

Transmission of an established geographical indication for a spirit drink

I. TECHNICAL FILE

1. Name and Type

a. Name(s) to be registered

‘ΤΣΙΠΟΥΡΟ ΜΑΚΕΔΟΝΙΑΣ’/‘TSIPOURO OF MACEDONIA’ (el)

b. Category

6. Grape marc spirit or grape marc

c. Applicant country(ies)

Greece

d. Application language:

Greek

e. Geographical indication type:

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	MINISTRY OF FINANCE SECRETARIAT-GENERAL FOR PUBLIC REVENUE DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY DIRECTORATE FOR ALCOHOL AND FOOD
Legal status, size and composition (in the case of legal persons)	
Nationality	Greece
Address	A. Tsocha 16 GR-115 21 Athens
Country	Greece
Phone	+302106479273
E-mail(s)	alcohol_food@gcsl.gr

b. Intermediary details

Intermediary name	N/A
Address	N/A
Country	Greece
Phone	+302106479273
E-mail(s)	alcohol_food@gcsl.gr

c. Interested parties details

Interested party name and title	N/A
Legal status, size and composition (in the case of legal persons)	
Nationality	Greece
Justification of the interest	
Address	A. Tsocha 16 GR-115 21 Athens
Country	Greece
Phone	+302106479273
E-mail(s)	alcohol_food@gcsl.gr

d. Competent control authorities details

Competent control authority name	MINISTRY OF FINANCE SECRETARIAT-GENERAL FOR PUBLIC REVENUE DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY DIRECTORATE FOR ALCOHOL AND FOOD
Address	A. Tsocha 16 GR-115 21 Athens
Country	Greece
Phone	+302106479273
E-mail(s)	alcohol_food@gcsl.gr

e. Control bodies details

Control body name	MINISTRY OF FINANCE SECRETARIAT-GENERAL FOR PUBLIC REVENUE DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY
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	DIRECTORATE FOR ALCOHOL AND FOOD
Address	A. Tsocha 16 GR-115 21 Athens
Country	Greece
Phone	+302106479273
E-mail(s)	alcohol_food@gcsl.gr

3. Description of the spirit drink

Title – Product name	‘ΤΣΙΠΟΥΡΟ ΜΑΚΕΔΟΝΙΑΣ’/‘TSIPOURO OF MACEDONIA’
Physical, chemical and/or organoleptic characteristics	The spirit bearing the geographical indication ‘Tsipouro of Macedonia’ belongs to the ‘grape marc spirit’ category and meets the relevant requirements set out in point 6 of Annex II to Regulation (EC) No 110/2008 in conjunction with the general requirements for ‘Tsipouro’/‘Tsikoudia’ laid down in the national legislation, in particular Part II of Article 4 of Decision No 30/077/2131/2011 of the Deputy Minister for Finance. – It is a colourless, transparent liquid with intense organoleptic properties due to the raw materials used in its production (grape marc and sometimes lees) as well as the production method (stills and distilling process) used. When the spirit is flavoured using traditional methods, in the presence of fennel seeds, its aroma and taste are shaped by the aromatic substances released by the fennel combined with the flavour of the grape marc. – It contains a quantity of volatile substances equal to or exceeding 300 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 700 grams per hectolitre of 100 % vol. alcohol. – The minimum alcoholic strength by volume is 38 % for ‘Tsipouro’ not flavoured with aniseed, and 42 % for ‘Tsipouro’ flavoured with aniseed. – Addition of alcohol, diluted or undiluted, as defined in Annex I(5) is not permitted.
Specific characteristics (compared to spirit drinks of the same category)	In addition to the general requirements for grape marc spirit, ‘Tsipouro of Macedonia’ has certain specific characteristics that shape its distinct identity. Specifically: – The minimum alcoholic strength by volume is 38 % for ‘Tsipouro’ not flavoured with aniseed and 42 % for ‘Tsipouro’ flavoured with aniseed (compared to 37.5 % for grape marc spirit). – It contains a quantity of volatile substances equal to or exceeding 300 grams per hectolitre of 100 % vol. alcohol and a maximum methanol content of 700 grams per hectolitre of 100 % vol. alcohol (compared to 140 grams

	and 1 000 grams per hectolitre pure alcohol, respectively, for grape marc spirit). – Caramel may be added only in the case of ageing. – Sweeteners among those listed in point 3 of Annex I to Regulation (EC) No 110/2008 may be added when the grape marc spirit is ready for bottling, in such a quantity that the content of sweeteners does not exceed twenty (20) grams per litre, expressed as invert sugar, when the spirit is placed on the market. - The following two types of 'Tsipouro of Macedonia' are produced: (a) 'Tsipouro of Macedonia' flavoured with aniseed, which, in line with traditional practice, is flavoured during distillation of the marc with seeds of the variety of fennel grown in Macedonia, which has specific quality characteristics. 'Tsipouro of Macedonia' flavoured with aniseed is produced across Macedonia and is the predominant type. Fennel (<i>Foeniculum vulgare</i>) and anise (<i>Pimpinella anisum</i>), both of which belong to the <i>Apiaceae</i> family, are related plants with a very similar aroma. In Macedonia, fennel is traditionally called anise, or 'Macedonian anise' when a distinction needs to be made. For this reason it has become customary to refer to the spirit flavoured with fennel as 'flavoured with aniseed'. (b) 'Tsipouro of Macedonia' not flavoured with aniseed, which is mainly produced in the Mount Athos area. This is one of the major areas of grape marc distillation, as testified by sources dating back to the Byzantine era.
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4. Define geographical area

a. Description of the defined geographical area

The geographical indication 'Tsipouro of Macedonia' is used for 'Tsipouro' produced within the borders of Macedonia, which, according to the current administrative division of Greece, includes the regions of West and Central Macedonia and the regional units of Drama and Kavala in the region of Eastern Macedonia and Thrace. The stages of production that must take place in Macedonia include: – cultivation of the various wine grape varieties; – vinification and collecting the grape marc and lees; – fermentation of the grape marc; – distillation of the fermented grape marc (and lees), with or without the use of aromatic substances; – ageing; – addition of sweeteners; – dilution with water to obtain the final alcoholic strength; – bottling.
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The requirement that spirit drinks with a geographical indication must be bottled in the area where they are produced is Greece's standard position on the issue and this has been reflected over time in all the relevant national legislation.

The requirement is based exclusively on the substantive objective considerations (ultimately related to the nature of spirit drinks) of protecting and guaranteeing the identity and quality of the products and therefore the reputation of the geographical indication in question.

Moreover, it should be stressed that the traditional nature of spirit drinks, especially those with a geographical indication, is an integral part of their identity, and this has been consistently reflected in the Union's relevant legislation. In the region of Macedonia these traditions are upheld by small and medium-sized, family-run distilleries that bottle the spirit drinks they produce themselves, fully aware that this is the only way to ensure that the final product is authentic.

b. NUTS area

GR134	Florina
GR133	Kozani
GR132	Kastoria
GR131	Grevena
GR13	West Macedonia
GR127	Chalkidiki
GR126	Serres
GR125	Pieria
GR124	Pella
GR123	Kilkis
GR122	Thessaloniki
GR121	Imathia
GR12	Central Macedonia
GR115	Kavala
GR114	Drama
GR11	East Macedonia, Thrace
GR1	NORTHERN GREECE

5. Method for obtaining the spirit drink

Title – Type of method	DISTILLATION OF GRAPE MARC
Method	The method used in the production of 'Tsipouro of Macedonia' complies with the general terms for grape marc spirit laid down in Annex II to Regulation (EC) No 110/2008, in conjunction with certain more specific procedures aiming to ensure the product's distinct identity and quality.

	The spirit is produced from healthy marc obtained from the vinification of grapes, and the yield in pure ethyl alcohol must not exceed 7.5 litres per 100 kilograms of pure grape marc. The grape marc and lees used come from the vinification of grapes grown in vineyards located in Macedonia, a region where many of Greece's Protected Designation of Origin (PDO) or Protected Geographical Indication (PGI) wines are made. The grapes, having been harvested at the appropriate point of maturity, are transported with great care to the winery, where they are de-stemmed (i.e. the grapes are separated from the wooden parts of the plant, such as stalks and stems) before the must-making and vinification stage. The residue (grape marc) from the production of white and red wines, which consists of grape seeds and peel along with a certain amount of (unfermented) must, in keeping with the limit provided for by national legislation, is transferred to special stainless steel tanks, where it is fermented by adding selected yeasts under optimal hygiene and temperature conditions and other critical parameters. In red wine production, the separation and collection of the grape marc takes place after fermentation is completed. The grape marc is therefore already fermented and thus contains a certain amount of wine (depending on the degree of pressure) in keeping with the above limit provided for by the national legislation. A quantity of fresh and healthy lees may be added to the grape marc, up to a maximum of 25 kg of lees per 100 kg of grape marc used. The quantity of alcohol derived from the lees may not exceed 35 % of the total quantity of alcohol in the end product. The distillation is carried out in the presence of the grape marc at less than 86 % vol. Distillation is performed as soon as possible after the fermentation is complete. Distillation is mainly performed in traditional discontinuous copper stills, usually with a capacity of up to 1 000 litres. In certain cases distillation is followed by redistillation at the same strength, in the stills. By distilling the grape marc and/or redistilling the initially obtained spirit, the following is obtained: heads (first distillate), heart (main distillate) and tails (last distillate), eventually producing a high-quality spirit. Grape marc distillation or redistillation may be carried out in the presence of fennel. The fennel seeds used come from the Macedonian fennel variety cultivated in various parts of Macedonia. The spirit obtained as described above is then diluted with water to obtain the final product. Apart from the specific distillation method, i.e. the stills
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	and distilling process used, the spirit owes its special quality, and its link to the geographical area, to the particular soil and climate conditions in Macedonia, which, combined with the grape varieties that thrive there, provide raw material with particular quality characteristics.
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6. Link with the geographical environment of origin

Title – Product name	‘ΤΣΙΠΟΥΡΟ ΜΑΚΕΔΟΝΙΑΣ’/‘TSIPOURO OF MACEDONIA’
Details of the geographical area or origin relevant to the link	Link between the spirit’s reputation and the geographical area Historical factors According to historical data, production of spirits using grape marc as a raw material, which in Byzantine times were used as a medicine (‘<i>oxiporion</i>’), developed in winegrowing areas in the wider area of Macedonia, but primarily on Mount Athos where the monks appear to have begun grape marc distillation in Greece as early as the 14th century. As recorded in ‘The History of Greek Wine’ (Cultural-Technological Institute of the Greek Industrial Development Bank, 1990), citing a monk named Alexandros Lavriotis: ‘<i>The Administration of Mount Athos, the Ottoman government and the Ecumenical Patriarchate were greatly concerned by the free operation of the stills on Mount Athos and by spirits being exempt from tax. More than twenty decrees on this matter are included in the archive kept in the tower of the holy community, dating back to 1590.</i>’ During the period of Ottoman rule, winegrowing initially declined but eventually recovered, along with grape marc distillation, which by the eve of the Greek Revolution of 1821 had become widespread across Macedonia, carried out on a small scale by winegrowers. Thus, areas of Macedonia with a winegrowing tradition (including Naousa, Goumenissa, Kavala, Drama, Pella and Chalkidiki) became famous for the production of grape marc spirit. Following the 1917 tax reform of the ethyl alcohol sector, winegrowers are still allowed to distil grape marc from the vinification of their own grape production, in traditional copper stills, on a tax-free basis for a limited period of two days twice a year, as an exclusive privilege. (Enclosed, as an Annex, is a picture showing traditional production of ‘Tsipouro of Macedonia’.) Modern times Since ‘Tsipouro’ production and bottling was restricted

	to licensed distillers/spirit drink producers (by Law 1802/1988 and Decision No 18795/4931/24-10-1988 of the Minister for Finance), and following the discussions at Community level that led to the adoption of Regulation (EEC) No 1576/89 on spirit drinks, a small number of businesses have set up in Macedonia for the purpose of producing and bottling the spirit. Most of these started out as family businesses, and to this day the craft of tsipouro-making remains a matter of family tradition. Also, as most of them are located in areas producing PDO or PGI wines, they are able to use grape marc originating from the vinification of quality vine varieties. ‘Tsipouro’ is closely interwoven with Macedonia’s social life. A wide variety of terms, including <i>tsipouro</i>, <i>tsipouraki</i>, <i>tsipouradiko</i>, <i>tsipouromezes</i> and <i>tsipourokataniksi</i>, is used to refer to the drink on various everyday occasions throughout Macedonia. In many areas (such as Thessaloniki, Chalkidiki, Pella and Imathia) it is a long-standing tradition to organise celebrations featuring the spirit, known as Tsipouro feasts, which offer traditional music (played with <i>zournas</i> and <i>daouli</i>, a typical clarinet and drum) and dances, as well as local dishes. There are hardly any restaurants or other catering establishments in Macedonia whose menus do not include ‘Tsipouro’ and the mezes that accompany it. Typically, however, ‘Tsipouro’ is enjoyed in special establishments called <i>tsipouradika</i>, where the spirit is served with appetisers, mainly seafood. (These are often combined with <i>ouzadika</i> or <i>ouzeri</i>, which serve ouzo.) The seemingly endless Macedonian coast, from Keramoti in Kavala to the beaches of Platamonas in Pieria, is especially well-suited to this kind of business, with inland Macedonia not far behind.
Specific characteristics of the spirit drink attributable to the geographical area	Origin of the grape marc The fact that the grape marc is obtained from grapes grown in Macedonian vineyards consolidates the link between ‘Tsipouro of Macedonia’ and the surrounding area. Macedonia is a region that produces high-quality grapes and includes five PDO wine areas in addition to the 74 PGI wines produced there. Flavourings The link to the area is further strengthened by the use in the production of ‘Tsipouro of Macedonia’ flavoured with aniseed of the Macedonian variety of fennel (<i>Foeniculum vulgare</i>), which releases high-quality aromatic compounds. There is evidence that this variety has been grown in the area since ancient times. The characteristics of the variety of fennel grown in Macedonia are addressed in a detailed comparison with the characteristics of the variety grown in neighbouring countries (Turkey and Bulgaria) in the study: ‘Investigation

	into the factors defining the quality of fennel (<i>Foeniculum Vulgarae</i> Mill) grown in northern Greece' (<i>Διερεύνηση των παραμέτρων που καθορίζουν την ποιότητα του μαράθου</i> (<i>Foeniculum Vulgarae</i> Mill.) που καλλιεργείται στο βορειοελλαδικό χώρο) carried out as part of the Research and Technology Operational Programme EPET II. According to the results of this study, as set out in the final report (ref. ΠΑΒΕ 97ΒΕ304, October 2001), the Macedonian variety has a higher yield of essential oil than the Turkish one, while the aromatics content of the two varieties is similar. The Bulgarian variety yields more essential oil. However, this contains much less anethole compared to the other two varieties. Specifically, the anethole content of the Macedonian and Turkish varieties ranges from 82 to 89 % while the content of the Bulgarian variety ranges from 59 to 68 %. Apart from anethole, the main components of the essential oils of all three varieties are estragole, fenchone and beta-limonene. Differences can also be observed in terms of the content of these components. Specifically, the fenchone content is particularly high in the Bulgarian variety (20-25 %), in contrast with the Macedonian and Turkish varieties (0.5-2 %). Differences are also observed in the content of beta-limonene and estragole (2.5 % in the Bulgarian variety and 3.5-4.5 % in the Macedonian and Turkish varieties).
Causal link between the geographical area and the product	‘Tsipouro of Macedonia’ originates from the area described above under the heading ‘Geographical area’. As required by Article 15(1) of Regulation (EC) No 110/2008, the geographical indication ‘Tsipouro of Macedonia’ identifies a drink originating in the region of Macedonia which has a given quality, reputation or other characteristic that is essentially attributable to its geographical origin. The link to Macedonia of the geographical indication ‘Tsipouro of Macedonia’ is based as much on natural factors such as the raw materials used in its production, as on human factors such as the stills and distilling process used and the skills of the producers as they have evolved through the spirit’s age-long history. As a result, ‘Tsipouro of Macedonia’ now has a reputation as an unequivocally Macedonian spirit drink.

7. Requirements in EU, national or regional legislation

Title	EU provisions and national/regional provisions
Legal reference	EU provisions ‘Tsipouro of Macedonia’ was first registered as a Greek geographical designation in the ‘grape marc spirit’ category in Annex II to Regulation (EEC) No 1576/89, and then as a

	Greek geographical indication in the same category of spirit drinks in Annex III to Regulation (EC) No 110/2008, which replaced Regulation (EEC) No 1576/89. Provisions of the Greek legislation In addition to the EU provisions, the production and labelling of 'Tsipouro of Macedonia' are also subject to the provisions of Greek national legislation concerning 'Tsipouro'/'Tsikoudia', as set out in the following legislative acts: – Law 2969/2001 on ethyl alcohol and alcohol products (Government Gazette, Series I, No 281 of 18 December 2001); – Decision No 3002475/383/0029 of 2 February 2010 of the Minister for Finance on the operation of distilleries (Government Gazette, Series II, No 162 of 19 February 2010), which mainly sets out inspection procedures and formalities; – Decision No 30/077/2131/2011 of the Minister for Finance on production and marketing of spirit drinks (Government Gazette, Series II, No 1946 of 31 August 2011, which sets out both specific national measures concerning geographical indications in general (Article 5, Part I) and specifications for 'Tsipouro'/'Tsikoudia' in particular (Article 4, Part II).
Description of the requirement(s)	Legislative acts

8. Supplement to the geographical indication

Supplement to the geographical indication	AGEING
Definition, description or scope of the supplement	After ageing for at least six months in oak barrels of a capacity up to 1 000 litres, 'Tsipouro of Macedonia' may be placed on the market bearing the indication 'παλαιό' (old) or 'παλαιωθέν'/'παλαιωμένο' (aged). This may be supplemented by the exact duration of the ageing in years if it exceeds six months.

9. Specific labelling rules

Title	
Description of the rule	The geographical indication 'Tsipouro' and, by extension, the geographical indication 'Tsipouro of Macedonia' are sales denominations which are traditionally used instead of the denomination 'grape marc spirit'. By way of exception, in foreign languages the sales denomination 'grape marc

	spirit' may be added for products to be shipped to other EU Member States or exported to third countries, where this indication helps inform the consumer of the nature of the product. - Spirit drinks bearing a geographical indication referring to Greece or specific regions of Greece may be produced on behalf of a third party, subject to the relevant Greek legislation. In such cases details of the businesses producing and bottling the spirit drink may be given in the form of the specific code provided by the Directorate for Alcohol and Food in accordance with the provisions in force. When the spirit drinks are produced on behalf of a third party based outside Greece, the use of the above code is allowed provided that the phrase 'produced and bottled in Greece' appears in all the languages used on the label.
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II. Other information

1. Supporting material

File name:	ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΠΟΥΡΟ ΜΑΚΕΔΟΝΙΑΣ-18-2-15.doc (technical file for Tsipouro of Macedonia)
Description:	
Document type	

File name:	ΤΡΟΠΟΠΟΙΗΜΕΝΟΣ ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΠΟΥΡΟ ΜΑΚΕΔΟΝΙΑΣ-2-12-2016.pdf (revised technical file for Tsipouro of Macedonia)
Description:	
Document type	Other

File name:	ΠΑΡΑΡΤΗΜΑ. ΦΩΤΟΓΡΑΦΙΑ ΠΑΡΑΔΟΣΙΑΚΗΣ ΠΑΡΑΓΩΓΗΣ ΤΣΙΠΟΥΡΟΥ ΜΑΚΕΔΟΝΙΑΣ.jpg (Annex. Picture showing traditional production of Tsipouro of Macedonia)
Description:	
Document type	Image

2. Link to the product specification

Link:	
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