

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and Type

a. Name(s) to be registered

ΤΣΙΚΟΥΔΙΑ ΚΡΗΤΗΣ (TSIKOUDIA OF CRETE) (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 STATE CHEMICAL LABORATORY DIRECTORATE FOR ALCOHOL AND FOOD
Legal status, size and composition (in the case of legal persons)	
Nationality	Greece
Address	A. Tsocha 16 115 21 Athens
Country	Greece
Phone	++30-210-6479273
E-mail(s)	alcohol_food@gcsl.gr

b. Intermediary details

Intermediary name	N/A
Address	N/A
Country	Greece
Phone	++30-210-6479273
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 16 115 21 Athens
Country	Greece
Phone	++30-210-6479273
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 STATE CHEMICAL LABORATORY DIRECTORATE FOR ALCOHOL AND FOOD
Address	A. Tsocha 16 115 21 Athens
Country	Greece
Phone	++30-210-6479273
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 STATE CHEMICAL LABORATORY DIRECTORATE FOR ALCOHOL AND FOOD
Address	A. Tsocha 16 115 21 Athens
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Phone	++30-210-6479273
E-mail(s)	alcohol_food@gcsl.gr

3. Description of the spirit drink

Title – Product name	ΤΣΙΚΟΥΔΙΑ ΚΡΗΤΗΣ (TSIKOUDIA OF CRETE)
Physical, chemical and/or organoleptic characteristics	The spirit bearing the geographical indication ‘Tsikoudia of Crete’ belongs to the ‘grape marc spirit’ category and meets the 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 national legislation, in particular Part II of Article 4 of Decision No 30/077/2131/2011 of the Alternate Minister for Finance. Physical, chemical and/or organoleptic characteristics - It is a colourless, transparent liquid with intense organoleptic properties deriving from the aromas of the grape varieties used to obtain the marc from which it is produced, and the way it is made (the stills used and the distilling practices followed). - 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.
Specific characteristics (compared to spirit drinks of the same category)	In addition to the general requirements for grape marc spirit, ‘Tsikoudia of Crete’ has certain specific characteristics that shape its distinct identity. Specifically: - the addition of caramel is not allowed, except in the case of ageing. - sweeteners from 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 sweetener content does not exceed twenty (20) grams per litre, expressed as invert sugar, when the drink is placed on the market. - The organoleptic characteristics derive solely from the raw materials used and the way the product is made (the stills used and the distilling practices followed), as no aromatic plants and/or seeds are added during the distillation of the grape marc or redistillation of the product.
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4. Define geographical area

a. Description of the defined geographical area

The geographical indication ‘Tsikoudia of Crete’ is used to denote Tsikoudia that is produced in Crete. (the technical file attached includes a map of Greece where Crete where the island of Crete is shown in blue) The stages of production that must take place in Crete are: - cultivation of the wine grape varieties used - vinification and collection of the grape marc and lees - fermentation of the grape marc - distillation of the fermented grape marc, possibly with lees - 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, it should be stressed that the traditional nature of spirit drinks, especially those with a geographical indication, is a determinative part of their identity, and this has also been consistently reflected in the European Union’s relevant legislation. More precisely, as a part of the tradition, the bottling of spirits in the geographical area where they are produced is something that is taken for granted not only by consumers but also by the distilleries, which, upholding the tradition, normally bottle the spirit drinks they produce themselves, fully aware that this is the best way to ensure that the final product is authentic.

b. NUTS area

GR43	Crete
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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 ‘Tsikoudia of Crete’ complies with the general terms on 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 distinct identity and quality of the product. The spirit is produced from healthy grape marc, and the yield in pure ethyl alcohol must not exceed 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 berries 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 red wines, which consists of grape seeds and skin along with a certain amount of (unfermented) must, within the limit laid down in 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 in 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 grape marc and lees used come from the vinification of grapes grown in vineyards located in Crete. Distillation is carried out in the presence of the grape marc to less than 86 % vol., as soon as possible after the fermentation is complete. It is mainly performed in discontinuous copper stills. In certain cases, distillation is followed by redistillation to the same alcoholic strength, in the same still. During distillation of the grape marc or redistillation of the spirit initially obtained the following are separated: the ‘heads’ (first distillate), the middle run or ‘hearts’ (main distillate) and the ‘tails’ (last distillate), so that in the end a high-quality spirit is obtained. The spirit obtained as described above is then diluted with water to obtain the final product.

6. Link with the geographical environment of origin

Title – Product name	
Details of the geographical area or origin relevant to the link	Link with the geographical environment or origin ‘Tsikoudia of Crete’ is produced on the island of Crete (see 'Geographical area' above). As provided for in Article 15(1) of Regulation (EC) No 110/2008, the geographical indication ‘Tsikoudia of Crete’ identifies a drink originating in the region of Crete, a given quality, reputation or other characteristic of which is essentially attributable to its geographical origin. The identity of ‘Tsikoudia of Crete’ is determined by the characteristics of the raw material (grape marc) from which it is made, and by the specific skills of the producers (together with the stills used and the distilling practices followed) that have developed over time, linking ‘Tsikoudia of Crete’ inextricably with Crete.
Specific characteristics of the spirit drink attributable to the geographical area	Raw materials Origin The grape marc and lees that are used to produce ‘Tsikoudia of Crete’ come exclusively from the vinification of wine grape varieties grown in Crete. History of vineyards and wine in Crete Crete... ‘The land in the midst of the wine-dark sea...’ (Homer). During the Minoan period Crete emerged as an important wine growing area, producing high quality wines from renowned grape varieties. The oldest cultivated vine was found in Minos's summer palace at the Kato Zakros archaeological site. The oldest wine press, more than 3 000 years old, was found in the area of Vathypetro. Impressive amphorae, vast storage areas, artwork in all the Minoan palaces, as well as countless references to large quantities of wine in Minoan archives, attest to the central importance of wine in Cretan life, and the Minoans' extensive knowledge on the subject. The Minoans, their ships filled with Cretan agricultural produce, sailed all over the Mediterranean. Egyptian wall paintings show Cretan ships entering Egyptian ports. Among the goods they carried were amphorae, which probably contained Cretan wine. In the wreck of one such ship, found by archaeologists off the Turkish coast, an amphora was found still sealed and full of wine, over 3 000 years old. Since then, wine making has remained an important activity on Crete and there were periods when it flourished to great heights, such as during Roman times, when the

	plains and hills were gradually transformed into vast vineyards and the Cretan winemakers were constantly improving their techniques and producing excellent sweet wines which, via Rome, conquered all of the known world. According to Latin authors, wine was transported from Crete to Rome on the ships sent by Lucullus for his famous Lucullan feasts. The reputation of Cretan wine reached its peak under Venetian rule (12th -16th century), when it travelled in sealed amphorae all over the Mediterranean. In 1415 wine exports exceeded 20 000 barrels – half a century later they had reached 60 000 barrels.
Causal link between the geographical area and the product	Link between the spirit's reputation and the geographical area Ancient Greece Archaeological finds provide a strong indication that the art of distilling had been known since the Middle Minoan II period (1900-1700 B.C.). On the aforementioned archaeological site pottery vessels were found, which were used for making perfume, probably using distillation. Excavations in Papadiokampos, Sitia, unearthed sealed clay pots containing carbonised grape marc residue, which were most likely used for grape marc fermentation and/or distillation. Later period Crete, with its strong wine-making tradition dating back to Minoan times, was an ideal place to develop the art of distilling, which in Greece had begun on Mount Athos around the 15th century, according to Ecumenical Patriarchate records, but soon spread throughout the Turkish-occupied East. After Crete was liberated from the Turks, the tradition of grape marc distillation continued, since in the 1920s Greek law gave farmers-viticulturists the exclusive right to distil the grape marc produced from the vinification of their own grapes. (Enclosed, as an Annex, is a photograph of a traditional still.) Over the years, distillation on Crete evolved into a traditional festival (commonly known as ‘kritikés kazaniés’), where people would gather and make merry around the ‘rakokázano’ and drink tsikoudia as it flowed warm from the still, accompanied by typical Cretan meze, such as chestnuts, <i>skaltsounia</i> [small savoury pastries], mushrooms, snails, raisins, potatoes, olives and <i>paximadia</i> [rusks].. In the dark hours of war the Cretan girls, with little knowledge but great heroism, used tsikoudia to clean the wounds of the injured soldiers - Greek and foreign - during World War II, when it was impossible to find rubbing

	alcohol. Modern times Tsikoudia festivals are held all over Crete, and elsewhere in Greece where there are Cretan associations (made up of people of Cretan origin). Many people attend these festivals: locals and also visitors, Greeks from other parts of the country and tourists from all over the world. The festivities are always accompanied by the sound of the lyra (the traditional Cretan musical instrument) and the lively atmosphere resonates in the mantinades (impromptu couplets, often improvised on the spot). Legislation on the production and bottling of tsipouro/tsikoudia – Law 1802/1988 and Decision No 18795/4931/24 of 24 October 1988 of the Minister for Finance – introduced in view of the discussions at Community level that led to the adoption of Regulation (EEC) No 1576/89 on spirit drinks, marked the setting up of industrial distilleries/drink manufacturers to produce and bottle ‘Tsikoudia of Crete’. For the most part these are still family businesses and the art of making tsikoudia is a family tradition. Today, ‘Tsikoudia of Crete’ is not just a local product, but an expression of local culture and more importantly, Cretan hospitality. There is scarcely a household in Crete without a bottle of tsikoudia always to hand. Celebrations and feasts begin with tsikoudia, the Cretans welcome their guests with it. It is part of the fun at traditional cafes and accompanies serious conversations. Cretans bid their guests farewell by offering them a bottle of tsikoudia to take with them when they leave, to remind them of Cretan tradition and hospitality. Rejoicing with our friends, if only they were more but we have plenty of rakí to drink until morn. Let's all drink tsikoudia, but this one is blessed But beware, drink the pure and not the watered down. When did I drink it? I have no idea But it was so good, I have no complaints. You gave them so much tsikoudia to drink that now they can't move. The strong ties linking ‘Tsikoudia of Crete’ with Crete are powerfully illustrated in ‘<i>Tsikoudia, Spirit of Crete</i>’, a book of photographs by the eminent photographer Andreas Smaragdis (Dokimakis publications, 2010 which depicts the world of ‘Tsikoudia of Crete’.. The book won third prize in the Best Spirits Books in the World category at the Gourmand World Cookbook Fair held in Paris in March 2011. (A photograph from the book is attached - see Annex II.) Through the lens of his camera, Smaragdis explores the art and tradition of tsikoudia making on Crete. The captions are by the well-known Cretan singer-songwriter Loudovikos
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	ton Anogeion, who remarks that: ‘Cards in the kafenio are a fight between friends, and rakí is the seal of friendship’. * another name for Tsikoudia in Cretan dialect.
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7. Requirements in EU, national or regional

Title	EU provisions and national/regional provisions
Legal reference	EU provisions ‘Tsikoudia of Crete’ was first registered as a Greek geographical designation in the ‘grape marc spirit’ category as listed in Annex II to Regulation (EEC) No 1576/89, and then as a Greek geographical indication in that category as listed in Annex III to Regulation (EC) No 110/2008, which replaced Regulation (EEC) No 1576/89. National provisions In addition to the EU provisions, the production and labelling of ‘Tsikoudia of Crete’ are also governed by the provisions of Greek national legislation 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, ‘Tsikoudia of Crete’ 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 the period of ageing exceeds six months (Article 4(II)(6) of Decision No 30/077/2131/2011 of the Minister for Finance).

9. Specific labelling rules

Title	
Description of the rule	Under Greek law: - The geographical indication ‘Tsikoudia of Crete’, which is the name used traditionally, replaces the sales 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 as a whole or specific regions of Greece may be produced on behalf of a third party, in accordance with the relevant provisions of 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:	ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΚΟΥΔΙΑ ΚΡΗΤΗΣ-19-2-15.doc (technical file for Τσικουδιά Κρήτης (Tsikoudia of Crete))
Description:	
Document type	

File name:	ΤΡΟΠΟΠΟΙΗΜΕΝΟΣ ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΚΟΥΔΙΑ ΚΡΗΤΗΣ-30-12-2016.pdf (amended technical file for Τσικουδιά Κρήτης (Tsikoudia of Crete))
Description:	
Document type	

File name:	ΠΑΡΑΡΤΗΜΑ Ι. ΦΩΤΟΓΡΑΦΙΑ ΡΑΚΟΚΑΖΑΝΟΥ ΣΤΗΝ ΚΡΗΤΗ.jpg (Annex I – photograph of a <i>rakokázano</i> (still) in Crete)
Description:	
Document type	Image

File name:	ΠΑΡΑΡΤΗΜΑ II. ΦΩΤΟΓΡΑΦΙΑ ΑΠΟ ΤΟ ΛΕΥΚΩΜΑ ΣΜΑΡΑΓΔΗ-ΤΣΙΚΟΥΔΙΑ, ΚΡΗΤΗΣ ΠΝΕΥΜΑ.JPG (Annex II – Photograph from ‘Tsikoudia, Spirit of Crete’ by Andreas Smaragdis)
Description:	
Document type	Image

2. Link to the product specification

Link:	
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