Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘Hrvatska loza’

b. Category

9. Fruit spirit

c. Applicant country(ies)

Croatia

d. Application language

Croatian

e. Type of geographical indication

PGI – Protected Geographical Indication

2. Contact Details

a. Applicant name and title

Applicant name and title	Ministry of Agriculture
Legal status, size and composition (in the case of legal persons)	State administrative body
Nationality	Croatian
Address	Ulica grada Vukovara 78 HR-10000 Zagreb
Country	Croatian
Telephone	0038516106111
Email	office@mps.hr

b. Intermediary details

c. Interested party details

d. Competent control authority details

e. Control body details

3. Description of the spirit drink

Title - Product name	'Hrvatska loza'
Physical, chemical and/or organoleptic characteristics	'Hrvatska loza' [grape brandy] is a traditional, colourless spirit drink produced exclusively from the distillation of fermented crushed fresh grapes at 60-75 % vol. alcohol. The distillation of fermented crushed fresh grapes is preceded by: - the harvesting of healthy grapes from recognised cultivars of the grape vine that are suitable for the production of wine, with 10-15 % sugar and 6-12 g/l of acid; - the selection and extraction of the grapes in their entirety, except for the stems, and - fermentation of the crushed fresh grapes, which is conducted until the end of the process (with no residual sugar). Appearance 'Hrvatska loza' is a colourless, crystal-clear spirit drink. Scent 'Hrvatska loza' has a clean, lasting scent with characteristics of the grape varieties from which it is produced. Taste 'Hrvatska loza' has a characteristic, harmonious, rounded, long-lasting taste. 'Hrvatska loza' must meet the minimum requirements set out in Annexes I and II to Regulation (EC) No 110/2008 and comply with the following parameters: -at least 37.5 % vol. alcohol; -at least 50 g of esters/hl of 100 % vol. alcohol; -at least 150 g of higher alcohols/hl of 100 % vol. alcohol; -80-400 g of methanol/hl of 100 % vol. alcohol.
Specific characteristics (compared with spirit drinks of the same category)	The particular characteristics of 'Hrvatska loza' come from the specific aromatic characteristics of the grapes used in the production process. Various varieties of grape vine are used, and under different climatic conditions even the same varieties produce grapes with different characteristics, so we can say that the aromatic compounds that are derived from the grapes (primary aromas) are what distinguishes 'Hrvatska loza' from other drinks in this category. The aromatic compounds released from the skins during maceration and fermentation of the crushed fresh grapes passing into the distillate during the

	distillation process give it a specific grapey note of pronounced primary varietal aromas. To produce 'Hrvatska loza', the varieties of grape vine present in the production area are used, with preference given to varieties with a good acid content, in order to retain a favourable pH during fermentation, and to varieties with more pronounced aromatic compounds, in order to lend the end product more pronounced aromatic characteristics.

4. Define geographical area

a. Description of the defined geographical area

Geographical area of the Republic of Croatia

b. NUTS area

HR0	CROATIA

5. Method used to obtain the spirit drink

Title – Type of method	Distillation of fermented crushed fresh grapes
Method	To produce 'Hrvatska loza', the varieties of grape vine present in the region are used, with preference given to varieties with a good acid content and to varieties with more pronounced aromatic compounds, in order to lend the end product more pronounced aromatic characteristics. The grapes used to produce 'Hrvatska loza' contain 10-15 % sugar and 6-12 g/l of acid. After harvesting, the grapes are extracted and removed from the stems. The crushed fresh grapes are transferred to a fermentation vessel, where alcoholic fermentation begins under the influence of epiphytic microflora or selected yeasts. Fermentation is anaerobic, occurring at a maximum temperature of 25 °C and lasting on average 10 days, until the sugar content falls below 0.3 %. Fermentation should preferably occur at lower temperatures, because under such conditions the fermentation process is slower, the fermented crushed grapes are more aromatic, and fewer volatile acids having an adverse effect on fermentation are produced. Once alcoholic fermentation is complete, i.e. the proportion of sugar falls below 0.3%, the fermented crushed fresh grapes undergo a process of distillation. The solid and liquid parts of the crushed fresh grapes

	are distilled together, in distillation equipment or columns used for distillation. The distillate obtained contains 60-75 % alcohol, and the desired strength is obtained by adding demineralised water. The ageing and harmonisation of the distillate last at least 20 days and occur in stainless steel or glass containers.

6. Link with the geographical environment of origin

Title - Product name	'Hrvatska loza'
Details of the geographical area or origin relevant to the link	The favourable geographical position and climate create ideal conditions for cultivating the grape vine in Croatia, except in the mountainous areas (Gorski Kotar and Lika), where grape vines are not cultivated. There is a rich, long tradition of cultivating grape vines and producing wine in Croatia. Fossils of ancestors of the grape vine dating back to the third time period of the Mesozoic Era (the Cretaceous) have been found in continental Croatia (Radoboj, Hrvatsko zagorje), which means that they are more than 70 million years old. Viticulture and wine-making spread in this area thanks to the Thracians, Illyrians and Celts, who cultivated grape vines and produced wine from their fruit there. During certain periods of the Roman Empire, in the territories that the Romans controlled they either hampered this production (during the reign of Domitian) or encouraged it (during the reign of Probus, who strove to spread viticulture), which had an impact on viticulture and wine-making in these areas. There is a rich, long tradition of viticulture and wine-making in coastal Croatia as well, which is demonstrated by considerable material and written evidence. Wine vessels dating back to the sixth century BC and coins bearing images of the fruit of the grape vine and a wine pitcher have been found on the islands of Vis and Hvar. The ancient Greeks planted grape vines in the northern Adriatic several centuries before the birth of Christ, as attested by the writings of the ancient Greek geographer Skilakis dating back to 340 BCE. When the Romans conquered the Adriatic coast, they found that viticulture was already developed there. In ancient Roman times, viticulture progressed considerably in coastal Croatia; the name of the town of Novi Vinodolski comes from the Latin Vallis vineari. Pliny and other ancient writers produced a series of documents on the cultivation of the grape vine along the Croatian Adriatic coast. The grapes were used primarily for the production of wine and to a lesser extent for the production of spirit drinks (marc spirit, wine spirit, spirit produced from crushed fresh grapes), so we can say that for centuries

	'Hrvatska loza' has been one of the most important products traditionally produced from viticulture and wine-making in Croatia.
Specific characteristics of the spirit drink attributable to the geographical area	The particular characteristics of 'Hrvatska loza' come from the specific characteristics of the grapes used in the production process. The climate in Croatia is conducive to the cultivation of the grape vine and has a very favourable impact on the development of aromatic compounds as the grapes ripen. Various varieties of grape vine are used, and under different climatic conditions even the same varieties produce grapes with different characteristics, so we can say that the aromatic compounds that are derived from the grapes (primary aromas) are what distinguishes 'Hrvatska loza' from other drinks in this category. Aromatic compounds are released from the skins during maceration and fermentation of the crushed fresh grapes, with the result that they pass into the distillate during the distillation process, giving it a specific grapey note of pronounced primary varietal aromas. Reputation of 'Hrvatska loza': 1) Awards International Spirits Challenge 2013 (ISC) • Korlat loza - bronze medal source: http://www.badel1862.hr/hr-HR/Press-centar/Novosti/02-srp-2013/JOS-JEDNA-MEDALJA-ZA-JAP-BADELA1862-KORLAT-LOZA-BARRIQUE-OSVOJILA-BRONCU-.html?bmlcNjIscFwzMA%3d%3d • NINTH EDUCATIONAL COMPETITION ON THE QUALITY OF FRUIT SPIRITS IN THE MUNICIPALITY OF SEMELJCI 2014: Loza - (Natura Antunović d.o.o.) best spirit, source: http://www.natura-antunovic.com/nagrade/ 2) Indications Croatian island product: In early 2007 the Ministry of Regional Development and EU Funds launched a project involving the visual labelling of island products marked as a 'Croatian island product', aimed at encouraging island producers to produce original, high-quality products. • Loza - (Natura Antunović d.o.o.) - indication 'Croatian island product' source: http://otocniproizvod.hr/hr/proizvodac/natura-antunovic/1&type%5B%5D=18&page=1 3) Culinary publications: • Creski smokvenjak (dessert) - culinary speciality of the Kvarner region source: http://www.gastronaut.hr/recept.asp?id=845 • Kroštule (dessert) - culinary speciality of the Kvarner region source: http://www.gastronaut.hr/recept.asp?id=418

	• Lošinjski smokvenjak (dessert) - culinary speciality of the Kvarner region source: http://www.gastronaut.hr/recept.asp?id=843
Causal link between the geographical area and the product	

7. Requirements under EU, national or regional legislation

Title	
Legal reference	Rules on spirits (*Narodne Novine* (NN; Official Gazette of the Republic of Croatia) Nos 61/2009, 141/2009, 86/2011, 104/2011 and 118/2012)
Description of the requirement(s)	The registered geographical indication 'Hrvatska loza' may be used by all natural or legal persons who meet the conditions set out in the technical documentation and who are entered in the Register of Users of the Registered Indication (authorised users).

8. Supplement to the geographical indication

9. Specific labelling rules

II. Other information

l. Supporting material

File name:	Hrvatska loza konačno.docx
Description:	Technical document
Document type	Product specification

2. Link to the product specification

Link: