

GEOGRAPHICAL INDICATION LICOR CAFÉ DE GALICIA

TECHNICAL FILE

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GEOGRAPHICAL INDICATION TO BE REGISTERED

‘Licor Café de Galicia’.

CATEGORY OF SPIRIT DRINK

Liqueur: Category 32 of Annex II to 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 1576/1989.

DESCRIPTION OF THE SPIRIT DRINK

‘Licor Café de Galicia’ is a traditional spirit drink made in Galicia. It is produced from the grape marc spirit protected by the geographical indication ‘Orujo de Galicia’ and ethyl alcohol of agricultural origin, using maceration of natural roasted coffee. The final product must have an alcohol strength of between a minimum of 20 % vol. and a maximum of 40 % vol. Sugar content must be at least 100g per litre. In the blend of alcohols, the minimum content of the grape marc spirit protected by the geographical indication ‘Orujo de Galicia’ must be 25 % of the total absolute alcohol. The ethyl alcohol of agricultural origin must comply with the specifications in point 1 of Annex I to Regulation (EC) No 110/2008.

Physico-chemical characteristics

The chemical composition of 'Licor Café de Galicia' must be as follows.

Parameters	Maximum	Minimum
Alcoholic strength (% vol.)	40	20
Methanol, g/hl a.a.	950	50
Acetaldehyde (ethanal), g/hl a.a.	150	-
Ethyl acetate, g/hl a.a.	250	-
Total higher alcohols g/hl a.a.	600	60
Copper, mg/1 sample	9	-
Sugar content g/l	-	100

(g/hl a.a.= grams/100 litres of absolute alcohol)

Organoleptic characteristics

- 'Licor Café de Galicia' has the following organoleptic characteristics.
 - Appearance: clear;
 - Colour: can vary from toasted amber to toasted mahogany;
 - Aroma: intense, smooth, delicate, flavoursome, full, reminiscent of freshly roasted coffee, cocoa and chocolate, with base notes of smooth, elegant grape marc spirit.
- Taste: sweet, reminiscent of alcoholic spirit, dense, embracing, creamy and lasting, with top notes of coffee and caramel, reminiscent of chocolate or cocoa. There may also be final bitter but elegant notes.

The presence of the grape marc spirit 'Orujo de Galicia' differentiates 'Licor Café de Galicia' from other liqueurs made by macerating coffee. This is apparent both directly through the presence of grape marc spirit and in the way that macerating the coffee in 'Orujo de Galicia' brings out particular elements of its aroma and flavour.

It should be remembered that the Autonomous Community of Galicia is home to a very large number of traditionally cultivated vine species. In 2016, these varieties constituted over 90 % of the harvest by volume in wine growing areas with denomination of origin. Many of these vines do not exist outside of Galicia. The varieties in question have a certain volatility in their composition of esters, terpenes, pyrazines, phenols and aldehydes. This means that the interaction of coffee and grape marc spirit is not only a process of using alcohol to extract components of the coffee. It also produces other, simultaneous reactions, such as esterification and hydrolysis, between the components of the coffee and the grape marc spirit. These affect the resulting organoleptic features of the liqueur. In this way, producing

coffee liqueur with alcohol or with other grape marc spirits would give a different end result. There would not be the aforementioned reactions creating the sensory and analytical features of the coffee liqueurs from Galicia, which confer its authenticity and individuality.

GEOGRAPHICAL AREA

The area covered the geographical indication 'Licor Café de Galicia' comprises the whole of the Autonomous Community of Galicia. The grape and by-products of wine-making, marc and lees, must be produced in this area. Distillation and manufacture of 'Licor Café de Galicia' must also be carried out there.

METHOD OF PRODUCTION

'Licor Café de Galicia' is made by macerating coffee in 'Orujo de Galicia' or in a blend of 'Orujo de Galicia' and ethyl alcohol of agricultural origin. The liquor is subsequently separated from the solid residue of the maceration by filtering or distillation.

It is also permitted to add white fruits, stone fruits, pome fruits and citrus fruits (dried, fresh or raisined), soft fruits, nuts, cocoa, spices (such as cinnamon, nutmeg or vanilla) and other aromatic plants suitable for culinary use, for example mint, camomile, lemon verbena, rosemary, oregano, thyme, coriander, orange blossom, fennel and liquorice. These additions are made according to the expertise of the manufacturer, in quantities not exceeding 10 % of the total weight of the macerate. In all cases, the final product must comply with the analytical and organoleptic standards set out in this document.

The apparatus used for distilling may include traditional types of pot still. Any other apparatus may be used provided that good quality distillates are obtained through steam heating, with the particular characteristics of grape marc spirits of Galicia being retained. Batch distillation is carried out in the presence of the marc at less than 86 % volume. Within the same limit, redistillation of the first distillate and methanol removal are permitted.

Under no circumstances may 'Licor Café de Galicia' be made with *café torrefacto*, i.e. coffee roasted with sugar to produce a darker colour. It is expressly forbidden to add any extracts or concentrates, or any other product in place of coffee roasted without sugar.

Various products permitted under Regulation (EC) No 110/2008 are used for sweetening.

Permitted food colourings may be used.

It is expressly forbidden to add aromas and/or flavouring preparations, extracts or essences of any type.

LINK WITH THE GEOGRAPHICAL ENVIRONMENT OR ORIGIN

Registration of the geographical indication 'Licor Café de Galicia' is supported by the specific characteristics of the product and the reputation that it has thus gained on the market.

'Licor Café de Galicia' is a spirit drink with certain specific characteristics resulting from two

factors. Firstly there is the production process using the traditional know-how of local manufacturers, passed down the generations. Then there are raw materials used: grape marc, on its own or blended with ethyl alcohol of agricultural origin, obtained from by-products of wine-making. A high percentage of the grape varieties used are characteristic of the Autonomous Community of Galicia and rarely found outside the region. Indeed, they are produced in climatic and soil conditions very different from those in other parts of Spain. The specific characteristics of 'Licor Café de Galicia' are described in the section called 'Description of the spirit drink' in this document. They are undoubtedly the reason for the high reputation of the drink in Spain.

This reputation dates back a very long time. Distilling spirit drinks from grape marc is a longstanding practice in Galicia. It is closely linked to wine production. Its use as a beverage and for medicinal purposes is very much part of the lives of local people.

The earliest references to the manufacture of grape marc spirit in Galicia date from the 16th and 17th centuries. These describe distillation in private and institutional pharmacies, which appears to link the practice to medicinal use. However, references from the 18th century show that the distillation of grape marc spirit was widespread and not just as a medicinal cure.

Indeed, in 1739, the Government of the Kingdom of Galicia argued that the right to produce spirit drink from grape marc was beneficial to the development of the wine-growing areas, and for supplying villages and towns with alcohol required for medical and recreational purposes. Other references from the 18th century complete the picture of this burgeoning rural craft. These include the existence of pot stills in wine cellars in the area that today corresponds to the 'Ribeira Sacra' wine designation of origin. Pot stills also existed in the dwellings of large landowners in Santiago, and in early factories and plants in Pontevedra around 1799. In 1778, there was even a commercial enterprise in Anllo, in the present-day municipality of Sober that failed because the majority of vineyard owners in the municipality distilled their own grape marc. Again with reference to the 18th century, it is possible to identify the first itinerant spirit drink merchants of Galicia. These also worked in the wine areas of northern Portugal, and possibly further afield.

Various factors influenced the great expansion of this rural industry in the 19th century, including growing demand for the product, both for human consumption and medicinal purposes. Another factor was the gradual fall in incomes of families in the wine-growing areas. As a result, it was necessary to extract maximum profit from the harvests, and to market by-products of any kind, either raw or processed. There were also periods of limited taxation which removed restrictions on manufacture for personal use. Production was largely in the hands of family businesses. This would prevent it from developing as a significant economic sector given the limited supply of the raw material.

With this background, it is unsurprising that the tradition would take root in Galicia of making liqueurs based on grape marc spirit, and that manufacture and consumption can easily be dated from at least the 19th century.

In the case of coffee liqueur, its origin cannot be separated from the close relationship

between Galicia and the American provinces with which ports such as A Coruña had been trading freely since the 18th century. For this reason perhaps, from 1850 onwards the oldest recipe collections still extant, and those most commonly used for making liqueurs of all kinds, included at least one recipe for coffee or mocha liqueur.

As was the case with other liqueurs, coffee liqueur certainly started life in the kitchens of country houses. That was where the moneyed classes produced liqueurs by macerating different fruits and herbs, which were consumed locally. These facts show that, at that time, the beverage was well-known and widely consumed, and that the product itself was artisanal, possibly home-made. In imitation of the wealthier classes, the less well-off developed their own recipes, a practice that increased as the cost of the raw materials fell.

From these times there are also older recipes still in existence that come from Galicia. An example can be found in the *Manual del repostero doméstico* [Handbook of home-made pastries] (1866) by José María Blanca of Santiago de Compostela, which includes various recipes for desserts based on coffee liqueur. In his treatise of 1893, *El confitero y pastelero* [The confectioner and the pastry-cook], Eduardo Merín of El Ferrol provides the first recipe: 'good-quality grape marc spirit, ground coffee, water and sugar, leave to macerate for six days. It must then be filtered and bottled.' This is one of the procedures still in use today. Indeed there is no limit to the recipes that share those two basic ingredients: Galician grape marc spirit and coffee.

Regional exhibitions in the second half of the 19th century provide evidence that the artisanal tradition of grape marc spirit was already established as a model. Indeed, there were producers in every province of Galicia. Numerous examples of grape marc spirit were included in the exhibitions. In addition, there was a huge variety of spirits based on blends of herbs and also coffee. A producer from Chantada presented a liqueur of this type at the Regional Exhibition of Lugo in 1896. This was the trailblazer for a line that would continue to be produced and sold by modern distilleries during the 20th century.

Catalogues of regional and national exhibitions show the variety of spirit drinks and liqueurs produced and consumed in Galicia. Another example is the comprehensive catalogue printed by Jacobo Souto and Son in 1858. It records exhibits at the Agricultural, Industrial and Artistic Exhibition of Galicia held in Santiago de Compostela. There are also the catalogues of the National Wine Exhibition of 1877; the Regional Agricultural, Industrial and Artistic Exhibition of Galicia in 1875; and the general catalogue of exhibitors and prizes awarded in the Regional Exhibition of Lugo in 1897.

Artisanal and domestic production is one of the distinguishing features of Galician coffee liqueur. It is also one of the sustaining factors of a proven reputation beyond regional borders, which dates to the beginnings of the 20th century. While its prestige at home was already clear and well-established by the end of the 19th century, outside of Galicia it was to make its appearance in the gastronomy handbooks and tourist guides and literature. Travellers visiting Galicia were recommended to try it. It began to be available in certain establishments in the capital and other cities across Spain. One of the most striking descriptions appears in a diary compiled by the Boletín de la Real Sociedad Geográfica [Bulletin of the Royal Geographical Society] during a visit to Ourense in 1926. 'Renowned

and delicious, the coffee liqueur is indispensable in every Galician household'. We can find similar references in gastronomic and travel literature of all kinds, both in classic authors such as Álvaro Cunqueiro and in other more recent authors such as Richard Sterling, as well as in more mainstream tourist guides.

Nevertheless, probably the most famous literary reference to this drink in recent times is in the novel *Mazurca para dos Muertos* by Camilo José Cela. The Nobel laureate included the coffee liqueur in the atmosphere in which it was traditionally consumed. What is more, he even provided a recipe.

'The mute woman solemnly made the coffee liqueur, make a note if you wish; in a clay pot, put the following: a pot of good quality grape marc spirit; two pounds of roasted coffee beans; four pounds of nib sugar; two handfuls of nuts, shelled of course and a little '*padexadas*'¹ [crushed between the fingers] to loosen the substance, along with the peel of two bitter oranges.'

This is just one example among many. They are the flagships of a long-standing prestige that can be seen today among the stock of the most exclusive distributors of spirit drinks. That prestige is also reflected in the quality mark recognising the geographical denomination 'Licor Café de Galicia' by means of the Order of 8 September 2004 of the Department for Agri-food Policy and Rural Development of Regional Government of Galicia.

EUROPEAN UNION OR NATIONAL/REGIONAL PROVISIONS

- Regulation (EC) 110/2008 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.

Order of the Consellería de Medio Rural [Environment Council] of 3 January 2012 approving the regulations for the geographical indications of 'Orujo de Galicia', 'Aguardiente de Hierbas de Galicia', 'Licor de Hierbas de Galicia' and 'Licor Café de Galicia', and of its joint Regulatory Council for Geographical Indications of Traditional Spirit Drinks and Liqueurs of Galicia (Diario Oficial de Galicia No 10, 16 January 2012).

That Order establishes the following requirements:

- The Regulatory Council for Traditional Spirit Drinks and Liqueurs of Galicia, the governing body for the geographical indications, is required to maintain three registers, which must be kept up to date:

- a) Register of producers of by-products from wine-making (wine cellars)
- b) Register of distillers
- c) Register of manufacturers and packagers

- Operatives included in the different registers are responsible for the traceability of the raw

¹ Translator's note: the author uses a term from the Galician language which would be unfamiliar to Spanish speakers.

materials and products, and for compliance with the regulations applicable to their field of activity. Manufacturers must provide evidence that each batch intended for sale complies with the specifications in this document, as well as other applicable regulations.

- Only natural and legal persons appearing in the Regulatory Council's registers may produce, manufacture, package or market, as applicable, liqueurs eligible for the geographical indication 'Licor Café de Galicia'.

It is the exclusive right of signatories in the appropriate registers of the Regulatory Council to use the name of the geographical indication 'Licor Café de Galicia', with its symbols, emblems and logos, in publicity, advertising, documentation and labelling.

- In the case of liqueurs to be protected by the geographical indication, production units included in the different registers must ensure a clear separation from other, unprotected, products. This applies in the handling and storage of grape marc and lees, and in distillation, manufacture and packaging. There must be clear identification on vats or storage containers for grape marc intended for distillation to produce spirit drinks that are used to make 'Licor Café de Galicia', as well as on the containers of the spirit drinks and liqueurs.

- Owners of production units included in the different registers, whether natural or legal persons, shall be required to issue the declarations below. The purpose is to enable monitoring of the production, manufacture and packaging processes, as well as the volume of stocks. Where necessary, the following declarations should also guarantee the origin and quality of the products covered by the geographical indication.

a) Grape marc producers:

- Quantity of by-products (marc and lees);
- Sales of by-products: quantities and customers;
- Stocks of by-products at the time of declaration. On depletion of any by-product stocks held at the time of declaration, a statement must be presented detailing sales, quantities and customers.

b) Distillers:

- Declaration of stocks of different distillates;
- Quarterly declaration of by-product acquisitions, with indication of origins;
- Quarterly declaration of grape marc spirit sales.

c) Manufacturers and packagers:

- Declaration of stocks by product type;
- Quarterly declaration of grape marc spirit acquisitions;
- Quarterly sales declaration for 'Licor Café de Galicia'.

SPECIFIC LABELLING RULES

The name of the geographical indication must feature prominently on the product labelling. Use of the logo, which appears in the annex to this document, is optional. The obligatory

information stated in the applicable legislation must also appear.

Labels intended for use must be approved by the Regulatory Council to ensure compliance with the specific regulations applicable. Labels may not be used if they could, for any reason, confuse the consumer or undermine the good name of the geographical indication 'Licor Café de Galicia'.

All packaging used to dispatch the beverage covered by this geographical indication to the end consumer must include a numbered seal or secondary label issued by the Regulatory Council. These must be affixed to packaging in a way that prevents them from being re-used. The aforementioned label must include the geographical indication logo. Both versions of the latter can be found in the annex to this document.

REQUESTED BY:

Name: Consejo Regulador de las Indicaciones Geográficas de los Aguardientes y Licores Tradicionales de Galicia [Regulatory Council for Geographical Indications of Traditional Spirit Drinks and Liqueurs of Galicia].

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PROOF OF TECHNICAL FILE COMPLIANCE

The monitoring authority responsible for ensuring compliance with the conditions stated in this technical file is Ingacal (Instituto Galego da Calidade Alimentaria) [Galician Institute of Food Quality] Ingacal is a public body for which the Consellería do Medio Rural de la Xunta de Galicia is responsible. Its contact details are:

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ANNEX

Logos of the geographical indication ‘Licor Café de Galicia’.

[logos]