

Transmission of an established geographical indication of spirit drinks

Vinars Murfatlar
EU No: PGI-RO-02000
Submitted on 23-08-2018
PGI

1. TECHNICAL FILE

1.1. Name and Type

1.1.1. Name(s)

Vinars Murfatlar (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 name and title

Applicant name and title	Asociația Producătorilor și Comercianților de Vinuri cu Denumire de Origine Murfatlar.
Legal status, size and composition (in the case of legal persons)	
Nationality	Romania

Address	Strada Murfatlar, nr. 1, etaj 1, camera 11, localitatea Murfatlar, județul Constanța, cod 905100, Romania
Country	Romania
Phone	+40241 706 850
E-mail(s)	Veronica.Lohan@murfatlar.com

1.2.2. Intermediary 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, Bucuresti Country: Romania
Country	Romania
Phone	+4-021-307-24-46
E-mail(s)	relatii publice@madr.ro

1.2.5. Control bodies details

1.3. Description of the spirit drink

Title - Product name	VINARS MURFATLAR
Physical, chemical and/or organoleptic characteristics	Description of the wine spirit: a) Physical and chemical characteristics: Vinars Murfatlar has the following composition characteristics: - minimum alcoholic strength of 37.5% by volume; - volatile substance content equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol;

	- maximum methanol content of 200 grams per hectolitre of 100% vol. alcohol; - not containing added spirit. b) Organoleptic characteristics: Depending on the maturing period in oak barrels, Vinars Murfatlar has the following organoleptic characteristics: Appearance: clear liquid, crystalline shine; Colour: golden, or dark golden yellow, or amber-coloured with olive-green highlights, according to the evolution of colours during maturation in oak barrels; Aroma: elegant, specific to ageing in oak barrels, complex due to the combination of fruity aromas with notes of vanilla, coffee and chocolate resulting from maturation in wooden barrels; Aroma: ripe fruit, figs, raisins Flavour: refined, elegant, velvety, harmonious, with woody notes, persistent.
Specific characteristics (compared to spirit drinks of the same category)	Specific characteristics (compared to spirit drinks of the same category) The specific characteristics of Murfatlar wine spirit originate from the quality and typical characteristics of the grapes grown in the area in question; Due to the area's climate and limestone soil, the grapes, and hence the wine and the wine distillate, are refined, with velvety hints, and unctuous. The natural conditions in this area are amongst the most favourable for wine-

	growing and for producing high-quality wines with characteristics typical of the area. The bouquet of Murfatlar wine spirit contains a whole complex of flavours due principally to the grapes (floral, fruity aromas) and to maturation in wooden barrels (aromas of wood, coffee, tobacco, chocolate, etc.). The Murfatlar wine spirit is characterised by a round, balanced and robust taste.
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1.4. Define geographical area

1.4.1. Description of the defined geographical area

The demarcated area for the cultivation of the grapes which are the starting material for the wine which is distilled and used to make Murfatlar wine spirit contains the following municipalities of Constanța County, Romania:

- Murfatlar Town - Murfatlar, Siminoc villages;
- Valu lui Traian municipality - Valu lui Traian village;
- Poarta Albă municipality - Poarta Albă and Nazarcea villages;
- Ovidiu Town - Ovidiu municipality, Poiana village;
- Ciocârlia municipality - Ciocârlia village;
- Medgidia Town - Medgidia, Remus Opreanu, Valea Dacilor municipalities;
- Castelu Municipality - Castelu, Cuza Vodă and Nisipari villages;
- Siliștea municipality - Siliștea village;
- Tortoman municipality - Tortoman village;
- Peștera municipality - Peștera and Ivrinezu Mic villages;
- Mircea Vodă municipality - Mircea Voda, Satu Nou, Țibrinu, Saligny, Stefan cel Mare, Ghergina villages;
- Cernavodă Town - Cernavodă municipality;
- Seimeni municipality - Seimeni and Seimenii Mici villages;
- Rasova municipality - Rasova and Cochirleni villages.

The demarcated area in which wines with the Murfatlar controlled designation of origin - which are the starting material for the wine distillate used to make Murfatlar wine spirit - are obtained only includes the locations within the Murfatlar wine-growing area, described above.

The technological process of distilling the wine which is the starting material for Murfatlar wine spirit may take place in other wine-growing areas/regions.

The technological process of ageing/maturing of the wine distillate and the preparation and conditioning of the Murfatlar wine spirit must take place only in the DOC Murfatlar demarcated area indicated above.

The technological process of bottling Murfatlar spirit wine takes place in the DOC Murfatlar area and in other areas provided that the requirements of the present specifications are met.

1.4.2. NUTS area

RO223	Constanța
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1.5. Method for obtaining the spirit drink

Title – Type of method	Distillation of wine or fortified wine up to 86% vol. or redistillation of a wine distillate up to 86% vol.
Method	Type of method: ‘Murfatlar wine spirit’ is produced exclusively by the distillation at not more than 86 % vol. of DOC Murfatlar wine or fortified wine or by the redistillation of DOC Murfatlar wine distillate at not more than 86% vol. The technological process of obtaining the wine only takes place in the demarcated area of Murfatlar from DOC Murfatlar grapes. To obtain the wine distillate, the following grape varieties may be used to obtain the wine used as starting material: - White varieties: Chardonnay, Pinot Gris, Ottonel, Sauvignon, varietal Riesling (Italian Riesling, Rhine Riesling), Fetească Regală, Fetească

	Albă, Tămâioasă Românească, Crâmpoșie, Columna, white blend (resulting from mixing different varieties mentioned above); - Red varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Fetească Neagră, red blend, Syrah, Burgund mare, rosé blend (resulting from mixing different varieties mentioned above). The DOC Murfatlar grapes intended for the production of the wine used as starting material for wine distillate (main component of Vinars Murfatlar) shall be healthy, harvested at full maturity. The DOC Murfatlar wine used as starting material for wine distillates has a direct influence on their chemical composition, their nose and taste characteristics and ultimately the quality of the Murfatlar wine spirit. . Concerning the main characteristics to be met by the wines used as starting material for wine distillate: • relatively low alcoholic strength; • high total acidity; • low volatile acidity content; • low sugar content (preferably dry wines); • young wines, healthy and without defects. Producing wines with the aforementioned features and characteristics requires a series of natural factors and a very strict technique. Excellent results are obtained when grape plantations are located in limestone soils, which are found in the Murfatlar demarcated area. The entire wine-making process for producing DOC Murfatlar wines, the
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	starting material for the wine distillates which in turn are the starting material for Murfatlar spirit wine, takes place in the demarcated area of Murfatlar. a) Obtaining the wine distillate – starting material for wine spirit The distillation of DOC Murfatlar wine is performed in distillation facilities up to an alcoholic strength of maximum 86% by volume, so that the distillation product keeps the flavour and taste specific to the DOC Murfatlar wine distilled. The technological process of distilling DOC Murfatlar wine to obtain the wine distillate – the starting material for the ‘Murfatlar’ wine spirit – may take place outside of the geographical area. The ‘raw’ wine distillate shall be a liquid that is clear, colourless or not more intense than light yellow, with the specific taste and nose of the volatile substances of the wine distilled, pleasantly alcoholic. To obtain vinars, the raw wine distillates are subjected to a long ageing process (1, 3, 5, 7 years) in oak barrels of 500-550 litres, where deep physical, chemical and biochemical changes take place, which enrich the chemical composition and ennoble the organoleptic characteristics of the distillates. b) Ageing of the wine distillate Depending on the organoleptic characteristics, the composition of the wine distillate, but mainly the ageing period, which ensures the natural qualitative development of the organoleptic characteristics, and which must be a minimum of one year, Murfatlar wine spirit may be classified according to the following quality categories, with the corresponding
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	traditional terms for each category. The categories must be indicated on the labelling of the final product, as follows: • V, ‘vinars’ obtained from wine distillates aged for at least one year • VS ‘vinars superior’ obtained from wine distillates aged for at least three years; • VSOP ‘Very Superior Old Pale’, obtained from wine distillates aged for at least five years; • XO ‘Extra Old’, obtained from wine distillates aged for at least seven years. The organoleptic characteristics which develop after ageing are also influenced by two natural factors: the sea air, which is only found in the demarcated area of Murfatlar, an area close to the Black Sea and crossed by the Danube – Black Sea Canal, and the temperature pattern, with higher temperatures throughout the year compared with other Romanian vineyards. The air and the temperature of the vineyard thus influence the maturation, which occurs more quickly, intensifying the physical-chemical and biological processes which ennoble the aromatic characteristics of ripe fruit, figs and raisins, and define the colours of the wine spirit, the velvety texture and the impregnation of woody notes. Under the influence of the oxygen that penetrates the pores of the barrel slats, constant processes of oxidation reduction take place which lead to the gradual maturation of the wine distillate and the development of sensory properties through the polymerisation of substances extracted from wood and the oxidation of higher alcohols, thus increasing the aldehydes and volatile acids (aromas of wood, chocolate,
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	tobacco, coffee). The label shall also contain star-shaped graphic elements (1 star, 3 stars, 5 stars, 7 stars). c) Obtaining Murfatlar wine spirit Before its release for consumption as wine spirit, the aged wine distillate is subject to a complex technology (for balancing – homogenisation) adjusting the alcoholic strength and the organoleptic characteristics and stabilising the physical and chemical composition. Alcoholic strength adjustment implies dilution of the aged wine distillate up to a minimum alcoholic strength of 37.5% by volume. Dilution shall be performed using softened or demineralised water. As a traditional method for producing ‘Murfatlar’ wine spirit, which is a traditional Romanian drink, its colour can be corrected using caramel, and in order to improve the organoleptic characteristics, natural carob extract is used. The natural carob extract is produced in the Murfatlar area using for extraction the same wine distillate used to prepare the ‘Murfatlar’ wine spirit. The use of natural carob extract in the production of wine spirit is a tradition of the area, defining its organoleptic characteristics, making it velvety, unctuous, bittersweet, tannic. The Vinars Murfatlar final product is obtained after mixing the aged wine distillate with softened/demineralised water, caramel and natural carob extract. With a view to physical and chemical stabilisation of the wine spirit, various filtrations and a continuous-flow refrigeration may be performed in order to prevent it from darkening.
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	Murfatlar wine spirit shall be bottled in glass bottles having the following contents (ml): 100, 200, 350, 500, 700, 1000, 1500, 1750 and 2000, pursuant to Decision No 530/2001 of the Romanian Government, republished. Bottling may take place both within the demarcated area and outside it. Where bottled outside the demarcated area, Murfatlar wine spirit shall be transported in food tanks compliant with the tax legislation in force and the present specifications.
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1.6. Link with the geographical environment of origin

Title - Product name	VINARS MURFATLAR
Details of the geographical area or origin relevant to the link	Details of the geographical area or origin relevant to the link: Many amphora discovered in the area of Scythia Minor, the ancient name of Dobrogea, attest to the fact that, since Roman antiquity, Dobrogea was a hub of the wine trade, a situation which continued into the period of Genovese colonisation. Wine produced there was one of the products traded between the native population and the Greek settlements on the Black Sea coast. Wine making has existed in Romania for nearly 6 000 years. According to legend, Dionysus, the god of wine himself, was born in these wonderful lands belonging to ancient Thrace. After Dacia was conquered by the Romans in AD 106, on the coins minted by the conquerors the new province was represented by a woman being offered grapes by her two children. Written evidence of Murfatlar's wine-making tradition was also left by the renowned Latin poet Publius Ovidius Naso, who lived in exile in Tomis, on

	the Black Sea coast, from 9 to 17 AD, having been exiled by the Roman Emperor Augustus. The Murfatlar wine-growing area dates from the beginning of the 20th century (1907), when the first plantations using grafted Western European varieties were established: Chardonnay, Pinot Gris and Pinot Noir, an initiative of two Romanian winegrowers, Gheorghe Nicoleanu and Vasile Brezeanu. Thanks to the devotion of the people who ‘blessed’ those places, it was possible to transform an arid area, with uneven terrain, passed only by an access road for caravans of merchants, linking the port of Constanța with the other large towns of the Romanian provinces, into one of the ‘jewels’ of Dobrogea, of the country and even of the whole world, known as the Podgoria Murfatlar (Murfatlar wine-growing area). The name Murfatlar – ‘of Murfat’ or ‘generous man’ (muruvet) - originates from Turkish. Over time, that name became ‘Murfat’, then Murfatlar, i.e. descendent of Murfat, as found in the work ‘Murfatlar - legend and reality’ by Fichret Mujdaba. The Murfatlar wine-growing area is considered to be one of the oldest in Europe. Thanks to the wine of the Murfatlar wine-growing area, the Dobrogea region is known throughout the country and in countries worldwide. The cultivation of vines has been the fundamental occupation of the inhabitants of this area since ancient times, and the people of Murfatlar are aware and proud of the fact that they are continuing a long tradition. For the Murfatlar area, wine growing and wine
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	production have, over time, become a way of life, and its people know the profession very well and cherish it as a legacy to be handed down from father to son. The quality of Murfatlar wine spirit is ensured firstly by the grapes, and hence the wine produced in the Murfatlar area which is the starting material for obtaining the wine distillate. From a meteorological point of view, the area benefits from a high quantity of solar radiation, rich heliothermal resources, while the average quantity of precipitations is the lowest in the country. The soil, mainly consisting of conchiferous limestone, rich in calcium carbonate, is a significant factor determining the quality of the wines and ensures a balance between the total acidity and ethyl alcohol content. The climate is continental, with torrid and droughty summers, moderate winters, early springs and late autumns, ideal for grape maturation and over-maturation. The heliothermal potential is among the highest in Romania, expressed by solar radiation of 130 kcal/cm², sunshine of 2220-2300 hours, positive temperatures of 4200°C/year. The geological substrate present in the Murfatlar demarcated area consists of loess and loessial sediments that cover the Mesozoic and Tertiary limestone and limy sandstones of South Dobrogea platform, and from alluvial-colluvial materials.
Specific characteristics of the spirit drink attributable to the geographical area	Specific characteristics of the spirit drink attributable to the geographical area The flavour and the subtleness of the wine distillates and of the wine spirit are two characteristics that determine the quality and that are subject to the

	floral, fruity flavours, the low tannins and high acidity of the grapes. All of these nose and composition factors which are typical of the area make the wine spirit harmonious in terms of flavour and nose.
Causal link between the geographical area and the product	Causal link between the geographical area and the product The final characteristics of ‘Murfatlar’ wine spirit are linked to the grape varieties, which, in the Murfatlar area, enjoy a high quantity of solar radiation, some of the richest heliothermal resources in the country and low levels of precipitation. These factors improve the maturation of the grapes and a wine distillate is obtained which is high in volatile substances. The sea has a favourable influence in this area, particularly in the autumn, acting as a thermal regulator. Cernavoda is influenced by the Danube, particularly in the case of plantations close to it. The soil, rich in calcium carbonate, is a significant factor in determining the quality, uniqueness and typical characteristics of DOC Murfatlar wines, which are passed on to the final product: ‘Vinars Murfatlar’.

1.7. Requirements under EU, national or regional legislation

Title	List of geographical indications for spirit drinks protected and recognised in Romania.
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 Romanian traditional spirit

	drink produced exclusively by the distillation at less than 86% vol. of wine or fortified wine or by the redistillation of a wine distillate at less than 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 should have the flavour and taste specific to the wine concerned; b) having 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, in the production of ‘vinars’ is prohibited; e) the use of flavouring preparations, as defined in Article 2 point 5, in the production of ‘vinars’ is permitted only to improve the quality of the taste, colour and nose; only natural extracts from fruit and plants may be used; f) the use of flavouring substances, colorants, ethyl alcohol of agricultural origin as defined in Article 2 points 4, 7, 11 and 12 in the production of ‘vinars’ is prohibited; g) blending (coupage), as defined in Article 2 point 17, is allowed; h) minimum alcoholic strength for consumption sale is 37.5% vol.; i) depending on the ageing period, it is allowed to indicate it on the label as follows: - V, ‘vinars’ obtained from distillates aged for at least one year; - VS, ‘vinars superior’ obtained from
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	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

1.9. Specific labelling rules

2. OTHER INFORMATION

2.1. Auxiliary materials

File name:	Reply DG AGRI - Ares (2017) 4848156 - VINARS MURFATLAR PGI-RO-02000.pdf
Description:	
Document type	Other Document

File name:	Reply DG AGRI - Ares (2018) 3895912 - VINARS MURFATLAR - PGI-RO-02000.pdf
Description:	Reply DG AGRI - Ares (2018) 3895912 - VINARS MURFATLAR - PGI-RO-02000
Document type	Other Document

2.2. Link to the product specification

Link:	http://www.madr.ro/docs/ind-alimentara/Dosar-tehnic-vinars-cu-indicatie-geografica-Murfatlar.pdf
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