

## 'Nürnberger Glühwein' technical file

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Name	'Nürnberger Glühwein'
Name and address of applicant	<ul style="list-style-type: none"> <li>- GEFA Nürnberger Likörfabrik Bacchus-Kellerei GmbH, Nuremberg</li> <li>- Vollrath &amp; Co. GmbH, Nuremberg</li> <li>- Probst &amp; Schäfer GmbH Vereinigte Likörfabriken u. Weinkellereien, Nuremberg</li> <li>- Gerstacker Weinkellerei GmbH</li> <li>- Sternthaler GmbH</li> <li>- Glühweinspezialitäten, Nuremberg</li> <li>- Gerstacker Weinkellerei Likörfabrik GmbH</li> <li>- Nürnberger-Wein-Kellerei GmbH</li> <li>- Weico Weinkellerei GmbH</li> <li>- Thomas &amp; Gerstacker GmbH &amp; Co. KG</li> <li>- St. Lorenz Weinkellerei GmbH.</li> </ul>

### 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' product specification

Name	'Nürnberger Glühwein'
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Description of principal analytical and organoleptic characteristics	<p><u>Colour of 'Nürnberger Glühwein'</u>: ruby red, a minimum colour density of 3, clear.</p> <p><u>Colour of 'Nürnberger Glühwein aus Weißwein'</u>: slightly yellow, clear to opalescent.</p> <p><u>Aroma</u>: vinous, aroma of red wine or white wine, predominantly of typical 'Nürnberger Glühwein' spices such as cinnamon, cloves and blueberries.</p> <p><u>Taste</u>: vinous, aroma of red wine or white wine, harmonious, sweetness balanced with the typical 'Nürnberger Glühwein' spices such as cinnamon, cloves and blueberries.</p> <p>'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' must fulfil the following requirements:</p> <ul style="list-style-type: none"> <li>- They must be made exclusively from European red wine or white wine.</li> <li>- They must have a total sugar content of minimum 70 g/l, maximum 120 g/l.</li> <li>- They must be sweetened in accordance with Point 2 of Annex I to Regulation (EU) No 251/2014, for example with sugar, fresh grape must, concentrated grape must, rectified concentrated grape must, honey, sugar solution, invert sugar, invert</li> </ul>
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	<p>sugar syrup, glucose syrup or glucose-fructose syrup. In the case of sugar solutions, invert sugar, invert sugar syrup, glucose syrup and glucose-fructose syrup, the solution must be min. 72.7 % by weight (<math>\pm 1.5</math> tolerance). Apart from the quantity of water that is added in accordance with Point 2 of Annex I to Regulation (EU) No 251/2014, the addition of water is not permitted.</p> <ul style="list-style-type: none"> <li>- They must be flavoured with a special blend of typical 'Nürnberger Glühwein' spices that are also used, in particular, in genuine 'Nürnberger Lebkuchen', such as cloves (<i>Eugenia caryophyllata</i>), cinnamon (<i>Cinnamomum zeylanicum</i>), cardamom (<i>Elletaria cardamomum</i>), mace, nutmeg (<i>Myristica fragrans</i>), pimento (<i>Pimenta officinalis</i>), star anise (<i>Illicium verum</i>), dried blueberries, vanilla pods (<i>Vanilla planifolia</i>), lemon zest (<i>Citrus limon</i>) and bitter orange zest (<i>Citrus aurantium</i>).</li> <li>- The special feature of 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' is that a specially produced aromatic extract that is obtained from the spices is used to flavour them. The well-balanced mix (= individual company recipe) of these spices is produced by means of a maceration process and/or a percolation process for this purpose. Additional extracts obtained individually from high-quality raw ingredients such as cinnamon bark, cloves, lemon zest and orange zest are then added to this spice extract in order to refine it. Adding dried blueberries and/or blueberry juice or concentrated blueberry juice gives 'Nürnberger Glühwein' its special flavour.</li> </ul>
<p>Specific production processes and production specifications, as well as the relevant restrictions for product production</p>	<p>'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' is produced using any composition ('blend') of selected red wines or white wines:</p> <ul style="list-style-type: none"> <li>- by sweetening the red wine or white wine using sweetening additives;</li> <li>- by adding spiced and fruity ingredients;</li> <li>- by also, in the case of red wine, rounding off the flavour by adding blueberries.</li> </ul> <p>In order to guarantee the quality of 'Nürnberger</p>

	<p>Glühwein’ and ‘Nürnberger Glühwein aus Weißwein’, the products should be bottled as soon as possible after flavouring. It is therefore beneficial in terms of quality to bottle ‘Nürnberger Glühwein’ and ‘Nürnberger Glühwein aus Weißwein’ as soon as possible following production because the uptake of oxygen can cause the intensity of the aroma to suffer and impair the quality.</p> <p>The entire production process must take place within the administrative city boundaries of Nuremberg — this is the only way in which the identity and authenticity of ‘Nürnberger Glühwein’ and ‘Nürnberger Glühwein aus Weißwein’ can be verified by the Nuremberg authorities.</p> <p>Bottling should ideally also take place within the city of Nuremberg, but this is not a requirement. Irrespective of the place of bottling, the bottling facilities must in future be subject to a control procedure, whereby the bottling facilities must be assessed by the same product certification body that also monitors the relevant production facility.</p> <p>The red wine and white wine must be pumped completely into tanks within the production facility that are not also used for transportation at the same time. The sweeteners and individual spice extract must then be added and this composition mixed homogeneously. The production process must not take place in tankers (e.g. lorries).</p> <p>If the product is prepared from white wine, the protected geographical indication ‘Nürnberger Glühwein’ must be supplemented by the words ‘aus Weißwein’.</p>
Demarcation of the relevant geographical area	City of Nuremberg Production takes place within the city of Nuremberg.
Link pursuant to Article 2(3) of Regulation (EU) No 251/2014	<p>The link to the area relates to the special reputation.</p> <p>‘Nürnberger Glühwein’ has been served at the Nürnberg Christkindlesmarkt (Nuremberg Christmas Market) since around 1970, and ‘Nürnberger Glühwein aus Weißwein’ since around 1998. The Nürnberger Christkindlesmarkt is one of the oldest and most famous Christmas markets in the world.</p>

	<p>This pre-Christmas market held in the Hauptmarkt (the central square) in Nuremberg can be traced back to the end of the 16th century/start of the 17th century. Traditionally, it is not just handmade Christmas decorations that can be found at the Christmas market, but also Nuremberg Bratwurst and sweet delicacies such as Nuremberg Lebkuchen, as well as ready-to-drink 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' produced according to Nuremberg producers' own recipes. As Nuremberg was at the intersection of two important trade routes, the city has been an important trading centre for spices from the Orient, India, Ceylon and Madagascar since the Late Middle Ages. As well as salt and saffron, popular spices included pepper, ginger, cloves, cinnamon, nutmeg and cardamom in particular (<i>Stadtllexikon Nürnberg</i>). The spices used in wine, Lebkuchen and Bratwurst probably originated from here.</p> <p><b>Geographical link</b></p> <p>'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' are world-famous specialities. This is largely due to the famous Nürnberger Christkindlesmarkt, where 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' are served at a large number of market stalls. The many millions of people who visit the Christmas market every year from all around the world consume large quantities of 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' here and like to take 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' away with them from the market in bottles as a typical souvenir. Since 1990, 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' have been served in special porcelain collector's mugs that vary and are redesigned every year. These mugs are only available at the Nürnberger Christkindlesmarkt and, once the drink has been finished, are a popular souvenir and collector's item. 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' are shipped all around the world by traditional producers. The Nürnberger Christkindlesmarkt itself is an 'export hit', with replica markets taking place in many different countries across the globe, including Chicago, USA and Shanghai, China. Nuremberg businesses</p>
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	<p>supply these markets with genuine 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein'.</p> <p>The reputation of 'Nürnberger Glühwein' has been described in a wide variety of newspaper articles over more than 35 years. They provide a comprehensive description of the tradition of Glühwein, particularly in relation to the Christkindlesmarkt in Nuremberg. They also portray the history of the product, which has existed for over 400 years, and attest to the high quality of the Glühwein on offer in Nuremberg. Numerous tests and comparisons outline the high quality of Glühwein from Nuremberg. Mention is also made of the special Glühwein mugs, which have been in use since 1990. Nuremberg's Christkindlesmarkt was one of the first Christmas markets in Germany to stop using disposable cups and instead introduce ceramic mugs. These are redesigned every year, and over the past 28 years they have become collector's items. Even the oldest newspaper articles from 1981 and 1982 describe how Nuremberg's Christkindlesmarkt for many had become the epitome of pre-Christmas joy, and how the Nuremberg speciality Glühwein was one of the products available there. An advertisement from 1981 describes how 'Nürnberger Glühwein' was still being made with care according to an old family recipe.</p> <p>A GFK survey for the company Gerstacker from 1985, asking the German public about 'Christkindlesmarkt Glühwein', shows that out of all the surveyed consumers who preferred Glühwein from a particular town, over two thirds bought 'Nürnberger Glühwein' as it tasted either good or the best. The conclusion of the consumer survey is as follows: 'Nürnberger Glühwein is consistently associated with high quality'.</p> <p>The good reputation and renown of 'Nürnberger Glühwein' is still recognised internationally. Hence the EU Association Agreement with the Republic of Moldova in Decision No 1/2018 of the Geographical Indications Subcommittee of 24 August 2018 included 'Nürnberger Glühwein' as an aromatised wine to be protected.</p>
Applicable requirements in accordance	<b>Regulation (EU) No 251/2014</b>

with EU law	<p>'Nürnberger Glühwein' meets the requirements of an aromatised wine-based drink in accordance with Article 3(3) and the requirements of Glühwein in accordance with Section B Point 8 of Annex II to Regulation (EU) No 251/2014.</p> <p>In accordance with Section B Point 8 of Annex II to Regulation (EU) No 251/2014, where the product is prepared from white wine, the sales denomination 'Glühwein' must be supplemented by words indicating the use of white wine, such as the word 'white'. The protected geographical indication 'Nürnberger Glühwein' replaces this sales denomination pursuant to Article 5(4) of that Regulation. Where it is prepared from white wine, the protected geographical indication 'Nürnberger Glühwein' must be supplemented by the words 'aus Weißwein'.</p> <p>The alcoholic strength in 'Nürnberger Glühwein' on the market within Germany is at least 10 % vol (<math>\pm 0.3</math> % tolerance), and that of 'Nürnberger Glühwein aus Weißwein' is at least 9 % vol (<math>\pm 0.3</math> % tolerance). In the case of 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' intended exclusively for export, the minimum alcoholic strength is 7 % vol.</p> <p><b>Regulation (EC) No 1333/2008</b> The requirements defined in Regulation (EC) No 1333/2008 concerning additives, including colours, apply to aromatised wine products and therefore to 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein'. Accordingly, the following additives are not permitted: E 420, E 421, E 953, E 965, E 966, E 967 and E 968. The addition of sulphur dioxide (E 220-228) is permitted up to a maximum quantity in the finished product of 200 mg/l. The addition of colours is not permitted.</p>
Main raw material	<p>European red wine and white wine</p> <p>'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' are produced exclusively from red wine or white wine, as described above, and are composed of a minimum of 90 % wine and a maximum of 10 % ingredients used for flavouring and sweetening.</p>
Names and addresses of the authorities or bodies verifying compliance with the	Compliance with the product specification is verified during production and during or after

<p>provisions of the product specification and their specific tasks</p>	<p>the bottling of the aromatised wine product on an annual basis by the bodies to be specified by the highest state authorities as specified below for their relevant business area:</p> <p>Bayerisches Staatsministerium für Ernährung, Landwirtschaft und Forsten (Bavarian State Ministry for Food, Agriculture and Forestry) Ludwigstraße 2 80539 Munich</p> <p>Bayerisches Staatsministerium für Umwelt und Verbraucherschutz (Bavarian State Ministry for the Environment and Consumer Protection) Rosenkavalierplatz 2 81925 Munich</p> <p>In Germany, the bodies responsible for monitoring must notify one another if they determine that there has been a violation of wine legislation pursuant to Article 28(1) of the Wein-Überwachungsverordnung (German Wine Control Regulation) and must support one another in their investigations. If the investigating body determines that it does not have jurisdiction in a particular case, it must notify the competent body of the findings of its investigations immediately. The sharing of samples for the purpose of organoleptic and analytical evaluation between the competent bodies of different states must be guaranteed in this process in accordance with Article 28(4) of the Wein-Überwachungsverordnung.</p> <p>Since production takes place entirely and without exception in Nuremberg and bottling is undertaken by the businesses based in Rhineland-Palatinate that are listed at the end of the specification, the bodies in Rhineland-Palatinate involved in the control process are also specified below:</p> <p>Landesuntersuchungsamt (State Investigations Office) Mainzer Straße 112 56068 Koblenz</p> <p>In the case of the monitoring of businesses with branches in areas where there is more than one competent body in Rhineland-Palatinate, where required, the Ministry of Economic Affairs, Transport, Agriculture and Viniculture of the State of Rhineland-Palatinate, Mainz, determines, in accordance with Article 28(3) of</p>
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	<p>the Wein-Überwachungsverordnung, which body will coordinate the monitoring activities in these businesses.</p> <p>For Bavaria, this is carried out by the highest Bavarian state authorities specified above.</p> <p>For protection and verification purposes, 'Nürnberger Glühwein' and 'Nürnberger Glühwein aus Weißwein' are monitored as part of official controls in accordance with Article 23 of Regulation (EU) No 251/2014, which also comply with the principles of Articles 34-40 of Regulation (EU) No 1151/2012 in conjunction with Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. The controls consist of a system of controls at all stages of production, processing and distribution.</p>
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The applicants:

**GEFA Nürnberger Likörfabrik Bacchus-Kellerei GmbH**

Nuremberg, ..... ..

**Vollrath & Co. GmbH**

Nuremberg, ..... ..

**Probst & Schäfer GmbH Vereinigte Likörfabriken u. Weinkellereien**

Nuremberg, ..... ..

**Nürnberger-Wein-Kellerei GmbH**

Nuremberg, ..... ..

**Gerstacker Weinkellerei Likörfabrik GmbH**

Nuremberg, ..... ..

**Weico Weinkellerei GmbH**

Nuremberg, ..... ..

**Thomas & Gerstacker GmbH & Co. KG**

Nuremberg, ..... ..

**St. Lorenz Weinkellerei GmbH**

Nuremberg, ..... ..

**Sternthaler GmbH Glühweinspezialitäten**

Nuremberg, ..... ..