

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application pursuant to Article 17(6) of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89**

(2021/C 464/07)

This publication confers the right to oppose the application pursuant to Article 27 of Regulation (EU) 2019/787 of the European Parliament and of the Council <sup>(1)</sup>.

## MAIN SPECIFICATIONS OF THE TECHNICAL FILE

**‘HOMOKHÁTI ŐSZIBARACK PÁLINKA’**

**EU No: PGI-HU-02471 – 25 May 2018**

**1. Name**

‘Homokháti őszibarack pálinka’

**2. Category of spirit drink**

Fruit spirit (category No 9 of Regulation (EC) No 110/2008)

**3. Description of the spirit drink****3.1. Physical, chemical and/or organoleptic characteristics**

Chemico-physical characteristics

Hydrocyanic acid content	maximum 5 g/hl of 100 % vol. alcohol
Total volatile substance content	minimum 250 g/hl of 100 % vol. alcohol
Copper content	maximum 7 mg/kg of finished product

Organoleptic characteristics

Colour: clear, colourless.

Aroma: a fine, discreet aroma reminiscent of the fruitiness of ripe peach with subtly aromatic citrus notes, sometimes with a slight aroma of marzipan.

Taste: fresh citrus notes, with a distinctive, medium-bodied, robust structure, accompanied by a taste of ripe peach and discreet tartness, and a long, smooth yet distinctive finish.

**3.2. Specific characteristics (compared to spirit drinks of the same category)**

‘Homokháti őszibarack pálinka’ has a characteristic aroma and taste thanks to the peaches grown in the Homokhátság region: its aroma is subtly fragrant and citrusy, reminiscent of the fruitiness of ripe peach; citrus notes are also apparent in the taste, which is subtly sweet, with a smooth finish.

<sup>(1)</sup> OJ L 130, 17.5.2019, p. 1.

#### 4. Geographical area concerned

'Homokháti őszibarack pálinka' is produced within the administrative boundaries of the following municipalities: Mórahalom, Ásotthalom, Domaszék, Zákányszék, Ruzsa, Öttömös, Pusztamérges, Üllés, Bordány, Forráskút, Zsombó, Szatymaz, Kelebia and Balotaszállás.

'Homokháti őszibarack pálinka' may be mashed, fermented, pot-distilled and rested only in commercial pálinka distilleries located within this geographical area.

#### 5. Method for obtaining the spirit drink

The main stages in the production of the pálinka are as follows:

- a) Selection and acceptance of the fruit
- b) Mashing and fermentation
- c) Distillation
- d) Resting
- e) Treatment and production of the pálinka

a) *Selection and acceptance of the fruit*

The basic ingredient of the pálinka is fully ripened fruit of good or excellent quality grown in the geographical area. Quantitative acceptance of the fruit is based on weight.

During acceptance, quality control is carried out on the basis of an organoleptic evaluation (ripeness – from ripe to overripe – healthy, clean, free from extraneous matter – soil, leaves, twigs, stones, metal or other material – and from mould or rot), by means of sampling.

b) *Mashing and fermentation*

The stone of the fruit must be removed using a de-stoner.

During fermentation, it is important to set the temperature precisely (at 16-23 °C), to achieve the optimum pH value (2,8-3,2) and to check the sugar and alcohol content.

The sugar content must be reduced to below 5 °Brix at the end of fermentation.

The pálinka should not be sweetened during the production process, not even to round off the final taste.

c) *Distillation*

'Homokháti őszibarack pálinka' can be produced through two-stage distillation, using a traditional, pot-still distillation system, which ensures the right quality. Pot-still distillation is a double fractional distillation technique using a pot with a maximum capacity of 1 000 litres.

d) *Resting*

'Homokháti őszibarack pálinka' must be rested until it becomes well-balanced.

If the outside temperature is above 25 °C, the air of the storage room must be cooled using air-conditioning, or humidified using a water spray at least once a week.

e) *Treatment and production of the pálinka*

In keeping with the very strict regulation on bottled products ( $\pm 0,3$  % V/V), the alcoholic strength of the rested pálinka must be adjusted to the level suitable for consumption by adding good-quality drinking water. The water may be distilled, demineralised, permuted or softened.

The rested pálinka can be cooled and filtered. If necessary, further treatment may also be carried out using appropriate processing aids, in order to refine the product and remove any heavy metals. The pálinka can then be bottled.

Once the appropriate alcoholic strength has been achieved, the pálinka can be poured into washed bottles and closed using sealed aluminium screw-cap closures, or screw caps or corks that meet food packaging criteria. The bottles may be made of glass or ceramic.

## 6. Link with the geographical environment or origin

### 6.1. Details of the geographical area or origin relevant to the link

The details of the geographical area or origin relevant to the link are based on four pillars:

- a) The land and unique soil structure of the Homokhátság
- b) The distinct microclimate of the Homokhátság
- c) The peach varieties grown in the Homokhátság
- d) Human factors

#### a) *The land and unique soil structure of the Homokhátság*

The geographical area concerned consists of the non-chernozem lands of the South Great Plain sand ridge (Homokhátság), which lie within the flatlands between the Danube and Tisza rivers, spreading south-west from the city of Szeged in Csongrád County.

The sandy soil of the Homokhátság region is particularly well-suited to horticulture and fruit-growing, as it is well-drained and warms up quickly. The sandy humus soils are mainly composed of quartz crystals. The sandy soils typically have a low (max. 5 %) colloid content, which allows them to drain quickly. The sandy soils are also rich in mica, which provides the plants with nutrients (potassium, boron, iron, zinc).

#### b) *The distinct microclimate of the Homokhátság*

The climate of the Homokhátság region is extremely continental, with noticeably hot, dry, parched summers. Temperatures vary greatly over the course of the day during the ripening period. This region has the country's highest number of sunshine hours (over 2 600 hours).

#### c) *The peach varieties grown in the Homokhátság*

'Homokháti őszibarack pálinka' must be prepared using peach varieties originating from the geographical area defined in point 4. All these varieties can be traced back to the wild peach branch, where the wild peach seed is used as a sowing seed, which after planting becomes the seedling on which noble branches are grafted. The combination of these varieties ensures that the unique flavours of peaches grown in the Homokhát region are reflected in the organoleptic characteristics of pálinka made from those peaches – characteristics such as a citrusy freshness, subtle sweetness and smooth finish.

#### d) *Human factors*

'Homokháti őszibarack pálinka' is traditionally made in the geographical area by means of pot-still distillation. Knowledge of the traditional production technique is passed down from generation to generation. Pot-still distillation is a traditional process in which the taste and aroma notes emerge in a characteristic style expressed in the pálinka. As distillation is one of the cornerstones of the production of pálinka made from peaches, it is human know-how that gives the finished product – 'Homokháti őszibarack pálinka' – its unique property of the flavours of peaches grown in the geographical area. It takes particular expertise to prepare the pálinka, especially since pálinka is rarely made from peaches.

### 6.2. Specific characteristics of the spirit drink attributable to the geographical area

The link between 'Homokháti őszibarack pálinka' and the geographical area is based on the quality of the produce.

The high number of sunshine hours enables the peaches to fully ripen, and the wide variation in temperatures over the course of the day makes the peaches sweet and succulent. Thanks to the sandy, micaceous soil, the peaches are light and citrusy fresh, while the mica, which is rich in trace elements, accounts for the peaches' high dry matter content. As a result of these factors, the peaches grown in the Homokhátság have high content values, a rich taste and aroma, and a smooth finish.

The pot-still distillation technique typically brings out the aromas of ripe peach in 'Homokháti őszibarack pálinka': the pálinka is characterised by a robust, distinctive, slightly tart taste, but with a subtly fragrant, discreet aroma.

Thanks to the rich aroma notes of peaches originating in the Homokhátság and the distillation technique used, 'Homokháti őszibarack pálinka' has a high volatile substance content and a characteristic, medium-bodied taste. The rich aroma notes give the pálinka a long yet smooth finish.

**7. European Union or national/regional provisions**

- Act XI of 1997 on the protection of trademarks and geographical indications
- Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council
- Government Decree No 158/2009 of 30 July 2009 laying down the detailed rules for protecting the geographical indications of agricultural products and foodstuffs and on verifying the products
- Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office
- 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 1576/89
- Commission Implementing Regulation (EU) No 716/2013 of 25 July 2013 laying down rules for the application of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks

**8. Applicant**

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**9. Supplement to the geographical indication**

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**10. Specific labelling rules**

In addition to the elements specified in the legislation, the designation also contains the following:

- 'földrajzi árujelző' [geographical indication] (separate from the name)
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