

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘Brandy de Jerez’ (ES)

b. Category

5. Brandy or Weinbrand

c. Applicant country(ies)

Spain

d. Application language:

Spanish

e. Type of geographical indication:

PGI — Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	Consejo Regulador de la Indicación Geográfica «Brandy de Jerez»
Legal status, size and composition (in the case of legal persons)	
Nationality	Spain
Address	2, Avda. Alcalde Álvaro Domecq - 11402 - Jerez de la Frontera.
Country	Spain
Telephone	+34 956 350 070
E-mail(s)	consejo@brandydejerez.es

b. Intermediary details

Intermediary name	Subdirectorato-General for Quality and Organic Farming — Directorate-General for the Food Industry — Ministry of Agriculture, Fisheries, Food and Environment
Address	Paseo de la Infanta Isabel, 1, 28071 Madrid
Country	Spain
Telephone	+34 913 475 397
E-mail(s)	sgcdae@magrama.es

c. Interested parties details

d. Competent control authorities details

Competent control authority name	Directorate-General for Quality, Food Industry and Organic Production — Regional Government of Andalusia
Address	s/n, C/ Tabladilla - 41071 - Seville
Country	Spain
Telephone	+34 955 032 278
E-mail(s)	dgciape.capder@juntadeandalucia.es

e. Control bodies details

Control body name	Fundación Jerez - Control y Certificación
Address	2, Avda. Alcalde Álvaro Domecq - 11402 - Jerez de la Frontera (Cádiz)
Country	Spain
Telephone	+34 956 332 050
E-mail(s)	occ@occjerez.org

3. Description of the spirit drink

Title — Product name	‘Brandy de Jerez’
Physical, chemical and/or organoleptic characteristics	Acquired alcoholic strength of at least 36 % vol. Maximum total sugar content of 35 grams per litre. The minimum quantity of volatile substances depends on the type of ‘Brandy de Jerez’: 150 grams per hectolitre of alcohol at 100 % vol. for ‘ <i>Solera</i> Brandy de Jerez’; 200 grams per hectolitre of alcohol at 100 % vol. for ‘ <i>Solera Reserva</i> Brandy de Jerez’; 250 grams per hectolitre of alcohol at 100 % vol. for ‘ <i>Solera Gran Reserva</i> Brandy de Jerez’.
Specific characteristics (compared to spirit drinks of the same category)	‘Brandy de Jerez’ is a brandy obtained from certain wine spirits and distillates that retain characteristic volatile substances from their base raw material. ‘Brandy de Jerez’ is produced exclusively in the production and ageing area. It is aged using the traditional local method known as <i>criaderas y solera</i> in oak casks of a capacity of less than 1 000 litres that have been seasoned in advance by holding sherry. Medium- and low-strength wine spirits account for over 50 % of the alcoholic strength of the brandy produced. The following types of ‘Brandy de Jerez’ are produced, depending on the characteristics of the wine spirits and distillates used and the production and ageing methods employed: (a) ‘ <i>Solera</i> Brandy de Jerez’, aged using the <i>criaderas y solera</i> system for more than six months expressed in basic ageing units (<i>unidades básicas de envejecimiento</i> or UBEs); (b) ‘ <i>Solera Reserva</i> Brandy de Jerez’, aged using the <i>criaderas y solera</i> system for more than one year expressed in UBEs; (c) ‘ <i>Solera Gran Reserva</i> Brandy de Jerez’, aged using the

	<i>criaderas y solera</i> system for more than three years expressed in UBEs. (d) Depending on the type, the colour absorbance of ‘Brandy de Jerez’ at 500 nm (1 cm) is as follows: - between 0.030 and 0.850 for ‘<i>Solera Brandy de Jerez</i>’; - between 0.250 and 0.850 for ‘<i>Solera Reserva Brandy de Jerez</i>’; - between 0.300 and 1.200 for ‘<i>Solera Gran Reserva Brandy de Jerez</i>’. (e) Depending on the type, ‘Brandy de Jerez’ should have the following levels of tartaric acid transferred from the casks: - Detectable (1) for ‘<i>Solera Brandy de Jerez</i>’; - > 7 mgr/l (2) for ‘<i>Solera Reserva Brandy de Jerez</i>’; - > 10 mg/l (3) for ‘<i>Solera Gran Reserva Brandy de Jerez</i>’. (1) Range: 0 to 196 mg/l, average = 37 mg/l, n=21 (2) Range: 7.7 to 260 mg/l, average = 98 mg/l, n=18 (3) Range: 10.8 to 282 mg/l, average = 152 mg/l, n=25 The brandies marketed under the name ‘Brandy de Jerez’ have an acquired alcoholic strength of at least 36 % vol. The total sugar content cannot exceed 35 grams per litre. The minimum quantity of volatile substances they contain depends on the type of ‘Brandy de Jerez’: 150 grams per hectolitre of alcohol at 100 % vol. for ‘<i>Solera Brandy de Jerez</i>’; 200 grams per hectolitre of alcohol at 100 % vol. for ‘<i>Solera Reserva Brandy de Jerez</i>’; 250 grams per hectolitre of alcohol at 100 % vol. for ‘<i>Solera Gran Reserva Brandy de Jerez</i>’.
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4. Define geographical area

a. Description of the defined geographical area

‘Brandy de Jerez’ is produced and aged exclusively in the municipalities of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda in the province of Cádiz, where, as a result of the influence of the ageing techniques used to produce sherry, there is a tradition of using the system known as *criaderas y solera*. This, together with the unique production methods described herein and the area’s climate and environmental conditions, produces a unique product with its own distinguishing features.

a. NUTS area

ES612	Cádiz
ES61	Andalusia
ES6	SOUTH
ES	SPAIN

5. Method for obtaining the spirit drink

Title — Type of method	
Method	A. The wine spirits and distillates suitable for producing ‘Brandy de Jerez’ are

those that retain the volatile substances from their base raw material (wine). Volatile substances are considered as the sum of the concentrations of the following compounds:

- a.1. volatile acids, expressed as acetic acid;
- a.2. aldehydes expressed as ethanal, i.e. ethanal (acetaldehyde) and the fraction of ethanal contained in 1,1-diethoxyethane (acetal);
- a.3. the following higher alcohols: propan-1-ol, butan-1-ol, butan-2-ol, 2-methylpropan-1-ol, 2-methylbutan-1-ol, and 3-methylbutan-1-ol assayed as individual alcohol or the sum of the two;
- a.4. ethyl acetate.

B. The following types of wine spirits are used to produce ‘Brandy de Jerez’:

- b.1. Low-strength wine spirits, traditionally known as ‘fortifying spirits’, with a maximum alcoholic strength of 70 % vol;
- b.2. Medium-strength wine spirits with an alcoholic strength of between 70 % and 86 % vol.;
- b.3. High-strength wine spirits, traditionally known as wine distillates, with an alcoholic strength of more than 86 % vol. In any case, medium- and low-strength wine spirits account for over 50 % of the alcoholic strength of the brandy produced.

2. Production and ageing.

A. Definitions

Ageing: the process of allowing certain reactions to develop naturally in the ageing vessels that give ‘Brandy de Jerez’ particular organoleptic qualities that it did not previously have.

Ageing vessels: the recipients traditionally used for ageing in the production area, namely oak casks with a capacity of less than 1 000 litres, which must first have been seasoned by holding sherry. Ageing time: the ‘ageing time’ is the time the brandy or wine spirits and distillate spends in the ageing vessel.

Basic ageing unit: the basic ageing unit (*unidad básica de envejecimiento* or UBE) is the ageing acquired by one litre of absolute alcohol after spending one year in an ageing vessel.

Blending: mixing brandies or wine spirits and distillates aged in different *soleras* [the casks in the bottom row] to obtain a uniform product with specific characteristics.

B. The Regulatory Board must keep a stock record for each registered winery, showing daily movements. For that purpose, it must open an ageing record for each registered winery, in which the extractions and replenishments performed are entered on a daily basis and the basic ageing units available at any given time are shown.

C. Ageing system.

The characteristic system used to age ‘Brandy de Jerez’ is the traditional *criaderas y solera* technique used in the Jerez area, whereby the wine spirits contained in their respective casks are arranged in different tiers known as *criaderas* corresponding to different degrees of ageing, with the oldest spirit at floor level (*solera*).

The system involves the extraction (*saca*) of a fraction of the content of each cask in a particular tier. The volume lost by each cask is replenished (in an operation known as the *rocío*) with younger brandy from the *criadera* immediately above it, and so on until the top *criadera*.

This extraction and replenishment process produces complex blends within the casks. The ageing of these blends, expressed as a weighted average, is worked out on the basis of the number of tiers, the amount of spirit extracted and the frequency of extraction, with the UBE (*unidad básica de envejecimiento* or basic ageing unit) being used to measure ageing for the control purposes laid

	down in this Technical File. This dynamic ageing system gives ‘Brandy de Jerez’ a significant degree of uniformity, as a result of mixing distillates with different degrees of ageing, while encouraging an oxidation level that gives the product a smoothness and distinctive character that has long been appreciated on the many markets where it is sold. The product packaged and dispatched is either brandy taken directly from the <i>solera</i>, or blends of <i>soleras</i> or ageing scales.
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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	Human factors: although distillation has been carried out in the Jerez area since Moorish times, it was in the sixteenth century that it started to take off and become more widespread, becoming an important activity and generating a thriving spirit trade with the rest of Europe in subsequent centuries. It was notably at the end of the nineteenth century that the trade in wine spirits — which were traditionally contained in the oak casks used for transport at the time — gave rise to aged wine spirits, i.e. brandy as we know it today. Almost all the wineries in the Jerez area not only produce the area’s famous sherry, but are also involved in the aforementioned brandy trade. The brandy is made at the same premises as the sherry, with the same human and material resources and using the same production systems and methods. Over time, wine spirits and/or brandy from Jerez have become known on the international market for the organoleptic characteristics that set them apart from other similar spirit drinks. This is primarily due to the fact that the wine spirits are aged in casks that have previously contained sherry musts or wines, as well as the use of the traditional dynamic <i>criaderas y solera</i> ageing system that is unique to Jerez, and the characteristics of the microclimate that prevails in the area in which Jerez products are produced and aged. Natural factors: The climatic conditions that prevail in the area where ‘Brandy de Jerez’ is produced is one of the key factors that give it its special, unique characteristics. It is a microclimate influenced by the waters that delimit the area — the Atlantic Ocean and the Rivers Guadalete and Guadalquivir — and the two dominant and complementary winds: the east wind and the west wind. The mild, moist air brought by the west wind is balanced by the hot, dry air carried by the east wind, giving mild winters, pleasant autumns and springs, and hot summers, which are mitigated by the proximity of the sea. This results in an average annual temperature of between 16 °C and 20 °C and relative humidity of more than 70 %. It rains on about 75 days a year, particularly in spring and autumn, with average annual rainfall of around 600 litres. This microclimate plays a major role in the production and ageing of brandies from the Jerez area, where wineries have been built and oriented in such a way as to create the required temperature and humidity conditions, with very high ceilings so that the mass of hot air rises, thick walls with high thermal inertia, and matting-covered windows placed in the upper

	third of the walls. In most cases, the winery floor is made from rough <i>albero</i> sand, which is sprayed with water at certain times of year to regulate the temperature and humidity.
Specific characteristics of the spirit drink attributable to the geographical area	‘Brandy de Jerez’ has organoleptic characteristics that set it apart from other similar spirit drinks. This is primarily due to the fact that the wine spirits are aged in casks that have previously contained sherry musts or wines, as well as the use of the traditional dynamic <i>criaderas y solera</i> ageing system that is unique to Jerez, together with the characteristics of the microclimate that prevails in the area where Jerez products are produced and aged.
Causal link between the geographical area and the product	

7. Requirements under EU, national or regional legislation

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. Law 24/2003 of 10 July 2003 on vines and wine (basic rules). Law (Andalusia) 2/2011 of 25 March 2011 on fisheries and food quality. Royal Decree 164/2014 of 14 March 2014 laying down supplementary rules for the production, designation, presentation and labelling of certain spirit drinks
Description of the requirement(s)	The EU Regulation defines the general characteristics of the ‘Brandy’ category, which covers ‘Brandy de Jerez’. The Spanish and Andalusian legislation governs the organisation of the geographical indication and the responsibilities of the Regulatory Board responsible for managing it. The Royal Decree lays down additional requirements that also affect ‘Brandy de Jerez’, particularly the use of ageing-related terms. For all matters not specified in this Technical File, the above-cited legislation must be observed in the production of ‘Brandy de Jerez’.

8. Supplement to the geographical indication

Supplement to the geographical indication	Packaging in the production and ageing area
Definition, description or scope of the supplement	To ensure the preservation of the brandies’ specific characteristics and quality — which, until packaging, must be determined by the environmental conditions prevailing in the production and ageing area — and to avoid any deterioration of the organoleptic characteristics during transportation elsewhere, packaging must take place within the production and ageing area.

9. Specific labelling rules

II. Other information:

1. Supporting material

File name	EXPEDIENTE TECNICO IGP BRANDY DE JEREZ CON CONTROL DE CAMBIOS.16.11.2016.pdf
Description:	GI 'Brandy de Jerez' technical file
Document type	Product specification

File name	Respuesta a observaciones de la Comision Europea - 29.11.2016.pdf
Description:	Reply to the Commission's arguments of non-conformity
Document type	Other

2. Link to the product specification

Link:	
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