

Transmission of an established geographical indication of spirit drinks

Vinars Vaslui
EU No: PGI-RO-02012
Submitted on 25 July 2018
PGI

1. TECHNICAL FILE

1.1. Name and Type

1.1.1. Name(s)

Vinars Vaslui (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	VINCON VRANCEA S.A.
Legal status, size and composition (in the case of legal persons)	S.A. (joint stock company)
Nationality	Romania

Address	12 Avantului St., Focșani, 620075, Vrancea County - Romania
Country	Romania
Phone	+40745101131
E-mail(s)	corina.nedelcu@vinconromania.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	2-4 Carol I Blvd., 3 rd District, postcode 030163, post office 37, Bucharest
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 VASLUI
Physical, chemical and/or organoleptic characteristics	Physical, chemical and/or organoleptic characteristics A. Physical and chemical characteristics: - maximum alcoholic strength of wine or fortified wine distillates or of distillates produced through the redistillation of wine – 86 % vol. - minimum acquired alcoholic strength on the date of release of the product for consumption – 37.5 % vol., - volatile substance content equal to or

	exceeding 125 grams per hectolitre of pure alcohol (100 % vol. alcohol); - maximum methanol content of 200 grams per hectolitre of pure alcohol (100 % vol. alcohol); B. Organoleptic characteristics: a) Visual inspection: the vinars must be clear and must contain no suspended particles; its colour must be specific to the ageing and maturation period. b) Direct and retro-nasal olfactory assessment: the vinars must have a complex and fruity aroma of raisins, carob and figs, complemented by condiment notes such as: vanilla, cinnamon, cloves and nutmeg, with hints of coffee, chocolate, tobacco and leather. The range of aromas is not limited to those mentioned above, as they may differ depending on the wine varieties used as raw material, on the distillation method and, last but not least, on the wine distillates used to make the product. There must be no defects of taste or smell in respect of the product. The proportions of the aromas and colour intensity of the product depend on the recipe used, the ageing and maturation period, the quality of the containers used for maturation and ageing and, last but not least, on the individuality of each product. c) Gustatory sensation: intense, persistent, savoury, velvety, full-bodied, extractive, unctuous, rancho. - absence of added spirit from sources other than wine; - absence of added flavourings – except for fruit and/or plant macerates. The physical and chemical parameters not listed above must observe the limits
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	described in the relevant Community legislation in force.
Specific characteristics (compared to spirit drinks of the same category)	Specific characteristics (compared to spirit drinks of the same category) The specific characteristics of the wine distillates used to produce the vinars in this region originate from the complexity and persistence of the aroma, which is the result of production methods and particular characteristics of grape varieties. Thus, Vinars Vaslui is characterised by a fruity aroma of raisins, overripe grapes and dehydrated fruit, such as: carob, figs, dates, etc., complemented by delicate floral notes instilled particularly by the semi-aromatic and aromatic grape varieties (e.g. Feteasca Regală, Sauvignon Blanc, Muscat Ottonel, Rhine Riesling, etc.). The maturation and ageing periods of the distillates will confer on the vinars spicy aromatic notes particularly of: vanilla, cloves and cinnamon, coupled with musk, tobacco, chocolate, ground tobacco, etc. The range of aromas is not limited to those mentioned above, as they depend on the combinations of the distilled wine varieties and implicitly on the nature and type of barrels used during maturation and ageing, as well as on the blended distillates used to obtain the end product.

1.4. Define geographical area

1.4.1. Description of the defined geographical area

The demarcated area where Vinars Vaslui is produced includes the entire area of the territorial and administrative unit of Vaslui County.

1.4.2. NUTS area

RO216	Vaslui
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1.5. Method for obtaining the spirit drink

Title — Type of method	the method of dual distillation by direct heat and/or method of continuous column distillation
Method	The distillation methods allowed in order to obtain Vinars Vaslui: the method of dual distillation by direct heat and/or the method of continuous column distillation. Vinars Vaslui may also be obtained by mixing the distillates obtained using the two methods mentioned above. Vinars is the alcoholic drink obtained exclusively from wine distillates aged in contact with oak wood, with a minimum strength of 37.50 % vol. upon sale. Vinars may not be sweetened or flavoured. Only natural fruit extracts (raisins, figs, carob, etc.) and caramel – to correct the colour of the end product – may be added in the process of producing vinars. The grapes used to obtain the wines to be distilled may belong to all grape varieties cultivated in the area described in this technical file. Given the diversity of the varieties in this area – the largest compact wine-growing area in Romania, the choice of grape and/or must and/or wine varieties to be used to make the vinars bearing this geographical indication lies with the producer. The recommended varieties are: Aligote, Galbena de Odobești, Șarba, Feteasca Albă, Feteasca Regală, Frâncușa, Mustoasa, Grasa, Italian Riesling, Rhine Riesling, Chardonnay, Muscat Ottonel, Sauvignon Blanc, Tămâioasa Românească, Plăvaie, Iordană, Crâmpoșie, Crețescă, Miorița, Traminer, Furmint, Gewurtztraminer, Cadarcă, Băbeasca Gri, Pinot Gris. The list is, however, not limited to the above-mentioned varieties. The quality of distillates cannot be assessed depending on the quantitative

	weight of a particular wine variety used to obtain a distillate, the wine varieties used and their weight in the wine distillates and implicitly the vinars. The different proportions of the wine varieties used for distillation only provide a distinct aroma complexity through the primary aromas of the raw materials used. This, however, does not lead to different levels of quality for Vinars Vaslui, but to versatility and diversity. The maximum production yield for wine distillates may be 22 HL/Ha, which may be exceeded by maximum 20 % in exceptional crop years. The following may also be used as raw material to obtain wine distillates: wines with an acquired alcoholic strength of less than 8.5 % vol, the liquid obtained from filtering and centrifuging wine lees and other raw materials specifically intended to be used for this type of production in compliance with the national wine sector legislation, irrespective of their origin. Distillation is carried out in distillation facilities, at a maximum alcoholic strength of 86 % vol., so that the product resulting from distillation, hereinafter referred to as the 'wine distillate', could have an aroma and a taste that are specific to the wine in question. Distillation may be carried out using: - the method of 'discontinuous distillation' or dual distillation by direct heat in copper installations; - the method of 'continuous distillation' or column distillation – installations made of copper, stainless steel or other materials allowed in international practice. Regardless of the distillation method used, producers are under an obligation
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	to eliminate the fractions of liquid at the beginning and at the end of distillation – which are referred to as heads and tails; ‘Production’ means all the operations performed by the producer of vinars, from obtaining the wine distillates to their maturation and ageing, except for any processes subsequent to production. Processes subsequent to production are any other processes that contribute to the marketing of the product, other than distillation and maturation. The wine distillation process and the wine distillate maturation process are phases of the production process carried out within the area mentioned in this technical file. In order for the mentioning of the designation ‘Vinars VASLUI’ to be allowed, at least 75 % the wine distillates from which this wine product is obtained must come from the demarcated area mentioned in this technical file. The coupage of distillates, the reduction of the alcoholic strength, the conditioning of the resulting assemblages and the bottling and labelling of the vinars with the term ‘VINARS VASLUI’ may be carried out outside the demarcated area, as they are operations which are not part of the ‘production phases’. The above provisions regarding the performance of any of the production phases within the demarcated area do not constitute a restriction on free circulation of goods and on the freedom to provide services; instead, they lay down the ways in which this does not breach the provisions of this technical file and, particularly, they ensure a quality level for the products that are the subject of this file. Wine distillates – raw materials used to
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	obtain the vinars must be aged for at least one year in oak barrels. Depending on the varieties from which they are made, the quality of the grapes and wines and their organoleptic and composition characteristics, however, particularly depending on the ageing period, 'Vinars VASLUI' may be classified according to the following quality categories, marked with the corresponding traditional terms for each category – to be mandatorily mentioned on the product label: - V 'Vinars', obtained from wine distillates aged for at least one year; - V.S. 'Superior Vinars', obtained from wine distillates aged for at least three years; - V.S.O.P. 'Very Superior Old Pale', obtained from wine distillates aged for at least five years; - X.O. 'Extra Old', obtained from wine distillates aged for at least seven years. The label of Vinars VASLUI may also mention the actual ageing period in addition to one of the names of the quality category, as described above. For storage and ageing, the distillates shall be kept in oak wood barrels with capacities ranging between 400 and 650 litres, stored in ageing cellars where the necessary climate for this process shall be ensured. The use of stars or other graphic symbols to depict the age of the distillates is allowed only if they indicate the minimum age required by law for each category described above, either as the direct result of the ageing of a distillate or weighting of the ageing period in respect of the blended distillates used to obtain the end product. During the ageing and maturation of wine distillates, in order to speed up the
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	extraction of tannins and of the other components, additional pieces of oak wood may be used – irrespective of their size, provided that they are inserted in the wine distillates during the ageing period in the oak barrels described above or in any other type of storage container which allows the contact between the distillate and the oak wood. The ageing may be carried out in unused oak barrels or in oak barrels that have been previously used to store or age wines or in tanks made of stainless steel or other materials which do not affect product quality, provided that hygiene conditions are ensured for the containers thus used. The wine distillates for which the ageing and maturation process has been carried out, as necessary and sufficient to obtain the end product, may be extracted from the ageing and maturation containers and stored in sealed tanks, which will ensure the preservation of the characteristics of the product thus obtained. Vinars VASLUI may be bottled in glass bottles and/or any other packaging permitted in the international trade of spirit drinks having capacities of minimum 5 CL, sealed, as applicable, with corks made of materials and of the type used on the market on the bottling date or any other type of sealing/closing means. All materials that come into contact with the end product must comply with the rules on food safety and hygiene in order to not affect the quality of the product and the consumers' health. Collective packaging shall be made, as applicable, in cardboard boxes and/or by foil-wrapping/casing or using any other method used in international practice.
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1.6. Link with the geographical environment of origin

Title – Product name	VINARS VASLUI
Details of the geographical area or origin relevant to the link	Details of the geographical area or origin relevant to the link: The quality of the vinars bearing this designation of origin is due particularly to the soil and climate conditions in this area and implicitly to the wine-growing and wine-making practices improved over hundreds of years through the experience of the locals who are skilled in this trade, as briefly described below: Lithological layer: it consists of sediments of Middle Sarmatian (Basarabian) and Superior Sarmatian (Chersonian), representing clay marl, sandy clay and sand, interlaced with calcareous sandstone and Neolithic limestone, while, on the western and southern hills of the vineyard, the Sarmatian is covered with the sandy facies of the Mesolithic period. These sediments are complemented by the continuous blanket of Quaternary deposits, namely diluvial and colluvial deposits on the hill slopes and alluvial on the rivers terraces. Landscape: this wine-growing area is located at the intersection of several separate sub-units: one made up of hills, with an absolute altitude of approximately 300 m, while the other is made up of mounds and depressions with an average altitude of 150 m; the riverbed of Prut River in the section at hand descends insignificantly from an absolute altitude of 29 m to 22 m. The hills have different orientations, morphologic characteristics and slopes, forming the background for some of the fields in the area. The above-mentioned hills are important particularly due to their gradient, which varies across the sectors between 5° and 25°, especially on Lohan Hillside and Crasna Hillside. Husi Depression, limited by the high

	ridge of the hills to the south, west and north, and by Prut Valley to the east, fosters over 70 % of the vineyards in the area. The separation valleys between the mounds in this area, with slightly asymmetrical slopes, originate in the hillsides overlooking the area, shaping the string of hollow coves (Voloseni, Husi, Epureni, Novaci, Diuca, Fundătura, Arsura, Ghermănești), which, together with the higher mounds in the depression, foster the most valuable wine-growing areas. Hydrographic details: the region is tributary to Bârlad River through Crasna and Lohan in the western hills – permanent rivers with modest flows which fluctuate during the year – and to Prut River through all the brooks crossing Husi Depression, among which the largest and almost permanent ones are Greului River – Gura Văilor, collecting the water from all semi-permanent watercourses (Voloseni, Husi joined with Recea and Valea lui Ivan) in the south-western side of the depression, Soparleni Brook (with Ruginosu and Barahoi), which, together with the small intermittent brooks Barbosi, Luncani and Valea Lupului, drain the north-eastern side of the depression. It is important to note that the watercourses have low flows, which fluctuate at times and across the seasons. This situation has brought on the need to create numerous ponds, of which very few still exist. Climate: it is moderate continental, moderate continental on the higher hills and extreme continental in Husi Depression. The overall solar radiation is of approximately 120 kcal/cm²/year, fluctuating between 110 on the less sunny slopes and 130 on the slopes with good sun exposure. The same variations occur with regard to the average sunshine time: below 2 000 hours on the high hills and above 2 100 in Husi Depression and Prut Valley. According
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	to the annual mean of the radiation and heliothermal values, these values are high throughout the entire growing season, which allows for a good vegetative growth, fruit forming and grape maturation. The frequency, intensity and duration of frosts in the region (temperature below - 20°C) pose the risk of drastic reduction in the number of buds for unburied vines. The predominant winds blow from the west, north-west and north, account for 60 % of the frequency in a year and, when descending the slopes of the hills towards the depression, behave like foehns. Soils: they form a rather diverse layer in terms of soil type. They are distributed in altitudinal zones, from the mollisols in the steppe and forest steppe (chernozems, leachate chernozems, grey soils) to the argiluvissols specific to forests (brown soils, brown podzolic soils and insular podzolic soils). Leachate chernozems and grey soils – the most widespread in Husi Depression – are also the most valuable for vineyards, as their sandy and loamy texture improves the physical properties through their basic bio-chemical characteristics: high biological activity, considerable amount of humus, increased capacity of cationic exchange, neutral, low-acid reaction, high degree of saturation of alkali and nutrients. In conclusion, the entire ecosystem displays, through its lithological, geomorphic, soil and climate components, numerous favourable conditions for wine-growing with a view to obtaining high-quality vinars.
Specific characteristics of the spirit drink attributable to the geographical area	Specific characteristics of the spirit drink attributable to the geographical area - the aroma and implicitly the bouquet – the consequence of the specific characteristics of the Romanian

	varieties in this region, coupled with the degree of maturation; - the acidity of wines used as raw material, coupled with the specific alkalinity in this area; - the gustatory and olfactory persistence and intensity
Causal link between the geographical area and the product	Causal link between the geographical area and the product: - soil and climate conditions which differ from those in other wine-growing regions in Romania; - the specificity of regional varieties (e.g. Busuioacă de Bohotin, Feteasca Regala, Fetească Albă, Tămâioasa Românească, Frâncușa, Grasă, etc.) – the regional grape varieties and implicitly the wines used as raw material obtained from these varieties give the wine distillate a particular aroma and distinguish it from vinars brands obtained from grape varieties in the international portfolio. This attribute is, however, directly proportional to the quality and quantity of the wine from local varieties used in the distillation process and/or the quantities used in the blending of several wine distillates to obtain a certain end product. To obtain ‘Vinars Vaslui’, the following processes are allowed: - obtaining wines from a mix of grape varieties; - obtaining distillates from one or several wine varieties; - blending the distillates obtained by both distillation methods allowed, distillates of different ages and/or from different wine varieties; - using wines and liquids allowed in international practice as raw materials

	to obtain distilled alcoholic beverages.
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1.7. Requirements under EU, national or regional legislation

Title	List of protected geographical indications for spirit drinks recognised in Romania
Legal reference	Order No 147 of 8 March 2005 approving the list of protected geographical indications for spirit drinks recognised in Romania ORDER No 368 of 13 June 2008 approving the rules on the definition, description, presentation and labelling of traditional Romanian drinks, as further amended Any legislative act governing this field.
Description of the requirement (requirements)	Description of the requirement (requirements): Vinars is a traditional Romanian alcoholic drink obtained exclusively by distilling wine or fortified wine at maximum 86 % vol. or by redistilling a wine distillate at maximum 86 % vol.: a) distillation must be carried out in distillation facilities, at a maximum alcoholic strength of 86 % vol., so that the distillation product could have an aroma and a taste that are specific to the wine in question; b) the volatile substance content must be equal to or exceed 125 grams per hectolitre of 100 % vol. alcohol; c) the maximum methanol content must be 200 grams per hectolitre of 100 % vol. alcohol; d) the use of sweetening products, as defined in Article 2(2), in the production of vinars is prohibited; e) the use of caramel, as defined in

	Article 2(3), in the production of vinars is allowed only as a means to adapt colour; f) the use of flavouring preparations, as defined in Article 2(5), in the production of vinars is allowed only as a means to improve the taste, colour and smell qualities; only natural extracts/macerates obtained from fruit and plants may be used; g) the use of flavouring substances, colorants, ethyl alcohol of agricultural origin or other distillates of agricultural origin, as defined in Article 2(4), (7), (11) and (12), in the production of vinars is prohibited; h) blending (coupage), as defined in Article 2(17), is allowed; i) the minimum alcoholic strength upon sale for consumption is 37.5 % vol.; j) depending on the ageing period, the following may be mentioned on the label: - V ‘Vinars’, obtained from distillates aged for at least one year; - VS ‘Superior Vinars’, 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. Vinars varieties that do not comply with the provisions of this technical file may be sold without the mentioning of the term ‘Vinars Vaslui’ on their label. The label in question may contain only the category/ name of the product, namely ‘Vinars’, accompanied by the relevant
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	quality category. The use of the word ‘Vaslui’ for categories of products other than vinars, namely for those which are to be sold under the name of ‘spirit drinks’, cannot be considered a breach of the provisions of this technical file if the products so labelled are obtained in the same administrative area and their production recipe also contains wine distillates from those subject to this file.
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1.8. Supplement to the geographical indication

1.9. Specific labelling rules

Title	Rules on the definition, description, presentation and labelling of traditional Romanian drinks
Description of the rule	Specific labelling rules As appropriate, the producer may also indicate the name of the vineyard from where the raw material originates or a territorial sub-unit, by mentioning the locality or a geographical area that is smaller than that of the territorial and administrative unit of Vaslui County, which it may associate to the Geographical Indication VASLUI. Depending on the practices used in the production of Vinars VASLUI, the producer may insert in the description of the products phrases referring to the name of a technology, technological equipment or procedures and practices, as well as the folk names of regions or geographical formations. The labels may mention the designation of origin in one of the following ways: ☐ the quality category/ traditional mention of the vinars – accompanied exclusively by the name VINARS

	VASLUI. Quality category means: Category V - Vinars, Category V.S. – Superior Vinars, Category V.S.O.P. – Very Superior Old Pale or Category X.O.- Extra Old – shall be indicated provided that the wine distillates used to obtain the end product offered for sale have been aged for the minimum period and subject to the conditions described in the specification. The producer may choose to supplement the information provided to the consumer to include the precise ageing period in respect of the wine distillates contained by the product offered for sale. ☐ the name of the grape varieties – the label may mention the name of the grape varieties from which the wine distillates used for the end product offered for sale were obtained. This indication is, however, optional;
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2. OTHER INFORMATION

2.1. Auxiliary materials

File name	Reply DG AGRI - Ares(2018)3133893 - VINARS VASLUI - PGI-RO-02012.pdf
Description	Reply DG AGRI - Ares(2018)3133893 - VINARS VASLUI - PGI-RO-02012
Document type	Other

File name	Elemente obligatorii si facultative pentru etichetarea VINARSULUI VASLUI.docx
Description	Mandatory and optional elements for labelling 'VINARS VASLUI'
Document type	Other

2.2. Link to the product specification

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