

GEOGRAPHICAL INDICATION

ORUJO DE GALICIA

TECHNICAL FILE

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GEOGRAPHICAL INDICATION TO BE REGISTERED

Orujo de Galicia

CATEGORY OF SPIRIT DRINK

Grape marc spirit or grape marc: Category 6 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

Orujo de Galicia is a spirit drink made from grape marc. It is produced by fermenting and distilling marc and lees from grapes harvested in vineyards located in the Autonomous Community of Galicia.

Spirit drinks from grape marc may be allowed to age according to the system of vintages or yearly cycles. This involves the grape marc spirits remaining static in wooden containers throughout the ageing period, which is never less than one year. There is no mixing or blending with other spirit drinks.

Physical and chemical characteristics

The chemical composition of *Orujo de Galicia* must be as follows.

Parameter	Orujo de Galicia		Aged Orujo de Galicia	
	Maximum	Minimum	Maximum	Minimum
Alcoholic strength (% vol.)	50	37.5	50	37.5
Methanol, g/hl a.a.	950	200	950	200
Total acidity expressed as acetic acid, g/hl a.a.	150	-	250	-
Acetaldehyde (ethanal), g/hl a.a.	150	-	150	-
Ethyl acetate, g/hl a.a.	250	-	250	-
Total higher alcohols g/hl a.a.	600	225	600	225
Copper, mg/1 sample	9	-	9	-

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

Organoleptic characteristics

Orujo de Galicia has the following organoleptic characteristics.

- Appearance: transparent/clear;
- Colour: colourless;

- Aroma: intense, smooth, delicate, with floral and/or fruit notes, absence of damp, burned or unclean odour and acidic notes;
- Taste: as expected of the raw materials from which it is made, absence of additional elements, recalling the characteristics presented by the aroma;

Aged *Orujo de Galicia* has the following organoleptic characteristics.

- Appearance: translucent/clear;
- Colour: amber/tawny;
- Aroma: intense, smooth, delicate, may have hints of vanilla, spices, nuts; absence of damp, burned or unclean odour and acidic notes;
- Taste: reminiscent of the raw materials, with characteristics apparent from the aroma and resulting from the natural ageing process. There are no additional elements.

Specificities

Orujo de Galicia has specific characteristics that set it apart as it meets requirements regarding physical and chemical characteristics that are stricter than those generally applied to grape marc spirits.

This means that, for *Orujo de Galicia*, there is a set maximum level for ethyl acetate. The latter is a compound linked directly with poor aerobic conservation of grape marc and the development of acetic bacteria in fermentation, and with bad practice in the distillation process. Similarly, there is a set maximum level for acetaldehyde on account of its toxicity in high concentrations, and also because it is a sign that volatile compounds have not separated properly during distillation or that there has not been proper rectification. In addition, high concentrations of acetaldehyde are a sign of poor aerobic conservation, with the resulting oxidation of the ethanol formed. For methanol, a maximum level has been set on account of its toxicity. A minimum level has also been set to ensure that the raw material used is grape marc. As the latter basically consists of

skins, pips and stalks, there will always be a certain amount of methanol present. Similarly, there is also regulation of the maximum and minimum levels of higher alcohols. Concentrated levels of higher alcohols can be a sign of, among others, the use of lees or wine in greater proportions than the regulations allow, which would spoil the characteristics of *Orujo de Galicia*. Lastly, there is also a set maximum level for copper, which is somewhat lower than the level established by the regulations generally applied.

Furthermore, *Orujo de Galicia* has certain specific organoleptic characteristics. It has aromas and flavours that set it apart from other grape marc distillates. These are due to the volatile compounds present in this spirit drink. The volatile composition of spirit drinks is directly linked to the conditions in which the raw materials are fermented and distilled. However it is the specific aromatic compounds of each grape variety that constitute the most significant factor. The presence and concentration of those compounds also depends on the area of cultivation and the climate and soil conditions. This means that the varieties of grape used and the areas where they are cultivated affect the characteristics of the distillates obtained.

Galician viticulture is characterised by a significant number of indigenous grape varieties that are highly aromatic and have high levels of terpene-type varietal compounds. The presence of those compounds in the distillate is increased by the specific production conditions. These varietal compounds are present in greater concentration in grape skins. This means that contact between the solids during alcoholic fermentation, the pH of the grape marc and the increase in temperature during the process create favourable conditions for freeing these aromatic varietal compounds and enabling them to pass into the distillate. These factors are known and skilfully manipulated by local distillers in order to obtain the grape marc spirit drinks typical of Galicia. Such drinks are characterised by a fixed organoleptic profile with descriptive terms including ‘floral’, ‘fruity’, ‘vegetable’ and ‘spiced’. These contrast with the general descriptions used to define neutral distillates such as ‘herbal’ or ‘grain-like’.

GEOGRAPHICAL AREA

The area covered by the geographical indication *Orujo de Galicia* comprises the whole of the Autonomous Community of Galicia. The raw materials must be produced in this area. Distillation and ageing, where applicable, must also be carried out there.

METHOD OF PRODUCTION

Orujo de Galicia is obtained by heat distillation. Grape marc and lees are placed in the distillation apparatus to which direct heat or steam is then applied. The hygiene and sanitary conditions must be appropriate for the grape marc. For this reason, it must be preserved and stored in anaerobic conditions. The maximum proportion of lees is 25 kg to every 100 kg of grape marc. The amount of alcohol produced from the lees may not exceed 35 % of the total alcohol in the finished product.

The apparatus used for distilling may be the 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 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.

It is expressly forbidden to add any other alcohol of vinous or agricultural origin to the distillate at any stage of the production process.

Flavouring with additives of any type, natural or chemical, is not permitted, either in the distillation apparatus or during the later stages of the production process.

Orujo de Galicia may be marketed in the year of its production, either immediately or after a rest period. Equally, it may first undergo an ageing process which is never less than one year.

In the case of aged grape marc spirits, it is permitted to blend different aged distillates to obtain the final product. However, for the production of aged *Orujo de Galicia*, topping up is only allowed where necessary to make up for any evaporation losses. The maximum permitted quarterly evaporation loss is 1.5 %. This complies with Royal Decree 1165/1995 of 7 July 1995 on special taxes. Topping up must be done with grape marc spirits that have been aged for the same length of time.

For the ageing process, only wooden containers made of oak or certain other authorised species may be used. The wood may not be varnished or coated. It may or may not have been kiln-dried. The usual conservation treatments for wood and barrels are permitted. The maximum capacity of the containers is 1 000 litres.

In addition to natural colouring from the wood, the use of caramel colouring is permitted in aged *Orujo de Galicia*.

LINK WITH THE GEOGRAPHICAL ENVIRONMENT OR ORIGIN

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 production of spirit drinks in Galicia are found in pharmaceutical contexts. References from the 16th and 17th centuries describe distillation in private and institutional pharmacies. There is evidence that pot stills were being imported during this period, and indeed even made in the province of Ourense. The stills were intended for large pharmacies, including the one in the Royal Hospital in Santiago.

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 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 development of this rural industry, 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 making spirit drinks for personal use. This burgeoning sector was consolidated in the 19th century, especially the latter half, thanks to increased consumption. 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.

Many authors of the 18th and 19th centuries wrote of marc distillation as a very common activity in Galicia. They include Prof. José Casares in *Observaciones sobre el cultivo de la vid en Galicia*, [Observations on vine cultivation in Galicia] 1843; and the 1838 publication of the Real Sociedad Económica de Amigos del País de Santiago [Royal Economic Society of Friends of the Country of Santiago].

There are records from the 19th century of spirit drinks and liqueurs distilled from grape marc being used as ingredients in pastries, in what we might call Galician *haute cuisine*. Recipes using spirit drinks are found in *El Confitero y Pastelero* [The confectioner and pastry-cook] by Eduardo Merín, published in Ferrol in 1893.

Catalogues of various national and regional exhibitions from the second half of the 19th century present a broad overview. There was a healthy representation of spirit drink producers, mainly from the wine-growing areas of Lugo, such as Chantada, Quiroga and

Lemos; as well as from Ourense, specifically Ribeiro, Valdeorras, A Limia and Xurés. Also represented, to a lesser extent, were producers from Pontevedra, especially from Baixo Miño and Condado. The catalogues list a wide variety of products: spirit drinks based on grape marc and wine, some aged, some flavoured with herbs, and even cream drinks such as mocha.

The star product was the grape marc spirit, also available in aged varieties. An example aged 100 years, belonging to a vineyard owner in Valdeorras, was presented at the Regional Exhibition of 1878. In the last few decades of the 19th century, there were regular distributors of the product operating outside the Galician market.

Catalogues of these 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.

Furthermore, Xaquín Lorenzo refers to aged grape marc spirit in his *Ethnography of Galicia*. We have evidence of product tastings being held at the Regional Exhibition of 1896.

At the beginning of the 20th century, there were frequent advertisements for Galician spirit drinks in the regional press. They were consumed habitually in various social and private situations, as the literature shows. There was a certain volume of production, as well as a market that was both internal and external. The areas of Valdeorras, Ribeira Sacra and Ribeiro appear to have been noted for the quality of their output. Gradual modernisation of the Galician countryside, together with development of the first modern initiatives, meant that the sector was strong enough to survive the legislative changes that took place between 1870 and 1925. It was during this period that agricultural workers in the wine-growing areas began to organise as groups and associations to demand the right to produce spirit drinks for private consumption. It was also at this time that the first cooperative distillery was created, in A Rúa in 1909.

In the 1920s, after a fierce struggle against the interests of big alcohol-producing businesses in other parts of Spain, Galician producers acquired a special legal and tax status. This allowed them to distil grape marc in the traditional way, and helped to preserve the knowledge and flavours of the historic spirit-distillers. The special status was not exactly tax exemption for alcohol producers, but rather a special means for them to comply with tax obligations. From this time on, Galician spirit drinks grew in reputation thanks, above all, to technical innovations that gradually improved and standardised the outcomes of the various processes, e.g. grape marc preservation, packaging, treatment of receptacles. Furthermore, production increased. This was due to new production operations being established alongside the old pot stills. These new operations, many of them family businesses, used traditional apparatus, procedures and know-how.

Contemporary legislation has brought standardisation to the special tax status of Galician spirit drinks within a Spanish and European context. It has also meant that itinerant spirit drink merchants have gradually become settled. As such, the legislation has ushered in the modernisation of the sector that has managed to retain its essential traditions. These efforts were rewarded with the acquisition of the Specific Designation *Orujo de Galicia* in 1989, guaranteeing consumers quality and respect for a centuries-old tradition. The same year saw the publication of Council Regulation (EEC) No 1576/89. This includes Galician orujo as the sole distillate of Spanish grape marc entitled to geographical indication, in the same category as French marc, Italian grappa, Portuguese bagaçoira and Greek tsipouro.

The quality of *Orujo de Galicia* has been acknowledged with prestigious prizes, both national and international. Indeed, some of these spirit drinks have won gold medals at the Concours Mondial de Bruxelles and the Challenge International du Vin in Bordeaux. They have also been honoured with prizes awarded by the Spanish Association of Wine Writers and Journalists. In addition, various examples of Orujo de Galicia have been rated ‘excellent’ by the Guía Peñín, the acclaimed guide to the best wines and spirits.

Outside of Galicia, it is seen as a characteristic and prestigious product of Spain. This view is supported by the product's specific character and close ties with its particular geographical, historical, cultural and social environment.

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, governing body for 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

- The registered operators are responsible for the traceability of the raw 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, spirit drinks eligible for the geographical indication *Orujo 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 *Orujo de Galicia*, with its symbols, emblems and logos, in publicity, advertising, documentation and labelling.

- In the registered production units, the handling or storage of grape marc and lees and the distillation, manufacture and packaging of spirit drinks to be protected by the geographical indication must be carried out in a manner that ensures that the protected products are clearly separated from other products which are not protected. There must be clear identification on vats or storage containers for grape marc intended for distillation to produce protected spirit drinks, as well as on the containers of the spirit drink itself.

- In order to enable monitoring of production, manufacture and packaging and of stock volumes and, where necessary, to guarantee the origin and quality of the products covered by the geographical indication, the owners of the registered production units, whether natural or legal persons, must declare the following:

- a) Grape marc producers:

- Quantity of by-products (grape marc and lees) obtained, specifying grape varieties where these are to be indicated on the labelling;
 - Sales of by-products: quantities and customers;
 - Stocks of by-products at the time of declaration. On depletion of by-product stocks held at the time of declaration, a statement must be made of sales, quantities and end clients.

- b) Distillers:

- Declaration of stocks of different distillates;

- Quarterly declaration of by-product acquisitions, with indication of origin and varieties where it is intended to refer to grape varieties on the labelling;

- 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 declaration of grape marc spirit sales.

SPECIFIC LABELLING RULES

The name of the geographical indication must feature prominently on the product labelling, in its Galician and/or Spanish version. 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 which, for any reason, might confuse the consumer or tarnish the good name of the geographical indication *Orujo de Galicia*.

Given the reputation and tradition of certain areas of Galicia, the geographical name of a designation of origin may appear on the labelling of spirit drinks included in the geographical indication *Orujo de Galicia*. Similarly, wine-related geographical indications recognised by the Autonomous Community of Galicia may appear. This applies where the marc and lees, if used, come from grapes that are grown in vineyards that appear in the register of the relevant designations of origin, or appear in the wine register of Galicia as vineyards covered by the relevant protected geographical indication. In such cases, manufacture, packaging and, where applicable, ageing must have taken place in the area in question. The same conditions apply to names of sub-

regions where these are recognised in the respective regulations of the various designations of origin for wine.

A grape variety may appear on the labels of grape marc spirit belonging to the geographical indication *Orujo de Galicia* if the following conditions are met:

- a) The marc and lees, if used, come from grapes that are grown in vineyards included in the registers of a designation of origin, or in the wine register of Galicia as vineyards belonging to a protected geographical indication.
- b) The grape variety is covered by regulations for the relevant designation of origin or, preferably, geographical indication.
- c) The variety stated accounts for at least 85 % of the weight of grapes used to produce the marc used in distillation.

All packaging used to dispatch the beverage covered by this geographical indication to the end consumer must include a 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.

APPLICANT

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 which comes under the Consellería del Medio Rural de la Xunta de Galicia. Its contact details are:

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ANNEX

Logos of the geographical indication

Orujo de Galicia

