

Transmission of an established geographical indication of spirit drinks

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I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

Schwarzwälder Himbeergeist (de)

b. Category

17. Spirit (with the name of the fruit or the raw material used)

c. Applicant country(ies)

Germany

d. Application language

German

e. Type of geographical indication

PGI – Protected Geographical Indication

2. Contact details

a. Applicant name and title

Name and title	Federal Ministry of Food and Agriculture [Bundesministerium für Ernährung und Landwirtschaft (BMEL)], Unit 434 (Wine, beer, beverages sector)
Legal status, size and composition (in the case of legal persons)	
Nationality	Germany
Address	Rochusstrasse 1 D-53123 Bonn
Country	Germany
Telephone	+49(0)228 995290
E-mail(s)	poststelle@bmel.bund.de, 434@bmel.bund.de

b. Intermediary details

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c. Interested party details

Interested party name and title	1. Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks (Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V.) 2. Federal Association of fruit bonded distilleries 3. Federal Association of German small-scale distilleries and fruit distilleries (Bundesverband der Deutschen Klein- und Obstbrenner e.V.)
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	4. Association of the small-scale distilleries and fruit distilleries of Baden (Verband Badischer Klein- und Obstbrenner e.V.) 5. Association of the small-scale distilleries and fruit distilleries of Südwürttemberg-Hohenzollern (Verband der Klein- und Obstbrenner Südwürttemberg-Hohenzollern e.V.)
Legal status, size and composition (in the case of legal persons)	(1) to (5) are all registered associations (eingetragene Vereine, e.V.)
Nationality	Germany
Justification of the interest	The associations represent the interests of producers of Schwarzwälder Himbeergeist.
Address	For (1): Urstadtstrasse 2, D-53129 Bonn For (2): Kartäuserstrasse 120, D-79104 Freiburg For (3): Hardtstrasse 37, D-76185 Karlsruhe For (4): Hindenburgplatz 1, D-77767 Appenweier For (5): Fahnhalden 1, D-88285 Bodnegg
Country	Germany
Telephone	+49(0)228 539940
E-mail(s)	info@bsi-bonn.de, info@obstbrenner.com, erdrich@obstbrenner.de, kleinbrennerverband@t-online.de, info@kleinbrennerverband.de

d. Competent control authority details

Competent control authority name	Ministry of Rural Affairs and Consumer Protection [Ministerium für Ländlichen Raum und Verbraucherschutz, MLR] Baden-Württemberg
Address	Kernerplatz 10 D-70182 Stuttgart
Country	Germany
Telephone	+49(0)711 1260
E-mail(s)	poststelle@mlr.bwl.de

e. Control body details

Control body name	1. Chemisches und Veterinäruntersuchungsamt (Chemical and Veterinary Testing Office) Freiburg 2. Chemisches und Veterinäruntersuchungsamt (Chemical and Veterinary Testing Office) Karlsruhe
Address	For (1): Büssierstrasse 5 D-79114 Freiburg For (2): Weissenburger Str. 3 D-76187 Karlsruhe
Country	Germany
Telephone	+49 (0)761 88550

E-mail(s)	poststelle@cvuafw.bwl.de, poststelle@cvuaka.bwl.de
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3. Description of the spirit drink

Title – Product name	Schwarzwälder Himbeergeist
Physical, chemical and/or organoleptic characteristics	<p>Summarised description of the product:</p> <p>‘Schwarzwälder Himbeergeist’ is produced only in the Black Forest and its directly surrounding area from that region’s raspberries, by maceration and subsequent distillation.</p> <ul style="list-style-type: none"> - Actual alcohol content of the raspberry distillates (after distillation): according to the distillation conditions, between 60 and 85.9 % vol. <p>Actual alcohol content of the ready-to-drink Himbeergeist: at least 40 % vol.</p> <ul style="list-style-type: none"> - Clarity: clear - Colour: colourless or, for products matured in wooden casks, yellowish, reddish, shades of amber and brownish - Odour: typical raspberry aroma - Taste: aromatic raspberry flavours, mild and typical of the variety - Authorised food additives or other substances: none, with the exception of water to dilute to drinking strength.
Specific characteristics (compared with spirit drinks of the same category)	<p>‘Schwarzwälder Himbeergeist’ is produced only in the Black Forest and its directly surrounding area from that region’s raspberries. Those raspberries are the specific varieties referred to in the Sections ‘Method used to obtain the spirit drink’ and ‘Link with the geographical environment of origin’.</p> <ul style="list-style-type: none"> - Instead of the minimum alcohol strength of 37.5 % vol. required for a product to be defined as ‘Himbeergeist’ under EU law, ‘Schwarzwälder Himbeergeist’ has a minimum alcohol strength of 40 % vol., which enhances its typical raspberry aroma. <p>Even for products matured in wooden casks, no colouring agents are used, and that also covers ‘plain caramel’ to balance colouring.</p> <ul style="list-style-type: none"> - No sweetening products are added to the distillates or the final product to round off the taste.

4. Define geographical area

a. Description of the defined geographical area

‘Schwarzwalder Himbeergeist’ may be produced only in the defined and delimited geographical area ‘the Black Forest and its directly surrounding area’ (referred to as ‘the defined Black Forest area’) from raspberries of that region.

The defined Black Forest area includes the Regierungsbezirk (government region) of Freiburg, the Landkreise (rural districts) of Breisgau-Hochschwarzwald, Emmendingen, Lörrach, Ortenaukreis, Rottweil, Schwarzwald-Baar-Kreis, Waldshut and the kreisfreie Stadt (urban district of) Freiburg, as well as the government region of Karlsruhe, the rural districts of Calw, Enzkreis, Freudenstadt, Rastatt and as far as the rural district of Karlsruhe is concerned, only the municipalities of Rheinstetten, Malsch, Ettlingen, Waldbonn, Karlsbad and Marxzell, and the urban districts of Baden-Baden, Pforzheim and Karlsruhe.

The dilution of the high-percentage distillates to drinking strength using water, the pouring of the liqueur into bottles or other suitable sale containers, and the labelling and packaging may also take place outside the defined geographical area.

b. NUTS area

DE13A	Waldshut
DE139	Lörrach
DE136	Schwarzwald-Baar-Kreis
DE135	Rottweil
DE134	Ortenaukreis
DE133	Emmendingen
DE132	Breisgau-Hochschwarzwald
DE131	Freiburg im Breisgau, Stadtkreis
DE12C	Freudenstadt
DE12B	Enzkreis
DE12A	Calw
DE129	Pforzheim, Stadtkreis
DE124	Rastatt
DE123	Karlsruhe, Landkreis
DE122	Karlsruhe, Stadtkreis
DE121	Baden-Baden, Stadtkreis

5. Method used to obtain the spirit drink

Title – Type of method	
Method	<p>The first production step to obtain ‘Schwarzwalder Himbeergeist’ involves the raspberries freshly harvested only in the defined Black Forest area and not yet fermented being covered or immersed in ethyl alcohol of agricultural origin. Here, it should be ensured that the ripe and very delicate raspberries have not yet begun to ferment. Before the ethyl alcohol is added, any leaves, stalks and other contaminates must be removed.</p> <p>The second production step is to macerate the raspberries. Unlike fermentation, there is no fermentation procedure here, but the berries are steeped in ethyl alcohol</p>

	<p>(macerated), i.e. the ethyl alcohol of agricultural origin draws out the flavour from the berries. The advantage of this process over fermentation is that there is no risk of incorrect fermentation damaging the sensory characteristics of the alcohol, so the raspberry flavour typical of the variety remains particularly pure. Generally the maceration process is completed within two weeks.</p> <p>The third step in the production process is the distillation of the macerate. In practice, different forms of distilling equipment (known as distilling vats or vessels) are used. Depending on the form of distilling equipment (with or without a reinforced base), the macerate is distilled once or twice to less than 86 % vol. For the most part, copper heated chambers (stills) with reinforced bases are used, so the macerate needs to be distilled only once, which not only saves energy but also retains the raspberry aromas better.</p> <p>Following the distilling process, the fourth production step is storage (e.g. in an earthenware vessel, stainless steel tank etc.) and/or maturing in an appropriate container. Casks made of ash or chestnut wood or earthenware/stainless steel containers are often used to ensure that the distillate stays transparent.</p> <p>After the storage or maturing process, the fifth production step is the finalisation process, which includes the following steps:</p> <ul style="list-style-type: none"> - potentially blending different raspberry distillates, - diluting of the high-percentage distillate(s) to drinking strength using water, - or filtering, - pouring the liqueur into bottles or other containers suitable for sale, and - labelling and packaging. <p>No food additives, substances to even out colouring, or sweeteners are added to 'Schwarzwälder Himbeergeist'. The age-old Purity Law applicable to 'Schwarzwälder Himbeergeist' also states that no oak chips or wooden fixtures may be used in storage tanks to help the distillates mature.</p>
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6. Link with the geographical environment of origin

Title – Product name	Schwarzwälder Himbeergeist
Details of the geographical area or origin relevant to the link	The Black Forest – a mountainous area in south-west Germany – extends from the High Rhine in the South to Kraichgau area in the North, and from the Upper Rhine Plain in the West to the Baar and Klettgau areas in the East. It distinguishes itself on account of its dense deciduous and coniferous wooded areas, providing excellent conditions

	<p>for all indigenous berry varieties. In addition, the particularly mild climate in south-west Germany, specifically in the western periphery of the Black Forest, means that there is an especially favourable mix of geographical and climatic conditions for the growth of aromatic berries. Within this context, fruit, berries and fruit processing have always played a major role for the population of south-west Germany.</p> <p>The first documentary reference to fruit distilling was in a Decree issued by the Bishop of Strasbourg, Gaston de Rohan in 1726, which formally granted the citizens of Oberkirch distilling rights. Since then, this form of fruit usage has been an important source of income for the inhabitants of this and other Black Forest regions.</p> <p>For this reason, ‘Schwarzwälder Himbeergeist’ is subject to all of the requirements of a geographical indication.</p>
<p>Specific characteristics of the spirit drink attributable to the geographical area</p>	<p>In the Black Forest and its directly surrounding area, most indigenous varieties of berries are to be found, e.g. raspberries, blackberries, blueberries, redcurrants and blackcurrants, strawberries and rowanberries. Most of the berries grow in the half-shadow of deciduous or coniferous forests, in soil that is low in nutrients, with a poor surface layer. On the one hand they have a low sugar content, which makes them less suitable for fermentation, but on the other hand, they are very aromatic.</p> <p>On account of their particularly traditional and intensive aroma, Schwarzwälder raspberries have become the ideal raw material for the production of Schwarzwälder Himbeergeist. Today, raspberries and cherries are the most important raw materials for fruit distillers in the Black Forest.</p> <p>To this date there are still thousands of rural, small-scale distilleries (known as ‘Abfindungsbrennerei(en)’) producing Himbeergeist among other products and a multitude of medium-sized businesses run by families whose surnames have become renowned Himbeergeist labels across Germany and Europe. Germany has long been the leader of distillery technology, and for decades, the home to well-known distillery equipment manufacturers and coppersmiths, <i>inter alia</i> in the Black Forest.</p>
<p>Causal link between the geographical area and the product</p>	

7. Requirements under EU, national or regional legislation

Title	
Legal reference	Horizontal EU food legislation Vertical EU spirit legislation National spirit legislation
Description of the requirement(s)	- Labelling rules - Product specifications

8. Supplement to the geographical indication

Supplement to the geographical indication	Additional labelling
Definition, description or scope of the supplement	<p>a) Basic rules on supplements to the geographical indication 'Schwarzwälder Himbeergeist':</p> <p>Current Union law on spirits allows the name 'Schwarzwälder Himbeergeist' to be lengthened to include only: the terms stipulated in Sections (b) and (c), or terms other than those laid down in Sections (b) and (c) which were demonstrably in common use on 20 February 2008 (e.g. 'Schwarzwälder Waldhimbeergeist').</p> <p>b) Supplements with other geographical indications:</p> <p>- If 'Schwarzwälder Himbeergeist' is marketed under the name of a region or location in the defined Black Forest area (e.g. 'Ortenauer Himbeergeist' or 'Offenburger Himbeergeist'), the supplementary geographical indication may be used as an addition to the commercial name 'Schwarzwälder Himbeergeist'. In order for such a supplement specifying a geographical unit smaller than the Black Forest to be used, the raspberries must come from that smaller geographical unit and the distillery must be based there.</p> <p>c) Supplements with non-geographical terms:</p> <p>- If quality terms (e.g. 'fine' or 'premium') are added to the name 'Schwarzwälder Himbeergeist', such products must be of significantly higher quality than standard variants. Such examples could be a higher alcohol content, special source or spring water from the Black Forest being used, or a particularly lengthy storage period.</p> <p>- Products entirely produced in the same undertaking, i.e. distilled, diluted to drinking strength with water and bottled, may use the additional label 'distilled and bottled in the distillery'.</p>

9. Specific labelling rules

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II. Other information

1. Supporting material

2. Link to the product specification

Link:	
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