

Transmission of an established geographical indication of spirit drinks

VINARS TÂRNAVE
EU No PGI-RO-02007
Transmitted on 23 January 2018
PGI

1. TECHNICAL FILE

1.1. Name and type

1.1.1. Name/Names

VINARS TÂRNAVE (ro)

1.1.2. Category

4. Wine spirit

1.1.3. Applicant country(ies)

Romania

1.1.4. Application language:

Romanian

1.1.5. Geographical indication type:

PGI - Protected Geographical Indication

1.2. Contact details

1.2.1. Applicant's name and title

Applicant's name and title	JIDVEI S.R.L. ALBA COUNTY BRANCH
Legal status, size and composition (in the case of legal persons)	S.R.L. (limited liability company), two shareholders: Claudiu Necşulescu and Textil Promotional S.R.L. Constanţa.
Nationality	Romanian

Address	Strada Gării, Nr. 45, Localitatea Jidvei, cod poștal 517385, județul Alba, România
Country	Romania
Phone	+40258 881 881
E-mail(s)	office.jidvei@jidvei.ro

1.2.2. Intermediary's details

1.2.3. Interested parties' details

1.2.4. Competent control authorities' details

Name of the competent control authority	Ministry of Agriculture and Rural Development
Address	B-dul Carol I, nr. 2-4, sector 3, cod postal 030163, oficiul postal 37, Bucharest
Country	Romania
Phone	+4-021-307-24-46
E-mail(s)	relatii publice@madr.ro, politici.indalim@madr.ro

1.2.5. Control bodies' details

1.3. Description of the spirit drink

Title - Product name	VINARS TÂRNAVE
Physical, chemical and/or organoleptic characteristics	Physico-chemical characteristics: - volatile substance content equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol; - having a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol. - The minimum alcoholic strength by volume of wine spirit shall be 37.5 %.

	- dry matter at 100°C Centigrade (g/l): 0.400 - higher alcohols (mg/100 ml A.A): maximum 300 - esters (mg/100 ml A.A): maximum 500 - aldehydes (mg/100 ml A.A): maximum 60 - total acidity (mg/100 ml A.A): maximum 350 - furfural (mg/100 ml A.A): maximum 2 Organoleptic characteristics: Appearance: crystal clear, no sediment or particles in suspension; Colour: light golden-yellow with amber hues; Nose: complex, with pleasant hints of vanilla, with a typical bouquet acquired during ageing in oak barrels (Jidvei), rich in volatile compounds specific to the distillate. Taste: fine, harmonious and typical of aged distillates.
Specific characteristics (compared to spirit drinks of the same category)	Specific characteristics: compared with spirit drinks of the same category Compared to similar spirit drinks, Vinars Târnave is finer and more unctuous, with an aromatic composition well balanced between alcohols, esters, aldehydes and maturation in oak barrels. The wine, the raw material, is produced only in the vineyards of Jidvei. Floral and fruity flavours specific to the Fetească regală and Riesling varieties predominate in the young distillate.

1.4. Define geographical area

1.4.1. Description of the defined geographical area

The Târnave vineyard is located in the hydrographic basin of two rivers, the Târnava Mică and Târnava Mare, in Alba County, Romania and is formed of five wine-growing centres: Blaj, Jidvei, Mediaş, Târnăveni and Zagăr. The vinars is produced only in the Jidvei wine-growing centre and comprises the following localities: Jidvei, Şona, Cetatea de Baltă, Sânmiclăuş, Bălcaciu, Sântămărie, Tătărlăua, Crăciunelu de Sus, Tăuni and Făget.

1.4.2. NUTS area

RO121	Alba County
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1.5. Method for obtaining the spirit drink

Title – Type of method	Distillation and redistillation, depending on the raw material (wine)
Method	The name Vinars Târnave is used for wine spirit obtained exclusively by distilling wine or redistilling wine distillate up to 86 % vol., made from grapes harvested from the Jidvei wine-growing centre (Fetească regală and Riesling) situated in the demarcated area. Grapes are harvested at full maturity, starting in September, at a sugar concentration of between 145 and 200 g/l, combined with a high acidity of between 5 and 7 g/l H₂SO₄. After harvesting, the grapes are transported to the Winemaking Centre as soon as possible (within not more than one hour) to prevent oxidation and destruction of the aroma compounds. The next step is destemming (stems are removed), while avoiding breakage of seeds, and then crushing. The marc is pressed immediately after destemming or after a short period of maceration (up to eight hours). The must obtained undergoes a brief decantation for about eight hours, and then is poured into fermentation tanks. Alcoholic fermentation takes place in stainless steel tanks fitted with fermentation

	temperature control systems. Following completion of the slow fermentation phase, the tanks are filled up and the wine is ‘protected’ with no more than 15 mg/l SO₂. Until distillation, the wine is kept on the lees at temperatures below 15°C. The wine used as raw material for distilling must have the following features: <table><tr><th>Parameters</th><th>Unit</th><th>of measurement</th><th>Value</th></tr><tr><td>Alcoholic strength</td><td>% vol.</td><td></td><td>8.5 - 12</td></tr><tr><td>Total acidity (min.)</td><td>G/l</td><td>C₄H₆O₆</td><td>6.5</td></tr><tr><td>Volatile acidity (max.)</td><td>g/l</td><td></td><td></td></tr><tr><td>CH₃COOH</td><td>1</td><td></td><td></td></tr><tr><td>Free sulphurous anhydride (max.)</td><td>mg/l</td><td>65</td><td></td></tr><tr><td>Reducing sugar (max.)</td><td>g/l</td><td></td><td></td></tr><tr><td>3</td><td></td><td></td><td></td></tr></table> Distillation should take place as soon as possible, but not later than 15 June the following year. Wines are distilled to obtain high quality distillate with a specific taste and aroma. The distillate with an alcoholic strength of 30 to 64 % by volume is redistilled, a very delicate operation the success of which depends on the distiller’s craftsmanship. The head (the first parts of the distillate) contains 84 to 96 % alcohol by volume and is discarded. It accounts for 0.6 to 1.8 % of the volume of the first distillate. The head has a milky appearance and unpleasant smell. The distillate proper (the heart) has the best quality, with an alcoholic strength of 70 to 86 % by volume, and is subsequently aged in oak barrels. Târnavă wine spirit is not	Parameters	Unit	of measurement	Value	Alcoholic strength	% vol.		8.5 - 12	Total acidity (min.)	G/l	C ₄ H ₆ O ₆	6.5	Volatile acidity (max.)	g/l			CH ₃ COOH	1			Free sulphurous anhydride (max.)	mg/l	65		Reducing sugar (max.)	g/l			3			
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	flavoured. Caramel is used to adjust the colour. There is no addition of alcohol, as defined in Annex I(5) to Regulation (EC) No 110/2008, diluted or not. Maturation or ageing The wine distillate is tested for its organoleptic and analytic properties and is diluted to 60 to 65 % alcohol by volume using demineralised water. Ageing (maturation) takes place in oak barrels with a capacity of not more than 600 litres at temperatures below 18°C and 75 to 92 % relative humidity. At the end of the maturation process, the wine distillate is tested for its organoleptic and analytic properties. Conditioning the wine spirit The alcoholic strength is adjusted according to the type of wine spirit to be obtained, by dilution with demineralised water. Caramel is used only to rectify the colour. The vinars is conditioned in stainless steel tanks, one to six months before bottling, for mixing and stabilisation. For decades, Vinars Târnavă has been bottled only at Târnavă vineyard and only in the municipality of Jidvei. Bottling takes place only at source in order to preserve the aroma, specific bouquet and authenticity of Vinars Târnavă.
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1.6. Link with the geographical environment of origin

Title - Product name	VINARS TÂRNAVE
Details of the geographical area or origin relevant to the link	Details of the geographical area or origin relevant to the link: The climate and soil of the region account for the quality of the wines (the

	raw material) used for distillation. The natural conditions encountered in the defined geographical area are among the most favourable for vine cultivation, as the area is in wine-growing zone B. The climate represents an essential ecological element in the formation and development of the Târnavă vineyard. The climate is temperate continental with sufficiently warm summers, harsh and damp winters, and long and mostly clear autumns with masses of air coming from the west, while the Carpathian mountain range protects the region from the cold air currents from the north-east and east. Air temperature is the main factor limiting vine cultivation, triggering the stages of grape growth and partly determining the quantity and quality of production. Specific to the area is the occurrence of foggy days in late summer, which continue for almost a third of the autumn (September and October), resulting in the slow maturation of the grapes and the retention of aromas and of constantly high acidity levels, which favourably influence the quality of the wines obtained. Furthermore, during the grape ripening period, average daytime temperatures are around 22°C and average night-time temperatures around 12°C. These two factors result in a constant increase in the sugar content of the grapes, and acidity is reduced, remaining constant (or almost constant at a slightly higher level) (approximately 8-9 g/l tartaric acid). This environment in which grape oxidation is reduced favours a constant increase in the quality of the free and bound aromas, which are at high levels at the end of the ripening period. The terrain is fragmented, and the landscape is typically hilly. The vineyards are usually on the southern,
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	south-eastern or south-western slopes, and in the valleys between hills, where there is heat and light, providing shelter for the vines against winds and the mists of autumn and of late spring. The Târnave vineyard has a wide variety of soil types and subtypes: brown eumesobasic, brown alluvial clay, carbonate regosol, colluvium and anthropic soils. Carbonate colluvium soils are present at the base of the slopes and in micro-valleys. Vertisols are also widespread, while psamosoils are very limited. Precipitation is between 500 and 700 mm, of which at least 250 to 300 mm falls in the growing period (Sighișoara 635, Mediaș 626 and Târnăveni 599 mm) with the peak in May to July/August (favourable for the vegetation phenophases) and steady minimum levels in the autumn (good for ripening and for accumulation of sugar and aromas). The geographic specifics along with the hilly landscape give the region biological and pedoclimatic advantages favourable for vine cultivation. The grape variety predominantly used as raw material is Fetească regală.
Specific characteristics of the spirit drink attributable to the geographical area	The Târnave vineyard is located on the high plateau of the Târnavă Mică and Târnavă Mare rivers, and is in wine-growing zone B. The climate conditions during the grape ripening period (detailed in the section on the link with the geographical environment) make for a significant accumulation of aromas associated with large quantities of acids, which confer a high quality on the wine (raw material). The quality of the wine, grape varieties and yield form the foundation for obtaining quality distillates.

Causal link between the geographical area and the product	Vinars Târnavă (Jidvei) is dependent on the grape varieties, climate conditions during the grape ripening period (which are present only in this area), the structure and composition of the wine, the grape varieties used, the composition and nature of the oak, the parameters applied during ageing (temperature and humidity), and the method of distillation (the skills of the distiller). The high level of acids (which varies between 7.5 and 10.7 g/l of tartaric acid) allows the wine to be naturally preserved during the winter months. This is an important parameter during distillation and makes for high concentrations of aromas. Fetească regală is an indigenous grape variety, which originated outside the Târnavă vineyard. Prior to the emergence of phylloxera, the variety was named Fetească de Ardeal and is a natural cross of the Grasă and Fetească albă varieties. Grafting was carried out for the first time in the Târnavă vineyard and gave rise to the variety named Fetească regală. The raw material used to make the wooden barrels comes from the forests in the municipality of Jidvei. For over 300 years, the barrels used for maturing the wine distillate have been made by local people using wood from the same forests. The trees are selected and felled. The oak staves are dried for 40 months in rooms protected from sunlight. Once the barrels have been constructed, the wood is subjected to wood-fired roasting. The origin of the wood and the methods of drying, construction and roasting are factors that subsequently give the wine distillate colour, volume, an aroma with pleasant hints of vanilla, smoothness and rich aromas formed during esterification and etherification.
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1.7. Requirements under EU, national or regional legislation

Title	List of protected geographical indications recognised in Romania for spirit drinks.
Legal reference	ORDER No 147 of 8 March 2005 approving the list of protected geographical indications recognised in Romania for spirit drinks ORDER No 368 of 13 June 2008 approving the rules on the definition, description, presentation and labelling of traditional Romanian drinks.
Description of the requirement(s)	Description of the requirement(s): ‘Vinars’ is a traditional Romanian spirit drink produced exclusively by the distillation at a maximum of 86 % vol. of wine or fortified wine or by the redistillation of a wine distillate at a maximum of 86 % vol.: a) distillation takes place in distillation facilities at an alcoholic strength of not more than 86 % by volume, so that the distillation product has the flavour and taste specific to the wine concerned; b) it has a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol, c) with a maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol; d) the use of sweetening products, as defined in Article 2 point 2, is prohibited in the production of vinars; e) the use of caramel, as defined in Article 2 point 3, is allowed in the production of vinars only to adjust the colour; f) the use of flavouring substances, colorants, ethyl alcohol of agricultural

	origin or other distillates of agricultural origin, as defined in Article 2 points 4, 7, 11 and 12 is prohibited in the production of vinars; g) blending (coupage), as defined in Article 2 point 17, is allowed; h) the minimum alcoholic strength for consumption sale is 37.5 % vol.; i) it is allowed to indicate the ageing period on the label, as follows and in a manner dependent on the period concerned: - V, 'Vinars' obtained from distillates aged for at least one year; - VS, 'Vinars Superior' obtained from distillates aged for at least three years; - VSOP, 'Very Superior Old Pale', obtained from distillates aged for at least five years; - XO, 'Extra Old', obtained from distillates aged for at least seven years.
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1.8. Supplement to the geographical indication

Supplement to the geographical indication	Supplement to the geographical indication
Definition, description or scope of the supplement	The climatic conditions influence the specific characteristics of the raw material, namely of the vine cultivated in the defined geographical area, Feteasca regală, which originated outside the Târnave vineyard (and is a natural cross of the Grasă and Fetească albă varieties). The raw material used for maturing the Vinars Târnave has the same distinct qualities (in terms of colour, aroma, etc.) because the maturing barrels are

	made of oak selected from the geographical area.
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1.9. Specific labelling rules

Title	Specific labelling rules - VINARS TÂRNAVE
Description of the rule	Vinars Târnavă is bottled in 700 ml bottles. The bottles are colourless, slightly conical and bear a specific marking, which distinguishes them from any other bottles marketed in Romania. Labels are affixed on the front of the bottles to display product information, capacity and alcoholic strength, and back labels are also affixed displaying information on the ageing period in wooden barrels and on the wine distillate obtained. - Depending on the ageing (maturation) period, different categories of Vinars Târnavă (Jidvei) are obtained: - V, 'Vinars' obtained from distillates aged for at least one year; - VS, 'Vinars Superior' obtained from distillates aged for at least three years; - VSOP, 'Very Superior Old Pale' obtained from distillates aged for at least five years; - XO, 'Extra Old' obtained from distillates aged for at least seven years.

2. OTHER INFORMATION

2.1. Supporting material

File name:	Reply DG AGRI - Ares (2017) 112556.pdf
Description:	Reply to letter DG AGRI - Ares (2017) 112556 - VINARS TÂRNAVE
Document type	Other

File name:	Reply DG AGRI - Ares (2017) 5649337 - VINARS TARNAVE - PGI-RO-02007.pdf
Description:	Reply DG AGRI -Ares (2017)5649337 -VINARS TARNAVE -PGI -RO -02007
Document type	Other

File name:	HARTĂ - aria geografică -VINARS TÂRNAVE.docx
Description:	map of the geographical area - VINARS TÂRNAVE
Document type	Maps of the defined area

2.2. Link to the product specification

Link:	http://www.madr.ro/docs/ind-alimentara/2017/dosar-tehnic-vinars-Tarnave-2017.pdf
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