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SINGLE DOCUMENT

'Traditional Welsh Perry'

EC No:

PGI ( )PDO (X)

1. NAME

'Traditional Welsh Perry'

2. MEMBER STATE OR THIRD COUNTRY

United Kingdom

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product [listed in Annex XI]

Class 2.3

3.2. Description of product to which the name in (1) applies

"Traditional Welsh Perry" is the name given to the first pressed juice of perry pears from indigenous and non-indigenous pear varieties grown in Wales to a Traditional recipe. "Traditional Welsh Perry" may be made from the juice of a single variety of perry pear or from a blend of different varieties.

The colour of "Traditional Welsh Perry" ranges from pale yellow to dark gold and is clear or cloudy with a prominent light or full fruity pear flavour balanced with natural sweetness and a citrus acidity. The flavour is complemented by the "body" given by the tannins and can have a crisp dry or predominantly sweet finish. It has an alcoholic strength between 3.00%-8.49% ABV.

The only additives permitted to either the fermented or unfermented juice are cultured yeasts and sulphite as follows:

- Cultured yeasts such as S. bayanus, S.cerevisiae, which are usually supplied in dried form.
- Sulphite – in the form of sodium or potassium metabisulphite is not always necessary, but is permissible on occasions to add to safeguard microbiological standards. Where a maker chooses to add sulphite it should not be more than 200 mg/kg or 200mg/litre and its inclusion must be identifies on the label as required by law.
- Calcium Chloride salt and Pectin esterase enzyme - permissible when producing a naturally sweet perry using the 'keeving' method.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The raw materials for the production of Traditional Welsh Perry are:

- Perry pear juice made from indigenous and non-indigenous pear varieties grown in Wales.

- Permitted additives: -
    - Cultured yeasts such as S.bayanus, S. cerevisiae
    - Sulphite in the form of sodium or potassium metabisulphite.
    - Calcium Chloride salt and Pectin esterase enzyme when using the "keeving" method to reduce its yeast and yeast nutrient content.

3.4. Specific steps in production that must take place in the identified geographical area

"Traditional Welsh Perry" must be made in the designated area from first pressed pear juice of indigenous and non-indigenous pear varieties grown and collected in the designated area. More specifically, the following production steps in production must take place in the geographical area:

- Sourcing of the pears
- Pressing/juicing of the pears
- Production of perry
- Fermentation
- Bottling and barrelling

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

Still perry

Bottling and barrelling are the final packaging processes applied to still perry.

All bottling and barrelling of "Traditional Welsh Perry" must take place within the geographical area; the perry is an unpasteurised "live" product and to maintain quality, traceability, temperature control and the avoidance of any contamination, transportation at this stage should be kept to a minimum. "Traditional Welsh Perry" production relies on the multifactorial influences of the local natural environment upon the final product and this precludes widespread bulk transport before final packaging.

Sparkling, bottle conditioned and bottle fermented perry

Sparkling perry is produced in bottles. The sparkle is caused by dissolved carbon dioxide that can only be introduced naturally (by means of fermentation of yeast inside the sealed bottle) and not by artificial carbonation.

For bottle conditioned perry: (completion of primary fermentation within the bottle)

Whether keeved or not, the perry is bottled at the required specific gravity to give the required conditioning and sweetness in the bottle.

For bottle fermented perry: (secondary in-bottle fermentation). Bottle fermentation applies to the process of secondary fermentation of still perry within a sealed bottle.

Perry used for this process is manufactured to the exact same specification as still perry prior to bottling. Bottles must be heavy-duty, punted and capable of being sealed with either a 29mm crown cap or a cork and wire cage closure, and able to withstand a sustained internal pressure of 6-10 bar at 10oC.

3.6. Specific rules concerning labelling of the product the registered name refers to

None

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The country of Wales

5. LINK WITH THE GEOGRAPHICAL AREA

The unique individual characteristics of “Traditional Welsh Perry” are based upon the soil and climate of the designated area affecting the characteristics of the first pressed juice of indigenous or non-indigenous variety or varieties of pears grown and made into perry by a traditional method. The variety of pears used influences the flavour and appearance of the perry with the correct level of taste, flavour and appearance being obtained from expert and skilled artisan training.

The soil and the climate of the designated area underpin the reputation of “Traditional Welsh Perry” and the character and flavour of “Traditional Welsh Perry” has variations depending on the areas of Wales within which the perry is produced.

By the nature of its soil and climate, lowland areas of Wales are highly suitable for perry pear growing as it allows the selection of orchard sites which avoid frost pockets in early spring during blossom time. The Welsh climate also has plentiful rainfall, essential during both blossom time and during the autumn prior to harvest. The character of “Traditional Welsh Perry” varies depending on the areas of Wales within which the perry is produced. At higher altitude there is a frost risk at blossoming time leading to reduced yields but conversely fermentation is slower which is considered to improve the taste of the perry. The Welsh climate is warm and sunny enough at the right times to produce sufficient levels of fruit sugars, and wet enough to satisfy the high water demands of established perry pear trees and to supply the needs of newly planted trees.

The Welsh county providing the majority of apples for “Traditional Welsh Perry” is eastern Monmouthshire. The deep alluvial red sandstone soils have excellent moisture retaining properties whilst maintaining excellent drainage properties during times of above average rainfall. This combination is reputed to give a higher quality fruit which is translated into the perry. There are perry pear trees in Monmouthshire that are anything up to 300 years old.

“Traditional Welsh Perry” is made by fermenting the juice of pears grown in Wales from indigenous and non-indigenous varieties. The variety of perry pear used influences the flavour and appearance of the perry. The colour of “Traditional Welsh Perry” will vary from pale almost colourless yellow to dark gold. The character and flavour also has variations depending upon the area of Wales within which the perry pear trees are grown. At higher altitude fermentation is slower which is considered to improve the taste of the perry resulting in a prominent light or full fruity pear flavour with a clean crisp taste.

“Traditional Welsh Perry” can range from extremely dry to very sweet. The addition of fermentable sugars such as glucose, fructose and sucrose is only allowed in “Traditional Welsh Perry” production of bottle fermented perry to start the secondary fermentation process. With all other Traditional Welsh Perrys no extra sugar is added as there are sufficient natural fruit sugars in the Welsh perry pears themselves.

The juice of “Traditional Welsh Perry” consists of 100% first pressed pear juice from either a blend or a single variety, whereas in other parts of the UK a second pressing may occur. In addition in other parts of the UK the juice may be chapitalized (sugar added) leading to subsequent fermentation to a higher alcohol content, then subsequently diluted with water which results in a more homogenous product. In comparison no two batches of “Traditional Welsh Perry” are ever exactly the same which adds to the unique individual characteristic of this artisanal product.

Specific traditional making skills are required to make “Traditional Welsh Perry”. This knowledge and expertise is passed down from one “Traditional Welsh Perry” maker to the next. Timing of collection of the fruit, milling and processing can be crucial as some pear varieties soften and autolyse rapidly on ripening and storing of the fruit can be problematic. The biggest influence of these timings is the fruit variety. The perry maker must have an intimate knowledge of the fruit varieties being used and the detailed chronology of the harvest. Single varieties of perry are produced or perry may be produced from a blend of different varieties. The blending of different varieties prior to and after fermentation requires specific skills. In addition specific skills are needed to ascertain whether high tannin perries require prolonged storage of fermented juice to allow precipitation, or alternatively if the fruit needs to be subjected to oxidation through maceration (allowing the milled pulp to stand prior to pressing) if suitable equipment is available. The Welsh Perry and Cider Society encourage the dissemination of knowledge expertise and savoir faire within its membership.

“Traditional Welsh Perry” making dates back to it being a farm based activity but perry was a more refined drink largely reserved for the gentleman farmer and his family as opposed to being a drink for the agricultural workmen. Farm production of perry making declined in the 19th Century when farm production of cider declined and cider factories evolved. Perry making did not lend itself to factory methods of production as many of the factory methods such as floating of the fruit within water channels could not be used for pears as pears sink in water and are required to be handled differently. As a result the perry making tradition largely died out but many of the perry trees survived. A slow revival began in 2001 when the Welsh Perry and Cider society was formed and today there are approximately 20 perry makers in Wales and the society organises an annual Welsh Perry championship.

“Traditional Welsh Perry” is becoming well established and widely recognised by the food industry both in the UK and worldwide. As a quality product it is used by many top chefs and gastronomes and it regularly appears as a named ingredient on their menus. In 2008 Welsh Perry won the True Taste of Wales “Alcoholic Drink Product” category and in 2012 won the Bath and West Show “Laurence Riley Cup” for the best perry in the show.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

https://whitehall-admin.production.alphagov.co.uk/government/uploads/system/uploads/attachment_data/file/339508/welsh-perry-pdo.pdf