

## Technical file

### **Bayerischer Kräuterlikör – PGI-DE-01900 –**

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**Geographical indication to be registered    Bayerischer Kräuterlikör**

**Category of the spirit drink    Liqueurs**

### **Description of the spirit drink**

‘Bayerischer Kräuterlikör’ is made in Bavaria using many herbs and spices.

- Physical, chemical and/or organoleptic characteristics
  - = Alcoholic strength of the ready-to-drink spirit:    at least 30 % by volume
  - = Sugar content of the ready-to-drink spirit:    at least 220 g/l, expressed  
as invert sugar
  - = Clarity:    clear, filtered bright
  - = Colour:    medium to dark brown, or green
  - = Aroma:    depends on the herbs or spices used
  - = Taste: aromatic or spicy depending on the herbs used, balanced  
sweetness between sweet and bitter, i.e. semi-sweet.

The taste of gentian, spignel, tormentil or masterwort, peppermint, camomille flowers and melissa is predominant, sometimes combined with a sweetish taste of liquorice, cinnamon and cloves and occasionally a hint of honey.

- = Authorised ingredients: extracts (macerates, digestates or percolates) of herbs, roots, flowers, spices, fruits, seeds or barks obtained using ethyl alcohol of agricultural origin, sweetening products, caramelised sugar, where appropriate, to stabilise the colour and water for reduction to drinking strength.
- Specific characteristics (compared with spirit drinks of the same category)
  - = Minimum alcohol content of 30 % by volume, which is higher than that of liqueurs (15 % by volume).
  - = Minimum sugar content of 220 g/l, which is higher than that of liqueurs (100 g/l).
  - = The alcohol extracts (percolates, digestates or macerates) are produced using only agricultural ethyl alcohol which does not weaken the flavour and aroma of the herbs used.
  - = No dyes are used.
  - = Often matured in oak barrels.

## **Geographical area**

‘Bayerischer Kräuterlikör’ is produced in the geographical area of Bavaria.

The addition of water to reduce the high-percentage alcohol extracts to drinking strength, the bottling of the liqueur or its decanting into other suitable sale containers, and the labelling and packaging may also take place outside that area.

The herbs, spices and other raw materials which are used to make ‘Bayerischer Kräuterlikör’ and give the herbal liqueur its characteristic aroma and taste normally come from the geographical area. Herbs, spices and other raw materials not grown in Bavaria may also be added.

## **Method for obtaining the spirit drink**

The first step is to weigh, grind and mix selected herbs, roots, flowers, spices, fruits, seeds or barks (including gentian, angelica or valerian root, bitter orange peel, clove, caraway, coriander, aniseed, cinnamon or fennel) as described in the relevant recipe.

Ethyl alcohol of agricultural origin is then added to this herb mix to produce alcohol extracts either in a cold ('maceration') or hot ('digestion') procedure or by percolation. The agricultural ethyl alcohol used releases the typical aromatising substances of the herbs and spices and thus brings out its flavour.

The third step is to add the alcohol extracts to a mixture of water and alcohol. After a reaction/release time of several days, the extract formed is filtered. This process is sometimes repeated several times until a liqueur base ready for use is formed.

Sweetening products (liquid sugar, honey, etc.) are then stirred into the alcohol extracts.

The liqueur may then be stored or matured in suitable containers. Oak barrels are generally used.

After the maturation or storage stage, the production process is completed by carrying out the following steps:

- optional blending of different alcohol extracts which must also be produced in accordance with this specification,
- reduction of the high-percentage alcohol extracts to drinking strength using water,
- bottling or decanting into other suitable sale containers, and
- labelling and packaging.

## **Link with the geographical environment or origin**

- Details of the geographical area or origin relevant to the link

Bavaria is a region with both low and high mountain ranges (including the Alps, the Bavarian Forest, the Rhön), and therefore relatively large forest areas; it also has riverside landscapes along the Danube and other rivers. Certain herbs/plants with roots whose ingredients were used initially for medicinal purposes only, but later also as stimulants, have long grown abundantly both in the forests and along the riversides. Gentian, wormwood, melissa, aniseed, valerian and angelica root, caraway, lovage, juniper, woodruff and arnica, in particular, thrive in the Alps.

- Specific characteristics of the spirit drink attributable to the geographical area

An abundance of different herbs, roots and edible wild plants are produced in Bavaria's diverse natural landscape, with its forests and meadows rich in vegetation. In order to preserve such plants and to use their ingredients as elixirs, alcoholic extracts have been produced for centuries, forming an important basis for Bavarian herbal liqueur. Bavaria's large number of monasteries and castles played a large part in cultivating knowledge of how to handle herbs and other plants properly. Herbs were intensively collected but also planted and used to make spirits and other products, in the first place primarily for medicinal purposes. From the monasteries, which were the centres of knowledge of the region's abundance of herbs and of how those herbs should be used to make Bavarian herbal liqueur, the product's renown spread throughout Bavaria. A long tradition of making Bavarian herbal liqueur thus began. A large number of producers of herbal liqueurs, which for centuries have been made to traditional recipes and marketed well beyond Bavaria's borders, can now be found throughout the state. The herbs used are typical of the region and thrive there on account of the soil conditions and climate. Herbs grown outside Germany are sometimes also used, if necessary. As a result, the liqueur's identity has been significantly shaped and characterised by the geographical area.

The popularity of 'Bayerischer Kräuterlikör' among Bavarians and tourists is based on the high regard in which it is held by consumers as a typical Bavarian spirit drink and the fact that it is traditionally consumed as a digestif after hearty Bavarian meals.

A search for 'Bayerischer Kräuterlikör' through a common online search engine such as Google or Yahoo will produce a long list of products bearing the sales denomination 'Bayerischer Kräuterlikör'.

Moreover, the local press regularly reports on spirit drink producers and distilleries located in the Bavarian Forest, among other places, whose products include 'Bayerischer Kräuterlikör'.

In large part due to its reputation, 'Bayerischer Kräuterlikör' has enjoyed protection as a geographical indication of origin ever since the first regulation on spirit drinks was adopted (Regulation (EEC) No 1576/89).

### **European Union or national/regional provisions**

The production and marketing of 'Bayerischer Kräuterlikör' is subject both to specific provisions on spirits and general provisions on food in EU and federal law.

## **Applicant**

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- Federal Ministry of Food and Agriculture  
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## **Supplement to the geographical indication**

### **Specific labelling rules**

#### **(a) Basic rules on supplementing the geographical indication ‘Bayerischer Kräuterlikör’:**

Current EU law on spirits allows the name ‘Bayerischer Kräuterlikör’ to be supplemented to include exclusively

- the terms laid down in Sections (b) and (c), or
- terms other than those specified under (b) and (c) which can be shown to have been in common use on 20 February 2008.

#### **(b) Supplementing the name with other geographical indications:**

- Where ‘Bayerischer Kräuterlikör’ is also marketed under the name of a region or location in Bavaria (e.g. ‘Berchtesgadener Kräuterlikör’), the additional geographical indication may either be used alongside the commercial name ‘Bayerischer Kräuterlikör’ or supplement it, e.g. ‘Bayerischer Kräuterlikör aus Berchtesgaden’. An additional name of that type, designating a geographical unit smaller than Bavaria, may be used only where the liqueur is produced in that smaller geographical unit and the characteristic raw materials used, such as herbs, roots, flowers and spices, come from that more closely defined unit, provided that they grow there. Herbs and spices that do not grow in that more closely defined geographical area may also be sourced elsewhere.

#### **(c) Supplementing the name with non-geographical terms:**

- In order for details concerning maturation, ageing or storage to be added to the name 'Bayerischer Kräuterlikör', such products must be stored or matured for at least six months.
- Indications of age are subject to the following rules:
  - Products matured for six months may be labelled as 'mature'.
  - Products matured for at least one year may be labelled as 'old' (placed in conjugated form, 'alter', before the commercial name 'Bayerischer Kräuterlikör'). Any likelihood of confusion with a liqueur produced in Old Bavaria must be ruled out by clear spelling (e.g. Alter Bayerischer Kräuterlikör).
- In order for quality terms (e.g. 'fine', 'premium' or 'table') to be added to the name 'Bayerischer Kräuterlikör', such products must be of significantly higher quality than standard variants. Examples would be an alcohol content higher than the minimum, or maturation in containers made of oak wood or other (stone or earthenware) materials.
- Products produced entirely, i.e. macerated, digested or percolated, watered down to drinking strength and bottled, at a single plant may also be labelled with the additional words 'Produced and bottled at the distillery', for products produced at a distillery, or else 'Produced and bottled on site'.

## Scope

This technical file is considered to be the generally accepted position of the commercial operators concerned from the date of its publication on the website of the Federal Office for Agriculture and Food.