Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

Rheinberger Kräuter (de)

b. Category

30. Bitter-tasting spirit drinks or bitter

c. Applicant country(ies)

Germany

d. Application language

German

e. Type of geographical indication

PGI – Protected geographical indication

2. Contact details

a. Applicant name and title

Applicant name and title	Bundesministerium für Ernährung und Landwirtschaft (BMEL) [Federal Ministry of Food and Agriculture], Unit 434 (Wine, beer, beverages sector)
Legal status, size and composition (in the case of legal persons)	
Nationality	German
Address	Rochusstraße 1 D-53123 Bonn
Country	Germany
Telephone	0049 (0)228 99 529-0
E-mail address(es)	poststelle@bmel.bund.de, 434@bmel.bund.de, werner.albrecht@bmel.bund.de

b. Intermediary details

c. Interested party details

Interested party name and title	Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V. (BSI) [Federal Association of the German

	Spirit Drinks Industry and Importers of Spirit Drinks]
Legal status, size and composition (in the case of legal persons)	Registered association [*eingetragener Verein, e.V.*]
Nationality	German
Justification of the interest	Representation of the interests of German spirit drinks producers
Address	Urstadtstraße 2 53129 Bonn
Country	Germany
Telephone	0049 (0)228 53994-0
E-mail address(es)	info@bsi-bonn.de

d. Competent control authority details

Competent control authority name	Ministerium für Klimaschutz, Umwelt, Landwirtschaft, Natur- und Verbraucherschutz Nordrhein-Westfalen [North Rhine-Westphalia Ministry of Climate Protection, the Environment, Agriculture, Nature Conservation and Consumer Protection]
Address	Schwannstraße 3 D-40476 Düsseldorf
Country	Germany
Telephone	+49 (0)211 4566-0
E-mail address(es)	poststelle@mkulnv.nrw.de, verbraucherschutz-nrw@mkulnv.nrw.de

e. Control body details

Control body name	1. Landesamt für Natur, Umwelt und Verbraucherschutz Nordrhein-Westfalen [North Rhine-Westphalia Office for Nature, the Environment and Consumer Protection] 2. Kreis Wesel Fachdienst Veterinär- und Lebensmittelüberwachung [Wesel District Specialist Service for Veterinary and Food Monitoring]
Address	1. Leibnizstr. 10 D-45659 Recklinghausen Tel. +49 (0)2361 305-0 2. Jülicher Straße 4 D-46483 Wesel Tel. +49 (0)281 207-0
Country	Germany
Telephone	+49 (0)2361 305-0
E-mail address(es)	poststelle@lanuv.nrw.de, Vet.lm@kreis-wesel.de

3. Description of the spirit drink

Title – Product name	Rheinberger Kräuter
Physical, chemical and/or organoleptic characteristics	Concise description of the spirit drink: 'Rheinberger Kräuter' is produced in the town of Rheinberg in the district of Wesel in North Rhine-Westphalia using a recipe comprising plant ingredients and aromatic herbs from over 40 countries. - Minimum alcohol content of the ready-to-drink spirit: 40 % by volume. - Sugar-free extract content of the ready-to-drink spirit: at least 12 grams per litre. This corresponds solely to the added plant extract content and is well above the herbal extract content of conventional commercial herbal spirit drinks. The recipe therefore consists of > 61 % by weight of water, 37 % by weight of ethyl alcohol of agricultural origin and at least 1.3 % by weight of sugar-free extract. - Clarity: clear; - Colour: dark brown; - Smell: aromatic, spicy, herb-like, harmonised by a mild note of eugenol which does not linger on the palate; - Taste: individual, aromatic, spicy, 'Boonekamp'-like bitter taste characterised by herbs; - Ingredients used: = ethyl alcohol of agricultural origin; = dried and fresh herbs, leaves, fruit, seeds, resins, rinds, wood and roots such as gentian, for example, which are typically used in 'Boonekamp'; = possibly honey to round off the bitter taste; and = water for reduction to drinking strength; - Substances added to standardise the colour: none. The colour is obtained only by means of herb extraction and maturing in oak barrels (for at least six months).
Specific characteristics (compared with spirit drinks of the same	- Sweetening products such as sugar or other types of sugar are not added. - Colourings or other food additives are not used.

category)	- No animal foodstuffs other than honey may be added. - 'Reinberger Kräuter' is produced exclusively on the basis of plant herb extracts extracted by the producers themselves. - Maturation of the alcoholic herb extract in oak barrels and/or wooden vats (for at least six months).

4. Defined geographical area

a. Description of the defined geographical area

The spirit drink 'Rheinberger Kräuter' is produced in the town of Rheinberg, which is located in the district of Wesel in North Rhine-Westphalia.

Reduction of the high alcoholic strength of the herbal extract to drinking strength using water, as well as bottling, labelling and packaging may take place outside the town of Rheinberg.

b. NUTS area

DEA1F	Wesel

5. Method used to obtain the spirit drink

Title – Type of method	
Method	The first step is to subject the herbs, which are grown in more than 40 different countries, to thorough initial quality control. The herbs used are deliberately supplied in coarse, uncut form in order to prevent oxidation and the release of essential oils. They are stored under controlled conditions so as to preserve their quality for as long as possible. The recipe requires all the herbs to be extracted carefully in small batches which are freshly cut by the skilled producers so as to prevent separation. The next step is to carefully add ethyl alcohol of agricultural origin to the herb mixtures in order to produce alcoholic herbal extracts at temperatures of less than 50 °C by heating the ingredients without applying pressure ('digestion'). The agricultural ethyl alcohol used obtains its flavour by releasing the typical aromatising substances of the herbs and plant ingredients. Following a reaction/release time, the mixture of herbs, alcohol and water is poured into storage containers. The mixture of herbs, alcohol and water then matures for at least six months in large oak barrels and vats. After the maturation stage, the production process is completed by carrying out the following steps: - combining various herb/alcohol extracts, - adding honey, if necessary, to round off the bitter taste, - reduction to the drinking strength indicated on the label by adding water,

	- bottling, and - labelling and packaging. The business concept of producing and marketing a spirit drink product of invariable quality and effect has been pursued in Rheinberg since 1846. The whole production process is geared towards this business concept, and the individual production steps are subject to particularly stringent quality controls.

6. Link with the geographical environment of origin

Title – Product name	Rheinberger Kräuter
Details of the geographical area or origin relevant to the link	'Rheinberger Kräuter' of uniform quality has been produced to the producer's own recipe since the mid-19th century. Rheinberg is located beside the Lower Rhine and is very near to the neighbouring Netherlands. In the pubs there, homemade herb elixirs and jenever were mixed and drunk as 'Boonekamp' or 'Maagbitter'. The resulting mixtures varied. The idea of a constant 'Boonekamp' or 'Maagbitter', the defined quality of the ingredients (herbs and alcohol) and the presentation (bottle, label, packaging) was put into practice for the first time in the town of Rheinberg by means of the defined production method. Since 20 February 2008 'Rheinberger Kräuter' has been listed as an established geographical indication in Annex III to Regulation (EC) No 110/2008 ('the Spirit Drinks Regulation'). A large number of publications relating to 'Rheinberger Kräuter' can be found in the printed and online media. In the 1970s the march 'Komm doch – mit auf den Underberg', which has long been one of the classic advertising jingles, was composed in honour of 'Rheinberger Kräuter', which the company Underberg has been marketing for over 165 years.
Specific characteristics of the spirit drink attributable to the geographical area	Rheinberg is located beside the Lower Rhine near the Netherlands. 'Boonekamp', a mixture of jenever and herb elixir drunk after meals to aid digestion (so-called 'stomach bitter'), started to be consumed in this region at the end of the 18th and the beginning of the 19th century. 'Rheinberger Kräuter' was developed on the basis of that tradition.
Causal link between the geographical area and the product	

7. Requirements under EU, national or regional legislation

Title	
Legal reference	Includes: - EU food legislation - EU spirit drinks legislation - national spirit drinks legislation (federal legislation).
Description of the requirement(s)	- labelling rules

	- product specifications.

8. Supplement to the geographical indication

Supplement to the geographical indication	Rheinberger Kräuter
Definition, description or scope of the supplement	Additional terms relating to the geographical indication which were already in use on 20 February 2008 and were actually used remain valid.

9. Specific labelling rules

II. Other information

1. Supporting material

File name	2016-07-07_Antwortschreiben an KOM.pdf
Description	Reply to the Commission
Document type	Other

File name	PGI-DE-01968_SINGLE_DOCUMENT_7.7.2016.rtf
Description	Technical file showing track changes
Document type	Product specification

File name	AHGZ 20-06-2011 Underberg 165 Jahre alt.pdf
Description	Magazine article
Document type	Other

File name	About drinks 16-12-2013 Rheinberger Kräuter Marsch.pdf
Description	Magazine article
Document type	Other

File name	Niederrheinzeitung 31-3-2015 Rheinberger Kräuter auch am Ende der Welt.pdf
Description	Magazine article
Document type	Other

File name	VHS-Rheinberg 29-10-2015 Vortrag Stadtarchivarin.pdf
Description	Publication
Document type	Other

2. Link to the product specification

Link:	