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# Transmission of an established geographical indication of spirit drinks

Deutscher Weinbrand
EU No: PGI-DE-02059
Submitted on 30 July 2018
PGI

## 1. TECHNICAL FILE

### 1.1. Name and type

*1.1.1. Name(s)*

Deutscher Weinbrand (de)

*1.1.2. Category*

5. Brandy or Weinbrand

*1.1.3. Member State or third country*

Germany

*1.1.4. Application language*

German

*1.1.5. Type of geographical indication*

PGI – Protected geographical indication

### 1.2. Contact details

*1.2.1. Applicant name and title*

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| Applicant name and title | Bundesministerium für Ernährung und Landwirtschaft (BMEL), Referat 414 (Wein, Bier, Getränkewirtschaft) [Federal Ministry of Food and Agriculture (BMEL), Unit 414 (Wine, beer, beverages sector)] |
| Legal status, size and composition (in the case of legal persons) | |

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| Nationality | German |
| Address | Rochusstraße 1<br><br>D-53123 Bonn |
| Country | Germany |
| Telephone | +49 (0)228 99529-0 |
| E-mail address(es) | poststelle@bmel.bund.de,<br>434@bmel.bund.de |

*1.2.2. Intermediary details*

*1.2.3. Interested party details*

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| 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 | The association represents the interests of German spirit drink producers and German distilleries. |
| Address | Urstadtstraße 2<br><br>D-53129 Bonn |
| Country | Germany |
| Telephone | +49 (0)228 53994-0 |
| E-mail address(es) | info@bsi-bonn.de |

*1.2.4. Competent control authority details*

*1.2.5. Control body details*

### 1.3. Description of the spirit drink

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| Title – Product name | Deutscher Weinbrand |

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| Physical, chemical and/or organoleptic characteristics | Brief description of the spirit drink:<br><br>'Deutscher Weinbrand' is made only in Germany from 'wine spirit' (distillate of wine or of wine fortified for distillation, redistilled raw wine distillate; these products will be referred to collectively using the term 'wine distillates' as a synonym for wine spirits). At least 85 % of the wine spirits (wine distillates) must be made (distilled) in Germany. Only wines or wines fortified for distillation made from grape varieties classified under EU wine legislation are used for distillation. The subsequent maturing of the wine spirits (wine distillates) in oak barrels, the blending of the wine spirits (wine distillates) and the addition of *bonificateurs*, if necessary, must be carried out in Germany.<br><br>- Actual alcohol content of the wine spirits (wine distillates) obtained: less than 86 % by volume.<br><br>- Actual alcohol content of the ready-to-drink Weinbrand: at least 38 % by volume.<br><br>- Higher alcohols: the product must contain a total quantity of the higher alcohols isobutanol, 1-propanol and isoamyl alcohols of more than 150 g/hl of pure alcohol.<br><br>- Origin of the wine spirits (wine distillates): only from grape varieties classified under EU wine law.<br><br>- Clarity: clear, bright.<br><br>- Colour: golden yellow to golden brown, depending on the oak barrels used.<br><br>- Odour: smooth, mild odour typical of Weinbrand, i.e. full bouquet, notes typical of beverages stored in wooden containers.<br><br>- Taste: smooth, mild taste typical of Weinbrand and flavours, e.g. vanilla, |

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| | from storage in wooden barrels.<br><br>- Ingredients used other than wines/wine spirits (wine distillates):<br><br>= certain clearly defined sweetening products, sometimes caramelised, to round off the taste and give a balanced colour if appropriate (at most 20 g per litre of finished product, expressed as invert sugar),<br><br>= wine distillate-based extracts of prunes, green (unripe) walnuts, sometimes dried, or dried almond shells, sometimes roasted, as *bonificateurs*, and<br><br>= water for reduction to drinking strength. |
| Specific characteristics (compared with spirit drinks of the same category) | - 'Deutscher Weinbrand' is made in Germany from wine spirits (wine distillates) obtained by distillation to less than 86 % by volume. EU spirit drinks legislation, on the other hand, allows brandy and Weinbrand to be produced using wine distillates distilled to less than 94.8 % by volume provided that the distillate accounts for no more than 50 % of the alcohol content of the finished product. A lower distillation limit results in a higher content of volatile substances. The wine spirits (wine distillates) used are made from varieties of grape classified under EU wine law.<br><br>- At least 85 % of the wine spirits (wine distillates) used to make 'Deutscher Weinbrand' must have been distilled in Germany. The taste of a Weinbrand is shaped not only by the art of distillation but also, crucially, by the composition (blending) of the distillates.<br><br>- 'Deutscher Weinbrand' contains a total quantity of the higher alcohols isobutanol, 1-propanol and isoamyl alcohols of more than 150 g/hl of pure alcohol. The minimum volatile substances content of Weinbrand and |

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| | brandy under EU spirit drinks legislation, by contrast, is merely 125 g/hl of pure alcohol. The list of volatile substances under that legislation is not limited to isobutanol, 1-propanol and isoamyl alcohols.<br><br>- At 38 % by volume the minimum alcohol content of 'Deutscher Weinbrand' is higher than that prescribed for Weinbrand under EU law (36 % by volume). The sensory characteristics of the Weinbrand are as a result enhanced.<br><br>- The wine spirits (wine distillates) used to make 'Deutscher Weinbrand' are matured for at least 12 months in oak barrels with a capacity of less than 1 000 l. Under EU spirit drinks legislation the corresponding period for brandy or Weinbrand matured in such containers is only six months. Larger oak barrels ('casks'), which are permitted under that legislation for brandy and Weinbrand, are not used. The smaller the capacity of a wooden barrel, the greater the proportion of the quantity of wine distillate that enters directly into contact with the wood from which the container is made, potentially intensifying the woody flavour of the distillate.<br><br>- 'Deutscher Weinbrand' is sweetened using only the following products solely to round off the taste: semi-white sugar, sugar or white sugar, refined sugar, refined white sugar or crystal sugar, sugar solution, invert sugar solution or invert sugar syrup. Those products satisfy the specific legal requirements regarding composition. They may also be used in caramelised form to sweeten 'Deutscher Weinbrand'. The maximum total content of sugar, expressed as invert sugar, in one litre of the ready-to-drink product is 20 g. |

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| | - The only *bonificateurs* to be added to 'Deutscher Weinbrand' are wine distillate-based extracts of prunes, green (unripe) walnuts, sometimes dried, and dried almond shells, sometimes roasted. Other *bonificateurs* permitted in Germany for the generic product 'Weinbrand', for example, such as wine distillate-based extracts made using oak chips, are not used.<br><br>- Caramel, which may be used to colour Weinbrand under EU legislation, is not used in 'Deutscher Weinbrand'.<br><br>- Ready-to-drink 'Deutscher Weinbrand' may be marketed only in containers bearing an official inspection number issued in the prescribed manner under national spirit drinks legislation. |

## 1.4. Define geographical area

*1.4.1. Description of the defined geographical area*

'Deutscher Weinbrand' is made throughout the Federal Republic of Germany.

The wines or fortified wines used to obtain the wine spirits (wine distillates) do not have to come from German growing areas. At least 85 % of the wine spirits (wine distillates) used to make 'Deutscher Weinbrand' must have been produced (distilled) in Germany.

Maturing of the wine spirits (wine distillates) in oak barrels, the blending of different wine spirits (wine distillates), the possible addition of sweetening products to round off the taste and give a balanced colour if necessary, and the possible addition of *bonificateurs* take place in Germany.

Reduction of the high-percentage, matured wine spirit(s) (wine distillate(s)) to drinking strength by adding water, bottling or decanting into other suitable sale containers, and labelling and packaging may also take place outside Germany.

*1.4.2. NUTS area*

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| DE | GERMANY |

## 1.5. Method used to obtain the spirit drink

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| Title – Type of method | |
| Method | The number of steps involved in the process for obtaining the spirit drink 'Deutscher Weinbrand' varies from producer to producer and from distillery to distillery.<br><br>Some producers of 'Deutscher Weinbrand' are distilleries attached to wine estates. As such they are located in certain wine-growing areas of Germany. For those producers the first step is to make a wine or fortified wine from their own grapes.<br><br>Other producers are distilleries located in Germany that begin by purchasing wines or fortified wines from Germany or abroad. For them the first step is to distil those wines or fortified wines.<br><br>Other producers purchase raw wine distillates or unmatured fine wine distillates produced abroad which they in some cases redistill to less than 86 % by volume. In the case of 'Deutscher Weinbrand', the percentage of wine spirits (wine distillates) produced abroad may not exceed 15 %.<br><br>Nowadays wines and fortified wines are |

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| | distilled using various processes and a range of equipment.<br><br>Traditional, two-stage, discontinuous distillation in relatively small copper stills is still used in some cases.<br><br>In others the wine or fortified wine is distilled in small-scale distilleries (known as *Abfindungsbrennereien*). As excise legislation allows such distilleries to have only stills with enrichment trays, the wine is in that case distilled in a single stage.<br><br>In addition, wine or fortified wine is in some cases also distilled one or two times in larger stills with or without enrichment trays or continuously in columns.<br><br>The practice of purchasing raw wine distillate with an alcohol content of approx. 70 % by volume and then refining it by distilling it a second time is no longer as common as it once was.<br><br>The next step is to store the wine distillate in oak barrels with a capacity of less than 1 000 l for at least 12 months. The particular characteristics of the wood gradually give the Weinbrand stored in the barrels its bouquet and aroma and its yellowish to golden brown colour. As each barrel is different, the distillates may be blended several times while they mature.<br><br>As soon as the distillates are mature, they may be mixed again as the distiller |

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| | combines distillates of various origins and from a number of years in a genuine blend.<br><br>At the end of the maturation period, one of the sweetening products listed in the fifth paragraph in the Specific characteristics section may be added to wine spirits (wine distillates) stored in oak barrels to round off their taste. The quantity of sugar, expressed as invert sugar, contained in the ready-to-drink product may not exceed 20 g per litre of finished product. If the sweetening product is added to the matured wine distillate in caramelised form, it also serves to give a balanced colour.<br><br>The next, optional step is to 'bonify' the Weinbrand and to round off its flavour by adding to the wine distillate an extract of prunes, green (unripe) walnuts, sometimes dried, or dried almond shells, sometimes roasted. The extracts ('*bonificateurs*') are obtained using wine distillates distilled to less than 86 % by volume. The wine distillate, which may be sweetened and mixed with a prune, walnut or almond shell extract, is then reduced to drinking strength using water.<br><br>The penultimate step is to filter the possibly cooled product, if appropriate, and to bottle it or decant it into other suitable containers. The final step is to label and package the containers.<br><br>Labelling must be preceded by the official inspection procedure set out in federal law for obtaining an official inspection number. The procedure involves a chemical analysis and an organoleptic evaluation. |

## 1.6. Link with the geographical environment or origin

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| Title – Product name | Deutscher Weinbrand |
| Details of the geographical area or origin relevant to the link | The production of 'Weinbrand' has a long tradition and history in Germany. The earliest written records of wine distillation in Europe date from the 12th century. In around 1250 knowledge of distillation came to Germany first by sea and then through the trading hub of Bruges in Flanders. Records of the name 'Weinbrenner' – initially as the name of a profession and subsequently as a surname – in southern and central Germany can be traced back to 1365. As long ago as 1321 a manuscript relating to 'distilled wine' was written in Heidelberg.<br><br>German distillers founded a professional guild/association in Breslau (present-day Wrocław) back in 1587. The number of distilleries in Germany increased throughout the 19th century.<br><br>The 1909 Wine Act for the first time laid down rules on Weinbrand produced in Germany, requiring the product to be marketed under the name 'Deutscher Kognak' (with 'cognac' spelled the German way). That changed after the First World War when the Treaty of Versailles (1919) prohibited the use of the word 'cognac' for German products. The legislator accordingly incorporated the name 'Weinbrand' into the 1923 Wine Act at the suggestion of the Association of German Distilleries (*Verband Deutscher Weinbrennereien e.V.*).<br><br>'Deutscher Weinbrand' is and has always been the only category of spirit |

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| | drink to be officially inspected and provided with an official inspection number before it is placed on the market.<br><br>As a result of the large number of German wine distilleries and the specific qualities of the 'Weinbrand'/'Deutscher Weinbrand' product category, Germany had from 1893 to 1990 an independent industry association, the Association of German Wine Distilleries.<br><br>Numerous examples of the labels and advertisements of the leading producers of those products demonstrate that the name 'Deutscher Weinbrand' has been used in Germany since the beginning of the 20th century.<br><br>The name 'Deutscher Weinbrand' has been protected throughout the EU as a geographical indication since 15 December 1989, when Regulation (EEC) No 1576/89 (the first Spirit Drinks Regulation) entered into force. Regulation (EC) No 110/2008 (the second Spirit Drinks Regulation), which entered into force on 20 February 2008, confirmed that protection as a geographical indication. |
| Specific characteristics of the spirit drink attributable to the geographical area | Above all as a result of the blending of different wine distillates and the addition of particular *bonificateurs*, German distilleries have created a product with a taste and smell different from those of wine spirits and Weinbrand made in other countries.<br><br>The wine spirits (wine distillates) used are distinguished by a full-bodied, wine-like character derived from the selection of wines and from the distillation |

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| | conditions.<br><br>The wine spirits (wine distillates) used have typically been distilled to less than 86 % by volume, as a result of which they have a higher content of the value-defining volatile substances isobutanol, 1-propanol and isoamyl alcohols than is common in other wine distillates.<br><br>In order nevertheless to obtain the mildness characteristic of 'Deutscher Weinbrand', the wine spirits (wine distillates) used are matured for at least 12 months in relatively small oak barrels with a maximum capacity of 1 000 l.<br><br>The potency of 'Deutscher Weinbrand' spirit drinks is also highlighted by the fact that the ready-to-drink product has a comparatively high minimum alcohol content of 38 % by volume. |
| Causal link between the geographical area and the product | |

### 1.7. Requirements under EU, national or regional legislation

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| Title | |
| Legal reference | includes:<br><br>- EU food legislation<br><br>- EU spirit drinks legislation<br><br>- EU wine legislation<br><br>- national spirit drinks legislation (federal legislation)<br><br>- national wine legislation (federal legislation) |

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| Description of the requirement(s) | - labelling rules<br><br>- product specifications |

### 1.8. Supplement to the geographical indication

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| Supplement to the geographical indication | Deutscher Weinbrand |
| Definition, description or scope of the supplement | a) Basic rules on supplements to the geographical indication 'Deutscher Weinbrand':<br><br>Under EU spirit drinks legislation, the name 'Deutscher Weinbrand' may be supplemented to include only<br><br>- the terms specified under (b), or<br><br>- terms other than those specified under (b) which can be shown to have been in common use on 20 February 2008.<br><br>b) Supplements with non-geographical terms:<br><br>- Details concerning maturation or ageing<br><br>German spirit drinks legislation prohibits references to age in the marketing or advertising of 'Deutscher Weinbrand' where the product or the distillate used to produce it has been matured in oak barrels for less than 24 months.<br><br>Which references to age are used is determined by commercial practice. |

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| | If quality terms (e.g. '*feiner*' [fine], '*Edel-*' [premium] or '*Tafel-*' [table]) are added to the name 'Deutscher Weinbrand', the products must be of significantly higher quality than standard products. Examples include:<br><br>= the exclusive use of monovarietal wines,<br><br>= the use of organically grown grapes,<br><br>= an alcohol content of at least 40 % by volume in conjunction with additional quality criteria, or<br><br>= no addition of *bonificateurs*.<br><br>- If the Weinbrand is made from monovarietal, e.g. Müller-Thurgau or Riesling, wines, the grape variety and optionally also the year of harvest may be indicated.<br><br>- Products produced entirely, i.e. distilled, reduced to drinking strength and bottled, at a single plant may also be labelled with the additional words 'distilled and bottled at the distillery'. Where the distillery is part of a wine-growing estate, this may also be indicated in appropriate terms such as 'distilled from our own wines and bottled at our own distillery'. |

### 1.9. Specific labelling rules

## 2. OTHER INFORMATION

### 2.1. Supporting material

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| File name | PGI-DE-02059_SINGLE_DOCUMENT_Fassung 16.03.2017 im Änderungsmodus vs eingereichte Fassung.rtf |

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| Description | Technical file showing track changes |
| Document type | Product specification |

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| File name | 2017-03-16 an KOM Antwortschreiben Deutscher Weinbrand PGI-DE-02059.pdf |
| Description | Reply to the European Commission |
| Document type | Other document |

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| File name | Etiketten Deutscher Weinbrand Asbach Uralt 1956 - 1933 - 1914.pdf |
| Description | Examples of German advertisements depicting Asbach Uralt Weinbrand labels from 1914-1933 and 1956 |
| Document type | Other document |

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| File name | Etikett Deutscher Weinbrand Asbach Uralt 2001.pdf |
| Description | Example of a label of Asbach Uralt Weinbrand from 2001 |
| Document type | Other document |

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| File name | Etikett Deutscher Weinbrand Chantré 1960 - 1961.pdf |
| Description | Advertisements showing bottles of Chantré Deutscher Weinbrand |
| Document type | Other document |

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| File name | Auszug Buch Liköre und Branntweine unserer Zeit - Deutscher Weinbrand.pdf |
| Description | Extract from Wohlmann, *Liköre und Branntweine unserer Zeit* (1953) |

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| Document type | Other document |

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| File name | 2018-07-30 an KOM Deutscher Weinbrand Destillation im Inland.pdf |
| Description | |
| Document type | Other document |

### 2.2. Link to the product specification

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| Link | |