

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

PĂLINCĂ (ro)

b. Category

9. Fruit spirit

c. Application country(ies)

Romania

d. Application language:

Romanian

e. Type of geographical indication:

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	Federația Producătorilor de Palincă Naturală din Nord Vestul României (Federation of Natural Palinca Producers in North-Western Romania)
Legal status, size and composition (in the case of legal persons)	Non-profit organisation, having in total 765 members belonging to 6 associations: Țara Oașului and Codreanca from Satu Mare County, Associations of Natural Palinca and Rachiu Producers in Sălaj, Maramureș, Bihor, Cluj, Bistrița Năsăud Counties
Nationality	Romanian
Address	Aleea Trandafirilor, bloc 13, apartament 14, localitatea Negrești Oaș, județul Satu Mare, cod poștal 445200, Romania
Country	Romania
Telephone	+40744547580
E-mail(s)	ciocangheorghe54@yahoo.com

b. Intermediary details

c. Interested party details

d. Competent control authority details

Competent control authority details	Ministerul Agriculturii și Dezvoltării Rurale (Ministry of Agriculture and Rural Development)
Address	B-dul Carol I, nr. 2-4, sector 3, codul postal 030163, oficiul postal 37, Bucharest
Country	Romanian
Telephone	+4-021-307-24-46
E-mail(s)	relatii publice@madr.ro , dopigp@madr.ro

*e. Control body details**3. Description of the spirit drink*

Title – Product name	PĂLINCĂ
Physical, chemical and/or organoleptic characteristics	<p>Physical and chemical characteristics:</p> <ul style="list-style-type: none"> - minimum alcoholic strength at 20 degrees C is 40% vol. alcohol - maximum 52% vol. alcohol; - acetic acid in grams/hl of 100% alcohol - minimum 50 – maximum 400; - aldehydes – acetaldehyde in grams/hl of 100% alcohol - minimum 6 – maximum 60; - Methanol content – methyl alcohol in grams/hl of 100% alcohol - minimum 200 – maximum 1200; - Esters – ethyl acetate in grams/hl of 100% alcohol - minimum 20 – maximum 500; - higher alcohols – isoamyl alcohol in grams/hl of 100% alcohol - minimum 20 - maximum 500; - hydrocyanic acid - grams/hl anhydrous alcohol - minimum 3 – maximum 7. <p>Organoleptic characteristics:</p> <p>Pălinca is clear, colourless when it is not aged, and straw yellow or golden yellow, depending on the ageing period, with taste and flavours specific to the fruit from which it is made, a harmonious smell and taste, without foreign taste or smell.</p> <ul style="list-style-type: none"> - Plum pălinca – has a pleasant taste and specific flavour, with a slight bitter hint from the plum stones; - Pear pălinca – colourless at manufacturing,

	<p>characterized by special smoothness and flavour. By ageing, pear pălinca becomes yellowish, with pleasant reflexions.</p> <ul style="list-style-type: none"> - Apple pălinca – the colour at manufacturing is white-lucent, with slightly astringent taste, but it gains a lot through ageing when it becomes smooth and flavoured, in particular the spirit made of the Golden auriu variety; - Quince pălinca – it has pleasant smell and taste, subtle perfume and honeycomb taste; - Cherry pălinca – it has a pleasant cherry aroma and after maturing in wooden recipients, it receives a subtle ageing bouquet; - Sour cherry pălinca – it is made of sour cherries harvested at full maturity or at over maturity, when they are rich in sugar content and strongly flavoured; it has flavour specific to the ripe fruit; - Apricot pălinca – it has a fruit specific flavour which becomes very subtle after 1-2 years of ageing, with sweetish taste. - Peach pălinca – due to the high level of sugar content of the fruit, it has a higher alcoholic potential. The aged distillate receives a special bouquet, very lively, harmonious, balanced; - Wild berry pălinca – wild berries (natural or grown) have stronger flavour and total acidity, and mineral salt and vitamin content higher than the fruit in orchards. Due to the low sugar content of the fruit, the alcoholic potential of the distillate is lower. The distillates obtained are extremely subtle even raw and have flavours specific to the fruit from which they are made. By ageing, they become more balanced and receive a special bouquet.
<p>Specific characteristics (compared with spirit drinks of the same category)</p>	<p>Specific characteristics (compared with spirit drinks of the same category)</p> <p>The specific characteristics of pălinca are given by the traditional production method, the specific fermentation method, the raw material used (fruit), distillation and redistillation in copper and stainless-steel stills at an alcoholic strength of 52 degrees of alcohol by volume, ageing in oak, mulberry or acacia barrels, which finally lead to a subtle and smooth spirit.</p> <p>Direct fire is used for distillation and redistillation, which is well coordinated especially at the redistillation stage in order to obtain a high quality final product. The separation</p>

	<p>of the heads and tails is mandatory.</p> <p>Pălinca has the following specific characteristics: a higher alcoholic strength of up to 52 degrees of alcohol by volume, with a harsher taste immediately after manufacturing and with a specific and smooth aroma after being aged at least one year in oak, mulberry or acacia barrels.</p>
--	---

4. Define the geographical area

a. Description of the defined geographical area

<p>Palinca is produced in 13 counties within the Carpatian arc: Satu Mare, Maramureș, Sălaj, Bihor, Cluj, Mureș, Brașov, Bistrița, Harghita, Covasna, Sibiu, Arad and Alba</p>
--

b. NUTS area

RO115	Satu Mare
-------	-----------

5. Method used to obtain the spirit drink

Title – Type of method	double distillation
Method	<p>Pălinca is a Romanian traditional spirit obtained exclusively by alcoholic fermentation and distillation of various varieties or local populations of each of the following fruit: plums, apples, pears, quince, cherries, sour cherries, apricots, peaches and wild berries, whole or crushed, with or without stones. Fruit fermentation is performed in wooden, stainless steel or PVC tanks of different capacities. No additives or sugar addition to the fruit subject to fermentation are allowed.</p> <p>Distillation is performed in copper and stainless stills of various capacities (100 – 700 l). The first result of the fermentation process is the ‘fraction’, whose alcohol strength is between 15 and 32 degrees of alcohol by volume, depending on the sugar content of the fruit subject to fermentation. The fraction obtained is submitted to redistillation in a special tank exclusively used for this purpose.</p> <p>The ‘heads’ (the first quantities of alcohol coming out and containing the most volatile substances) and the ‘tails’ (the last quantities of alcohol, of low quality) are separated, so that the product obtained should be a high quality product.</p> <p>The alcoholic strength ranges between 40 and 52 degrees of alcohol by volume, which shall be adjusted by addition of</p>

	<p>spring water with hardness of maximum 5 German degrees, and pălinca shall be bottled and marketed in glass recipients.</p> <p>After redistillation, pălinca is subject to ageing in oak, mulberry or acacia barrels, which gives the product a straw yellow or golden yellow colour and smoothens it. Pălinca ageing period is minimum 6 months and it depends on the age of the barrel where it is kept, until obtaining the straw yellow or golden yellow colour. The ageing period may be extended if the ageing barrel was used for the purpose for several years.</p>
--	---

6. *Link with the geographical environment of origin*

Title – Product name	PALINCA
Details of the geographical area or origin relevant to the link	<p>Details of the geographical area or origin relevant to the link</p> <p>Pălinca is a regional spirit which has won recognition in the Transylvania area and is characterised by double distillation.</p> <p>Hilly areas are most propitious and are efficiently used through fruit tree cultivation, whose fruit is the raw material for the production of pălinca distillate.</p> <p>The relief and climate are propitious to fruit-growing, in particular in high fruit-growing potential counties (Satu Mare, Maramureș, Sălaj, Bihor, Cluj, Bistrița, Mureș).</p> <p>A comparison between the production requirements for the fruit tree varieties, the local varieties and populations and the characteristics of the geographical area indicate a fortunate coincidence, many of the hills in Transylvania having orchards and fruit bushes.</p> <p>Transylvania has become a traditional production area for pălincă, which is a calling card of the area.</p> <p>Distillate preparation based on fruit is an old tradition in Romania and has been a basic activity for many inhabitants in various fruit-growing areas.</p> <p>The production of fruit distillates is a very old tradition in Romania. The first mentions about pălinca preparation in the territory inhabited by Romanians were recorded in 1570 in Turț Municipality, Satu Mare County.</p> <p>In 2007, the Federation of Pălincă Producers in North-Western Romania is established, which includes four</p>

	<p>associations: Țara Oașului Palinca Producers Employers' Association, Sălaj Natural Palinca Producers Employers' Association, Maramureș Palinca Producers Employers' Association, Codreanca Palinca Producers Employers' Association. The purpose of these associations is to promote and carry forward these old traditions of producing palinca.</p>
<p>Specific characteristics of the spirit drink attributable to the geographical area</p>	<p>Specific characteristics of the spirit drink attributable to the geographical area:</p> <p>Pălinca is produced in Transylvania, where the predominant hilly areas are very propitious to fruit tree growing, in particular the southern exposures, which gives the fruit a specific flavour, which is partially conveyed to the final product of distillation.</p> <p>The siting of orchards in all the counties mentioned has been made based on thorough pedological, climatic surveys, with demarcation of the areas and basins for each fruit tree species in each county.</p>
<p>Causal link between the geographical area and the product</p>	<p>Causal link between the geographical area and the product:</p> <ul style="list-style-type: none"> - The soil, the more or less sunny slopes and the humidity have a significant effect on the fruit, which convey the pălinca an original tone, a particular flavour and colour that cannot be found elsewhere. The fruit from which palinca is obtained in the 13 counties making up the geographical area is obtained from species of trees growing on hills, areas which are beneficial for the quality of the fruit. - Specificity of the regional varieties due to pedological and climatic conditions. <p>The geographical area where 'pălinca' is produced overlaps with a Romanian region having specific cultural traditions and lifestyle, which have contributed to product specificity, to the cultivation of fruit and varieties specific to industrialization and to the technological process including mandatory double distillation.</p> <p>The large number of local populations of fruit trees cultivated in the area concerned is a veritable biological heritage for the production of raw material that is to be distilled.</p> <p>Due to the manufacturing tradition of palinca in Romania and to its reputation in the country and abroad, several books were published on the production technology of</p>

	<p>palinca. Of these books, we mention the following:</p> <p>-Țara pălincii (<i>Country of Palinca</i>) - CERES Publishing House 2009, Authors: Nicolai Pomohaci and collaborators;</p> <p>-Fabricarea distilatelor naturale din fructe (<i>Production of natural fruit distillates</i>) - RISOPRINT Publishing House Cluj 2008, Author: Dr. Eng. Cioltean Ioan. The local newspapers in Satu Mare presented the 14 annual editions of the County Palinca Festivals organised by the County Council in collaboration with the specialised associations.</p> <p>The best varieties of Palinca were awarded diplomas and gold, silver and bronze medals, and the variety obtaining the maximum score was awarded the prize Great Gold. Romanian palinca is famous both in Europe and in third countries.</p> <p>Romanian palinca was present at numerous internal and international contests over time, where it was highly appreciated and won various awards.</p>
--	---

7. EU, national or regional requirements

Title	List of geographical indications for spirit drinks protected and recognised in Romania.
Legal reference	Order No 147 of 8 March 2005 approving the List of geographical indications for spirit drinks protected and recognised in Romania. ORDER No 368 of 13 June 2008 approving the Detailed rules on the definition, description, presentation and labelling of Romanian traditional drinks.
Description of the requirement(s)	Description of the requirement(s):
	<p>Description of the requirement(s):</p> <p>‘Pălinca’ is a Romanian traditional spirit produced exclusively by the alcoholic fermentation and distillation of fleshy fruit, or fruit marc, as defined in Article 2 point 8, or of the juice of such fruit or fruit mixture, with or without stones:</p> <p>a) the fermentation of the fruit is performed in wooden tanks or in fermentation tanks or stainless-steel recipients, depending on the fruit production area, on the variety, and on the specific technology applied;</p> <p>b) distillation is performed in direct fired copper stills or in distillation facilities, at alcoholic strength of</p>

	<p>maximum 70% vol., so that the distillation product has the flavour and taste of the fruit; redistillation at the same alcoholic strength is allowed;</p> <p>c) with a volatile substance content equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol;</p> <p>d) with a hydrocyanic acid content, for the palinca obtained from plums with stones, of maximum 7 grams per hectolitre 100% vol. alcohol;</p> <p>e) with methanol content of maximum 1,000 grams per hectolitre of 100% vol. alcohol; the methanol content is maximum 1200 grams per hectolitre of 100% vol. alcohol for the following fruit varieties: plum (<i>Prunus domestica</i> L.), mirabelle (<i>Prunus domestica</i> L subsp. <i>Syriaca</i>- Borkh., Janch. Ex. Mansf.), quetsch (<i>Prunus domestica</i> L), apple (<i>Malus domestica</i> Borkh.), pear (<i>Pyrus communis</i> L), except for Williams pears (<i>Pyrus communis</i> L. ev 'Williams'), raspberries (<i>Rubus idaeus</i> L), blackberries (<i>Rubus fruticosus</i> auct. aggr), apricots (<i>Prunus armeniaca</i> L) and peaches [<i>Prunus persica</i> (L) Batsch]; the methanol content is maximum 1350 grams per hectolitre of 100% vol. alcohol for the following fruit varieties: Williams pears (<i>Pyrus communis</i> L. ev "Williams"), redcurrants (<i>Ribes rubrum</i> L), blackcurrants (<i>Ribes nigrum</i> L), rowanberries (<i>Sorbus aucuparia</i> L), elderberries (<i>Sambucus nigra</i> L), quinces (<i>Cydonia oblonga</i> Mill.) and juniper berries (<i>Juniperus communis</i> L. and/or <i>Juniperus oxicedrus</i> L);</p> <p>f) the use of sweetening products, as defined in Article 2 point 2, in the production of palinca is prohibited;</p> <p>g) the use of burned sugar as defined in Article 2 point 3 in the production of pǎlinca is prohibited including as a means to adapt colour, as the yellow or golden yellow colour is obtained by ageing in oak barrels;</p> <p>h) the use of flavouring substances, flavouring preparations, colorants, ethyl alcohol of agricultural origin or distillate of agricultural origin as defined in Article 2 points 4, 5, 7, 11 and 12 in the production of palinca is prohibited;</p> <p>i) blending (coupage), as defined in Article 2 point 17, is allowed;</p> <p>j) the minimum alcoholic strength for consumption sale is 40% vol.;</p> <p>k) product storing, keeping and ageing is performed in wooden, stainless steel or glass containers.</p>
--	---

8. Supplement to the geographical indication**9. Specific labelling rules****II. Other information****1. Supporting material**

File name	Reply DG AGRI - Ares(2017) 649154 - PALINCA PGI-RO-02005.pdf
Description:	Reply DG AGRI - Ares 649154
Type of document	Other

2. Link to the product specification

Link:	http://www.madr.ro/docs/ind-alimentara/2017/Dosarul-Tehnic-PALINCA.pdf
-------	---