

Transmission of an established geographical indication of spirit drinks

Draft - Last save on 16/02/2017 14:00 by null

I. TECHNICAL FILE

1. Name and Type

a. Name(s) to be registered

Medronho do Algarve (pt)

b. Category

9. Fruit spirit

c. Applicant country(ies)

Portugal

d. Application language:

Portuguese

e. Geographical indication type:

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	APAGARBE, Associação de Produtores de Aguardente de Medronho do Barlavento Algarvio – Portugal
Legal status, size and composition (in the case of legal persons)	Association whose active members are natural or legal persons who produce Medronho do Algarve or grow arbutus trees on their farms
Nationality	Portugal
Address	Largo da Senhora do Pé da Cruz – Sede da Cooperativa 8550 Monchique
Country	Portugal
Phone	+351289870700
E-mail(s)	dspaa@dgadr.pt, drapalg@drapalg.mamaot.pt

b. Intermediary details

--

c.Interested parties details

--

d.Competent control authorities details

Competent control authority name	Directorate-General for Agriculture and Rural Development
Address	Av. Afonso Costa nº 3 1949-002 Lisboa
Country	Portugal
Phone	+351 218442200
E-mail(s)	dspaa@dgadr.pt

e.Control bodies details

Control body name	CVA- Comissão Vitivinícola do Algarve
Address	E.N. 125 – Bemparece 8400-429 Lagoa Algarve - Portugal
Country	Portugal
Phone	(+351) 282 341 393
E-mail(s)	cva@vinhosdoalgarve.pt

3.Description of the spirit drink

Title – Product name	Medronho do Algarve
Physical, chemical and/or organoleptic characteristics	ORGANOLEPTIC CHARACTERISTICS - CLEAR AND BRIGHT APPEARANCE; Colourless; Topaz/straw yellow to golden (in the case of spirit matured in wooden barrels); Delicious, fruity aroma of arbutus berry; Slight aroma of arbutus, wood and vanilla (in the case of spirit matured in wooden barrels) Persistent arbutus flavour, smooth, delicate and alcoholic Slight flavour of arbutus, wood and vanilla, smooth and soft (in the case of spirit matured in wooden barrels) Physical-chemical characteristics Min. alcoholic strength by vol. $\geq 42\%$ and $\leq 50\%$ vol, Dry extract < 20 g/hl p.a. Total acidity (in acetic acid) ≤ 60 g/hl p.a.* Volatile substances ≥ 200 g/hl p.a. Ethanal ≥ 5 and ≤ 40 g/hl p.a. Ethyl acetate ≤ 120 g/hl p.a. Methanol ≥ 500 and ≤ 900 g/hl p.a. 2-Butanol ≤ 2 g/hl p.a. 1-Propanol ≥ 10 and ≤ 40 g/hl p.a. Isobutanol ≥ 30 and ≤ 70 g/hl p.a. 1-Butanol ≤ 3 g/hl p.a. Isopentanol ≥ 80 and ≤ 185

	Total superior alcohols ≥ 130 e ≤ 300 g/hl p.a. Isobutanol / propanol ≥ 1.5 and ≤ 4 g/hl p.a. 1 – Hexanol <1 g/hl p.a. Cis – 3- hexen-1-ol <1.2 g/hl p.a. Octanoic acid (a) Decanoic acid (a) Copper < 2 mg/l a) Below quantification limit (0.2 mg/l) p.a. – pure alcohol
Specific characteristics (compared to spirit drinks of the same category)	Medronho do Algarve has residual content of alcohols in C6, aldehydes and octanoic and decanoic acids. This characteristic is one of the drink's distinguishing features. 1-hexanol and cis-3-hexen-1-ol are considered 'leaf alcohols' as they are associated with herbaceous aromas. The perception threshold of cis-3 hexen-1-ol is around 36 times less than that of 1-hexanol. Octanoic and decanoic acids, when detected, are below the quantification limit, i.e. less than 0.2 mg/l. Genuine Medronho do Algarve has methanol, total acidity and ethyl acetate values which are lower than those of common arbutus spirit. These characteristics give the drink its distinctive quality. The said characteristics impart a fruitier aroma and flavour to Medronho do Algarve, when compared to the more herbaceous aromas and flavours of other arbutus spirits.

4. Define geographical area

a. Description of the defined geographical area

Medronho do Algarve is produced in the following municipalities: Aljezur, Vila do Bispo, Monchique, Silves (parishes of S. Marcos da Serra, S. Bartolomeu de Messines and Silves), Lagos (parishes of Barão de S. João, Bensafim and Odiáxere), Portimão (parishes of Mexilhoeira and Portimão), Albufeira (parish of Paderne), Loulé (except the parishes of Quarteira and Almancil), Faro (parishes of Estoi and Sta Barbara), S. Brás de Alportel, Tavira (parishes of Cachopo, Sta Catarina da Fonte do Bispo, S. Maria and Conceição), Castro Marim (parishes of Azinhal and Odeleite) and Alcoutim (parishes of Vaqueiros and Martinlongo) and also the municipality of Odemira (parishes of S. Teotónio, Saboia and S. Clara- a-Velha), the municipality of Ourique (parish of Santana da Serra) and the municipality of Almodôvar (parishes of Gomes Aires, S. Clara-a-Nova, S. Barnabé, and S. Cruz do Almodôvar). The entire production cycle from obtaining the raw material and distillation to ageing takes place in the defined geographical area.
--

b. NUTS area

PT150	Algarve
-------	---------

5. Method for obtaining the spirit drink

Title – Type of method	Medronho do Algarve
Method	In the Medronho do Algarve production area the fruit ripens and is picked by hand in the traditional manner as of September. The harvest involves carefully selecting the fruit and discarding any unripe fruit, which would increase the content of ethanal or acetaldehyde, 1-hexanol, cis-3-hexen-1-ol, trans-3-hexen-1-ol and the acidity. The leaves and green peduncles are removed as they also contribute to an increase in ethanal and other herbaceous aromas. Overripe fruit and peduncles are also discarded as they contribute to an increase in methanol. This painstaking, careful and demanding work is done by hand, using techniques passed down from one generation to the next, and ensures that the chemical compounds which would adversely affect the quality of Medronho do Algarve are reduced to a minimum. At the beginning of the fermentation process the fruit must be ripe and whole, with no signs of fermentation. To start fermentation, water is added, depending on the moisture and Brix measurement. These indicators are checked empirically through a process of observation, tasting and selection which requires expertise, gained through acquired knowledge and experience. In order for fermentation to occur correctly and to ensure that contact with air is avoided, the fermenters have to be closed. An outlet exists to release the gas (CO₂) which forms during the process. This gas outlet may not allow air intake. The ideal temperature for the fruit fermentation process is around 18 °C. Under these conditions, the fermented mass can sit for around 60 days. Once the fermentation has finished, distillation must start immediately, in order for the final product to acquire its distinctive features. Traditionally, Medronho do Algarve is distilled from the end of January/early February. This process, which employs copper stills, is carried out slowly, carefully and with due care and attention. At this stage, hygiene and good maintenance of equipment and instruments is of vital importance. The techniques involved have been passed down and perfected over the generations and are essential to the quality of the product. The short distance between the places where the raw material is grown and harvested and the distilleries is a determining factor in the quality of the product. The artisanal nature of the entire process; from the careful selection of fruit during harvesting, the start of the fermentation process to the careful monitoring of distillation, also means that ageing must be closely and regularly monitored and this is only possible because of the

	short distances involved. The stills used must be kept at a constant temperature throughout the entire distillation process, avoiding any burning of the mass. During distillation, the first fraction of the spirit, commonly known as the head, is removed due to the excess of copper and ethyl acetate, as is the last, commonly known as the tail, as it has high values of total acidity and copper. The spirit is always distilled to less than 86 % vol. (traditional stills and steam stripping stills) to ensure that Medronho do Algarve has a fruity aroma and taste. When Medronho do Algarve is aged it is placed in lightly toasted oak or chestnut barrels. The location chosen for ageing must have controlled temperature and humidity. Barrels must be topped up periodically to compensate for losses, especially in the summer, due to evaporation through the pores of the wood. The time spent in new wood should not exceed six months. Barrels with medium or strong toasting should not be used as they hide the fruity taste and instead produce an aged distillate which does not reflect the origin of the drink, i.e. the arbutus berry. The same is true of prolonged periods of ageing in new barrels.
--	---

6.Link with the geographical environment of origin

Title – Product name	Medronho do Algarve
Details of the geographical area or origin relevant to the link	Medronho do Algarve is a traditional alcoholic drink from the Algarve. Distillation of fermented fruit in copper stills would probably have come to the Mediterranean Basin from Egypt in the 2nd and 3rd centuries. This technology would have been used by the Greeks and later spread by the Arabs in the south of the Iberian Peninsula in the 9th and 10th centuries. The artisanal still continues to be used in the Algarve and has the same characteristics of those used by the Arabs. The arbutus tree has been found in the Algarve mountains since before recorded history and has been present for so long that a type of ‘symbiosis’ has developed between the tree, the places where it grows and the people who live there. Over the ages, these people have studied and learnt how to take maximum advantage of the plant's characteristics so as to be able to make use of the entire plant. The arbutus tree is typical of the Mediterranean Basin and grows well at altitudes of 80-100 m to 600 m, in places protected from the sea wind and cold north winds. The natural habitat for this plant lies between 25° and 38° latitude north, 15° longitude west and 30° east of the Greenwich

	meridian. Optimum climatic conditions for development and fructification are those found in the Köppen Mediterranean climate (Cs), with some Atlantic influence, which is present in the defined geographical area. Long hours of sunshine are also vital for the crop to grow successfully. In the defined geographical area there are around 3 000 hours of sunshine per year, giving the fruit unique characteristics such as the exceptional accumulation of alcohols in the fruit. This feature assists the distillation process and is one of the determining factors in the fruitier aroma and taste of Medronho do Algarve, which is clearly different to the more herbaceous aroma and taste of other arbutus spirits. The arbutus tree thrives in the mountains of the Algarve and on the northern slopes of the Espinhaço de Cão, Monchique and Caldeirão mountains in the Lower Alentejo. The species grows and fruit develops well where the daily temperature is higher than 12.5 °C, average annual rainfall is greater than 500 mm and less than 1 400 mm, frost is less than 40 days a year and altitude is between 50 m and 700 m. These conditions prevail in the area of origin. The know-how with regard to the harvesting of the fruit, passed down through the generations, which ensures the absence of chemical compounds that would adversely affect the quality of the product, the assessment of conditions prior to the fermentation process through the observation, tasting and selection of the raw material and the moisture content, care with hygiene and maintenance of the equipment and instruments used are all of vital importance. The techniques involved have been passed down and perfected over the generations and are crucial to the quality of the product. The short distance between the places where the raw material is grown and harvested and the distilleries is a determining factor in the quality of the product. The artisanal nature of the entire process; from the careful selection of fruit during harvesting, the start of the fermentation process to the careful monitoring of distillation, also means that ageing must be closely and regularly monitored and this is only possible because of the short distances involved.
Specific characteristics of the spirit drink attributable to the geographical area	In the Medronho do Algarve production area the fruit ripens and is picked by hand in the traditional manner as of September. The harvest involves carefully selecting the fruit and discarding any unripe fruit, which would increase the content of ethanal or acetaldehyde, 1-hexanol, cis-3-hexen-1-ol, trans-3-hexen-1-ol and the acidity. The leaves and green peduncles are removed as they also contribute to an increase in ethanal and other herbaceous aromas. Overripe fruit and peduncles are also discarded as they contribute to an increase in methanol. This painstaking, careful and demanding work is done by

	hand, using techniques passed down from one generation to the next, and ensures the maximum reduction of chemical compounds which would adversely affect quality of Medronho do Algarve. At the beginning of the fermentation process the fruit must be ripe and whole, with no signs of fermentation. To start fermentation, water is added, depending on the moisture and Brix measurement. These indicators are checked empirically through a process of observation, tasting and selection which requires expertise, gained through acquired knowledge and experience. In order for fermentation to occur correctly and to ensure that contact with air is avoided, the fermenters have to be closed. An outlet exists to release the gas (CO₂) which forms during the process. This gas outlet may not allow air intake. The ideal temperature for the fruit fermentation process is around 18 °C. Under these conditions, the fermented mass can sit for around 60 days. Once the fermentation has finished, distillation must start immediately, for the final product to acquire its distinctive features. Traditionally, Medronho do Algarve is distilled from the end of January/early February. The distillation process, which employs copper stills, is carried out slowly, carefully and with due care and attention. At this stage, hygiene and good maintenance of equipment and instruments is of vital importance. The techniques involved have been passed down and perfected over the generations and are essential to the quality of the product. The short distance between the places where the raw material is grown and harvested and the distilleries is a determining factor in the quality of the product. The artisanal nature of the entire process; from the careful selection of fruit during harvesting, the start of the fermentation process to the careful monitoring of distillation, also means that ageing must be closely and regularly monitored and this is only possible because of the short distances involved. The stills used must ensure a constant temperature throughout the entire distillation process, avoiding any burning of the mass. During distillation, the first quantity of spirit, commonly known as the head, is removed due to the excess of copper and ethyl acetate, as is the last, commonly known as the tail, as it has high values of total acidity and copper. The spirit is distilled to less than 86% vol. (traditional stills) or more than 90 % vol. (steam stripping stills) [translator's note: on page 5 this has been amended to read ' The spirit is always distilled to less than 86 % vol. (traditional stills and steam stripping stills)' but it has not been amended here] to ensure that Medronho do Algarve has a fruity aroma and taste.
--	--

	When Medronho do Algarve is aged it is placed in lightly toasted oak or chestnut barrels. The location chosen for ageing must have controlled temperature and humidity. Barrels must be topped up periodically to compensate for losses, especially in the summer, due to evaporation through the pores of the wood. The time spent in new wood should not exceed six months. Barrels with medium or strong toasting should not be used as they hide the fruity taste and instead produce an aged distillate which does not reflect the origin of the drink, i.e. the arbutus berry. The same is true of prolonged periods of ageing in new barrels.
Causal link between the geographical area and the product	See previous points

7.Requirements in EU, national or regional

--

8.Supplement to the geographical indication

Supplement to the geographical indication	Medronho do Algarve
Definition, description or scope of the supplement	Medronho do Algarve

9.Specific labelling rules

Title	Medronho do Algarve
Description of the rule	Medronho do Algarve logo; Certification mark with the serial number and indication of the inspection body responsible for control and certification.

II.Other information

1.Supporting material

File name:	IGP.jpg
Description:	Logo
Document type	Logo

2. Link to the product specification

Link:	http://www.dgadr.mamaot.pt/images/docs/val/dop_igp_etg/Valor/Ficha__medronho_algarve.pdf
-------	---