Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1.Name and Type

a. Name(s) to be registered

Törkölypálinka (hu)

b. Category

6. Grape marc spirit or grape marc

c. Applicant country(ies)

Hungary

d. Application language:

Hungarian

e. Geographical indication type:

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)	
Nationality	Hungary
Address	Kossuth Lajos tér 11, H-1055 Budapest
Country	Hungary
Phone	+36 (1) 795-7562
E-mail(s)	eredetvedelemiFO@fm.gov.hu

b.Intermediary details

c.Interested parties details

d.Competent control authorities details

Competent control authority name	National Food Chain Safety Office, Directorate of Wine Qualification
Address	Budaörsi út 141-145, H-1118 Budapest
Country	Hungary
Phone	+ 36 1 346-09-30
E-mail(s)	bor@nebih.gov.hu

Competent control authority name	Pest County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Lehel utca 43-47, H-1135 Budapest
Country	Hungary
Phone	+36 1 329-7017
E-mail(s)	pest-elelmiszer@nebih.gov.hu

Competent control authority name	Bács-Kiskun County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Halasi út 34, H-6000 Kecskemét
Country	Hungary
Phone	+36 76-503-370
E-mail(s)	bacs_megye@oai.hu

Competent control authority name	Baranya County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Megyeri u. 24, H-7623 Pécs
Country	Hungary
Phone	+36 72-520-200
E-mail(s)	baranya-ebai@nebih.gov.hu

Competent control authority name	Békés County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Szerdahelyi u. 2, H-5600 Békéscsaba
Country	Hungary
Phone	+36 66 540-230
E-mail(s)	bekes_megye@oai.hu

Competent control authority name	Borsod-Abaúj-Zemplén County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Vologda u. 1, H-3525 Miskolc
Country	Hungary
Phone	+36 46 500-660
E-mail(s)	borsod-elelmiszer@nebih.gov.hu

Competent control authority name	Csongrád County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Vasas Szent Péter u. 9, H-6724 Szeged
Country	Hungary
Phone	+36 62 680-800
E-mail(s)	csongrad-elelmiszer@nebih.gov.hu

Competent control authority name	Fejér County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Csíkvári út 15-17, H-8000 Székesfehérvár
Country	Hungary
Phone	+36 22-511-160
E-mail(s)	fejer-elelmiszer@nebih.gov.hu

Competent control authority name	Győr-Moson-Sopron County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Régi Veszprémi u. 10, H-9028 Győr
Country	Hungary
Phone	+36 96 511-750
E-mail(s)	gyor-elemiszer@nebih.gov.hu

Competent control authority name	Hajdú-Bihar County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Diószegi út 30, H-4030 Debrecen
Country	Hungary
Phone	+36 52-526-294
E-mail(s)	hajdu_megye@oai.hu

Competent control authority name	Heves County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Szövetkezet út 4, H-3300 Eger
Country	Hungary
Phone	+36 36 510-430
E-mail(s)	heves-elelmiszer@nebih.gov.hu

Competent control authority name	Jász-Nagykun-Szolnok County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Verseghy u. 9, H-5000 Szolnok
Country	Hungary
Phone	+36 56 424-744
E-mail(s)	jasz_megye@oai.hu

Competent control authority name	Komárom-Esztergom County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Bárdos L. u. 2, H-2800 Tatabánya
Country	Hungary
Phone	+36 34 513-920
E-mail(s)	komarom_megye@oai.hu

Competent control authority name	Nógrád County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Baglyasi u. 2, H-3100 Salgótarján
Country	Hungary
Phone	+36 32 520-800
E-mail(s)	nograd@oai.hu

Competent control authority name	Somogy County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Cseri major, H-7400, Kaposvár
Country	Hungary
Phone	+36 82 311-311
E-mail(s)	somogy_megye@oai.hu

Competent control authority name	Szabolcs-Szatmár-Bereg County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Keleti u. 1, H-4403 Nyíregyháza
Country	Hungary
Phone	+36 42 451-220
E-mail(s)	szabolcs_megye@oai.hu

Competent control authority name	Tolna County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Tormay B. u. 18, H-7100 Szekszárd
Country	Hungary
Phone	+36 74 529-080
E-mail(s)	tolna_megye@oai.hu

Competent control authority name	Vas County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Zanati út 3, H-9700 Szombathely
Country	Hungary
Phone	+36 94 513-830
E-mail(s)	vas_megye@oai.hu

Competent control authority name	Veszprém County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Dózsa Gy. u. 33, H-8200 Veszprém
Country	Hungary
Phone	+36 88 550-332
E-mail(s)	veszprem-megye@nebih.gov.hu

Competent control authority name	Zala County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Göcseji út 18, H-8900 Zalaegerszeg
Country	Hungary
Phone	+36 92-549-280
E-mail(s)	zalamegye@oai.hu

e.Control bodies details

3.Description of the spirit drink

Title – Product name	Törkölypálinka (grape marc pálinka)
Physical, chemical and/or organoleptic characteristics	1. Chemical and physical properties: The product's chemical and physical properties comply with the specifications set out in category 6 of Annex II to Regulation (EC) No 110/2008. The minimum volatile substance content for grape marc pálinka is 180 g/hl of 100 % alcohol volume, which gives the product its traditional richer, fuller-bodied flavour and aroma. Furthermore, no flavouring, colouring or sweetener shall be added to the grape marc pálinka, not even to round off the final taste of the product. The minimum alcoholic strength for grape marc pálinka is 37.5 % v/v. 2. Organoleptic characteristics: Clear, colourless, possibly pale yellow in the case of grape marc pálinka made from red grape marc, with a pleasant flavour and aroma typical of grape marc.

	The flavour of the grape marc pálinka is determined by the grape variety. Grape marc pálinka is characterised by full-bodied seed (seed oil) and skin flavours, a long-lasting, slightly bitter finish and a perceptible note of grape seed on the palate. The aroma of grape marc pálinka is dominated by the slightly bitter qualities of the grapes used, seasoned with a waxy honey aroma and a pleasant acerbity from skin and seeds. Smoky, ripe grape notes can also be detected in its complex aroma. Matured and old grape marc pálinka has a yellowish, amber colour, and the aromas arising during the maturation process in a wooden cask can be clearly detected, in addition to the grape marc's basic flavour and aroma.
Specific characteristics (compared to spirit drinks of the same category)	Grape marc pálinka is a grape marc spirit made and bottled from grape marc produced in Hungary. Since flavouring and sweetening is not permitted, and as a result of the high volatile substance content, the aroma of the grape is more typically detectable in grape marc pálinka than in grape marc spirits.

4.Define geographical area

a.Description of the defined geographical area

Grape marc pálinka may be made from grape marc produced exclusively in Hungary, with the processes of fermenting, distillation, maturation, resting and bottling also being carried out in Hungary.

b.NUTS area

HU	HUNGARY

5.Method for obtaining the spirit drink

Title – Type of method	Selection of raw material
Method	(a) Grape marc is the good-quality residue from the pressing of grapes, whether fermented or not. (b) Wine lees may be added to the fermented grape marc, up to a maximum of 25 kg per 100 kg, but the quantity of alcohol derived from the lees shall not exceed 35 % of the total quantity of alcohol in the finished product. The wine

	lees may be added to the grape marc either before distillation or, after being distilled simultaneously, both may blended together later on. (c) Only grape marc and wine lees obtained during the wine-making process carried out according to the relevant applicable Hungarian legislation may be used. During production of grape marc pálinka, grape marc or wine lees altered with beet, cane, iso- or fruit sugar may not be used.

Title – Type of method	Fermentation and storage
Method	Unfermented grape marc must be fermented and stored in a compressed state, isolated from air. The following ancillary materials may be used during fermentation: - pressed or dried yeast - acids for adjusting the pH - nutritive salt for the yeast - enzymes for releasing the aroma materials and sugars and for decomposing pectin - anti-foaming agent. During fermentation and until its subsequent distillation, the grape marc must be stored in a compressed state, isolated from air.

Title – Type of method	Distillation
Method	The process of distilling grape marc directly with steam or after adding water may be carried out in one or two stages using fractional or continuous distillation equipment. It is vitally important to carefully separate the ‘head’ and ‘tail’ fractions, which exert an unpleasant influence on the flavour and aroma. The distillation process must be carried out so that the resulting distillate has an alcoholic strength of less than 86 % v/v. Redistillation at the same alcoholic strength is permitted.

Title – Type of method	Resting, maturation
Method	Grape marc pálinka must continue to be rested until it becomes well-balanced. The vessel used for resting must be made of a material with which the constituents of grape marc pálinka will not react or which cannot release any material which is harmful to health. The grape marc pálinka may be rested in a wooden cask.

	Maturation takes place under oxidative conditions in a wooden cask with the aim of ensuring that the grape marc pálinka incorporates new flavour elements arising during maturation. This occurs partly through the hydrolysis and release of the wood's constituents and partly as a result of the oxidative conversion of the constituents in the fresh grape marc pálinka and the material released from the wood.

Title – Type of method	Bottling
Method	Treated or untreated water of drinking quality may be added to the rested and/or matured grape marc pálinka to set the final alcoholic strength, and it may also be cooled and filtered. If necessary, further treatment is also carried out using appropriate processing aids to refine the product and remove any heavy metals. The grape marc pálinka can then be bottled. The bottling process can take place only in the relevant geographical area in order to ensure the traceability of the protected origin product and full protection of the registered geographical indication. Grape marc pálinka is made from grape marc. There are strict regulations in Hungary governing the proof of Hungarian origin and traceability of the raw materials, i.e. the grapes. Tracking and inspection is carried out in Hungary via the wine communities system. Section 7(5) of Decree No 127/2009 of 29 September 2009 of the Minister for Agriculture and Rural Development on the system for providing vine and wine data and issuing certificates of origin and on producing, placing on the market and labelling wine products requires the completion of a harvest declaration. The harvest declaration pursuant to Annex 4 to Decree No 127/2009 of 29 September 2009 of the Minister for Agriculture and Rural Development enables clear and accurate tracking of the origin of the grapes and therefore of the grape marc. This is only possible within the framework of the wine communities system established in Hungary. Under Section 4(1) of Decree No 70/2012 of 16 July 2012 of the Minister for Rural Development on the withdrawal of by-products obtained during grape processing and wine preparation and on subsidised distillation, grape marc pálinka may only be produced using grape marc withdrawn under supervision. Grape marc pálinka may be transported in bulk within the geographical area (within Hungary) under a rigorous

	tracking system (National Food Chain Safety Office, excise register). The pálinka supervisory authority's jurisdiction is limited to Hungary, so only within this geographical area is it possible to fully monitor the movements of the bulk product until bottling and rule out the possibility of mixing with grape marc pálinka of other origin. Under the applicable legislation, the grape marc pálinka produced can be certifiably traced from the grapes used right through to bottling.

Title – Type of method	Grape marc pálinka made using a special process
Method	1. Pot-stilled grape marc pálinka: grape marc pálinka produced using distilling equipment with a maximum volume of 1 000 litres and a copper surface, by means of at least double fractional distillation. 2. Matured grape marc pálinka: grape marc pálinka matured for at least three months in a wooden cask with a volume of less than 1 000 litres, or for at least six months in a cask with a volume of 1 000 litres or more. The maximum dry matter content of grape marc pálinka matured in wooden casks is 4 g/l. Different batches of matured grape marc pálinka can be blended, but only the maturation period and age of the most recently matured grape marc pálinka may be displayed on the label. The maturation period and the product's age may be displayed on the label, along with a reference to the wooden cask's material. The maturation period must be documented in a verifiable manner at the place of maturation. 3. Old grape marc pálinka: grape marc pálinka matured for at least one year in a wooden cask with a volume of less than 1 000 litres, or for at least two years in a cask with a volume of 1 000 litres or more. The maturation period must be documented in a verifiable manner at the place of maturation. 4. 'Embedded' grape marc pálinka: grape marc pálinka matured for at least three months along with grapes produced in Hungary. A minimum of 10 kg of ripe grapes or a minimum of 5 kg of dried grapes must be used for 100 litres of embedded grape marc pálinka. The grape variety may only be displayed on the label if both the marc used as the basis for the pálinka and the fruit base have been produced using the same grape variety. The net quantity of pálinka must be displayed on the bottle's label. The maturation period must be documented in a verifiable

	manner at the place of maturation.

6.Link with the geographical environment of origin

Title – Product name	Törkölypálinka (grape marc pálinka)
Details of the geographical area or origin relevant to the link	The widespread existence of grape marc pálinka is supported by a reference in a county decree passed between 1810 and 1816, saying that the distillation of pálinka was restricted to protect food cereals and potato supplies. At certain times, it was only possible to distil pálinka from grape marc and wine lees. The pálinka tax was introduced in Hungary on 29 September 1850. One thing which can be said regarding pálinka distillation from that year is that the records available and the information contained in them are reliable. In the 1950s, grape marc pálinka accounted for 30 % of the entire pálinka production in Hungary.
Specific characteristics of the spirit drink attributable to the geographical area	The basis of a good grape marc pálinka is provided by the grape marc produced during the gentle processing of the grapes, which have outstanding qualities. Hungary has excellent features conducive to viticulture. As a result of its climate, soil properties and high-level production culture, the aroma and bouquet of the grape varieties produced in the country are outstanding. Consequently, the grape marc produced during their processing is particularly suitable for making good-quality, fruity grape marc pálinkas. This opportunity has long been exploited in Hungary. Once the distillation process had also become well known in Europe in the 11th century, distillation was for a long time synonymous in Hungary with wine distillation and grain spirit production. The story about ‘aqua vitae’ and Queen Elizabeth of Hungary originates from the 14th century, while ‘spirit’ was regarded as a medicinal product up until the 16th century. From the mid-18th century, pálinka was already distilled in Hungary in the way we currently know it, not to mention from an ever-growing variety of fruit, as well as from grape marc and wine lees.
Causal link between the geographical area and the product	Literary sources documenting the Hungarian tradition of grape marc pálinka production: László Szathmáry (1880-1944): Újabb adatok a törkölypálinka történetéhez hazánkban [Newer information on the history of grape marc pálinka in Hungary]. In: Általános Szeszipari Közlöny, 1933. No 21–22. p. 2.,

	No 23–24. pp. 4–5. Grape marc pálinka production in the past: Magyar néprajzi lexikon [Hungarian Ethnographic Lexicon] (short version): http://mek.oszk.hu/02100/02115/html/5-771.html Grape marc pálinka in folk verse (inscription on a pálinka bottle): Zoltán Nagy: Mi a szép? [What is "pretty"?]. In: Gyula Nagy: Parasztélet a vásárhelyi pusztán [Peasant life on Vásárhelyi-Puszta] (A Békés Megyei Múzeumok Közleményei 4. Békéscsaba, 1975) http://library.hungaricana.hu/hu/view/MEGY_BEKE_BMMK_04/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=488&layout=s At the start of the 19th century, Antal Szirmay described grape marc pálinka production (in his work entitled *A tokaji, vagyis hegyaljai szőllőknek ültetéséről, jó míveléséről, a szüretelésről, a boroknak csinálásáról* [On the planting, cultivation and harvesting of grapes and winemaking in Tokaj and Hegyalja]): Gábor Szirmay: Az ugocsai szirmai Szirmay család története [The history of the Szirmay family of Szirma in Ugocsa] (Régi magyar családok 7. Debrecen, 2007) http://library.hungaricana.hu/hu/view/MEGY_HAJB_Saa_20_Rmcs_07/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=127&layout=s A reference from 1822: László Fábián: „Szatmári szilva" – régen és ma ['Szatmár plums' - then and now] (A Nyíregyházi Jósa András Múzeum évkönyve 43. Nyíregyháza, 2001) http://library.hungaricana.hu/hu/view/MEGY_SZSZ_Jame_43/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=494&layout=s Advertisement from 1865: In the *Eger* weekly newspaper, 3 August 1865 / Issue 31. http://library.hungaricana.hu/hu/view/EgerHetiLap_1865/?query=ESZO%3D(t%C3%B6rk%C3%B6ly*)%20AND%20DATE%3D(--1900)&pg=266&layout=s A reference from 1868: In *Vadász- és Versenylap*, Volume 12, 30 January 1868 / Issue 3. http://library.hungaricana.hu/hu/view/VadaszEsVersenylap_1868/?query=ESZO%3D(t%C3%B6rk%C3%B6ly*)%20AND%20DATE%3D(--1900)&pg=39&layout=s

	The term ‘törkölypálinka’ [grape marc pálinka] also appears in a recipe for a stomachic remedy from 1870: Dr József Bencze: A magyar kalendáriumok orvostörténeti vonatkozásairól [Hungarian almanacs in the history of medicine] (Az Országos Orvostörténeti Könyvtár közleményei 30. Budapest, 1964, complied by Ákos Palla) http://library.hungaricana.hu/hu/view/ORSZ_ORVO_OK_1964_030/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=51&layout=s A reference to ‘törkölypálinka’ from 1874: Krizosztom Kruesz, compiled by Ipoly Fehér: Győr megye és város egyetemes leírása [A general description of the county and town of Győr (Budapest, 1874) http://library.hungaricana.hu/hu/view/MEGY_GYMS_Sk_1874_egyetemes_vagott/?query=t%C3%B6rk%C3%B6lyp%C3%A1link*&pg=194&layout=s Géza Balázs: Pálinka, a hungarikum [Pálinka, Hungaricum], Állami Nyomda Részvénytársaság Budapest, 2004 (ISBN 9789638567437) Jenő Tamás: Pálinka. Pálinkák és más nemes párlatok [Pálinka. Pálinka and other fine spirits], Alexandra Kiadó, 2003 (ISBN 9633686105) Géza Balázs: A magyar pálinka [Hungarian pálinka], Aula Kiadó, Budapest, 1998, page 29 Géza Balázs: Az égetett szeszesitalok megjelenése [The appearance of spirits], Néprajzi látóhatár VI. 1997 Endre Némethy: Adatok a népi pálinkafőző eljárás előfordulásához [Information about carrying out the traditional pálinka distillation process], Ethnographia 1945. Dr Lajos Sólyom: Pálinkafőzés kézikönyv kisüzemek számára [Pálinka distillation handbook for smallholdings], Mezőgazdasági Kiadó, 1986

7.Requirements in EU, national or regional

Title	
Legal reference	Act XI of 1997 on the protection of trademarks and geographical indications
Description of the requirement(s)	The law stipulates the regulations governing the national process for protecting trademarks and geographical indications for spirit drinks, the considerations used to examine the technical and material basis for the application for protection, the procedure for objections, the provisions on deadlines and the provisions for sharing the remit between the Hungarian Intellectual Property Office and Ministry of Agriculture. In accordance with Regulation (EC) No 110/2008, the law governs the national phase of the EU protection process.

Title	
Legal reference	Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council
Description of the requirement(s)	The law defines the basic regulations governing the production of pálinka, grape marc pálinka and pálinka spirits made using special procedures. The law stipulates the tasks of the Pálinka National Council and its operational basis in order to ensure uniform regulation of geographical indications.

Title	Minimum requirements and procedures for verifying the product’s essential features and production method
Legal reference	Government Decree No 158/2009 of 30 July 2009 on the detailed rules on protecting the geographical indications of agricultural products and foodstuffs and on verifying the products
Description of the requirement(s)	The entire production process must operate alongside a quality control system capable of ensuring product identification and tracking, as well as product safety. Integrated systems must be used to document the product’s development, from acceptance of the fruit, through the manufacturing process, up to the final product. During acceptance, the documents proving that the raw material comes from Hungary must be verified. Verification points: 1. Acceptance of raw material:

	• state of health: must be completely healthy (free of mould and rot); • purity: free of foreign bodies (earth, leaves, twigs, stones, metal). Proof of production area, varietal identity: If the name of the production area and/or grape variety is displayed immediately before the word ‘törkölypálinka’, there must be a reference to the place where the grape originates from on the acceptance slip or document supplied with the wine, indicating the location which the accepted batch of grape marc or wine lees is from. The quality of the raw material at the time of acceptance: An average sample taken from the grape marc delivery must, first of all, be assessed organoleptically. Only a perfect, healthy grape, fermenting must or a grape marc with a wine aroma should be collected. Grape marc which is heavy, mouldy, rotten, acetous or defective due to butyric fermentation is not suitable for grape marc pálinka production. The grape marc alcohol or sugar content then needs to be determined. The wine lees collected for distillation must be free from foreign bodies, proteolysis and mould, and also be healthy and suitable for producing alcohol. 2. During the fermentation of the unfermented sweet grape marc, the fermentation process must be checked every week. Fermentation can be described as complete if the residual sugar content of the grape marc falls to below 2 g/kg. 3. Inspection of grape marc pálinka due for bottling and removal from storage: Grape marc pálinka due for bottling and removal from storage must be inspected using organoleptic and analytical methods. (a) Organoleptic examination (colour, clarity, flavour, aroma): clear, yellowish brown colour if matured, with the typical grape marc flavour and aroma appropriate to its character. (b) The analytical examination covers the following aspects:

	Element inspected — Typical values Alcoholic strength — 37.5-86 % (v/v) Methanol content — maximum 1 000 g/hl of 100% vol. alcohol Total volatile substances content — minimum 180 g/hl of 100% vol. alcohol Copper content — maximum 10 mg/kg of finished product 4. Inspection of finished product: - the bottled products must be inspected for each production batch; - organoleptic examination (colour, clarity): clear, yellowish brown colour if matured, with the typical grape marc flavour and aroma appropriate to its character; - packaging: labelling, seal, tax stamp in line with specifications; - volume, alcoholic strength discrepancies according to the relevant regulations.

Title	
Legal reference	Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office
Description of the requirement(s)	The government decree stipulates the legal position of the National Food Chain Safety Office as the central administrative body for inspecting product compliance and its procedural system, as well as the connection between the lower-level administrative bodies and the system used for the distribution of tasks.

Title	
Legal reference	Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89
Description of the requirement(s)	EU framework regulation

8.Supplement to the geographical indication

9.Specific labelling rules

Title	Supplement to the geographical indication and specific labelling rules
Description of the rule	Designation of grape marc pálinka (a) If the grape marc originates from one variety of grape, the name of the grape variety may be added, directly before the word ‘törkölypálinka’. (b) The geographical name indicating the grape marc’s origin may be added directly before the designation specified in point (a). The use of the given geographical name must be proven by presenting a certificate confirming the origin of the grape, as specified in Articles 22-23 of Act XVIII of 2004 on viticulture and the wine industry, for the grape used as the basis for producing the grape marc pálinka. (c) If the grape marc pálinka is produced exclusively and on a verifiable basis using grapes from the closed historical wine region of Tokaj that have been raisined as a result of noble rot caused by the *Botrytis cinerea* fungus and already used in wine processing operations, the name ‘törkölypálinka’ may be supplemented with ‘aszútörkölyből készült’, ‘tokaji aszútörkölyből készítve’, etc. In addition to the elements specified in the legislation and mentioned above, the term ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] may be displayed on the label alongside the name ‘törkölypálinka’. We consider it possible to cease displaying the terms ‘Aszútörköly-pálinka’ and ‘protected designation of origin’ only after a suitable transition period. The transition period allows producers to use up labels already printed, and is justified in order to prevent substantial economic losses.

II. Other information

1.Supporting material

2. Link to the product specification

Link:	