

Transmission of an established geographical indication for a spirit drink

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘ΤΣΙΠΟΥΡΟ ΘΕΣΣΑΛΙΑΣ’/‘TSIPOURO OF THESSALY’ (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 INDEPENDENT AUTHORITY 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	N/A
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 +302106479221
E-mail(s)	alcohol_food@gcsl.gr

e. Control bodies details

Control body name	N/A
Address	N/A
Country	Greece

Phone	+302106479273
E-mail(s)	alcohol_food@gcsl.gr

3. Description of the spirit drink

Title – Product name	‘ΤΣΙΠΟΥΡΟ ΘΕΣΣΑΛΙΑΣ’/‘TSIPOURO OF THESSALY’
Physical, chemical and/or organoleptic characteristics	The spirit bearing the geographical indication ‘Tsipouro of Thessaly’ 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, but also has certain specific characteristics. Physical, chemical and/or organoleptic characteristics – 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. – Its methanol content does not exceed 600 grams per hectolitre of pure alcohol. – The minimum alcoholic strength by volume is 40 % vol. – Addition of alcohol, diluted or undiluted, as defined in Annex I(5) is not permitted. Specific characteristics (compared with other spirit drinks in the same category) – The minimum alcoholic strength is 40 % vol. compared to 37.5 % vol. for grape marc spirit in general. – The methanol content must not exceed 600 grams per hectolitre of pure alcohol, compared to 1 000 grams per hectolitre of pure alcohol for grape marc spirit in general. – 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	– It contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100 % vol. alcohol.

the same category)	– Its methanol content does not exceed 600 grams per hectolitre of pure alcohol. – The minimum alcoholic strength by volume is 40 % vol. – 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.
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4. Define geographical area

a. Description of the defined geographical area

The geographical indication ‘Tsipouro of Thessaly’ is used for tsipouro produced in the Thessaly area, i.e. the Region of Thessaly according to the current administrative division of Greece.

Map of Thessaly

(the Thessaly region is highlighted in blue on the map of Greece)

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 Thessaly’ 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

GR14	Thessaly
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5. Method for obtaining the spirit drink

Title – Type of method	DISTILLATION OF GRAPE MARC
Method	III. ‘Tsipouro of Thessaly’ production method The method used in the production of ‘Tsipouro of Thessaly’ 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 thus produced exclusively from grape marc fermented and then distilled either directly with water vapour or after water has been added. Healthy grape marc is obtained, as a by-product of vinification, by regular and careful pressing of grapes, with a yield in pure ethyl alcohol not exceeding 7.5 litres per 100 kilograms of pure grape marc. 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 green parts of the plant, such as stalks and leaves) before the must-making and vinification stage. The residue (grape marc) from the production of white and rosé 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 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 region of Thessaly. The distillation is carried out in the presence of the grape marc at less than 86 % vol. Distillation takes place as soon

	as possible after the fermentation is complete. In line with the long tradition of tsipouro production, traditional discontinuous copper stills are mainly used in the distilling process. Using this method is costly, but it ensures full control of the distillation parameters and therefore guarantees a high-quality product. In line with traditional practice, which dates far back into history and is closely linked to the common origin of the two traditional Greek spirit drinks (ouzo and tsipouro), ‘Tsipouro of Thessaly’ is often flavoured by adding aromatic seeds during distillation of the grape marc and/or redistillation of the initially obtained spirit. Aniseed, fennel and star anise are used in quantities that vary according to their anethole content. Redistillation is allowed up to the same alcoholic strength as for distillation (86 % vol.) and is carried out in certain cases to further eliminate undesirable components from the product and add desirable aromatic components, thus improving the quality of the product. In such cases aromatic plants and/or seeds are added at the redistillation stage. The spirit obtained as described above is then diluted with water to obtain the final product.
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6. Link with the geographical environment of origin

Title – Product name	
Details of the geographical area or origin relevant to the link	IV. Link with the geographical environment or origin ‘Tsipouro of Thessaly’ 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 Thessaly’ identifies a drink originating in the region of Thessaly which has a given quality, reputation or other characteristic that is essentially attributable to its geographical origin. The link to Thessaly of the geographical indication ‘Tsipouro of Thessaly’ 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 Thessaly’ is now unequivocally linked to Thessaly. Geographical area – natural factors Origin of the marc and lees The origin of the grape marc and lees, which come from

	grapes grown in Thessaly's vineyards, consolidates the link between 'Tsipouro of Thessaly' and its natural environment. Link between the spirit's reputation and the geographical area Historical factors The monks of the Meteora monasteries were the first to produce tsipouro in Thessaly during the 14th century, and it was they who initiated the surrounding area and later all of Thessaly into the secrets of distillation. (A photograph of a traditional still in the Great Meteoron Monastery is attached as an Annex). Under the Treaty of Tamasion of 1525, viticulture in the Agrafa mountains of Thessaly was liberalised, leading to a distillation boom (given that the wine produced could not be traded and copper deposits in the area provided the raw material to make stills). The first coppersmiths and distillers in Greece outside Mount Athos were craftsmen from Thessaly who emigrated to Thessaloniki and Constantinople (to which the craft of distillation had also been brought from the east around the same time, but religion prohibited Muslims from engaging in it). People in Thessaly have thus successfully engaged in viticulture and wine and tsipouro production for centuries, mainly on a domestic scale. Indeed, nearly every family in Thessaly would traditionally cultivate at least one small vineyard to cover its own annual consumption of tsipouro and wine. Besides, in several areas of Thessaly winegrowing was the main economic activity, and wine and tsipouro were therefore vital resources on which people depended for their survival. These included Tyrnavos, the areas around Meteora and Mesenikolas at the foot of the Agrafa mountains, Nea Anchialos and Rapsani. For centuries, these areas were the main suppliers of unbottled tsipouro to provinces neighbouring Thessaly. Modern times Over the centuries and until recently, tsipouro was virtually the only spirit drink on the market that people in Thessaly directly associated with their homeland. The spirit has always been and continues to be part of people's daily lives, their joys and their sorrows. It has become a trademark of Thessalian hospitality, not least in its most characteristic form, namely treating guests to a meal, since tsipouro is typically enjoyed with savoury mezes. People also visit special establishments called 'tsipouradika', which mainly serve tsipouro and are
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	commonplace across Thessaly, not just to enjoy the spirit but also to socialise, relax, exchange ideas, meet up, say goodbye and so on; moments which are an integral part of Thessalian habits and everyday life. The distillation period, after harvesting, is an opportunity to organise feasts and celebrations, usually around the village still and around tables with dishes of spicy local mezes accompanied, as mentioned above, by tsipouro. Since tsipouro production and bottling was restricted to official licensed producers (by Law 1802/1988 and Decision No 18795/4931 of 24 October 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 number of businesses have set up in Thessaly over the past couple of decades for the purpose of producing and bottling the spirit drink. There are currently 17 licensed distilleries/spirit drink producers in operation in Thessaly (apart from those in the Tyrnavos area). Among all tsipouros bearing a geographical indication, 'Tsipouro of Thessaly' made by these producers ranks first in terms of quantity. According to official statistical data collected by the General Chemical State Laboratory, the quantity of 'Tsipouro of Thessaly' produced in 2013 was 345 744 litres of 100 % vol. alcohol, which corresponds to 864 360 litres of final product based on a value of 40 % vol. as the average alcoholic strength. This corresponds to 35.5 % of the overall tsipouro production in Greece, which shows Thessaly's leading role in tsipouro production. 'Tsipouro of Thessaly' products have received a number of awards and prizes in Greek and international competitions over the years, including: – silver medal (2015) at the Thessaloniki International Wine and Spirits Competition; – gold medals (2010, 2011, 2013) and silver medals (2010, 2015) at the Concours Mondial de Bruxelles, Spirits Selection; – gold medals (2010, 2011) and silver medals (2010, 2011, 2013, 2014, 2015) at the International Wine Spirits Competition (IWSC) held in London.
Specific characteristics of the spirit drink attributable to the geographical area	The specific soil and climate conditions of Thessaly, combined with the aromatic grape varieties that thrive there, provide raw material with particular quality characteristics. This, along with the specific distillation method (i.e. the stills and distilling process) used, is what lends the product its particular quality and constitutes its link with the geographical area.
Causal link between the geographical area and the	

product	
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7. Requirements in EU, national or regional legislation

Title	EU PROVISIONS AND NATIONAL/REGIONAL PROVISIONS
Legal reference	V. EU provisions and national/regional provisions EU provisions ‘Tsipouro of Thessaly’ 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 Thessaly’ 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)	LEGAL PROVISIONS

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 Thessaly’ 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	SPECIFIC RULES CONCERNING LABELLING
Description of the rule	In accordance with the Greek legislation, the geographical indication ‘Tsipouro of Thessaly’ is a sales denomination which is 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:	ΤΕΛΙΚΟΣ ΤΡΟΠΟΠΟΙΗΜΕΝΟΣ ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΠΟΥΡΟ ΘΕΣΣΑΛΙΑΣ-20-1-17.doc
Description:	Final amended technical file for ‘Tsipouro of Thessaly’, 20/01/2017
Document type	

File name:	ΠΑΡΑΡΤΗΜΑ. ΦΩΤΟΓΡΑΦΙΑ ΑΜΒΥΚΑ ΑΠΟΣΤΑΞΗΣ ΣΤΑ ΜΕΤΕΩΡΑ.jpg
Description:	Annex: Photograph of still at Meteora
Document type	Image

File name:	ΘΕΣΣΑΛΙΑ.doc
Description:	Map of Thessaly
Document type	Map

2. *Link to the product specification*

Link:	
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