

Transmission of an established geographical indication of spirit drinks

VINARS VRANCEA
EU No: PGI-RO-02011
Submitted on 6 December 2017
PGI

1. TECHNICAL FILE

1.1. Name and Type

1.1.1. Name(s)

VINARS VRANCEA (ro)

1.1.2. Category

4. Wine spirit

1.1.3. Applicant country(ies)

Romania

1.1.4. Application language:

Romanian

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	S.C.VINCON VRANCEA S.A.
Legal status, size and composition (in the case of legal persons)	S.A. (Joint Stock Company)
Nationality	Romania
Address	Str. Avantului, Nr. 12, Focșani, județul Vrancea, 620075 - Romania

Country	Romania
Phone	+40745101131
E-mail(s)	corina.nedelcu@vinconromania.com

1.2.2. Intermediary details

1.2.3. Interested parties details

1.2.4. Competent control authorities details

Name of the competent control authority	Ministry of Agriculture and Rural Development
Address	B-dul Carol I, nr. 2-4, sector 3, cod postal 030163, oficiul postal 37, Bucharest
Country	Romania
Phone	+4-021-307-24-46
E-mail(s)	relatii publice@madr.ro, dopigp@madr.ro

1.2.5. Control bodies details

1.3. Description of the spirit drink

Title - Product name	VINARS VRANCEA
Physical, chemical and/or organoleptic characteristics	Physical, chemical and/or organoleptic characteristics A. Physical and chemical characteristics: - The alcoholic strength of wine distillates, fortified wines or distillates obtained by redistillation should not exceed 86% alcohol by volume. - The alcoholic strength at the time of placement on the market should be at least 37.5% by volume. - Volatile substances should be equal to or exceed 125 gram/hectolitre pure alcohol (i.e. 100% alcohol by

	volume). - Methanol should not exceed 200 gram/hectolitre pure alcohol (i.e. 100% alcohol by volume). B. Organoleptic characteristics: a) Visual examination: the wine spirit should be clear, without suspended solids, and the colour should be specific for the years of ageing and maturation. Direct and retro-nasal olfactory assessment: the wine spirit should have a complex fruity aroma of raisins, carob seeds and figs with spicy notes of vanilla, cinnamon, cloves and nutmeg and hints of coffee, chocolate, tobacco and leather. This list is not exhaustive, and the aromas may differ depending on the varieties used as raw materials, the distillation method, and not least the wine distillates used to create the product. No taste or odour defects should be present. The proportions of the flavours and notes present as well as the colour intensity of the product depend on the recipe that is used, the ageing and maturation time, the quality of tanks used for maturation and ageing, and, equally important, the personality of each individual product. c) Tasting: intensity, persistence, savour, smoothness, body, extractivity, unctuousness, rancho. - No alcohol of other origin than from viticulture may be added. - No added flavours, except for fruit and/or plant extracts. Physical and chemical parameters not listed above must comply with the limits described in the EU legislation in the field.
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Specific characteristics (compared to spirit drinks of the same category)	Specific characteristics (compared to spirit drinks of the same category) The specificity of the wine distillates used for the production of Vinars coming from this region is due to the complexity of flavours and their persistence, the production methods and the specificity of the grape varieties used. Thus, Vinars Vrancea is characterised by the fruity aroma of dried grapes, overripe grapes and dried fruits such as carob seeds, figs, dates, etc. supplemented by delicate floral notes derived in particular from aromatic and semi-aromatic grape varieties (e.g. Feteasca Regala, Sauvignon Blanc, Muscat Ottonel, etc.). The period of maturation and ageing of the distillation of Vinars gives it spicy, aromatic notes, in particular of vanilla, cloves and nutmeg, but also of musk, tobacco, chocolate, etc. The aromatic notes listed here are not exhaustive; they depend on the combination of varieties of wine which have undergone distillation and, implicitly, on the nature and type of the barrels used during maturing and ageing.
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1.4. Defined geographical area

1.4.1. Description of the defined geographical area

The delimited area for obtaining Vinars Vrancea consists of the entire area of the administrative territory of Vrancea county and, implicitly, the delimited areas of Panciu, Odobesti and Cotesti Estates.

1.4.2. NUTS area

RO226	Vrancea
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1.5. Method for obtaining the spirit drink

Title – Type of method	Direct-flame double distillation
Method	Type of distillation method used to obtain Vinars Vrancea: direct-flame double distillation and/or continuous column distillation. A combination of the two methods mentioned above is permitted. 'Vinars' is an alcoholic drink obtained exclusively from distillation of wines aged in oak barrels, and which has an alcoholic strength of at least 37.50% by volume at the time of placement on the market that cannot be sweetened or aromatized. Only natural fruit extracts such as raisins, figs, carob seeds, etc. and burnt sugar to adjust colour of the final product may be added during the production process. The grape varieties that may be used to obtain the wine that is distilled can be all varieties grown in the area described in this file. Given the diversity of varieties in this area, the most compact wine-growing region in Romania, the selection of grapes and/or wines used in making Vinars is up to the producers. The recommended varieties are as follows: Aligote, Galbena de Odobesti, Sarba, Feteasca Alba, Feteasca Regala, Frâncușa, Mustoasa, Chardonnay, Muscat Ottonel, Sauvignon Blanc, Tămâioasa Româneasca, Riesling varietal, Plăvaie, Iordana, Crâmpoșie, Creteasca, Miorita, Traminer, Furmint, Gewurtztraminer, Cadarca, Băbeasca Gri, Pinot Gris (list not exhaustive). The quality of the distillates cannot be seen in terms of the proportion of a given wine variety used in the distillate and implicitly used to make Vinars. The different proportions of varieties used in distillation merely provide the complex distinct aromas within the primary aromas of the varieties used. This does not however alter the quality grade of

	Vinars or its versatility. The maximum yield of production of wine distillates may be as high as 22 HL/Ha, and this level may be exceeded by up to 20% in exceptionally good harvest years. In equal measure, wines which do not have the minimum parameters necessary for marketing them directly as “wine”, i.e. an alcoholic strength of less than 8.5% vol., and the liquid obtained from filtering and centrifuging the wine lees and other raw materials specially designated for this line of production by the Romanian legislation on grapes and winemaking, may be used to make wine distillates, regardless of their origin. Distillation takes place in distillation facilities at an alcoholic strength of no more than 86 % by volume, so that the distillation product, hereinafter referred to as ‘wine distillate’, should have the flavour and taste specific to the wine concerned. The distillation method used may be: - “discontinuous distillation” or double distillation at direct flame in copper pots; - “continuous distillation” or column distillation, in pots made of copper, stainless steel or other materials permitted in international practice. Irrespective of the distillation method used, producers must eliminate the liquid fractions at the beginning and end of the distillation process – the fractions called 'foreshots' and 'tails'; “Production” refers to all the operations performed by the producer of ‘Vinars’, from obtaining the wine distillates to maturation and ageing, with the exception of any processes performed after production. These include all other processes contributing to the marketing
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	of the product, other than distillation and maturation. The process of distillation of the wines and that of maturing the wine distillates are phases of the production process carried out within the demarcated area referred to in this technical file. The Indication “Vinars Vrancea” may only be used if at least 75% of the wine distillates from which the product is obtained originate from the demarcated area referred to in this technical file. The coupage of the distillates, the reduction in alcoholic strength, the conditioning of the resulting blends and the bottling and labelling of the ‘Vinars’ with the indication “Vrancea” may be carried out outside the demarcated area, as these operations are not part of the production phase. The provisions described above in respect of the exercise of any of the phases of production outside the demarcated area do not constitute a restriction on the movement of goods and the freedom to provide services, but set out rules which comply with the requirements of this technical file and in particular which ensure a level of quality of the products which are the subject of this file. Wine distillates – the starting material for obtaining 'Vinars' - should be aged for at least one year in oak barrels. Depending on the varieties from which they are obtained, on the quality and organoleptic features of the grapes and the composition, and primarily on the duration of ageing, ‘Vinars VRANCEA’ may be classified according to the following quality categories, with the corresponding traditional terms for each category: - V, ‘vinars’ obtained from distillates aged for at least one year;
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	- VS, ‘vinars superior’ obtained from distillates aged for at least three years; - VSOP, ‘Very Superior Old Pale’, obtained from distillates aged for at least five years; - XO, ‘Extra Old’, obtained from distillates aged for at least seven years. In addition to specifying the category of quality as described above, Vinars VRANCEA may also indicate on their label the effective duration of the ageing process. For storage and ageing, distillates are kept in wooden barrels with capacities between 400 and 650 litres, which are stored in wine cellars where the necessary conditions for this process are ensured. The use of stars and other graphic signs to show the age of distillates shall only be permitted if they show, by means of counting, the minimum age required by the law for each grade described above. During the ageing and maturation of wine distillates, it is permitted to use additional pieces of oak – irrespective of their size - in order to accelerate the extraction of tannins and other component residues, if these are immersed in the wine distillates for the duration of their ageing in oak barrels described above or in any other container which allows contact between the distillates and the oak. Ageing may take place in new oak barrels or oak barrels used previously for storing or ageing wines, if the hygienic conditions for using such barrels are ensured. After going through the maturation and ageing process necessary for obtaining the finished product, the wine distillates may be extracted from the oak barrels and stored in airtight containers which ensure the preservation of the properties of the product obtained in this way.
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	Vinars VRANCEA may be bottled in bottles made of glass and/or any other container permitted for the international marketing of spirit drinks, which have a capacity of at least 5 CL, and are sealed with, as appropriate, stoppers of the type and material used in the market at the time of bottling, or with any other type of sealing/closure. All materials which come into contact with the finished product must comply with regulations on food hygiene and safety in order not to compromise the quality of the product or endanger the health of the consumer. Collective packaging shall consist, as appropriate, of cardboard boxes and/or foil wrapping or any other method used in international practices.
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1.6. Link with the geographical environment of origin

Title - Product name	VINARS VRANCEA
Details of the geographical area or origin relevant to the link	Details of the geographical area or origin relevant to the link: The quality of the wine products bearing this designation of origin is first of all due to the soil and climate characteristics of this area and, implicitly, to the viticulture and winemaking practices that have been refined by the experience amassed over the centuries by winemakers in the area. A brief description is provided below: Lithologic substrate: Alternation of foothill sands and gravel of the Lower and Middle Pleistocene, covered by a mantle of clayish and sandy loess sediment. This continental Pleistocene deposit lies on top of the Pliocene marine clay, sand and marl sediments. Relief: Wide, quasi-horizontal stretches between rivers, mainly exposed to sunshine on their southern and eastern

	sides, although the western slopes also benefit from sufficient sunshine and, as such, are suitable for the cultivation of vines, which explains the large proportion of vineyards on agricultural land in the area. Similarly, there is also a high piedmont plain (from the Early and Middle Pleistocene) and a low piedmont plain (from the Late Pleistocene-Holocene) stretching to the current banks of the Siret. Both of these provide an environment ensuring maximum development for grapes due to varied heights and exposures. Water: The region takes its water from the Siret, Milcov, Putna, Râmna rivers and their tributaries (Valea Seacă, Dălhăuți, Mera, Dalgovu, Oreavu, Slimnic, Râmna, etc.). The annual water flow regime is typically continental, and there is a hydrographic network which largely meets the water requirements. The network is in particular supplied by rain and snow. Ground water may be found at a relative depth of 5-8 metres and can be accessed in a mineralized form, since it is of a calcium-bicarbonated hydrochemical type. In order to counteract the negative impact of periods of drought, especially those generated by global warming, it is advisable to set up a drip irrigation system to provide the necessary quantity of water in the optimum period for the growth of the vineyard. Climate: The forest steppe found in this area specifically provides excellent conditions for the growth of high quality grape varieties, mainly due to rich solar warmth and a favourable rainfall regime. The abundant radiative flux and the average sunshine hours ensure optimal conditions for vine growth, grape ripening and sugar concentration in grapes. Soils: The soils have a light and medium texture, ensuring a granular structure, permittivity, aeration, vertical drainage and allowing for mechanical
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	working. The chemical and biological characteristics complement the physical characteristics, forming an ensemble of characteristics that is conducive to vine growth. Soil texture provides the wine-growing region with physical, chemical and hydrophysical properties which are among the most favourable for viticulture: porosity, aeration, permeability, a glomerular structure and a good vertical drainage of precipitation, which leads to a decrease in the occurrence of cryptogamic diseases and ensures the relatively easy cultivation of the terrains where grapes are grown. From a typological point of view, mollisols (cambic and argillic-illuvial) and forest soils predominate. Cambic chernozem soil combines all the favourable chemical, biological and trophic properties. The factors presented above show that the ecosystem as a whole, with its soil and climate and litho-geomorphic components, displays a clear vocation for viticulture and that it is not by chance that the winegrowing area has existed for centuries and has a Geographical Indication.
Specific characteristics of the spirit drink attributable to the geographical area	Specific characteristics of the spirit drink attributable to the geographical area - the aromatic components and the bouquet result from the typical characteristics of the Romanian grape varieties grown in this region of the country; - the acidity of the wines used as the raw material; - gustatory and olfactory persistence and intensity.

Causal link between the geographical area and the product	Causal link between the geographical area and the product - Pedoclimatic elements distinct from those in other viticultural regions of the country; - specificity of regional varieties (e.g. Galbena de Odobesti, Sarba, etc.) - regional grape varieties, and by extension wines as raw material derived from them, give wine distillate distinctive aromatic notes and confer an element of differentiation in respect of Vinars obtained from the grape varieties in the international portfolio. However, this attribute is directly proportionate to the quality and quantity of wine from indigenous varieties used in the distillation process and/or the quantities used in the coupage of several wine distillates in order to obtain a finished product. For Vinars Vrancea, the following are permitted: - wines from a mixture of grape varieties; - distillates from one or more grape varieties; coupage of distillates obtained by both distillation methods, of different ages and/or from different wine varieties; - use as raw materials of wines and liquids permitted in international practice as raw materials for obtaining distilled alcoholic beverages.
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1.7. Requirements under EU, national or regional legislation

Title	List of geographical indications for spirit drinks protected and recognised in Romania
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Legal reference	Order No 147 of 8 March 2005 approving the list of protected geographical indications recognised in Romania for spirit drinks. Order No 368 of 13 June 2008 approving the rules on the definition, description, presentation and labelling of traditional Romanian drinks. Any law governing this matter.
Description of the requirement(s)	Description of the requirement(s) Vinars is a traditional Romanian spirit drink produced exclusively by the distillation at less than 86 % vol. of wine or fortified wine or by the redistillation of a wine distillate at less than 86 % vol.: distillation takes place in distillation facilities at an alcoholic strength of no more than 86 % by volume, so that the distillation product should have the flavour and taste specific to the wine concerned; having a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol, with a maximum methyl alcohol content of 200 grams per hectolitre of 100 % vol. alcohol; the use of sweetening products, as defined in Article 2 point 2, is prohibited in the production of Vinars; the use of caramel, as defined in Article 2 point 3, is allowed in the production of vinars only to adjust the colour; the use of flavouring preparations, as defined in Article 2 point 5, in the production of 'vinars' is permitted only to improve the quality of the taste, colour and nose; only natural extracts from fruit and plants may be used;

	the use of flavouring substances, colorants, ethyl alcohol of agricultural origin as defined in Article 2 points 4, 7, 11 and 12 in the production of ‘vinars’ is prohibited; blending (coupage), as defined in Article 2 point 17, is allowed; the minimum alcoholic strength for consumption sale is 37.5 % vol.; Depending on the ageing period, it is allowed to indicate it on the label as follows: V, ‘vinars’ obtained from distillates aged for at least one year; VS, ‘vinars superior’ obtained from distillates aged for at least three years; VSOP, ‘Very Superior Old Pale’, obtained from distillates aged for at least five years; XO, ‘Extra Old’, obtained from distillates aged for at least seven years. ‘Vinars’ which does not comply with the requirements set out in this technical file may be marketed without using the term ‘Vinars Vrancea’ on the label, but only using the category/product name, i.e. ‘Vinars’, accompanied by the corresponding quality. The use of the word Vrancea for categories of products other than vinars or for those to be marketed using the term ‘spirit drinks’, may not be considered as a violation of the provisions of this technical file, if the products labelled as such are from the same administrative region.
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1.8. Supplement to the geographical indication

1.9. Specific labelling rules

Title	Rules on the definition, description, presentation and labelling of traditional Romanian drinks
Description of the rule	As appropriate, the producer may additionally indicate the name of the region which supplied the raw material: Panciu, Odobesti or Cotesti, alongside the Geographical Indication. Depending on the practices used to manufacture Vinars VRANCEA, the producer may insert into the product description phrases referring to the name of a technique, of certain technical equipment or to permitted oenological processes and practices. On the label, the designation of origin may be indicated in one of the following ways: the Vinars' quality grade/traditional specification — accompanied only by the name VINARS VRANCEA; the quality grade refers to: Category V — Vinars, Category V.S. — Vinars Superior, Category V.S.O.P. — Very Superior Old Pale, or Category X.O.- Extra Old — provided that the wine distillates used in the production of the finished product put up for sale were subject to the minimum ageing duration under the conditions described in the specifications. The producer may choose to supplement the information provided to the consumer, specifying the ageing period of the distillates of wine making up the product offered for sale. Name of grape varieties — the indication in the labelling of the grape varieties from which the distillates were

	obtained for the final product released for sale is permitted, provided that they are listed in descending order of their proportion in the distillates of wine. This, however, is an optional indication on the label.
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2. OTHER INFORMATION

2.1. Auxiliary materials

File name	Reply DG AGRI - Ares (2017) 4848186 - VINARS VRANCEA PGI-RO-02011.pdf
Description:	
Document type	Other Document

2.2. Link to the product specification

Link:	http://www.madr.ro/docs/ind-alimentara/Dosarul-Tehnic-VINARS-VRANCEA-.pdf
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