Product specification |

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| --- | --- |
| File name | 2016-05-19 Ettaler Klosterlikör BMEL-Antwort auf KOM-Schreiben v 20.1.2016.pdf |
| Description | Reply to Commission letter of 20 January 2016 |
| Document type | Other document |

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| --- | --- |
| File name | Auszug Abkommen DEU mit FRA zu geograf Herkunftsangaben Spirituosen.pdf |
| Description | Extract from the bilateral agreement between Germany and France on the protection of indications of origin |
| Document type | Other document |

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| --- | --- |
| File name | 2017-06-27 an KOM Antwort auf Schreiben eingegangen 28-4-2017.pdf |
| Description | Reply to the European Commission |
| Document type | Other document |

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| --- | --- |
| File name | Anhang 1 HR Prospekt 1976.pdf |
| Description | Technical article |
| Document type | Other Document |

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| File name | Alte Fahrzeuge mit Werbeschrift Ettaler Kloster-Liqueur.pdf |
| Description | Supporting document relating to the reputation of Ettaler Kloster-Liqueur |
| Document type | Other document |

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| --- | --- |
| File name | Hinweis auf Ettal Kloster u Liköre.pdf |
| Description | Supporting document relating to the reputation of Ettaler Kloster-Liqueur |
| Document type | Other document |

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| --- | --- |
| File name | 2017-12-08 Antwort an KOM auf Schreiben vom 18.8.2017.pdf |
| Description | Reply to the Commission letter of 18 August 2017 - Ref. Ares(2017)4085068 - PGI-DE-02060 |
| Document type | Other document |

## Link to the product specification

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| Link: |  |