



Technical Specifications

Aguardente Bagaceira Alentejo

Language in which the application is submitted: Portuguese (PT)

1. Geographical indication to be registered

Aguardente Bagaceira Alentejo

2. Category of the spirit drink

Grape marc spirit

3. Applicant

Comissão Vitivinícola Regional Alentejana [Wine Committee of the Alentejo Region]

Legal Status: Interbranch association governed by private law

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4. National and EU Protection

Primary Protection in Portugal: Decree-Law No 349/88 of 30 September 1988

Primary Protection in the European Union: Regulation No 1576/1989 of 29 May 1989

5. Description of the spirit drink

Physical, chemical and/or organoleptic characteristics

'Aguardente Bagaceira Alentejo' may only be used for grape marc spirits distilled from marcs from wines made with grapes produced in the demarcated region, produced and aged there and which conform to the physical, chemical and organoleptic characteristics laid down by law and in the conditions established in the applicable legislation.

Physical and chemical characteristics

'Aguardente Bagaceira Alentejo' must have a minimum alcoholic strength by volume of 37.5 % vol. and must also respect the following parameters:

- Methanol value $\leq 1000\text{g/hl}$ of 100 % vol. alcohol
- Volatile substances $\geq 140\text{ g/hl}$ of 100 % vol. alcohol

Organoleptic characteristics

'Aguardente Bagaceira Alentejo' must meet the appropriate requirements for appearance, aroma and taste established by the CVRA.

'Aguardente Bagaceira Alentejo' must be clear in **appearance**, and colourless or between yellowish and topaz in colour.

Its aroma must be free of any marked defect and present an intense and complex **aroma**. The aromatic descriptors may be: floral, fruity, alcohol, raisins, dried fruit, caramel, spices, toasted, woody or other aromas resulting from the process of ageing and evolution.

The **taste** of 'Aguardente Bagaceira Alentejo' should be free of any marked defect and reproduce the descriptors in aromatic terms: floral, fruity, alcohol, raisins, dried fruit, caramel, spices, toasted, woody or other aromas resulting from the process of ageing and evolution. The taste may also have the following descriptors: harsh (in young spirits), sweet, piquant, smooth, mild and a lingering finish in the mouth.

In organoleptic terms, in particular in its aroma and taste, 'Aguardente Bagaceira Alentejo' should reflect the raw material from which it was made.

The quantitative descriptive analysis is used to check whether the grape marc spirits submitted to the organoleptic taste have the characteristics and quality required for certification.

Each of the nine parameters assessed, namely Appearance (Clarity and Colour), Aroma (Intensity and Complexity), Taste (Complexity, Balance, Astringency/ Bitterness, Structure/ Body, Finish) is quantified on a continuous scale with a numerical score on the test sheet.

The decision of the sensory analysis laboratory in assessing 'Aguardente Bagaceira Alentejo' is the result of the score given to each sample at the meeting of the taster panel. For the purposes of approval this score must be above the minimum value stipulated for the category concerned.

Specific characteristics (compared to spirit drinks of the same category)

'Aguardente Bagaceira Alentejo' must reflect the characteristics of the grape marcs which form its base ingredient.

'Aguardente Bagaceira Alentejo' is a young spirit, characterised by an intense aroma with notes of fruit, flowers, raisins, dried fruit, etc. or aromas developed through the ageing process: caramel, spices, toasted, raisins, dried fruit, etc.

In terms of taste, 'Aguardente Bagaceira Alentejo' must reflect the well-balanced, mild and smooth flavours of a warm region, which make it possible to obtain a full-bodied spirit with an intense and lingering finish.

Type of oenological practice: **Cultivation methods**

The vines intended for the production of wines liable to be used for producing the wine spirit for the Alentejo PDO must be single varieties and trained to grow close to the ground.

The training may be in cordon, guyot or bush style. In the case of regrafting, the vines can be registered for production three years afterwards, with a maximum limit of 80 % success rate for the regrafting.

6. Geographical area concerned

The geographical area of production of the 'Aguardente Bagaceira Alentejo' is the whole geographical area of the Alentejo designation of origin (DO) including the sub-regions, demarcated as follows:

a) **Borba sub-region** —The south and south-eastern boundaries are defined by the Serra d'Ossa and its foothills, with this line extending to the national road No 4 which runs to the boundary of the municipality of Estremoz. The boundary of this municipality extends to the north as far as the Ramilo stream and follows the Ramilo road to the Estremoz-Sousel national road. From there it follows a straight line to the Estremoz -São Bento do Cortiço local road to Soliteira, continuing along the municipal road as far as the boundary of the municipality of Estremoz (São Lourenço-Santo Amaro municipal road). It continues along the boundary of the municipality of Estremoz until the Fonte Boa stream. It continues along this waterway as far as the Veiros-Sousel road and along the road to Santo Aleixo. The boundary in the north-west is the Tira Calças stream as far as its source (parcel 328), continuing south to the Asseca stream as far as the boundary of the municipality of Vila Viçosa. From this point it continues along the boundary of the parish of São Bartolomeu as far as the boundary of the parish of Pardais and from there to the border of the municipality of Alandroal. From this point it continues to Carrapatosa, at the junction with the national road Juromenha-Alandroal, as far as Moeda. From Moeda it continues by the Alandroal Terena road as far as Horta das Gordesas and continues by side road to the southwest as far as Mota. It follows the same road to the north, through Monte das Neves as far as the border of the parish of Bencatel. It continues to the border of the parish of Bencatel to the north-west as far as the foothills of the Serra d'Ossa;

b) **Évora sub-region** — The northern boundary starts at the border of Herdade das Cortiçadas and adjacent to the Évora-Montemor national road, following the São Matias stream to the Arraiolos-Évora road. From there, it continues along the public road until it crosses the Oliveirinha, where it continues along the national road until Igreja, where it crosses the Cabido stream at Coelheiros.

To the east the boundary starts at the Degebe river and runs until the Monte do Alcaide. To the south, it is delimited by the Monte do Alcaide public road, passing from São Manços to Torre de Coelheiro and from there on to Souseis. It continues along the Viana do Alentejo-Évora road as far as the Herdade da Chaminé crossroads and from there on to the Xarrama river. This river borders the area by the Monte das Flores railway station, from where it is delimited by the public road to the Évora-Alcáçovas road, and then on from the Mitra junction, following the public road as far as the exit for the Barrocal dam, and from there to the Herdade de Cabanas junction. The western border starts at the Herdade de Cabanas crossroads and follows the public road to Boa-Fé and from there to São Sebastião da Giesteira, meeting the northern boundary where the public road meets the boundary of Herdade das Cortiçadas. In the municipality of Montemor -o -Novo, the parish of Nossa Senhora da Vila;

c) **Granja/Amareleja sub-region** — This is delimited by the boundary of the municipality of Mourão (the entirety of the three parishes: Mourão, Granja and Luz) and the entirety of the parishes of Póvoa de São Miguel and Amareleja, of the Moura municipality. The sub-region also includes the small area between the boundary of the parish of Póvoa de São Miguel and the course of the Ardila river to its mouth, which serves as a natural geographical delimitation;

d) **Moura sub-region** - This is bordered to the north by the Guadiana river, the Ardila river and the Toutalga stream as far as the confluence of the boundaries of the parishes of Santo Amador, Santo Agostinho and Sobral da Adiça. To the east, the borders are those of the parishes of Santo Agostinho, Pias and São Salvador. To the south the border is marked by the Serpa road towards Vila Nova to the parish boundary. To the west, it starts at the boundary of the São Salvador parish until it meets the boundary of the Pias parish. To the west, it starts at the Guadiana river, following the boundary of the São João Baptista parish until the Brinches-Moura road. From the junction of Brinches-Moura road, it continues to the boundary of the parish of Pias, continuing to the boundary of the parish of São Salvador as far as the Serpa-Vila Nova road;

e) **Portalegre sub-region** - The southern limit of the region is defined by the Elvas-Torres das Vargens railway line to where it crosses the Seda stream. The eastern limit follows the Seda stream to its confluence with the Perdigoas stream, near Pisão. It follows the Perdigoas stream, continuing in a straight line to the northern boundary of the municipality of Portalegre, along the rocky massif granite which also extends to the north-west. In the parish of Casa Branca in the municipality of Sousel, agricultural parcels Nos 15, 16, 21 and 22 in section N are included in the demarcated region. Areas with an altitude over 700 m are excluded;

f) **Redondo sub-region** — The sub-region is bordered to the north and northwest by the Serra d'Ossa and its foothills. It extends down along the Vale Figueira stream to the confluence with the Vale de Vasco and subsequently to the junction with the Montoito stream and from there to the boundary of the parish of Nossa Senhora de Machede, which borders the region to the west and meets again the foothills of the Serra d'Ossa in the north;

g) **Reguengos sub-region** — The sub-region is bordered to the north by the Vigia reservoir up to the boundary of the municipality of Reguengos, continuing onwards to where it meets the Degebe river. To the south-east and east of the river Guadiana and to the west it is bordered by the gravel patch that extends from Vendinha to Montoito;

h) **Vidigueira sub-region** — The boundaries of the sub-region correspond with the boundaries of the municipalities of Alvito, Cuba and Vidigueira.



7. Method for obtaining the spirit drink

Distillation

‘Aguardente Bagaceira Alentejo’ must be produced from distilling marc from wine suitable for producing the Alentejo designation of origin and it must be distilled before the end of January of the wine-making year in which the wine is produced.

The systems used in the distillation may be continuous or discontinuous distillation:

Conservation

No additives may be used in the production of ‘Aguardente Bagaceira Alentejo’, with the exception of distilled water to reduce the alcoholic strength to a minimum of 37.5 % vol and added caramel as a means of adjusting the colour, up to a maximum of 2 %.

Ageing

There is no compulsory ageing period for ‘Aguardente Bagaceira Alentejo’.

‘Aguardente Bagaceira Alentejo’ may be marketed with the quality designation ‘Old’ or ‘Reserve’, following a compulsory two-year ageing period in oak casks. There is a four-year compulsory ageing period in oak casks for the ‘Very Old’ quality designation.

This ageing must take place on premises located within the region.

8. Link with the geographical environment or origin:

Details of the geographical area or origin relevant to the link

The characteristic flatness of the Alentejo region and the corresponding absence of orographic barriers prevents condensation of moisture from the sea, reducing the impact of the Atlantic ocean in Alentejo. But it is precisely the few orographic elements of the Alentejo landscape that influence and distinguish the different sub-regions, and provide unique conditions for the cultivation of vines throughout the region.

The climate of the region is temperate, with Mediterranean and Continental characteristics and hot, dry springs and summers. Precipitation is mainly concentrated in the winter months and the annual average is 550-650 mm, with the exception of the Borba (750-850 mm) and Portalegre (900-1 000 mm) regions. The average annual temperature is 15.5-16 °C and the figures for annual hours of sunshine are very high (approximately 3 000 hours), particularly in the months leading up to the harvest, which contributes to the perfect maintenance of the grapes and the quality of the wines.

These climatic conditions are very favourable for the synthesis and accumulation of sugars and the concentration of pigments in the pellicle on the bunches of grapes.

The soils in which vines intended for the production of 'Aguardente Bagaceira Alentejo' can be planted play an important part in giving them their distinctive character, quality and intrinsic characteristics.

The vines intended for the production of 'Aguardente Bagaceira Alentejo' must now, or in the future, be planted in soils with the characteristics stated below with the exposition recommended for this type of production. In each of the sub-regions, the soils must have the following characteristics:

- b) Borba — soils predominantly derived, either directly or indirectly, from crystalline limestone; some traces of shale, generally red;
- b) Évora — brown and red Mediterranean soils of non-calcareous materials; non-humic litholic soils and lithosols;
- c) Granja-Amareleja — brown and red Mediterranean soils of non-calcareous materials; red Mediterranean soils of calcareous materials and lithosols;
- d) Moura - brown and red calcareous soils; calcareous muds; red Mediterranean soils of calcareous and non-calcareous materials and non-humic lithosols;
- e) Portalegre — soils mainly of granite origin; some traces of shale derivatives and quartzites;
- f) Redondo — soils derived mainly from volcanic rocks, including quartz diorites; some traces of shale derivatives, generally red;
- g) Reguengos — soils derived mainly from volcanic rocks, including quartz diorites; some traces of shale derivatives and a small trace of soil derived from 'ranas';
- h) Vidigueira — soils with varied compositions, mainly from volcanic or metamorphic rocks.

All of the aforementioned regions must exclude vineyards planted or to be planted in soils that are alluvial, colluviosol, black clay and yellowish-brown non-calcareous clay.

Specific characteristics of the spirit drink attributable to its geographical area

Product information

‘Aguardente Bagaceira Alentejo’ must reflect the characteristics of the marc used to produce it and which in turn reflects the combination of the soil and climate conditions and the grape varieties in the Alentejo DO region.

The warm and dry conditions during the final phase of ripening of the grapes make it possible to obtain marcs rich in phenolic compounds and aromas that will serve as the basis for the production of grape marc spirits.

‘Aguardente Bagaceira Alentejo’ is a young spirit, characterised by an intense aroma with notes of fruit, flowers, raisins, dried fruit, etc. or aromas developed through the ageing process: caramel, spices, toasted, raisins, dried fruit, etc.

In terms of taste, ‘Aguardente Bagaceira Alentejo’ must reflect the well-balanced, mild and smooth flavours of a warm region, which make it possible to obtain a full-bodied spirit with an intense and lingering finish.

The marcs that may be distilled for obtaining ‘Aguardente Bagaceira de Alentejo’ must come from wines produced from varieties contained in the specification for wine with the Alentejo PDO.

Causal link between the geographical area and the quality or characteristics of the product or a particular quality, the reputation or other characteristics of the product

The link between the characteristics of the marc suitable for producing grape marc spirit with the Alentejo designation of origin comes from the unique climate and soil conditions in the region and the production process.

The varieties suitable for making wines which can be used to make marc for the ‘Aguardente Bagaceira Alentejo’ with the Alentejo PDO designation of origin are a decisive factor in the quality-related characteristics of grape marcs, particularly the aroma and taste, and contribute significantly to the uniqueness and typicity of the wines suitable for making ‘Aguardente Bagaceira de Alentejo’.

9. Supplement to the geographical indication

Type of additional condition: Packaging within the demarcated area

Description of the condition:

The transport of ‘Aguardente Bagaceira Alentejo’ outside Portugal is only allowed when packaged and labelled in such a way as to obtain the necessary guarantees concerning the origin of the products. Inspections and checks play a key role here and this could be

compromised if the wine products are marketed in bulk, due to the human and financial impossibility of monitoring wine products effectively.

‘Aguardente Bagaceira Alentejo’ with the name of a sub-region must come exclusively from wines made from grapes harvested and made into wine in the respective sub-region and can only be transported out of the sub-region when properly packaged and bearing the relevant guarantee seal.

The sub-regions of origin have a more restrictive character as regards the movement of wine products produced therein, as it is necessary for them to closely monitor their production, distillation and bottling in order not to disappoint the expectations of purchasers of specific sub-region products.

10. Specific labelling rules

The label on ‘Aguardente Bagaceira Alentejo’ has to comply with the statutory rules and those laid down by the certifying body, to which it shall be first submitted for approval.

The label must bear the specific traditional words “Denominação de Origem Controlada” or “DOC” as stated in the national legislation.

11. Contact Information:

a) Data relating to the applicant:

Alentejano Regional Wine-producing Committee
Legal Status: Interbranch association governed by private law
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b) Details of the intermediary:

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Telephone: + 351 213 506 700
Email: ivv@ivv.gov.pt

c) Details of interested parties

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d) Information on the competent control authorities

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e) Information on the control bodies

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