

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘Gönci Barackpálinka’ (hu) _____

b. Category

9. Fruit spirit _____

c. Applicant country(ies)

Hungary _____

d. Application language:

Hungarian _____

e. Type of geographical indication

PGI - Protected Geographical Indication _____

2. Contact details

a. Applicant name and title

Applicant name and title	MISKOLCI LIKÖRGYÁR ZRT.
Legal status, size and composition (in the case of	
Nationality	Hungary
Address	Vitéz út 13, H-3525 Miskolc
Country	Hungary
Telephone	+36 (46) 501-370
E-mail(s)	milikor@t-online.hu

b. Intermediary details

Intermediary name	Ministry of Agriculture
Address	Kossuth Lajos tér 11, H-1055 Budapest
Country	Hungary
Telephone	+36 (1) 795-7562
E-mail(s)	eredetvedelmiFO@fm.gov.hu

c. Interested party details

d. Competent control authority details

Competent control authority name	National Food Chain Safety Office, Directorate for Wines and Spirit Drinks
Address	Budaörsi út 141-145, H-1118 Budapest
Country	Hungary
Telephone	+36 1 346-09-30
E-mail(s)	bor@nebih.gov.hu

Competent control authority name	Borsod-Abaúj-Zemplén County Government Office - Directorate of Food Chain Safety and Animal Health
Address	Vologda u. 1, H-3525 Miskolc
Country	Hungary
Telephone	+36 46 342-905
E-mail(s)	borsod megye@oai.hu

e. Control body details

3. Description of the spirit drink

Title – Product name	‘Gönci Barackpálinka’
Physical, chemical and/or organoleptic characteristics	Organoleptic characteristics: Clear, colourless, possibly pale yellow drink, with the typical flavour and aroma of apricot. The pleasant fruit stone flavour is part of the traditional taste. No flavouring, colouring or sweetener may be added to the product, not even to round off its final taste. Chemical and physical properties: alcoholic strength: min. 37.5 % vol.; methanol content: max. 1 200 g/hl of 100 % vol. alcohol; total volatile substance content: min. 200 g/hl of 100 % vol. alcohol; hydrocyanic acid content: max. 7 g/hl of 100 % vol. alcohol; copper content: max. 10 mg/kg of finished product.

	The additional quality requirements are contained in Regulation (EC) No 110/2008 of 15 January 2008 and in Act LXXIII of 2008 on pálinka, grape marc pálinka and the National Pálinka Council.
Specific characteristics (compared with spirit drinks of the same category)	‘Gönci Barackpálinka’ may be produced only from fleshy apricots, with stones in, of the varieties specified in the product specification and grown within the administrative boundaries of the localities listed in the product specification for ‘Gönci Kajsziarack’ (PGI), registered as HU-PGI-0005-0388 pursuant to Regulation (EU) No 1151/2012, including fruit pulp, with the mashing, fermentation, distillation, maturation, resting and bottling also being carried out in the specified geographical area. The uniqueness and reputation of ‘Gönci kajsziarack’ derive from the area’s favourable climatic and soil conditions. The flesh of fruit grown here is distinguished by its high mineral, sugar, carotene and organic acid content, thus imparting the pálinka produced from it with a specific taste, aroma and flavour. The warm fragrance of apricot blossom – so very typical of this landscape area, owing to the high number of sunshine hours on the plantations on its south-facing slopes – imparts the taste of ripe apricots to the pálinka.

PGI-HU-02052

4. Define geographical areaa. Description

of the defined geographical area

The apricots used as the raw material for the product may be grown in areas of settlements in the Gönc production area that are suitable for the planting of apricots. ‘Gönci Barackpálinka’ may be produced and bottled only in distilleries operating in the settlements listed below.

Abaújvár, Gönc, Göncruszka, Tornynosnémeti, Hidasnémeti, Zsujta, Arka, Boldogkövőáralja, Hejce, Hernádcéce, Korlát, Vizsoly, Abaújkér, Encs, Fancsal, Forró, Ináncs, Hernádkércs, Nagykinizs, Szentistvánbaksa, Alsógagy, Felsővadász, Lak, Selyeb, Szakácsi, Alsóvadász, Homrogd, Szikszó, Sajóvamos, Sajópálfala, Miskolc, Fulókércs, Garadna, Baktakék, Beret, Detek, Léh, Abaújszántó, Golop, Megyaszó, Monok, Rátka, Tállya, Bekecs, Legyesbénye and Szerencs. _____

b. NUTS area

HU311

Borsod-Abaúj-Zemplen

5. Method used to obtain the spirit drink

Title – Type of method Selection and acceptance of fruit

Method	‘Gönci kajsziarack’ apricots for which use of the protected geographical indication (PGI) is authorised are the raw material for apricot pálinka with the ‘Gönci’ designation of origin. The protected geographical indication (PGI) ‘Gönci kajsziarack’ may be used for the following varieties of the <i>Prunus armeniaca</i> L. species: Gönci magyar kajszi, Magyar kajszi C 235, Mandulakajszi, Bergeron, Ceglédi Piroska, Ceglédi bíborkajszi, Ceglédi arany, Ceglédi óriás and Pannónia. The fruit which is received – with its origin documented – should belong to one of the above varieties, be at maximum ripeness (from ripe to overripe) and free of any signs of rotting and foreign matter (insecticide residue, earth, leaves, twigs, etc.), and must not contain any green or mouldy fruit. The quantity of fruit received is determined by weighing, and its quality by means of sensory and analytical tests (dry-matter content, pH values). - refraction %: at least 15.0; - size of fruit: minimum diameter 30 mm.
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Title – Type of method	Mashing and fermentation
Method	During mashing, the fruit is prepared for fermentation. After sorting, the fruit is placed in a de-stoner, where the stone is removed. The fruit is then chopped up using a crushing and chopping machine (into a pulpy consistency), the cell walls being broken down so that the sugar-containing juice is available to the yeast. After the optimum temperature for the mash has been reached (18-22 °C), fermentation agents are added (inoculation with a strain of yeast; dosing with pectolytic enzyme; determination of pH value; if necessary, establishment of pH at 2.8-3.5). During the supervised fermentation process, it is very important to maintain the temperature and achieve the optimum pH value, so that, when the yeast strain is added, the fruit mash can be properly fermented without any error. The suitably prepared mash is transferred into fermentation containers, where fermentation soon begins (if need be, with the addition of nutritive salt). The optimum duration of this process is 6-14 days, during which the sugar content is converted into alcohol and carbon dioxide. A large part of the carbon dioxide is removed, with a small portion remaining in the container. In order for fermentation to proceed as it should, it is necessary to ensure and monitor the optimum temperature. The fermented mash must be appropriately processed without delay. Otherwise, the basic technical conditions must be ensured for storing

Title – Type of method	Distillation, refining
Method	The pálinka may be produced using distillation equipment suitable for double fractional distillation, based on the method with a boiler (distilling, refining), or using distillation equipment based on another technical solution which guarantees the appropriate organoleptic quality. The quantity of the ‘head’ and ‘tail’ fractions is determined by measuring the concentration and volume, as well as on the basis of an organoleptic analysis. During distillation, part of the original stone content in stone fruits may be added in dried form to the mash in order to achieve the characteristic taste. The use of an anti-foaming agent is permitted during distillation. It is essential that the distilling equipment be kept clean,

Title – Type of method	Resting, maturation
Method	The <i>pálinka</i> must continue to be rested until it becomes well-balanced. The product is rested in stainless steel containers. Maturation must be carried out in a wooden cask to ensure that the <i>pálinka</i> acquires new flavour elements, partly through

Title – Type of method	Production, treatment and bottling of pálinka
Method	Softened water of drinking quality (minimum 2 °dH (German degrees)) must be used to set the alcoholic strength of the rested and/or matured pálinka. The pálinka may be cooled and filtered and, if necessary, further treatment may also be carried out using appropriate processing aids. The pálinka can then be bottled. The bottling process may take place only in the relevant geographical area in order to ensure the traceability of the protected-origin product and full protection of the registered geographical indication. When ready and fit to be released for consumption, the apricot pálinka may be poured into new or washed glass or ceramic bottles and can be closed using a sealed aluminium screw-cap closure or a cork compliant with food packaging criteria. The sealed product may also be placed in a decorative box. The content of the package unit may not exceed 1 litre; above this quantity the product may only be packed as an individual gift for representation purposes. The pálinka may be placed on the market only as a bottled product. Owing to the need for traceability, transporting it in bulk is not permitted, as this would pose a risk to food safety and would not afford it

All of the fruit processing takes place at one or more of the authorised producer's premises within the defined geographical area. Bulk transport across the boundaries of the geographical area would present the risk of accidental or deliberate mixing with pálinkas from other plants and other geographical areas. As the inspection and supervisory powers of the excise and food chain safety authorities are organised on a regional basis, it is essential that production, treatment and bottling take place within the defined geographical area, at one or more of the authorised producer's premises within the defined geographical area.

6. *Link with the geographical environment of origin*

Title – Product name	'Gönci Barackpálinka'
Details of the geographical area or origin relevant to the link	Hungarian apricots gained a reputation in Europe as far back as the 16th century. The word <i>kajsz-barack</i> (apricot) appeared for the first time in 1667, in the work of János Lippay, after other names under which varieties of apricot are known. The second half of the 19th century was the period when the Hungarian apricot experienced a real upswing. This was facilitated by a number of general economic factors (in the case of Gönc and its surrounding area as well). Agriculture, and in particular the peasantry's slow evolution into a middle class, and a strengthening market boosted local fruit growing everywhere. In the Tokaj-Hegyalja region, and in other grape-growing areas in hilly regions, <i>Phylloxera</i> provided an impetus for fruit production: the ruined vineyards were replaced in many places by fruit trees. The slopes of the hilly areas were given over to fruit trees. János Korponay first mentioned in 1871 that Gönc and its environs were famed for their apricots, which were then being produced in 'fair quantities'. The real upswing in apricot production, however, started in the 1880s-1890s. In the 1890s, the apricot was still mostly a household garden fruit in Hungary. In 1895, only 1 272 of the 17 597 fruit trees were apricot trees. Between 1895 and 1965, the area under vines in Gönc fell from 304 000 ha to 11 000 ha, whilst the area of orchards increased from 215 000 ha to 284 000 ha. Essentially, the whole grape-growing and wine-making sector of the former Abaúj county was replaced by fruit production, which intensified following the <i>Phylloxera</i> outbreak. This was the period when, as a result of targeted cultivation activities and the tree nurseries established in the area, the Hungarian apricots bearing the largest fruit, i.e. the local Gönc variety, began to be selected and utilised. The <i>gönci kajsz</i> (Gönc apricot) became widely known as a brand name essentially from the 1950s and 60s onwards, and this coincided with the consolidation of the production profiles of cooperatives and - alongside

	Preliminary recognition came in 1960 (Magyar Kajszi C. 235), and it became a recognised variety in 1976. The brand name became well known in particular from the 1970s onwards, mainly as a result of the production and marketing of greater quantities of the pálinka that is made from these apricots.
Specific characteristics of the spirit drink attributable to the geographical area	Besides the top-quality Hungarian apricot varieties produced in Gönc and its environs, favourable environmental factors also play a significant role in their cultivation. This region is one of the best for apricot cultivation, as the resting period for plants in the area is short and both temperature fluctuation and insolation in late-winter are low. The vegetation period starts later here and there is lower insolation. 50-year average values for agro-meteorological factors: Annual sunshine: 1 800-1 900 hours; Average July temperature: 19 °C; Average July precipitation: 500-600 mm.
Causal link between the geographical area and the product	References: The references below provide more detailed information on specific-quality Gönc apricots and pálinka. - László Elek: <i>A gyümölcstermelés alakulása Magyarországon 1895–1959.</i> - <i>Agrártörténeti Szemle VIII.</i>272-302. Budapest (Akadémiai Kiadó), 1966. - Béla Iványi: <i>Göncz szabadalmas mezőváros története.</i> Karcag (Kertész József könyvnyomdája), 1926. - János Korponay: <i>Abaúj vármegye monographiája.</i> Kosice, 1871. - János Lippay: <i>Posoni kert III.</i> Vienna, 1664-1667. - Ferenc Nyujtó - Dezső Surányi: <i>Kajszibarack.</i> Budapest (Mezőgazdasági Kiadó), 1981. - ‘Nyári, kajszi és őszibarackot maga Kassa és Göncz vidéke szép mennyiségben szolgáltat’ In János Kopornay: <i>Abaújvármegye Monographiája I.</i> 1866-1870, p. 286. - ‘A folyó évben vette kezébe a gönci gazdák kérésére a sárga barackértékesítés megszervezését’ In <i>Köztelek</i>, 19 July 1936, Nos 57-58, year 46, p. 576. - ‘Kajszibarack, barack, sárgabarack’ In <i>Magyar néprajzi lexikon</i> , Vol. 2, F-Ka , 1979, p. 706. - ‘Előző bejelentés alapján már fajtaelismerésben részesült klón a Gönczi Magyar kajszi’ In <i>Agrártudományi közlemények</i> , Vol. 28, 1969, p. 3-4. - ‘Növénynemesítési Tanácskozás előadásából’ - Magyar Pál: <i>A gyümölcsfajták fenntartásának elvi alapjai.</i> p. 317.

- 'előreláthatólag 760 holdon termesztik a gönci kajszi barackot' In *Tolna Megyei Népujság*, 26.10.1963, No 251, p. 3.
 - 'Kajszifesztival' In *Kertészet és szőlészet*, 31.6.2012, p. 20-22.
 - 'Tudósítóink jelentése a szövetkezetek városi boltjairól' In *Népszabadság*, 1969, 15.04.15, No 85, p. 5.
 - 'Párpeszéd a vonaton' In *Népszava*, 28.05.1983, No 125, p. 10.
 - 'Receptek. Bükkalja és Dél-Borsod' In Gyula Vigh *Tájak, ízek, ételek B.-A.-Z. megyében* (2004.) p. 99-100.
 - 'Egy gönci hordó pálinka után' In *A Szabolcs-Szatmár-Bereg Megyei Levéltára kiadványai I. Évkönyvek / Helytörténeti tanulmányok - Szabolcs-Szatmár-Bereg megyei levéltári évkönyv 9.* (Nyíregyháza, 1993) / Éva Kujbusné Mecsei: *Nyíregyházi vásárok (1786-1837)*, p. 36.
 - 'A GÖNC környéki gyümölcsösökben' In *Dolgozók Lapja*, 30.7.1971, No 178, p. 8.
 - 'Érik a zamatos kajszi barack' In *Tolnai Népujság*, 6.7.1994, No 157, p. 10.
 - *Nemzeti érték: eredetvédett pálinkák - Part 3 In Pálinka világ*
 - '... keskeny kertben állt, egy „Gönci magyar” kajszi.' In *TÉKA 2006 2.* (Néprajzi Múzeum) / Múzeum és Tudomány / Jakab Lászlóné: *A Felföldi mezőváros kertjei I.*, p. 62.
 - 'A gönci magyar kajszi barack' In *A Debreceni Déri Múzeum Évkönyve 2006 / Néprajz, kulturális antropológia* / Béla Surányi: *A Kárpát-medence paraszti növényhasználata a XVIII-XX. Században*, p. 135.
 - 'ez az időszak volt a gönci kajszi térfoglalásának a kezdete' In Gyula Vigh: *Miscellanea museologica II.* (Officina Musei 17. Miskolc, 2008) / *Elegyes Néprajzi Előadások és Írások* p. 72.
- Awards and recognitions
- Festival Special Award at the 7th National Pot-Distilled Pálinka Festival and Exhibition (16th National Pálinka and International Fruit Spirits Competition, 2006), Gyula, 2006.

- Bronze medal, Destillata, Austria, 2010.

- Gold medal for Gönci Magyar Kajszi pálinka, HunDeszt Pálinkaverseny, Budapest, 2008.
- Gold medal for 'Gönci Barackpálinka', HunDeszt Pálinkaverseny, Budapest, 2008.
- Silver medal, Destillata, Austria, 2008.
- Magyar Termék Nagydíj kitüntető cím, Budapest, 2006.
- Festival Special Award at the 9th International Pot-Distilled Pálinka Festival Exhibition and Market (16th National Pálinka and International Fruit Spirits Competition, 2008), Gyula, 2008.
- Silver diploma, Quintessence Competition 2015, Onga
- Gold certificate of honour at the 10th International Pot-Distilled Pálinka Festival, Exhibition and Market (17th Hungarian National Pálinka and International Fruit Spirits Competition), Gyula, 2009.
- Champion's certificate of honour at the 9th International Pot-Distilled Pálinka Festival, Exhibition and Market (16th Hungarian National Pálinka and International Fruit Spirits Competition, 2008), Gyula, 2008.

7. *Requirements under EU, national or regional legislation*

Title	
Legal reference	Act XI of 1997 on the protection of trademarks and geographical indications
Description of the requirement(s)	The law lays down the regulations governing the national process for protecting trademarks and geographical indications for spirit drinks, the considerations used to examine the technical and material basis for the application for protection, the procedure for objections, the provisions on deadlines and the provisions for sharing the remit between the Hungarian Intellectual Property Office and Ministry of Agriculture. Pursuant to Regulation (EC) No 110/2008, the law governs the national phase of the EU protection

Title	
Legal reference	Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council

Description of the requirement(s)	The law defines the basic regulations governing the production of pálinka, grape marc pálinka and pálinka spirits made using special procedures. The law governs the tasks of the National Pálinka Council and its operational basis in order to ensure uniform regulation of geographical indications.
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Title	
Legal reference	Government Decree No 158/2009 of 30 July 2009 on the detailed rules on protecting the geographical indications of agricultural products and foodstuffs and on verifying the products
Description of the requirement(s)	This government decree contains the implementing provisions for Act XI of 1997 on the protection of trademarks and geographical indications and defines in detail the provisions governing the national procedure for protecting the geographical indications of agricultural products, foodstuffs and spirit drinks, as well as the system for examining products. The government decree defines the method for verifying compliance with the product descriptions and the system for amending the product descriptions, pursuant to Regulation (EC) No 110/2008. Proof of origin from a geographical area: The following documents provide proof of origin from a geographical area: In the case of primary producers, proof of origin of the apricots is provided by a purchase receipt, which has the primary producer's certificate number on it. In every other case, a statement needs to be provided as proof of origin of the apricots during acceptance. To track the pálinka's production, documents providing proof of production in line with current excise regulations may be used. Minimum requirements and procedures for verifying the product's essential features and production method: The entire production process must operate alongside a quality control system capable of ensuring product identification and tracking, as well as a final inspection and product safety (e.g. ISO 9001, HACCP). The product's development must be documented in an appropriate manner from acceptance of the fruit, through the manufacturing process, up to the final product. During acceptance, the documents proving that the raw material originates from the protected geographical area must be verified. Verification points: 1. Acceptance of raw material: Quality of the raw material: - identification of the variety;

- state of ripeness: ripe/overripe;
- state of health: must be completely healthy (free of mould and rot, no damage or bruising);
- purity: free of foreign bodies (plant protection product residue, earth, leaves, twigs, stones, metal);
- refraction %: not less than 15.0.

2. Inspection of mash:

- pH 2.8-3.5.

3. Daily fermentation inspection:

- optimum temperature (18-22 °C)

4. Inspection at the end of fermentation:

- alcoholic strength (5-9 % v/v);
- residual sugar content (less than 5 g/litre).

5. Inspection of *pálinka* due for bottling and removal from storage:

Pálinka due for bottling and removal from storage must be inspected using organoleptic and analytical methods.

Organoleptic examination (colour, clarity): clear, slightly yellowish colour if matured, with a flavour and aroma typical of apricots.

- The analytical examination covers the following aspects:
Alcoholic strength: 37.5-86 % v/v; Methanol content: max. 1 200 g/hl of 100 % vol. alcohol; Hydrocyanic acid content: max. 7 g/hl of 100 % vol. alcohol; Total volatile substance content: min. 200 g/hl of 100 % vol. alcohol;
Copper content: max. 10 mg/kg of finished product.

6. Inspection of finished product:

- each batch of the bottled product must be inspected;
- organoleptic examination (colour, clarity, flavour, aroma): clear, slightly yellowish colour if matured, with a flavour and aroma typical of the fruit raw material;
- packaging: labelling, seal, tax stamp in line with specifications;
- volume, alcoholic strength discrepancies according to the relevant regulations.

Title	
Legal reference	Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office
Description of the requirement(s)	The government decree regulates the legal position of the National Food Chain Safety Office as the central administrative body for monitoring product compliance and its procedural system, as well as the connection between the lower-level administrative bodies and the system used for the distribution of

Title	
Legal reference	Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/86
Description of the	EU framework regulation

8. Supplement to the geographical indication

9. Specific labelling rules

Title	Supplement to the geographical indication and/or specific labelling rules
Description of the rule	In addition to the elements specified in the legislation, the designation also includes the following: • ‘Gönci Barackpálinka’ or ‘Gönczi Barackpálinka’ (as part of the name); • ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] (separate from the name). Before the 1900s, the name ‘Gönc’ was written with a ‘cz’, and this spelling may therefore also be used in the product name. Even before Hungary joined the European Union, Act XI of 1997 on the protection of trademarks and geographical indications granted protection to spirit drinks and pálinka as national geographical indications. To this day, EU protection can be applied for on the basis of national protection. Under the national protection system, ‘Gönci Barackpálinka’ qualifies as a designation of origin (PDO). Producers could therefore legitimately display the term ‘védett eredetmegjelölés’ (‘protected designation of origin’) on their products. We consider it possible to cease displaying the term ‘protected designation of origin’ only after a suitable transition period. The transition period allows producers to use up labels already printed, in order to prevent substantial economic losses.

II. Other information

- 1. Supporting documents*
- 2. Link to the product specification*

Link: