

Transmission of an established geographical indication for a spirit drink

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘ΤΣΙΠΟΥΡΟ ΤΥΡΝΑΒΟΥ’/‘TSIPOURO OF TYRNAVOS’ (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	INDEPENDENT AUTHORITY 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	INDEPENDENT AUTHORITY 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

c. Interested parties details

Interested party name and title	INDEPENDENT AUTHORITY 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
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	INDEPENDENT AUTHORITY 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

3. Description of the spirit drink

Title – Product name	‘ΤΣΙΠΟΥΡΟ ΤΥΡΝΑΒΟΥ’/‘TSIPOURO OF TYRNAVOS’
Physical, chemical and/or organoleptic characteristics	The spirit bearing the geographical indication ‘Tsipouro of Tyrnavos’ 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 Alternate Minister for Finance. More specifically: – 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. – It contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol. – The minimum alcoholic strength by volume is 37.5 %. – Addition of alcohol, diluted or undiluted, as defined in Annex I(5) is not permitted. – 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. – Aromatic plants and/or seeds may be added, in line with traditional practice, during the distillation of the marc

	and/or redistillation of the spirit. The most common practice is flavouring with aniseed, fennel and/or star anise.
Specific characteristics (compared to spirit drinks of the same category)	At least 50 % of the grape marc used in the production of ‘Tsipouro of Tyrnavos’ must come from the vinification of grapes of the ‘Moschato Mavro Tyrnavou’ (Tyrnavos Black Muscat) variety. During the production process some of the aromatic compounds that characterise this variety are transferred from the marc to the spirit, giving ‘Tsipouro of Tyrnavos’ a particular organoleptic profile with intense and distinct characteristics combined with sweet notes, a good alcohol and aroma balance where the aromas tend to dominate, and a good aftertaste with hints of fruit, flowers and clove. In a study of the aromatic profile of distillates concocted at experimental level in simulation of ‘Tsipouro of Tyrnavos’ (59 aromatic substances), a clear difference was found between the distillate of marc produced from the vinification of grapes of the Tyrnavos Muscat variety compared with other varieties in terms of the number and concentration of aromatic substances. A similar study was also made of the aromatic compounds found in Tyrnavos Muscat grapes. The results showed the presence of numerous aromatic compounds, the most dominant being linalool.

4. Define geographical area

a. Description of the defined geographical area

The geographical indication ‘Tsipouro of Tyrnavos’ is used for tsipouro produced in the area historically referred to as Tyrnavos. Under the current administrative division of Greece it includes the municipality of Tyrnavos and the municipal unit of Giannoulis in the municipality of Larissa.

The stages of production that must take place within the above geographical area are:

- 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.

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, 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 EU legislation. Indeed, as part of the tradition, the bottling of spirits in the geographical area where they are produced is taken for granted not only by consumers but also by the distilleries.

These traditions are upheld by the distilleries producing ‘Tsipouro of Tyrnavos’ in that they bottle the spirit drinks they produce themselves, fully aware that this is the only way to ensure that the final product is authentic.

Consumers, on their part, have greater confidence in a spirit drink with a geographical indication the entire production process of which, from the raw materials to bottling, takes place within the relevant geographical area. Bottling is the final stage in this process and the point where the producers complete their protection of the product, given that from the moment the product is bottled to the moment the bottle is opened by the consumer, nobody else comes into direct contact with the spirit drink.

b. NUTS area

GR142	Larissa
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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 Tyrnavos’ 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. – It is produced exclusively from grape marc fermented and then distilled either directly with water vapour or after water has been added. – The grape marc is obtained by regular and careful pressing of the grapes, whose yield in pure ethyl alcohol must not exceed 7.5 litres per 100 kilograms of pure grape marc. – A quantity of lees not exceeding 25 kg of lees per 100 kg of grape marc used may be added to the grape marc, and the quantity of alcohol derived from the lees may not exceed 35 % of the total quantity of alcohol in the finished product. – The grape marc and lees used come from the vinification of grapes grown in vineyards located in the Tyrnavos area, and at least 50 % of the grapes used must be of the Tyrnavos Black Muscat variety. – The distillation is carried out in the presence of the grape marc at less than 86 % vol.

	– Redistillation at the same alcoholic strength is allowed. The quality of the distillate obtained depends in particular on the quality of the raw material and the use of the Tyrnavos Muscat grape variety. The grapes are harvested during the appropriate period, neither unripe nor overripe, from selected locations with healthy, rich soils, in the early hours and at the lowest possible humidity. To ensure raw material of the highest quality, plant protection and fertilisation rules must be observed throughout the year to ensure that the grapes are free of any pesticide residues. The grapes are transported from the fields to the winery very carefully to avoid any damage to the fruit and undesirable oxidation. The grapes are destemmed (by removing the stem or stalk) before they are vinified. The grape marc that remains once the grapes have been pressed for wine production consists of seeds (pips) and peel, together with an amount of must (unfermented or in fermentation) within the limit laid down in the applicable national legislation. The grape marc is kept in stainless steel tanks for several days, where it is stirred at regular intervals to bring about the extraction of sugars and aromas and alcoholic fermentation. Once the fermentation is completed, the grape marc is transferred to traditional discontinuous stills, with a capacity of up to 1 500 litres, for distillation. During distillation, the first and last fraction (heads and tails) are discarded and the middle fraction (the heart) is collected. This improves the quality of the distillate by minimising the concentration of methanol and other substances that give it unwanted organoleptic characteristics (such as isoamyl alcohols). After a sufficient period of time the spirit obtained as set out above is diluted to obtain the final product, which is then bottled. In line with traditional practice, ‘Tsipouro of Tyrnavos’ may be flavoured by adding aromatic plants or seeds during distillation of the marc or redistillation of the initially obtained spirit. When the spirit is flavoured with aniseed, fennel or star anise, as is usually the case, it is labelled ‘with aniseed’.
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6. Link with the geographical environment of origin

Title – Product name	‘ΤΣΙΠΟΥΡΟ ΤΥΡΝΑΒΟΥ’/‘TSIPOURO OF TYRNAVOS’
Details of the geographical area or origin relevant to the link	The history of ‘Tsipouro of Tyrnavos’ is linked to the centuries-old winegrowing traditions of the Tyrnavos area. There are written references to the history of viticulture and wine in the Tyrnavos area dating as far back as the

	Byzantine era. The Byzantines, in line with the customs developed during times of economic growth, described how the area was administered and the mainstays of its economy and trade. Winegrowing in the Tyrnavos area is thus referred to in written sources from Byzantine times. A letter from Michael Gabrielopoulos known as the ‘Orkomotiko Gramma’ (1295) refers among other things to a special tax on wine and olive oil (Tsopotos, 1896). Viticulture continued during the period of Ottoman rule. In his book ‘About Tyrnavos’, Georgios Hatzikostas quotes the Turkish traveller Evliya Çelebi who in 1668 wrote that someone departing from the south-eastern part of the town (of Tyrnavos) would encounter 37 vineyards before reaching Larissa. The writings of other travellers, both of the same era such as the British doctor Edward Brown (1669) and of later periods such as Colonel William Martin-Leake (1806), also confirm the cultivation of vines in the Tyrnavos area. In the year 1836, despite the hardship endured by the area during campaigns against its Greek inhabitants, the town of Tyrnavos continued to flourish and to cultivate its vineyards (Contemporary Chorography of Thessaly, Ioannis Anastasiou Leonardos, 1836). At that time the town of Tyrnavos started to abandon its textile industry, which until then had been the mainstay of its economy, and started to focus its economic activity solely on producing and trading in wine products. This increased winegrowing activity is considered to have been key to Tyrnavos’s economic growth. The Frenchman Léon Heuzey, one of the best-known foreign researchers and travellers, visited Tyrnavos in 1858 and stated that the ‘zinzirié’, a tithe levied on must, was one of the taxes the inhabitants of Tyrnavos paid to the Ottoman rulers. Anyone failing to pay this tax could not make wine (Heuzey, 1858). During the first half of the 19th century, Zisis Misouras came into contact with distillation practices while travelling in the Balkans. He later refined the technique of ‘boiling’ grape marc, set up the first distillery and officially marketed the first Tyrnavos tsipouro between 1852 and 1855. In a 1932 study, Achilleas Tzartanos (1873-1946), a renowned Greek writer and linguist from Tyrnavos, wrote that during the final years of Ottoman rule in Thessaly, apart from wine, wine spirit was also produced there from grape marc boiled with a proportionate amount of water or low-grade wine. The distillate thus obtained, called ‘soumma’, was not drunk because it had a strong smell and was very ‘fiery’. It was therefore distilled a second time
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	after aniseed, salt and some coal and onion had been added. This is how they produced tsipouro (or raki, as it was also called at the time), which is pleasant to drink. A clear reference to tsipouro production can be found in the 1935 special sixth edition of <i>Thessalika Chronika</i> (Chronicles of Thessaly, p. 352-353): ‘In no other area of Thessaly is grapevine cultivated to the same extent as in Tyrnavos. Apart from Tyrnavos, other winegrowing communities in the province include Kazaklari and Rapsani ... In addition to grapes, wine, syrup and wood, winegrowers in Tyrnavos also had earnings from their vineyards from tsipouro produced by distilling grape marc and wine, which in Tyrnavos is also called raki, and which is of excellent quality thanks to the double distillation method used.’ (The relevant extract is attached as an Annex). The close historical link between Tyrnavos and its wine products is on display at the Wine and Folk Museum of Tyrnavos, whose exhibits provide a wealth of information on the identity and history of ‘Tsipouro of Tyrnavos’. This link remains just as strong today, since the social and economic life of the Tyrnavos area is still closely linked to viticulture, wine and tsipouro. Beyond the natural environment, the cheerful nature of the people of Tyrnavos also contributed to the growing popularity of wine products over the years, as confirmed by many historical documents. Social events, customs, celebrations and ceremonies of the Tyrnavos area are associated with wine and tsipouro, as are people’s everyday lives. Even today, when people raise their glasses for a toast, they wish each other ‘<i>Ola ambelia!</i>’[‘all vines!’], expressing a wish for all their land to be covered in vines.
Specific characteristics of the spirit drink attributable to the geographical area	The link to Tyrnavos of the geographical indication ‘Tsipouro of Tyrnavos’ 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, the reputation of ‘Tsipouro of Tyrnavos’ is now unequivocally linked to Tyrnavos. Geographical area – natural factors Origin of the grape marc The origin of the grape marc, from grapes grown in Tyrnavos vineyards, especially of the Tyrnavos Black Muscat variety that makes up at least 50 % of the total, consolidates the link between ‘Tsipouro of Tyrnavos’ and

	its natural environment. ‘Tyrravos Black Muscat’ vine variety According the magazine Hellenic Viticulture and Oenology (1932), the vine varieties that used to be cultivated in the Tyrravos area were: Roditis, Bantiki, Koukouli, Limiona, Imero Mavro, Sideritis, Kartsiotis and Outmali. From 1930 to 1936, however, the phylloxera epidemic led to a search for new phylloxera-resistant rootstocks and varieties. The Agricultural School of Larissa promoted the Muscat Hamburg, Bantiki and Rozaki varieties. Muscat Hamburg is grown as a wine grape variety only in the prefecture of Larissa. It produces medium-sized, sparse grape bunches. The grapes are large and oval with thin, resistant red skin. The flesh has a sweet, musky taste. It matures around late August. It is a lively variety. Once the Muscat Hamburg variety had adapted to the local climate and developed specific characteristics in the Tyrravos area, its cultivation became widespread. A synonymous description of the variety as ‘Tyrravos Black Muscat’ emerged, used only for vines grown in the municipality of Tyrravos as referred to in Decision 3543/96217 of 7 September 2015 of the Ministry of Productive Reconstruction, Environment and Energy (Government Gazette, Series II, No 1995). The Tyrravos Black Muscat variety is currently cultivated on 1 600 hectares in this area, compared with a total of 1 000 hectares for all other varieties. This grapevine variety, cultivated on both limestone soils and the sandy loam soil of this area, has a particular ability to preserve the primary aromas of the grapes not only during vinification but also, to a large extent, during distillation, making them discernible during tastings. The specific soil and climate conditions of the Tyrravos area are characterised by the presence of limestone soils in most of the cultivated area, as well as heavy alkaline clayey soils and, to a lesser extent, acidic sandy loam. The two types of soil affect the properties of the Tyrravos Black Muscat variety only in terms of production yields and the robustness of the vine, which is better in heavy clay soils. The climate is characterised by hot and dry summers with cool night-time temperatures and damp and cold winters. The area’s vineyards are situated at an altitude of 70-250 m above sea level. The area does not face major droughts or particularly severe hydric stress. The water conditions and the mountains surrounding the area create an exceptional microclimate. Many producers maintain that the use of water from the area also contributes significantly to the quality
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	characteristics of ‘Tsipouro of Tyrnavos’. The area corresponds to the north-western aquifer zone of the East Thessaly hydrogeological basin created by the Titarisios river through the deposition of sediment from the erosion of the river basin as the water flowed from the mountains into the tectonic sink it had initially carved out in the wider Tyrnavos-Ampelonas area. The carrying ability of water combined with particle size, the specific weight of the sediment, the tectonic evolution and the climate determined the sediment distribution. The result was the creation of a vast colluvial fan with differentiated strata and vertical spread and a Neogene (marl) or pelagic shale bedrock. This colluvial fan acts as an effective filter in the natural filtering process and gives the water specific quality characteristics (in terms of organoleptic properties, purity, etc.). At least 50 % of the grape marc used in the production of ‘Tsipouro of Tyrnavos’ must come from the vinification of grapes of the ‘Moschato Mavro Tyrnavou’ (Tyrnavos Black Muscat) variety. During the production process some of the aromatic compounds that characterise this variety are transferred from the marc to the spirit, giving ‘Tsipouro of Tyrnavos’ a particular organoleptic profile with intense and distinct characteristics combined with sweet notes, a good alcohol and aroma balance where the aromas tend to dominate, and a good aftertaste with hints of fruit, flowers and clove. In a study of the aromatic profile of distillates concocted at experimental level in simulation of ‘Tsipouro of Tyrnavos’ (59 aromatic substances), a clear difference was found between the distillate of marc produced from the vinification of grapes of the Tyrnavos Muscat variety compared with other varieties in terms of the number and concentration of aromatic substances. A similar study was also made of the aromatic compounds found in Tyrnavos Muscat grapes. The results showed the presence of numerous aromatic compounds, the most dominant being linalool.
Causal link between the geographical area and the product	The production of ‘Tsipouro of Tyrnavos’ is particularly important for the area’s economy. There are currently 11 distilleries/spirit drink producers in operation. According to official statistical data collected by the General Chemical State Laboratory, the quantity of ‘Tsipouro of Tyrnavos’ produced in 2013 was 161 793 litres of 100 % vol. alcohol, which corresponds to 404 483 litres of final product based on the value of 40 % vol. as the average alcoholic strength. This corresponds to 16.6 % of Greece’s total tsipouro production, which is a substantial share in particular in view of the small size of

	the Tyrnavos area (567.38 km ² or 0.43 % of the total area of Greece) and its population of 37 803 (0.34 % of the total population of Greece).
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7. Requirements in EU, national or regional legislation

Title	EU PROVISIONS AND NATIONAL/REGIONAL PROVISIONS
Legal reference	EU provisions ‘Tsipouro of Tyrnavos’ 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 Tyrnavos’ 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 the 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)	EU and Greek legislation

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 Tyrnavos’ 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.
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9. Specific labelling rules

Title	SPECIFIC RULES CONCERNING LABELLING
Description of the rule	In accordance with the Greek legislation, the geographical indication 'Tsipouro' and, by extension, the geographical indication 'Tsipouro of Tyrnavos' 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.

II. Other information

1. Supporting material

File name:	ΤΡΟΠΟΠΟΙΗΜΕΝΟΣ ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΠΟΥΡΟ ΤΥΡΝΑΒΟΥ-18-1-17.doc
Description:	Amended technical file for 'Tsipouro of Tyrnavos', 18/01/2017
Document type	

File name:	ΠΑΡΑΡΤΗΜΑ. ΑΠΟΣΠΑΣΜΑ ΑΠΟ ΤΑ ΘΕΣΣΑΛΙΚΑ ΧΡΟΝΙΚΑ.pdf
Description:	Annex: Excerpt from the 'Chronicles of Thessaly' magazine
Document type	Other

2. Link to the product specification

Link:	
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