

Transmission of an established geographical indication of spirit drinks

Project - Last action 'save' on 20/09/2017 18:15:33 performed by kazlazi

1. TECHNICAL FILE

1.1. Name and Type

1.1.1. Name(s)

Aguardente de Vinho Ribatejo (pt)

1.1.2. Category

4. Wine spirit

1.1.3. Applicant country(ies)

Portugal

1.1.4. Application language:

Portuguese

1.1.5. Geographical indication type:

PGI - Protected Geographical Indication

1.2. Contact details

1.2.1. Applicant name and title

Applicant name and title	Comissão Vitivinícola Regional do Tejo
Legal status, size and composition (in the case of legal persons)	Interbranch association governed by private law
Nationality	Portugal
Address	Rua de Coruche, n.º 85 2080-094 Almeirim
Country	Portugal
Tel.:	+351 243 309 400
E-mail:	geral@cvrtejo.pt

1.2.2. Details of intermediary

Instituto da Vinha e do Vinho, I.P. [The Vine and Wine Institute]

Address: Rua Mouzinho da Silveira, n.º 5

1250-165 Lisbon

Portugal

Tel.: +351 213 506 700

E-mail: info@ivv.gov.pt

1.2.3. Interested parties details

Comissão Vitivinícola Regional do Tejo

Legal status: Interbranch association governed by private law

Rua de Coruche, n.º 85

2080-094 Almeirim

Portugal

Tel.: +351 243 309 400

Fax: +351 243 309 409

E-mail: geral@cvrtejo.pt

1.2.4. Competent control authorities details

Instituto da Vinha e do Vinho, I.P. [The Vine and Wine Institute]

Address: Rua Mouzinho da Silveira, n.º 5

1250-165 Lisbon

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Tel.: +351 213 506 700

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1.2.5. Control bodies details

Comissão Vitivinícola Regional do Tejo

Legal status: Interbranch association governed by private law

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Tel.: +351 243 309 400

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1.3. Description of the spirit drink

Title - Product name	Wine spirit
Physical, chemical and/or organoleptic characteristics	Wine spirits entitled to the Ribatejo designation of origin must comply with the legal provisions in force and satisfy the requirements laid down by the certifying body as regards clarity, colour, aroma and taste. The wine spirit must have a minimum alcoholic strength by volume equal to or greater than 37.5 % vol. and the remaining parameters must be in accordance with the national and EU legislation in force. The production practices applied for the making of these wine spirits bring about organoleptic characteristics reflecting the diversity of native grape varieties existing in the region, and in terms of aroma they must, as the minimum requirement, be free of any defect. The wine spirit must be clear in appearance and have a quite intense topaz colour, consonant with the time spent ageing. As regards aroma, it must have a pronounced ethereal aroma with well-defined woody notes. As regards flavour, these wine spirits must have a smooth in-mouth finish.
Specific characteristics (compared to spirit drinks of the same category)	Ribatejo wine spirits, when evaluated in comparison with other wine spirits which have been aged, reveal a considerable wealth of phenol compounds and high antioxidant activity, influenced mainly by the type of wood used and the extent of charring of the cask. In sensory terms, these wine spirits can be characterised using various descriptors associated with ageing in wood, the intensity of which is

	considerably affected by the ageing conditions (type of wood, extent of charring of the cask, size of cask and time spent ageing).
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1.4. Definition of geographical area

1.4.1. Description of the defined geographical area

The geographical area of production is the whole geographical area of the Ribatejo region, including the sub-regions demarcated as follows:

- a) Almeirim Sub-region: The municipalities of Almeirim, Alpiarça and Salvaterra de Magos;
- b) Cartaxo sub-region: The municipalities of Azambuja and Cartaxo;
- c) Chamusca Sub-region: The municipalities of Chamusca, Golegã, Abrantes, Constância, Sardoal and Mação;
- d) Coruche Sub-region: The municipalities of Benavente and Coruche.
- e) Santarém Sub-region: The municipalities of Rio Maior and Santarém;
- f) Tomar Sub-region: The municipalities of Tomar and Torres Novas; Alcanena, Entroncamento, Vila Nova da Barquinha and Ferreira do Zêzere.

The natural boundary separating the Almeirim sub-region from those of Cantaro and Santarém is the river Tagus.

1.4.2. NUTS area

PT185	Lezíria do Tejo
PT16C	Médio Tejo
PT1	Mainland
PT	Portugal

1.5. Method for obtaining the spirit drink

Title – Type of method	Continuous or discontinuous distillation
Method	Wines intended for the production of Ribatejo wine spirit must be distilled within the demarcated winegrowing region, at the latest by the end of April following vinification.

	Vinification must be carried out without adding sulphur dioxide. The systems used in distillation may be: a) Continuous distillation, in a copper column which may be fitted with plates of a single tray or plates of multiple trays, for continuous feed; b) Discontinuous distillation, in a copper still consisting of a boiler heated by direct flame, through a column head with or without a wine heater (a heater for liquids) and through a (cooling) coil; Ageing Ageing is carried out in the region, in oak kegs with a capacity of up to 800 litres. Ribatejo wine spirit may be put on the market only after 12 months' ageing in oak casks.
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1.6. Link with the geographical environment of origin

Title – Product name	Wine spirit
Details of the geographical area or origin relevant to the link	The Ribatejo winegrowing region, which is in the centre of Portugal, with a huge utilised agricultural area (UAA) of 258 000 hectares, some 7% of the national total, and with a forested area of 160 000 hectares, nearly 17% of the national total, boasts unrivalled natural conditions for the development of winegrowing. The history of winegrowing in the region is lost in the mists of time, as there were wines in the Ribatejo region long before Portugal became a nation, as is attested by yellowed papyrus manuscripts from the time of the Romans, who are said to have been the first to introduce winegrowing to the region. In documents put out by such kings as Afonso Henriques, Sancho II and Fernando, to mention only a few, there

	are many different references to the vines and wines of the Tagus. Fernão Lopes, too, talks of 'the large shipments of wine', saying 'that average yearly exports came to 400 to 500 shiploads and that in one year the figure reached 12 000 barrels of wine'. The high point of the trade in these wines, however, was above all at the end of the first half of the 13th century when exports to England alone reached a figure of nearly 30 000 barrels. Vines also played a decisive part in populating the region. Between 1900 and 1960, the population of the mainland increased by some 61%, with the trend in the Ribatejo region being on substantially the same lines. However, in the Ribatejo municipalities where most winegrowing took place (Almeirim, Alpiarça, Cartaxo, Chamusca, Coruche, Rio Maior, Salvaterra de Magos and Santarém), population growth in the period in question was some 175%, and in Almeirim alone the increase was roughly 228%. 'Tejo', to give it its Portuguese name, is Portugal's largest river, and is known as the Tagus in Latin and English. The Tagus region has been recognised as a wine-producing region since the Middle Ages. Ribatejo (which means the banks of the Tagus in Portuguese) is the name of the province, which is why it was chosen 15 years ago to designate the new winegrowing region which had recently been created from the merging of a number of sub-regions. The main aim of this change was to highlight the qualities of the region's wines, the tradition behind them and the new ambitions of their producers. Wine spirit production in the region dates back to the beginning of the last century, and the high natural acidity and freshness of the wines produced in the
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	Ribatejo region make them uniquely suited to the making of high-quality wine spirits.
Specific characteristics of the spirit drink attributable to the geographical area	The specific characteristics of the wine spirits under this designation of origin are the result of the production practices used to make them, which are greatly influenced by the character of the wines produced there and from which they are distilled, which leads to a range of different organoleptic characteristics, and also by the character of the region, which is greatly influenced not just by the soil and climate conditions but also by human factors. The varieties grown, in conjunction with other natural and human factors, also contribute to the specific character of the wine products entitled to the designation of origin. Thus, and apart from the diversity and specific character of the native varieties, which leave a strong regional imprint on the character of the products, there are other varieties in the demarcated region which are ideally suited to the geography and the constraints of the landscape, some of which may be regarded as having been introduced relatively recently but which have proved to be varieties of acknowledged worth which enhance the quality of the region's wines. The varieties particularly recommended for the production of wines entitled to the PDO are defined in regulations specific to the region.
Causal link between the geographical area and the product	The region has a moderate climate, with average temperatures ranging between 15.5°C and 16.5°C. The sunshine figure stands at roughly 2 800 hours per year, and average annual rainfall is 750 mm, with the figure slightly higher in the north of the region, particularly in the Tomar area, and slightly lower in the south of the region, particularly in the Coruche area. Vines intended for the production of

	wines and wine products with the designation of origin must now, or in the future, be planted in soils with the recommended exposure for the production of quality wines and wine products. Given the extent and the specific characteristics of the region and its sub-regions, soils must meet the definition in the specifications, that is, they must be normal, para-hydromorphic psammite regosols; modern and ancient alluvial soils; colluvial soils; normal litholic, non-humic, lightly unsaturated soils formed of fine and rough sand and sandstone and of gneiss or rochas fins; brown and red calcareous soils found in xeric environments, normal and clay-like, made of chalk and marl; yellowish-brown, non-calcareous basalt clay; brown and red or yellow Mediterranean soils of calcareous and non-calcareous materials, normal, clay-like or para-hydromorphic, of hard chalks and dolomites, of fine sandstones, clays, argillites, gneisses or fine rock and of arkose; non-hydromorphic and hydromorphic podzols with and without a hardpan of sand and sandstone; saline alluvial soils of moderate salinity.
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1.7. Requirements in EU, national or regional

All economic actors, natural or legal persons wishing to produce and market wine products, must register with the Certifying Body.

Control and certification are carried out by the respective CVR (regional wine-growing committee).

1.8. Supplement to the geographical indication

In addition to the geographical designation, the wine spirit obtained by natural ageing in oak wood casks may have the following terms applied to it:

- 'Old' or 'Reserve': when aged for a minimum average period of 2 years;
- 'Very Old': when aged for a minimum average period of 3 years;
- “VSOP (Very Special Old Pale)” : when aged for a minimum average period of 4 years;

- “XO” (Extra Old): when aged for a minimum average period of 6 years;

1.9. Specific labelling rules

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

2. OTHER INFORMATION

2.1. Supporting documents

Decree-Law No 45/2000 of 21 March 2000, as amended by Decree-Law No 218/89, of 23 August 1989.

2.2. Link to the product specification

Link:	
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