

Technical Specifications

Geographical Indication to be registered - 'Aguardente Bagaceira Bairrada'

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

1. Name of geographical indication to be registered

'Aguardente Bagaceira Bairrada' PDO

2. Category of the spirit drink

Grape Marc Spirit

3. Applicant

Instituto da Vinha e do Vinho, I.P.
Rua Mouzinho da Silveira, 5
1250-165 Lisbon – PORTUGAL
Public Institution - administrative and financial independence

4. National and EU Protection

Primary Protection in Portugal: Order No 709-A/1979 of 28 December 1979

Primary Protection in the European Union: Council Regulation No 1576/1989 of 15 January 1989

5. Description of the spirit drink

Physical, chemical and/or organoleptic characteristics

The designation of origin 'Aguardente Bagaceira Bairrada' may only be used for grape marc spirits distilled from marc made from grapes produced in the Bairrada Demarcated Region, produced and aged there and conforming to the physical, chemical and organoleptic characteristics laid down in the legislation applicable to the region.

'Aguardente Bagaceira Bairrada' are usually low total and volatile acidity spirits, of low bitterness by virtue of their low methanol content and low content of substances which give rise to herbal aromas, such as some higher alcohols. This comes about because they are made by distilling fresh, fermented marc .

These are wine spirits with a fine and expressive aroma and are distinguished by the grape varieties used to make the basic product (marcs), as well as their freshness (total acidity), which comes from the region's climate and which counterbalances the habitual strength of the ethanol which this spirit drink contains in a high percentage.

In terms of colour, they may be uncoloured, yellow or amber (of various intensities).

The grape marc spirits may not be aromatic and - aside from ageing in wooden casks - may only contain caramel added, in accordance with the law in force, in order to alter the colour.

Physical and chemical characteristics:

The volatile composition of the grape marc spirits made from base product, originating in the region and suitable for use in the Bairrada designation of origin, is strongly affected by a number of different factors which form part of the *modus operandi* traditionally practised in the region, in particular the winemaking technique, and the conditions in which the marc is kept, factors which we mention under the relevant heading.

The actual minimum alcoholic strength by volume of Bairrada PDO grape marc spirit is 40% vol. and the methanol content must not be greater than 400 g per hectolitre of absolute alcohol. In addition to ethyl alcohol and methanol, the quantity of volatile substances present in the grape marc spirits must be equal to or greater than 140 grams per hectolitre of alcohol at 100% vol.

Organoleptic characteristics:

'Aguardente Bagaceira Bairrada' are - because of the production practices followed in making them - aromatic, and not only because they are made from marcs which have not deteriorated but are, nevertheless, 'cleaner' from a chemical and organoleptic point of view;

'Aguardente Bagaceira Bairrada' are usually low total and volatile acidity spirits, of low bitterness by virtue of their low methanol content and low content of substances which give rise to herbal aromas, such as some higher alcohols. This comes about because they are made by distilling fresh, fermented marc (not ensiled).

Specific characteristics (in comparison with spirit drinks in the same category)

Grape marc spirit entitled to the DO 'Bairrada' designation of origin must be made from fermented marc from vines with at least four years' grafting, and they must be made within the production region and in wineries registered and approved for that purpose and under the supervision of the certifying body.

Type of oenological practice: **Cultivation practices**

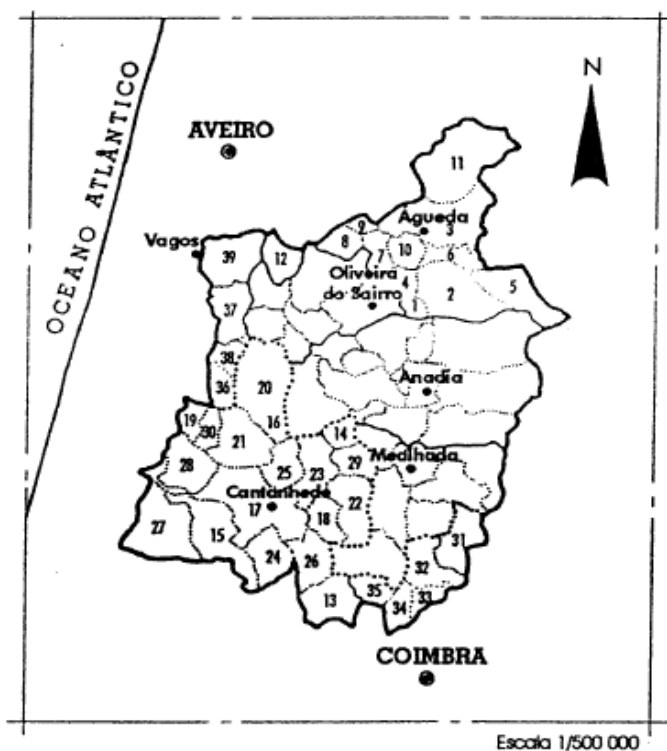
Vines intended for the production of grape marcs suitable for being turned into grape marc spirit entitled to the Bairrada PDO designation of origin must be trained by cordon pruning or in semi-free form, while planting density must be above 3 000 plants per hectare.

The marcs suitable for the production of grape marc spirits entitled to the Bairrada PDO designation of origin must come from vines with at least four years of grafting.

6. Geographical area concerned

The geographical area coincides with the Bairrada Designation of Origin and comprises the municipalities of Anadia, Mealhada, Oliveira do Bairro, Águeda (civil parishes of Aguada de Baixo, Aguada de Cima, Águeda, Barro, Belazaima do Chão, Borralha, Espinhel, Fermentelos, Óis da Ribeira, Recardães and Valongo do Vouga), Aveiro (freguesia de Nariz), Cantanhede (civil parishes of Ançã, Bolho, Cadima, Camarneira, Cantanhede, Cordinhã, Corticeiro de Cima, Covões, Febres, Murtede, Ourentã, Outil, Pocariça, Portunhos, Sanguinheira, São Caetano, Sepins e Vilamar), Coimbra (civil parishes of Botão, Souselas, Torre de Vilela Trouxemil and Vil de Matos) and Vagos (civil parishes of Covão do Lobo, Ouca, Santa Catarina and Sosa).

Map of the Region



SIMBOLOGIA

Limite de Distrito	-----
Limite de Concelho	————
Limite de Freguesia	
Limite de Região Determinada	————
Sede de Distrito	⊙
Sede de Concelho	•

7. Method for obtaining the spirit drink

Vinification

Grape marc spirits are produced in traditional boilers from the distillation of fresh, fermented grape marcs which have not been ensiled, with the 'heads' and 'tails' eliminated from distillation.

Keeping and distillation

The 'heads' are removed so as not to transmit alcohols of low molecular weight, such as methanol (consumption restricted by law) and other undesirable volatile components, such as acetic acid, to the spirits. As regards the 'tails' or stalks, these are removed to avoid the presence of distillation elements of greater molecular weight, such as certain substances responsible for herbal aromas, which reduce the product's organoleptic quality.

Ageing

In the Region, packaging in wooden casks has always been an excellent organoleptic complement for a wine spirit because it ages the aromas and softens the flavour, thereby contributing to its quality ageing process.

Checking and recording of ages is done by the Bairrada CVR (Regional Committee for Winegrowing)

8. Link with the geographical environment or origin

Details of the geographical area or origin relevant to the link

Bairrada is bounded to the north by the river Vouga and to the south by the river Mondego, to the east by the Bussaco and Caramulo mountain ranges, and to the west by the Atlantic. Consequently it comes under heavy maritime influence, reflected, generally speaking, in the qualities of freshness (acidity) displayed by its red grape marcs, which produce organoleptically well-balanced distillates which do not produce too much of an alcoholic sensation, even when the alcohol content is high.

With a Mediterranean-Atlantic climate of summers with warm days and cool nights, Bairrada, a land of grapes, vines and great wines, is a region of rolling, sunny, clay-covered hills, whose natural boundaries are the sands of the seashore and the Buçaco (Bussaco, the Bos Sacrum of the Romans) and Caramulo mountain ranges.

The region is formed of soils consisting of minerals from different geographical eras, with poor terrains predominating, varying from sandy to clay soils, as well as sandy loams.

Vines are mainly grown in clay and clay-limestone soils.

Specific characteristics of the spirit drink attributable to the geographical area

Data about the product

'Aguardente Bagaceira Bairrada' are - because of the production practices which lie at their source - aromatic, not just because they come from grape marcs which have not deteriorated and are therefore 'cleaner' from the chemical and organoleptic point of view, both because they successfully pass on the personality of the varieties from which they are distilled and the character of the region, which is greatly influenced by the soil and climate conditions, but also because of the human factor.

The characteristics of the grape marcs which can be used to make the grape marc spirit entitled to use the Bairrada PDO designation of origin owe their origin to the complexity of the natural and human factors of that region.

'Aguardente Bagaceira Bairrada' are usually low total and volatile acidity spirits, of low bitterness by virtue of their low methanol content and low content of substances which give

rise to herbal aromas, such as some higher alcohols. This comes about because they are made by distilling fresh, fermented marc (not ensiled).

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 red varieties suitable for grape marcs which can be used to make grape marc spirit entitled to use the Bairrada PDO designation of origin play a part in determining the quality-related characteristics, particularly the aroma and taste, of such wines and express the terroir of this region.

The region's wide range of native varieties have been preserved there. This diversity has contributed substantially to the uniqueness and typical character of the wines which can be used to make grape marc spirit entitled to use the Bairrada PDO designation of origin.

As regards the human factors, which come together in this linking of the territory to the product, they greatly influence the quality of the region's grape marc spirits, as it is a region which, a few decades ago, used to distil a significant proportion of the spirits sold in Portugal.

9. Supplement to the geographical indication

Grape marc spirit entitled to use the Bairrada designation of origin must be bottled in glass bottles with a capacity of between 100 ml and 2 000 ml, and of only the following nine named quantities:

100 ml; 200 ml; 350 ml; 500 ml; 700 ml; 1000 ml; 1500 ml; 1750 ml, and 2000 ml.

10. Special labelling rules

The labelling on Bairrada Grape Marc Spirit has to comply with the statutory rules and those laid down by the certifying body to which it is first submitted for approval.

The following information is compulsory

1. Name of Product
2. Denomination of Origin
3. Nominal volume
4. Actual Alcoholic Strength
5. Batch
6. Identification of Bottler/Preparer
7. Brand

8. Mention of any substances or products which cause allergies or intolerances

9. Product of Portugal

11. Body which checks compliance with the provisions of the product specification

Comissão Vitivinícola da Bairrada

Av. Engº Tavares da Silva

3780-203 Anadia