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

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| Draft - Last save on **31/03/2016 20:00** by **null** |

**I. TECHNICAL FILE**

***1.Name and Type***

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

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| Fränkisches Kirschwasser (de) |

**b. Category**

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| 9. Fruit spirit |

**c. Applicant country(ies)**

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| Germany |

**d. Application language:**

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| --- |
| German |

**e. Geographical indication type:**

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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), Referat 434 (Wein, Bier, Getränkewirtschaft) [Federal Ministry of Food and Agriculture (BMEL), Unit 434 (Wine, beer, beverages sector)] |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Germany |
| **Address** | Rochusstraße 1D-53123 Bonn |
| **Country** | Germany |
| **Phone** | 0049 (0)228 99 529-0 |
| **E-mail(s)** | poststelle@bmel.bund.de,434@bmel.bund.de |

**b.Intermediary details**

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**c.Interested parties 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 Obstverschlussbrenner e.V. [Federal Association of Bonded Fruit Spirit Distillers] 3. Bundesverband der Deutschen Klein- und Obstbrenner e.V. [Federal Association of German Small-Scale Distillers and Fruit Spirit Distillers]4. Fränkischer Klein- und Obstbrenner-Verband e.V. Würzburg [Franconian Association of Small-Scale Distillers and Fruit Spirit Distillers] |
| **Legal status, size and composition (in the case of legal persons)** | Nos 1 to 4 are all registered associations [eingetragene Vereine, e.V.] |
| **Nationality** | Germany |
| **Justification of the interest** | Representation of the interests of Franconian distilleries and Franconian spirit drinks producers |
| **Address** | 1.Urstadtstrasse 2, D-53129 Bonn2.Kartäuserstrasse 120, D-79104 Freiburg im Breisgau3.Hardtstrasse 37, D-76185 Karlsruhe4.Am Kreuz 1, D-97332 Volkach-Obervolkach |
| **Country** | Germany |
| **Phone** | +49 (0)228 53994-0 |
| **E-mail(s)** | info@bsi-bonn.de,info@obstbrenner.com,erdrich@obstbrenner.de,andrea.baetz@web.de |

**d.Competent control authorities details**

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**e.Control bodies details**

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

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| **Title – Product name** | Fränkisches Kirschwasser |
| **Physical, chemical and/or organoleptic characteristics** | Brief description of the spirit drink:‘Fränkisches Kirschwasser’ – sometimes also marketed under the name ‘Fränkischer Kirschbrand’ and ‘Fränkischer Kirsch’ – is produced only in Franconia from Franconian cherries, by fermentation and subsequent distillation.- Actual alcohol content of the cherry distillates (after distillation): 60-85.9 % vol., depending on the distillation conditions; - Actual alcoholic strength of the ready-to-drink spirits: at least 40 % vol.; - Clarity: clear;- Colour: colourless or, for products matured in wooden casks, yellowish, reddish or brownish;- Smell: typical cherry aroma, in some cases with a hint of bitter almond;- Taste: aromatic cherry bouquet, mild and typical of the variety;- Food additives or other substances used: none, except water to reduce the high alcoholic strength of the distillates to drinking strength. |
| **Specific characteristics (compared to spirit drinks of the same category)** | - ‘Fränkisches Kirschwasser’ is produced only in Franconia from cherries grown in Franconia. - ‘Fränkisches Kirschwasser’ has a minimum alcoholic strength of 40 % vol., which is higher than the minimum alcoholic strength of 37.5 % vol. laid down for kirschwasser spirits in EU law, which enhances the sensory characteristics of the drink. - Even for products matured in wooden casks, no colouring agents are used, not even ‘caramel’ for colour-balancing purposes.- No sweetening products are added to the distillates, or to the final products to round off the taste.  |

***4.Define geographical area***

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

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| ‘Fränkisches Kirschwasser’ is produced only in Franconia from cherries grown in Franconia. The territory of Franconia comprises the government regions of Unterfranken, Mittelfranken and Oberfranken in Bavaria.Reduction of the high alcoholic strength of the cherry distillate(s) to drinking strength by adding water, bottling or decanting into other suitable sale containers, and labelling and packaging, may also take place outside the defined geographical area. |

**b.NUTS area**

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| DE26 | Unterfranken |
| DE25 | Mittelfranken |
| DE24 | Oberfranken |

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

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| **Title – Type of method** |  |
| **Method** | The first production step to obtain ‘Fränkisches Kirschwasser’ consists in putting the cherries (Prunus cerasus L.), which have been freshly harvested exclusively within the defined territory of Franconia, into a cask or tank, generally whole or stoned (maceration). It should be ensured that only ripe, healthy and clean cherries are used. The cherries used are generally of traditional varieties produced in Franconia mostly on scattered, tall standard trees. The wild yeasts present on the cherry skins or the added pure yeast cultures trigger the second production step, namely fermentation. Genetically modified yeasts are not used. During fermentation, which takes place at a controlled temperature and following a set procedure, the sugar in the cherries is converted into alcohol and carbon dioxide. On average, the fermentation process usually takes between two and six weeks. Once fermentation is complete, the fermented mash is stored for a few more weeks to develop the typical quetsch [sic] aromas. The alcohol content of the fermented, stored mash is 6-8 % vol.The third production step is the distilling of the fermented cherry mash. In practice, various designs of distilling equipment (stills) are used for this purpose. Depending on the type of distilling equipment (a still with or without distillation trays), the mash is distilled once or twice to less than 86 % vol. For the most part, copper heated chambers (stills) with distillation trays are used, so the cherry mash is distilled only once, which not only saves energy but also retains the cherry aromas better. Specifically in Franconia, there have traditionally been thousands of small-scale distilleries (Abfindungsbrennereien) which, under the excise legislation in force, are allowed only to have stills with a maximum capacity of 150 litres and three distillation trays. When cherry mash is distilled, due attention is paid to the European Commission Recommendation of 2 March 2010 on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits and on the monitoring of ethyl carbamate levels in these beverages.The fourth production step, following distillation, is storage (e.g. in an earthenware vessel, stainless steel tank, etc.) and/or maturing in appropriate containers. Casks made of ash or chestnut wood are often used to ensure that the distillate remains colourless. Nevertheless, some producers of ‘Fränkisches Kirschwasser’ also use oak casks, or to some extent, recycled bourbon or rum casks. After storage or maturing, the fifth production step is the finishing process, which includes the following steps:- (possibly) blending of different cherry distillates;- reducing the high alcoholic strength of the cherry distillate(s) to drinking strength by adding water,- bottling or decanting into other suitable sale containers; and- labelling and packaging.No food additives, substances to even out colouring, or sweeteners are added to ‘Fränkisches Kirschwasser’.The age-old Purity Law applicable to ‘Fränkisches Kirschwasser’ furthermore stipulates that no oak chips or containers with wooden inserts may be used to help the cherry distillates mature. |

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

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| **Title – Product name** | Fränkisches Kirschwasser |
| **Details of the geographical area or origin relevant to the link** | Meadow orchards have always been a feature of the farming landscape of Franconia. Tall standard cherry trees thrive in Franconia and are to be found mainly in the rural district of Forchheim and throughout the Fränkische Schweiz [Franconian Switzerland] but also in the rural districts of Kitzingen (especially around Volkach, on the loop in the River Main) and Würzburg. On account of the plentiful supply of raw materials, a distilling tradition, which is now centuries old, developed in Franconia. Franconia's small-scale distillers, whose products include ‘Fränkisches Kirschwasser’, have together formed the Franconian Association of Small-Scale Distillers and Fruit Spirit Distillers, which was set up in 1914. ‘Fränkisches Kirschwasser’ is considered a particular speciality of the region with a long tradition and was, for instance, a sought-after black market product during the war years.Evidence is contained in numerous old books and documents concerning fruit-growing in Franconia that in addition to quetsches, in particular cherries and sour cherries (known in those days as *Weichseln*) were grown. The name ‘Fränkisches Kirschwasser’ has been a protected geographical indication in the European Union since 15 December 1989, when the First European 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. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | The soil and climate in Franconia and the defined geographical area are particularly favourable for the stone fruit that is traditionally grown there. The Triassic soils contribute to the specific composition of the cherries. During the ripening period, the special Franconian climate helps to produce a high degree of ripeness and the resulting intense aromas. There are still thousands of small farm distilleries in Franconia and numerous small spirit drinks producers that make and market ‘Fränkisches Kirschwasser’ of outstanding quality. In recent years, research by the Bavarian Institute for Viticulture and Horticulture in Veitshöchheim near Würzburg has contributed to improving the quality of Fränkisches Kirschwasser. This institute carries out analyses in the context of the Franconian Association of Small-Scale Distillers and Fruit Spirit Distillers’ competitive award scheme.  |
| **Causal link between the geographical area and the product** |  |

***7.Requirements in EU, national or regional***

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| **Title** |  |
| **Legal reference** | - 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** | Fränkisches Kirschwasser |
| **Definition, description or scope of the supplement** | a) Supplementary names used with the geographical indication ‘Fränkisches Kirschwasser’:The names ‘Fränkischer Kirschbrand’ and ‘Fränkischer Kirsch’ may be used as supplementary designations in addition to the trade name ‘Fränkisches Kirschwasser’. b) Basic rules on supplements to the geographical indication ‘Fränkisches Kirschwasser’:Under current EU spirit drinks legislation, the name ‘Fränkisches Kirschwasser’ may be supplemented only by:- the terms specified in Sections (c) and (d); or- terms other than those specified in Sections (c) and (d) which can be shown to have been in common use on 20 February 2008.c) Supplements with other geographical indications:- If ‘Fränkisches Kirschwasser’ is marketed using the name of a region or place in Franconia (e.g. ‘Volkacher Kirschwasser’), the supplementary geographical indication may be used in addition to the trade name ‘Fränkisches Kirschwasser’. In order for such a supplementary indication specifying a geographical unit smaller than Franconia to be used, the quetsches [sic] must come from that smaller geographical unit and the distillery must be located in that smaller geographical unit. d) Supplements with non-geographical terms:- If details concerning maturing, ageing or storage are added to the name ‘Fränkisches Kirschwasser’, the products concerned must be matured or stored for at least 12 months. Indications of age are subject to the following rules: If a product has been matured or stored for at least 12 months, it may also be labelled with the precise length of maturing or storage in years or months, e.g. ‘matured for 14 months’ or ‘stored for 14 months’.Products matured for three years may be labelled as ‘alt’ [old].Indications of age, such as ‘VSOP’, ‘VS’, etc., which are commonly used for wine spirits and Weinbrand/brandy, are not used for ‘Fränkisches Kirschwasser’.= If quality terms (e.g. ‘feiner’ [fine], ‘Edel-’ [premium] or ‘Tafel-’ [table]) are added to the name ‘Fränkisches Kirschwasser’, the products must be of significantly higher quality than standard products. Examples include: = the exclusive use of table fruit instead of windfalls;= the use of organically grown fruit or fruit from controlled integrated farming;= a high actual alcoholic strength;= a particularly long storage period;= the use of special Franconian source or spring water; or = the use of particularly fine storage containers.- Products which have been produced entirely, i.e. distilled, reduced to drinking strength with water and bottled, in the same undertaking may additionally be labelled with the indication ‘destilliert und abgefüllt in der Brennerei’ (distilled and bottled at the distillery).  |

***9.Specific labelling rules***

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**II. Other information**

***1.Supporting material***

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| File name: | 2016-03-31 an KOM Antwort auf Mängelliste Fränkisches Kirschwasser PGI-DE-02056.pdf |
| Description: | Reply to COM letter of 30 November 2015, ref. Ares(2015)5454774 |
| Document type | Other |

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| File name: | PGI-DE-02056\_SINGLE\_DOCUMENT 31.3.2016 ÄndMod.rtf |
| Description: | Technical file with track changes |
| Document type | Product specification |

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| File name: | Lkr KT-S. 150.pdf |
| Description: | Historical document |
| Document type | Other |

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| File name: | Mägerlein1971 (1).pdf |
| Description: | Historical document |
| Document type | Other |

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

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| Link: |  |