Ref. Ares(2018)2463635 - 10/05/2018
Ref. Ares(2018)2463635 – 10/05/2018

Transmission of an established geographical indication for a spirit drink

Ζιβανία / Τζιβανία / Ζιβάνα / Zivania
EU ref.: PGI-CY-01942
Submitted on 10.5.2018
PGI

1. TECHNICAL FILE

1.1. Name and type

1.1.1. Name(s)

Ζιβανία / Τζιβανία / Ζιβάνα / Zivania (el)

1.1.2. Category

6. Grape marc spirit or grape marc

1.1.3. Applicant country(ies)

Cyprus

1.1.4. Application language:

Greek

1.1.5. Geographical indication type:

PGI – Protected Geographical Indication

1.2. Contact details

1.2.1. Applicant name and title

Applicant name and title	Republic of Cyprus, Ministry of Agriculture, Rural Development and Environment, Department of Agriculture, Viticulture and Oenology Section
Legal status, size and composition (in the case of legal persons)	
Nationality	Cyprus
Address	Viticulture and Oenology Section, PO box 55692, 3781 Limassol, Cyprus

Country	Cyprus
Telephone	00357 25 877010 / 00357 25 877148
Email(s)	vitioeno@da.moa.gov.cy, ekoumasta@da.moa.gov.cy, sconstantinou@da.moa.gov.cy

1.2.2. Intermediary details

1.2.3. Interested parties details

1.2.4. Competent control authorities details

Name of competent control authority	Department of Agriculture, Viticulture and Oenology Section
Address	197 Franklin Roosevelt Avenue, 3045 Limassol PO Box 55692, 3781 Limassol, Cyprus
Country	Cyprus
Telephone	00357 25 877 010 / 00357 25 877148
Email(s)	vitioeno@da.moa.gov.cy, ekoumasta@da.moa.gov.cy, sconstantinou@da.moa.gov.cy

1.2.5. Control bodies details

1.3. Description of the spirit drink

Title - Product name	Ζιβανία / Τζιβανία / Ζιβάνα / Zivania
Physical, chemical and/or organoleptic characteristics	Ζιβανία/Τζιβανία/ Ζιβάνα/Zivania is the name of a spirit drink which belongs to the category of grape marc spirits and is directly obtained through the simple distillation of grape marc, with or without healthy lees in a proportion of 2 % of the volume of the product to be distilled. For the production of Zivania, grape marc primarily from traditional Cypriot varieties is used. Marcs exclusively from non-traditional Cypriot vine varieties can be used to produce Zivania, provided that they come from only one non-traditional Cypriot variety which is included in the national classification system of the Department of Agriculture (General Provisions for the Classification of Vine Varieties) Decree of 2014 (Regulatory Administrative Act No 535/2014) and the name of which must be indicated on the main label (the national classification of vine varieties is enclosed). The main traditional Cypriot vine varieties are

	the Ntopio Mavro ('local black') variety and the white Xinisteri variety. It should be noted however that there are other rarer indigenous Cypriot varieties such as the red Maratheftiko, Giannoudi and Ofthalmo varieties and the white Spourtiko, Promara and Morokanela varieties. Physical characteristics: In order for Zivania to be released for consumption, it must be clear and contain no sediment or suspensions. Chemical characteristics: Current national provisions on the control and regulation of the Zivania industry (Regulatory Administrative Acts No 263/98, No 83/2000 and No 125/2002) provide for the chemical characteristics indicated in Table 1. Table 1. Chemical characteristics of Zivania, as provided for by Law No - Parameter - Values 1. Alcoholic strength: 43-52 % vol. at 20 °C 2. Total acidity (expressed as acetic acid): < 220 g/hl alcohol at 100 % vol. 3. Methanol: < 200 g/hl alcohol at 100 % vol. 4. Higher alcohols: 180-600 g/hl alcohol at 100 % vol. 5. Esters: 50-250 g/hl alcohol at 100 % vol. 6. Aldehydes: 3-50 g/hl alcohol at 100 % vol. 7. Copper: < 7 mg/l 8. Iron: < 3 mg/l Organoleptic characteristics: The organoleptic analysis through the senses of sight, smell and taste records/describes the basic organoleptic quality of Zivania on the basis of the production method and the basic

	physicochemical composition as follows: (a) Appearance: clear liquid. (b) Nose: high aromatic intensity with spicy and starchy fragrances such as overripe grapes, raisins and spices. (c) Palate: warmth, exuberance and oiliness due to the ethyl alcohol and other oily compounds, as well as high aromatic intensity/aftertaste due to the content of esters, higher alcohols and aldehydes (furfural).
Specific characteristics (compared with other spirit drinks in the same category)	Cyprus Zivania is included in the category of grape marc spirit or grape marc in accordance with Annex III to Regulation (EC) No 110/2008 of the European Parliament and of the Council. A number of European spirit drinks which are similar to Zivania belong to the same category of products, such as the various French Marcs, Portuguese Aguardente, Spanish Orujo, Italian Grappa and Greek Tsikoudia and Tsipouro. Experimental data and the interpretation of these results, which distinguish Cyprus Zivania from other similar spirits, reveal statistically high concentrations of copper, magnesium and zinc, which are linked to Cyprus' soil profile (Ballabio et al., 2007; Kokkinofta et al., 2003; Kokkinofta & Theocharis, 2005; Petrakis et al., 2004). Specifically, these findings seem to be due to the soils found in wine-growing areas in Cyprus' semi-mountainous and mountainous regions, the vast majority of which are shallow, sloping, eroded and located on limestone bedrock. In the same vein, in various other wine-growing communities which have vineyards on the edge of the Troodos mountain range with volcanic soils, a correlation can be observed with higher concentrations of copper. These limestone and volcanic soils are arranged on terraces held by traditional dry stone walls, which is the main agronomic method used to protect against erosion. Moreover, Cyprus has a Mediterranean climate which is mainly characterised by mild winters and long, hot summers. It is also common for winters to be dry and summers to have prolonged heatwaves, which drastically affects the anatomy, physiology and metabolism of the

	vine and, therefore, the production/quality of the grapevine products produced. Various indigenous vine varieties have adapted and become dominant within these particular soil/climatic conditions of the Cypriot terroir. The main grapes are the white Xinisteri and Ntopio Mavro ('local black') varieties, which give the characteristic scent to the grape marc spirit (Kokkinofta & Theocharis, 2005; Petrakis et al., 2004). In addition, Kokkinofta et al. (2003), and Kokkinofta & Theocharis (2005) attribute the high furfural content to the simple and direct distillation carried out in traditional copper stills. The latter has also been considered empirically by the same researchers (Kokkinofta et al., 2003; Kokkinofta & Theocharis, 2005) as a significant source of copper in the authentic Cyprus Zivania spirit drink. On a purely technical level, comparing Zivania with the above-mentioned spirits shows that the Cypriot spirit remains authentic without external interference. Namely, it is visually clear, with characteristic fragrances which allude to grapes as its raw ingredient, and it has a relatively neutral taste. In contrast, the similar spirit drinks referred to above can be flavoured, sweetened and/or coloured. In addition, according to various studies (Ballabio et al., 2006; Kokkinofta et al., 2003; Kokkinofta & Theocharis, 2005; Petrakis et al., 2004) on the authenticity and the geographical origin of Zivania, the spirit drink differs from other similar products as regards the level of concentration of (a) metallic cations and (b) furfural.

1.4. Define the geographical area

1.4.1. Description of the defined geographical area

Republic of Cyprus

1.4.2. NUTS area

CY	KYPROS / KIBRIS

1.5. Method used to obtain the spirit drink

Title - Type of method	
Method	The main method used to produced Zivania is described in the corresponding Cypriot national legislation, specifically, Regulatory Administrative Acts No 263/98, No 83/2000 and No 125/2002, as follows: • Grapes, which are free from disease and not rotten, are harvested at the appropriate stage of ripeness. • The healthy grapes are de-stemmed and crushed using a stainless steel de-stemming/crushing machine. The grape pulp is placed in suitable containers or, in some cases, in a traditional Cypriot clay jar, without adding preservatives (SO2). At temperatures of approximately 28-30 °C, a physical phenomenon occurs - the components are extracted from the skins - at the same time as a biological phenomenon - alcoholic fermentation. Traditionally, the marcs are mixed with the wine until alcoholic fermentation is complete. Then, the wine from the first production is transferred to another suitable container. This wine is not distilled to produce Zivania. • The remaining fermented marcs are transferred to a discontinuous distillation still (*kazani*), and healthy wine lees may be added, amounting to no more than 2 % of the total volume of the grape marcs to be distilled. The still must not, under any circumstances, contain any iron parts or be made from iron. • The product obtained by the abovementioned distillation of grape marcs forms the basis for manufacturing Zivania. In order to produce the spirit drink 'Zivania', one (single variety) or more (multiple variety) distillates are used. In the first case, Zivania is made using one indigenous variety or one non-indigenous variety only, the name of which must be indicated on the label of the Zivania. The second case involves a distillate produced from several indigenous Cypriot grape varieties which are intermixed in the distillation still for the purpose of ensuring homogeneity. • After distillation is complete, the

	distillate is diluted with water until the final alcoholic strength is obtained. The quality of the water must comply with the Food (Control and Sale) Law No 54(I)/1996. • The product is stored in suitable containers where it remains for an appropriate period of time in order to achieve greater homogenisation, stabilisation and maturation of its ingredients. Subsequently, it may be clarified, decanted and filtered and, finally, it is transferred into another suitable container where it is bottled as the final product 'Zivania'. • The authentic quality and homogeneous nature of Cyprus Zivania is further achieved through the expression of the Cypriot terroir, a key component of which is the technical know-how developed over the years by various producers throughout Cyprus (see Section 6 - Link with the geographical environment or origin). This authenticity, homogeneity and distinction of Cyprus Zivania from other similar spirit drinks in Category 6 has been verified in practice by scientific data on the basis of a leading chemometric analysis (Kokkinofta, et al., 2003; Ballabio et al., 2007).

1.6. Link with the geographical environment or origin

Title - Product name	Ζιβανία / Τζιβανία / Ζιβάνα / Zivania
Details of the geographical environment or origin relevant to the link	The effect of the natural environment of each geographical area, in connection with the range of varieties and human factors, is very important for the productivity of the vine as well as the composition and organoleptic quality of the wine products. The above is a simplified interpretation of the now international French definition of terroir which, according to the publications of the International Organisation of Vine and Wine (OIV), is 'a defined geographical area in which a human community builds (...) a collective production knowledge based on a system of interactions between a physical and biological environment and a set of human factors. The resulting technical guidelines give authenticity and reputation to a specific product from this geographical area'.

	Therefore, authentic Cyprus Zivania results from the specific soil and climatic characteristics prevailing on the island, the dominant vine varieties and the product knowledge that has been developed by the various vine growers/distillers over time.
Specific characteristics of the spirit drink attributable to the geographical area	As mentioned in Section 3 (Specific characteristics compared with other spirit drinks in the same category), and in the same context, human factors play a key role in Cyprus' geographical area. With at least 5 500 years of wine-making tradition, Cypriot vine growers have undoubtedly accumulated significant experience and know-how on viticulture, viniculture and distillation. In conjunction with this, extensive cultural activity developed by the municipal authorities of wine-growing areas has made an enormous contribution to the authenticity, reputation and recognition of Zivania, within Cyprus and abroad. The renowned 'Zivania Festivals', which are organised in Cyprus each year, are held in the communities of Kouri-Xylouriko, Alona, Polystypos, Pelentri, Omodos and Koilani.
Causal link between the geographical area and the product	Cyprus Zivania expresses the terroir in which it is produced. The organoleptic character reflects the traditional Cypriot varieties used in wine-making as well as the simple distillation in traditional stills. Moreover, the relationship between the soil profile of Cyprus and specific components found in the analysis of Zivania is clear. In general, the information set out in Sections 3 (Description of the spirit drink), 5 (Method used to obtain the spirit drink) and 6 (Link with the geographical environment) show the causal link between Zivania and the geographical area (Cyprus). References Ballabio, D., Kokkinofta, R., Todeschini, R., and Theocharis, C. (2007). 'Characterization of the traditional Cypriot spirit Zivania by means of counterpropagation artificial neural networks.' *Chemometrics and Intelligent Laboratory Systems*, 87, 78-84. Kokkinofta, R., Petrakis, P., Mavromoustakos, T.,

	and Theocharis, C. (2003). 'Authenticity of the traditional Cypriot spirit "Zivania" on the basis of metal content using a combination of coupled plasma spectroscopy and statistical analysis.' *Journal of Agricultural Food Chemistry*, 51, 6233-6239. Kokkinofta, R. and Theocharis, C. (2005). 'Chemometric characterization of the Cypriot spirit "Zivania".' *Journal of Agricultural Food Chemistry.* Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and protection of geographical indications of alcoholic beverages and repealing Council Regulation (EEC) No 1576/89. Petrakis, P.; Touris, I., Liouni, M., Zervou, M., Kyrikou, I., Kokkinofta, R., Theocharis, C., and Mavromoustakos, T. (2004). 'Authenticity of the traditional Cypriot spirit "Zivania" on the basis of 1H NMR spectroscopy diagnostic parameters and statistical analysis.' *Journal of Agricultural Food Chemistry.*

1.7. Requirements under EU, national or regional legislation

1.8. Supplement to the geographical indication

1.9. Specific rules concerning labelling

Title	
Description of the rule	1. Firmly glued labels with fast colours, or embossed. 2. The following should appear in the same field of vision: • The name 'Zivania' in letters at least seven (7) millimetres high (0.007 m). • The details of the producer and the bottler (name, address of registered office, etc.) which must appear in capital letters, the height of which should not exceed the height of the characters used for the name, with a minimum height of 3 millimetres (0.003 m).

	Where: (a) the bottler is not also the producer, only the bottler's name must be indicated; (b) the producer or bottler bottles the product on behalf of a third person, the name of this person, who is also responsible for the quality of the product, must be indicated. • The alcoholic strength by volume must be indicated per unit or half a unit and must not be either lower or higher than 0.2 % vol. of the strength determined by the analysis. The number which corresponds to the alcoholic strength by volume should be followed by the symbol % vol. and indicated in characters with a minimum height of 0.005 m if the nominal volume is higher than 100 cl, 0.003 m if it is equal to or lower than 100 cl and higher than 20 cl, and 0.002 m if it is equal to or lower than 20 cl. • The nominal volume must be indicated in litres, centilitres or millilitres and expressed in numbers accompanied by the unit of measurement used or the symbol of this unit, pursuant to the Regulations on Weights and Measures. These numbers must have a minimum height of 0.005 m if the nominal volume is higher than 100 cl, 0.003 m if it is equal to or lower than 100 cl and higher than 20 cl, and 0.002 m if it is equal to or lower than 20 cl. 3. If a wine grape variety other than the traditional Cypriot varieties is used for the production of 'Zivania', the name of this particular variety should be indicated on the main label. 4. Other indications, such as the trade name, the place of manufacture, etc. may also appear on the packaging of 'Zivania', provided that they are not misleading or inaccurate. 5. Where cartons, sleeves, crates or other means are used for the additional packaging of 'Zivania', the indications that appear on the external surface must correspond to the authorised indications on the bottles or any other packaging.

	6. The indications laid down in respect of 'Zivania' must appear in one or both official languages of the Republic of Cyprus and in any official language of the European Union, in such a way that the final consumer understands easily each of these indications, unless information is provided to the buyer by other means. These indications may be repeated in another language.

2. FURTHER INFORMATION

2.1. Supporting documents

File Name:	Letter to B.3 for PGI-CY-01942-Zivania-December 2017.PDF
Description	
Document type	Product specification:

2.2. Link to the product specification

Link:	