

**TECHNICAL FILE**  
**‘HRVATSKI PELINKOVAC’**

**Number of pages (including this page)**

4

**Language used for submission of application**

Croatian

**(a) Geographical indication to be registered**

‘Hrvatski pelinkovac’

**(b) Category of the spirit drink**

Liqueur

**(c) Description of the spirit drink**

**Physicochemical parameters and/or organoleptic characteristics and specific characteristics (compared to spirit drinks of the same category)**

**Physicochemical parameters and/or organoleptic characteristics**

‘Hrvatski pelinkovac’ is a traditional spirit drink belonging to the category of liqueurs. It is produced by flavouring ethyl alcohol of agricultural origin with macerates of aromatic plants in which wormwood (*Artemisia absinthium* L.) predominates both in terms of share of composition and quantity, and sweetening it.

**Appearance**

‘Hrvatski pelinkovac’ is a spirit drink with a corresponding level of clarity and characteristic brown colour. The predominant colour derives from the macerate of aromatic plants. Its colour spectrum ranges from light brown to a darker brown, in most cases not going beyond a warm brown colour.

**Scent**

The scent derives from aromatic plants, among which wormwood predominates. Its characteristic aroma serves as a top note in the scent of ‘Hrvatski pelinkovac’. The scent is powerful and distinctive, with grassy notes of wormwood predominating. The scent is of a pronounced intensity, even somewhat aggressive.

**Taste**

‘Hrvatski pelinkovac’ has a characteristically fresh taste, with nasal notes of tannins. The taste is persistent, with a prevailing bitterness typical of ‘Hrvatski pelinkovac’. ‘Hrvatski pelinkovac’ must fulfil the minimum conditions laid down in Annexes I and II of Regulation (EU) No 110/2008 and have the following parameters:

- alcohol content: 27-31 % alcohol by volume;
- added sugar: 100-170 g/l.

### **Specific characteristics (compared to spirit drinks of the same category)**

'Hrvatski pelinkovac' is a traditional spirit drink belonging to the category of liqueurs. It is produced by sweetening ethyl alcohol of agricultural origin and flavouring it with macerates of aromatic plants in which the predominant plant is wormwood (*Artemisia absinthium* L.) alongside fennel (*Foeniculum vulgare* L.), sage (*Salvia officinalis* L.) and peppermint (*Mentha piperita* L.). These give the product its distinctive and characteristic organoleptic properties that distinguish it from other spirit drinks in the same category.

In terms of appearance, it is a drink with a corresponding level of clarity and characteristic brown colour. The predominant colour derives from the macerate of aromatic plants. Its colour spectrum ranges from light brown to a darker brown, in most cases not going beyond a warm brown colour.

The scent derives from aromatic plants, among which wormwood predominates. Its characteristic aroma serves as a top note in the scent of 'Hrvatski pelinkovac'. The scent is powerful and distinctive, with grassy notes of wormwood predominating. The scent is of a pronounced intensity, even somewhat aggressive.

Its taste is fresh, with nasal notes of tannins, with a prevailing bitterness typical of 'Hrvatski pelinkovac', and is derived from the macerate of aromatic plants, first and foremost wormwood [HR: *pelin*], from which this drink also gets its name.

This drink is consumed either as an apéritif or a digestif, and is accredited with having various medicinal properties, first and foremost owing to wormwood, which is widely used in traditional medicine. Wormwood is referred to as having been used for medicinal purposes as far back as Ancient Egypt, in 1550 B.C. The Greeks used a wormwood extract and its leaves soaked in wine as a medicine, which demonstrates that wine with the aroma of wormwood existed in Ancient Greece. At the time of the Algerian War, the French Army used an alcoholic drink containing wormwood to prevent infectious diseases, such as malaria and worms, and to boost fighting spirit and morale.

Wormwood contains absinthin, anabsinthin, artabsin, matricine and some phenolic compounds which are generally very bitter, and it is precisely because of this bitterness that they greatly promote the therapeutic effects of wormwood. They influence the bitter taste receptors on the tongue and trigger secretions from the gastric glands, thereby improving digestion and the absorption of nutrients.

### **(d) Geographical area concerned**

Geographical area of the Republic of Croatia

### **(e) Method for obtaining the spirit drink**

The procedure for producing 'Hrvatski pelinkovac' begins with the production of macerate. The macerate is produced by steeping a select mix of ground aromatic plants in ethyl alcohol of agricultural origin. Maceration lasts from 15 to 30 days, depending on the aromaticity of the plants and the maceration temperature. Some of the macerate obtained by this process is distilled until the distillate contains 60-70% alcohol. After this it is mixed with the remaining macerate and an admixture of authorised food additives (caramel, ascorbic acid, etc.).

The resultant preparation is used to produce 'Hrvatski pelinkovac', along with an admixture of sugar and a solution of water and alcohol.

Blending (harmonisation) lasts for at least seven days.

In terms of the aromatic plants used to produce the macerate, wormwood (*Artemisia absinthium* L.) predominates both in terms of share of composition and quantity, comprising 20%, whereas fennel (*Foeniculum vulgare* L.), sage (*Salvia officinalis* L.) and peppermint (*Menta piperita* L.) comprise up to 10% each. There is no one single recipe; apart from the eight species of plant specified, other aromatic plants may also be used, depending on the area of production, season and individual recipe of each producer. However, the common characteristic is the specific aroma and taste of wormwood in the finished product.

## **(f) Link with the geographical environment or origin**

### **Details of the geographical area or origin relevant to the link**

'Hrvatski pelinkovac' is a traditional spirit drink belonging to the category of liqueurs. It is produced by flavouring ethyl alcohol of agricultural origin with macerates of aromatic plants in which wormwood (*Artemisia absinthium* L.) predominates both in terms of share of composition and quantity.

There is a long tradition of producing 'Hrvatski pelinkovac' in this area.

A factory producing liqueur, rozalija, rum and vinegar was founded in 1862 and bought that same year by Franjo Pokorny. The Pokorny liqueur factory produced 'Pelinkovac' ever since its inception, and during the Second World War, 'Pelinkovac' stood out as a speciality of the Croatian manufacturer, who also obtained important global recognition several times for the quality of its products.

### **Specific characteristics of the spirit drink attributable to the geographical area**

'Hrvatski pelinkovac' is traditionally produced in Croatia and has been made there continuously ever since 1862. The Zagreb City Museum houses an original bottle of 'Pelinkovac' dating from 1862, which serves as evidence of its local origins and traditional method of production.

The specific characteristics of 'Hrvatski pelinkovac' attributable to the geographical area include the considerable influence of the auspicious and specific climatic conditions of coastal and montane Croatia. These climatic conditions and the specificity of the climate have a conducive effect on characteristics of the aromatic plants, particularly wormwood, used to produce 'Hrvatski pelinkovac', giving it the intense aromatic component specific to that climate.

### **Reputation of Hrvatski pelinkovac**

#### **1) Film about Badel Pelinkovac**

'Century-old Tales - Story about Pelinkovac (Priča o Pelinkovcu)'.

The film can be found at the following web address: [http://touristar.tv/carousel/centuries-old-  
tales-story-pelinkovac/](http://touristar.tv/carousel/centuries-old-tales-story-pelinkovac/)

#### **2) Quality marks**

The Croatian Chamber of Commerce awards the 'Izvorno hrvatsko' ['Original Croatian'] and 'Hrvatska kvaliteta' ['Croatian quality'] marks in order to guarantee consumers that the product or service is world-class in its category.

- 'Izvorno hrvatsko' - Pelinkovac Badel 1862 d.d. <http://znakovi.hgk.hr/proizvod/badel-pelinkovac/>
- 'Hrvatska kvaliteta' - Pelinkovac Darna d.o.o. <http://znakovi.hgk.hr/proizvod/pelinkovac/>

### 3) Awards and recognitions

#### Pelinkovac (Badel 1862 d.d.):

- • GIUPP ISCRO 2015 - gold medal
- • ISW 2008 Neustadt - silver medal
- • VINO Ljubljana 2008. - silver distinction
- • ISW 2007 Neustadt - good quality
- • ISW 2004 Neustadt - silver medal
- • SLAVIN 2004 Orahovica - silver medal

#### Antique Pelinkovac (Badel 1862 d.d.):

- • VINO Ljubljana 2008 - silver distinction
- • GAST 2008 Split - gold diploma

source: <http://www.badel1862.hr/hr-HR/Odgovornost/Kvaliteta.html?Y2lcMjUscFwzNQ%3D%3D>

#### Pelinkovac (Likeri Antunović d.o.o.):

- 2013 4. MEĐUNARODNA IZLOŽBA RAKIJE I PRIPRAVAKA OD RAKIJE KALINOVAC [4th KALINOVAC INTERNATIONAL EXHIBITION OF RAKIJAS AND RAKIJA PREPARATIONS] - gold diploma
- 2009 Eco-world fest - silver medal
- 2008 Eko-etno fair - silver medal

source: <http://www.natura-antunovic.com/nagrade/>

#### Pelinkovac (Darna d.o.o.):

- • IWSC London 2015 - outstanding silver
- • CWSA (China Wine & Spirits Award) Hong Kong, China 2016 - gold medal

source: <http://www.darna.hr/novosti/>

### (g) European Union or national/regional provisions

All natural and legal persons who fulfil the conditions laid down in the technical documentation and are registered in the Register of users of registered indications (i.e. are authorised users) have the right to use the registered geographical indication 'Hrvatski pelinkovac'.

### (h) Applicant

Ministarstvo poljoprivrede (Ministry of Agriculture)  
Ulica grada Vukovara 78  
10 000 Zagreb  
Croatia

### (i) Supplement to the geographical indication and/or specific labelling rules

The geographical indication 'Hrvatski pelinkovac' may be supplemented with the word 'Gorki' ('bitter').