

TECHNICAL FILE

(a) Name to be protected

‘Samoborski bermet’

(b) Applicant’s name and address

Ministarstvo poljoprivrede (Ministry of Agriculture)

Ul. grada Vukovara 78

HR-10000 Zagreb

Croatia

Product specification

(a) Product name

‘Samoborski bermet’

(b) Product description

Product category:

Aromatised wine-based drink

Physicochemical parameters

- actual alcohol: min. 11.5 % vol.
- sugar-free extract: min. 20 g/l
- reducing sugars: 140 - 230 g/l
- total acidity: min. 4 g/l.

Organoleptic properties

Appearance

‘Samoborski bermet’ has an intensive ruby-red colour, with sparkling notes. Due to its actual alcohol and extract content, ‘tears’ can be seen in the glass, owing to the product’s high density.

Scent

The first impression is a scent reminiscent of herbal notes, dominated by wormwood. As 'Samoborski bermet' comes into contact with the air, notes of dried Mediterranean fruits are also released. It has an intensive, pronounced, lasting scent that is characteristic of the product.

Taste

The specific characteristic of 'Samoborski bermet' is its bitter-sweet taste. It has a primarily sweet taste on the mouth, with an added taste of bitterness, complemented by the taste of dried fruit, which, together with its acidity, lends it a harmonious taste rounded off by the flavour of Mediterranean fruit.

'Samoborski bermet' has an intense, full-bodied taste, with a pronounced aftertaste.

(c) Particular production processes and specifications as well as the relevant restrictions on making the product

Particular production processes and specifications

The production of 'Samoborski bermet' begins by adding crushed red grapes to a barrel with a large opening, with the possible addition of white grapes. This accounts for around 40 % of the grapes. The following pre-sliced Mediterranean fruits are then added: figs (*Ficus carica* L.), carob (*Ceratonia siliqua* L.), oranges (*Citrus sinensis* L.) and lemons (*Citrus limon* L.), which, together with chopped wormwood (*Artemisia absinthium* L.), are placed in layers with the remaining 60 % or so quantity of grapes.

Selected yeasts and commercially available pectolytic enzymes are used to initiate alcoholic fermentation.

Once fermentation has been initiated, wine is added to the barrel, with 50 % of the quantity of red wine added 48 hours after the start of fermentation. A further 30 % of the red wine, infused with sugar, vanilla (*Vanilla planifolia* L.), cloves (*Syzygium aromaticum* L.) and nutmeg (*Myristica fragans* L.), is added after 72 hours.

From the start of alcoholic fermentation, every 24 hours, the entire content of the barrel is homogenised, in order to improve mixing and to extract the desired flavours, by pouring out the contents from the lower tap and returning it to the top of the barrel.

At the end of the alcoholic fermentation process, the remaining 20 % of the red wine is added, and the sugar content adjusted as necessary.

The young 'bermet' is decanted into 150-350 l wooden barrels, where it is left to age for at least 90 days.

At least 70 % of the total volume of the finished product consists of grapevine products.

Restrictions

‘Samoborski bermet’ must be left to age in 150-350 l wooden barrels for at least three months.

Ten percent of the grapes used as the main raw material to produce ‘Samoborski bermet’ must come from the vineyards of Samobor.

(d) Geographical area concerned

The town of Samobor

(e) Link with the geographical environment or origin

Tradition and reputation

The tradition of preparing ‘Samoborski bermet’ dates back over 200 years, according to information found in the Samobor Municipal Museum and the private archive of the Filipec family. Thanks to its medicinal properties, ‘bermet’ was initially prepared as a remedy for stomach complaints. This is indicated in the oldest of the written documents: a handbook from 1755 of pharmacists residing in Samobor’s Franciscan monastery. The handbook contains recipes for a ‘special aromatised wine’ that features most of the ingredients used to prepare ‘bermet’.

We can also find an ‘Ordinance and price list’ from 1868 and 1877 of the municipality of Samobor on the municipal excise duty paid on meat and drink, which also refers to ‘bermet’.

A 1907 edition of the newspaper *Samoborski list* contains an advertisement for a shop stocking all the ingredients required to make ‘bermet’.

Local teacher Milan Lang writes about ‘bermet’ in his book *Samobor - narodni život i običaji* [Samobor - its people and customs]. On page 127, he states that ‘in addition to wine, “bermet” is also drunk in Samobor in winter’.

As Samobor was a wealthy crafts and market town, a wide range of spices from all over the world could be found in its colonial goods stores in the 18th and 19th centuries. All these spices were worth a fortune in those days, which suggests that ‘bermet’ was at that time an expensive drink fashionable among the wealthy bourgeoisie.

This suggests in turn that ‘bermet’ began to be produced in and around the town of Samobor as early as the mid-18th century, and that the recipe for producing ‘Samoborski bermet’ has remained virtually unchanged for over 200 years now.

1) Occurrence in newspapers:

Poslovni dnevnik: ‘Samoborski Bermet, aperitiv dobar kao lijek’ [‘Samoborski bermet’, an aperitif that acts a remedy], 18 February 2010.

source: <http://www.poslovni.hr/after5/samoborski-bermet-aperitiv-dobar-kao-lijek-140293>

HRT Magazin: ‘Antun je sedma generacija obitelji Filipec koja proizvodi bermet’ [Antun is the seventh generation of the Filipec family to produce ‘bermet’], 1 October 2015.

source: <http://www.hrt.hr/301124/magazin/antun-je-sedma-generacija-obitelji-filipec-koja-proizvodi-bermet>

24 sata, Skuhatćute: ‘Dobri stari Bermet u novom ruhu’ [Good old ‘bermet’ has a new look], 30 April 2016.

24 sata, Skuhatćute: ‘Novo ruho Bermeta koji se i dalje radi po starom receptu’ [New-look ‘bermet’ still made according to the old recipe], 7 May 2016.

Gloria IN: ‘Fešta od vina’ [Festival of wine], 14 May 2016.

Lisa: ‘Novo ruho legendarnog Bermeta Philipecz’ [Legendary Philipecz ‘bermet’ gets a new look], 16 May 2016.

Večernji list, Gourmet: Column by Doris Srpek: ‘ZALJUBLJIVA VELJAČA POD MASKAMA’ [AMOUROUS FEBRUARY IN DISGUISE], February 2017.

source: <https://www.vecernji.hr/lifestyle/aromatizirano-vino-biranih-sorti-grozda-sa-suncanah-obronaka-samoborskoga-gorja-1153975>

Večernji list: ‘Koja to metropola ima! Zavirite u podrum Plešivičke, Zelinske i Samoborske vinske ceste’ [What other metropolis can offer all this! Take a peek into the cellars of the Plešivica, Zelina and Samobor wine route], 27 April 2017.

source: <https://www.vecernji.hr/lifestyle/koja-to-metropola-ima-zavirite-u-podrum-plesivicke-zelinske-i-samoborske-vinske-cesta-1163293>

USA TODAY: ‘Taste Croatia’s oysters, wine, cheese and more’, 6 November 2017

source: <https://www.usatoday.com/story/travel/experience/food-and-wine/2017/11/06/croatia-food-cheese-oysters-wine/829685001/>

Večernji list, Gourmet: ‘Božićni sajam u Samoboru’ [Christmas fair in Samobor], 12 December 2017.

source: <https://www.vecernji.hr/vijesti/bozicni-sajam-u-samoboru-1213627>

2) Special mentions in cooking publications:

Večernji list, Gourmet, Slano&Slatko: ‘Kremšnite: Nježna ljubav kreme i bermeta’ [Kremšnite: A tender love of custard and ‘bermet’], 16 January 2016.

source: <https://www.vecernji.hr/lifestyle/kremsnite-njezna-ljubav-kreme-i-bermeta-1050542>

Večernji list, Lifestyle: 'Evo što biste trebali znati ako jela volite začiniti vinom' [Here's what you should know if you like to accompany your meals with wine], 25 November 2016.

source: <https://www.vecernji.hr/lifestyle/evo-sto-biste-trebali-znati-ako-jela-volite-zaciniti-vinom-1130050>

Gastro.hr: 'Bermet aromatično vino: Dvjestogodišnjak u sasvim novom ruhu' ['Bermet' aromatised wine: a completely new look for this two-hundred-year-old]

source: <https://gastro.24sata.hr/spajza/bermet-aromaticno-vino-dvjestogodisnjak-u-sasvim-novom-ruhu-9385>

3) Awards:

Slovenian wine award 'Vino Slovenija Gornja Radgona', 2013

Ninth wine exhibition of Zagreb County, 2012

Wine exhibition of north-western Croatia, Sv. Ivan Zelina, 1993

(f) European Union or national/regional provisions

(g) Main raw material from which the aromatised wine product is obtained

The main raw material used to produce 'Samoborski bermet' is grapes and wine, with a ratio of wine to other ingredients of 70:30.

'Samoborski bermet' is traditionally produced from the following red wine grape varieties: Frankovka (Blaufränkisch), Portugizac (Portugieser), Kavčina crna (Žametovka), Zweigelt, Pinot noir and Dornfelder, with the possible addition of the following white wine grape varieties: Graševina (Welschriesling), Kraljevina and Rhine Riesling.

The grapevines used to produce 'Samoborski bermet' are grown in the western continental Croatia and eastern continental Croatia regions.

(h) Name and address of the authorities or bodies verifying compliance with the provisions of the product specification and their specific tasks

The body responsible for performing systematic checks on aromatised wine products:

Hrvatski Centar za Poljoprivredu, Hranu i Selo, Zavod za Vinogradarstvo i Vinarstvo (Croatian Centre for Agriculture, Food and Rural Affairs; Institute of Viticulture and Enology), Jandrićeva 42, 10 000 Zagreb, Croatia

www.hcphs.hr

Compliance is confirmed on an annual basis, by the regular issuing of decisions on the placing on the market of aromatised wine products, in line with the current Wines Act and its implementing regulations.