Proposal for a

REGULATION OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

on the definition, description, presentation and labelling of spirit drinks

(presented by the Commission)
EXPLANATORY MEMORANDUM

The main aspects which guided the draft of this regulation are the following:

– enhance applicability, readability and clearness of the regulation based on the present legislation on spirit drinks;
– combine the two spirit drinks regulations into one regulation;
– introduce a well defined policy for spirit drinks based on three product categories rooted in the present definitions of products;
– introduce flexibility by shifting the competence to amend Annexes from the present co-decision procedure of European Parliament and Council to the Commission supported by the Management Committee on Spirit Drinks;
– adaptation of the regulations to new technical requirements;
– adaptation of the regulations to WTO requirements, including TRIPs;
– definition of criteria guiding recognition of new geographical indications.

STRUCTURE OF THE REGULATION

The regulation on spirit drinks consists of four chapters and three annexes:

Chapter I: Definition of spirit drinks lays down the principle definition and classification of spirit drinks.

Three categories of spirit drinks are established:

– "Spirits": An exclusive group of spirit drinks which include only the purest form of product not containing ethyl alcohol of agricultural origin and solely admitting natural flavouring, e.g. rum, whisky, brandy, ...
– "Specific spirit drinks": A distinct group of spirit drinks which may contain ethyl alcohol of agricultural origin and nature-identical flavouring, although only in a well defined and limited form, e.g. gin, vodka, liqueur, ...
– "Other spirit drinks": An open group of products which may contain ethyl alcohol of agricultural origin as well as flavouring, sweeteners and others.

Chapter II deals with particularities of description, presentation and labelling of spirit drinks.

The regulation establishes a coherent system based on traditional habits and the categories established. It aims at clear information to the consumer on the nature of the product and obliges the producer to provide all information necessary to avoid misleading the consumer.

Chapter III lays down the rules on geographical indications based on the international obligations of the European Community.
The geographical indications presently listed in Annex II to Regulation (EEC) No 1576/89 are taken over in the present regulation, including geographical indications which are presently regulated in the body of Regulation (EEC) No 1576/89 as Grappa, Korn, Pacharan, Ouzo, … However, in order to take account of the recent case law of the Court of Justice, the regulation foresees that technical files for these indications shall be published within seven years from the entry into force of the regulation.

The criteria laid down in the TRIPs Agreement are mirrored in the new regulation and will serve as a basis for the introduction of new geographical indications into Annex III of the regulation.

Chapter III also refers to Annex III where the recognised geographical indications are listed individually.

Chapter IV closes with general, transitional and final measures.

Annex I includes the technical definitions for the production of spirit drinks.

Annex II includes the individual spirit drinks which classify within the categories established by the regulation. It lists the characteristics of the products in a systematic and consistent form.

Annex III lists the geographical indications as described above.

The proposal has no financial implications for the Community budget.
Proposal for a

REGULATION OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

on the definition, description, presentation and labelling of spirit drinks

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and in particular Article 95 thereof,

Having regard to the proposal from the Commission,

Having regard to the opinion of the European Economic and Social Committee,

Having regard to the opinion of the Committee of the Regions,

Acting in accordance with the procedure laid down in Article 251 of the Treaty,

Whereas:

(1) Council Regulation (EEC) No 1576/89 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks\(^1\) and Commission Regulation (EEC) No 1014/90 of 24 April 1990 laying down detailed implementing rules on the definition, description and presentation of spirit drinks\(^2\) have proved successful in regulating the spirit drinks sector. However, in the light of recent experience it is necessary to clarify the rules applicable to the definition, description, presentation and protection of certain spirit drinks. Regulation (EEC) No 1576/89 should therefore be repealed and replaced by a new Regulation.

(2) The spirit drinks sector is important both for consumers and producers in the Community. The measures applicable to that sector should contribute to the attainment of a high level of consumer protection, the prevention of deceptive practices, market transparency and fair competition. By doing so, the measures will safeguard the reputation which Community spirit drinks have achieved in the Community and on the world market by continuing to take into account the traditional practices used in the production of spirit drinks as well as increased demand for consumer protection and information. Technological innovation should also be taken into account where such innovation serves to improve quality.

(3) To obtain an increased systematic approach to the legislation governing spirit drinks, such drinks should be classified in three categories according to well-defined criteria of production and labelling.

(4) In general, the rules laid down in this Regulation should continue to focus on definitions of spirit drinks. Those definitions should continue to respect the traditional quality practices but should be updated where previous definitions were lacking or insufficient or where such definitions may be improved in the light of technological development.

(5) In particular, the ethyl alcohol used for the production of spirit drinks should be solely of agricultural origin, so as to meet consumer expectations and conform to traditional practices. This will also ensure an outlet for basic agricultural products.

(6) Given the importance and complexity of the spirit drinks sector, it is appropriate to lay down specific measures on the description and presentation of spirit drinks going beyond the horizontal rules established in Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs. Those specific measures should also prevent the misuse of the terms "spirit drink" and the names of the spirit drinks for products which do not meet those definitions.

(7) In order to allow a high level of quality of spirit drinks and diversity in the sector, Member States should be able to adopt rules stricter than or additional to those laid down in this Regulation on the production, description, presentation and particular labelling of spirit drinks produced in their territory.

(8) In the interests of consumers, this Regulation should apply to all spirit drinks sold on the Community market, whether produced in the Community or in third countries. With a view to the export of high quality spirit drinks in order to maintain and improve the reputation of Community spirit drinks on the world market, this Regulation should also apply to such drinks produced in the Community for export.


(10) It is important to have due regard to the provisions of the Agreement on Trade-related Aspects of Intellectual Property Rights (hereinafter "TRIPs Agreement"), and in particular Articles 22 and 23 thereof, and of the General Agreement on Tariffs and Trade, which forms an integral part of the Agreement establishing the World Trade Organisation approved by Council Decision 94/800/EC.

(11) Given that Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and

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foodstuffs\textsuperscript{6} does not apply to spirit drinks, the rules for protection of geographical indications on spirit drinks should be laid down in this Regulation. Geographical indications should be listed, identifying spirit drinks as originating in the territory of a country, or a region or locality in that territory, where a given quality, reputation or other characteristic of the spirit drink is essentially attributable to its geographical origin.

(12) The measures necessary for the implementation of this Regulation should be adopted in accordance with Council Decision 1999/468/EC of 28 June 1999 laying down the procedures for the exercise of implementing powers conferred on the Commission\textsuperscript{7}.

(13) The transition from the rules provided for in Regulation (EEC) No 1576/89 to those in this Regulation could give rise to difficulties which are not dealt with in this Regulation. Provision should therefore be made for the Commission to adopt the necessary transitional measures. Furthermore, the Commission should be authorised to solve practical problems specific to the spirit drinks sector.

HAVE ADOPTED THIS REGULATION:

CHAPTER I
DEFINITION AND CLASSIFICATION OF SPIRIT DRINKS

Article 1
Definition of spirit drinks

For the purpose of this Regulation, "spirit drinks" means an alcoholic liquid:

(a) intended for human consumption,
(b) possessing particular organoleptic qualities,
(c) having a minimum alcoholic strength of 15 % vol. and a maximum of 80% vol.,
(d) having been produced:
   (i) either directly:
       – by the distillation, with or without added flavourings, of natural fermented products, and/or
       – by the maceration of vegetable substances, and/or
       – by the addition of flavourings, sugars or other sweetening products listed in point 1 of Annex I and/or other agricultural products to ethyl alcohol of agricultural origin and/or to distillates of agricultural origin and/or to spirit drinks within the meaning of this Regulation,
   (ii) or by the mixture of a spirit drink with:

\textsuperscript{7} OJ L 184, 17.7.1999, p. 23.
other spirit drinks, and/or
ethyl alcohol of agricultural origin or distillates (of agricultural origin),
alcoholic drinks,
drinks.

However, drinks falling within CN codes 2203, 2204, 2205, 2206 and 2207 shall not be considered spirit drinks.

Article 2
Origin of ethyl alcohol

The ethyl alcohol used in the preparation of spirit drinks and all of their components shall not be of any origin other than agricultural.

The ethyl alcohol used to dilute or dissolve colorants, flavourings or any other authorised additives used in the preparation of spirit drinks shall be ethyl alcohol of agricultural origin.

Subject to limitations laid down for specific products in Annex II to this Regulation, the ethyl alcohol shall have been obtained from agricultural products listed in Annex I to the Treaty.

Article 3
Categories of spirit drinks

Spirit drinks shall be classified as follows:
(a) "spirits": the products listed in category A of Annex II;
(b) "specific spirit drinks": the products listed in category B of Annex II;
(c) "other spirit drinks": the products listed in category C of Annex II.

Article 4
General rules concerning the categories of spirit drinks

1. Without prejudice to the specific rules laid down for each of the products listed in category A of Annex II, "spirits" shall:
(a) be manufactured by alcoholic fermentation and distillation exclusively obtained from the raw material according to the definitions in Annex II;
(b) not contain added ethyl alcohol of agricultural origin or distillate (of agricultural origin);
(c) not contain flavouring substances other than natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC;
(d) solely be sweetened to round off the final taste of the product, according to technical definitions and requirements in Annex I to this Regulation and taking into account particular legislation of the Member States.
2. Without prejudice to the specific rules laid down for each of the products listed in category B of Annex II, "specific spirit drinks" may:

(a) be obtained from any agricultural product listed in Annex I to the Treaty;
(b) contain added ethyl alcohol of agricultural origin or distillate (of agricultural origin);
(c) contain natural or nature-identical flavouring substances and preparations as defined in Article 1(2)(b)(i) and (ii) and in Article 1(2)(c) of Directive 88/388/EEC;
(d) be sweetened to correspond to particular product characteristics and according to the technical definitions and requirements in Annex I to this Regulation.

3. Without prejudice to the specific rules laid down for the products in category C of Annex II, "other spirit drinks" may:

(a) be obtained from any agricultural product listed in Annex I to the Treaty and/or foodstuff destined for human consumption;
(b) contain added ethyl alcohol of agricultural origin or distillate (of agricultural origin);
(c) contain flavouring substances and preparations as defined in Directive 88/388/EEC;
(d) be sweetened corresponding to particular product characteristics and according to technical definitions and requirements in Annex I to this Regulation.

Article 5
Member States legislation

Member States may lay down rules stricter than or additional to those in Annex II on the production, description, labelling, packaging and presentation of spirit drinks which are produced on their own territory in so far as they are compatible with Community law.

CHAPTER II
DESCRIPTION, PRESENTATION, LABELLING OF SPIRIT DRINKS

Article 6
Sales denomination

In accordance with Article 5 of Directive 2000/13/EC, the name under which a spirit drink is sold ("sales denomination") shall be subject to the provisions laid down in this Chapter.
Article 7
Specific rules concerning sales denominations

1. Spirit drinks which meet the specifications for the products defined in categories A and B of Annex II shall bear the sales denomination assigned therein to those products.

2. Spirits drinks which meet the specifications for the products defined in category C of Annex II shall bear the sales denomination "spirit drink". That sales denomination shall not be complemented, supplemented or altered.

3. Where a spirit drink meets the definition of more than one specific type of spirit drink, it may be sold under one or more of the names listed for those specific types of spirit drink in Annex II.

4. Without prejudice to paragraph 8, the names referred to in paragraphs 1 and 2 shall not be used to describe or present in any way whatsoever any drink other than the spirit drink for which those names are listed in Annex II.

5. Sales denominations may be supplemented or replaced by a geographical indication listed in Annex III and in accordance with Chapter III, provided that this does not mislead the consumer.

6. Alcoholic liquids may not be described, presented or labelled by associating words or phrases such as ‘like’, ‘type’, ‘style’, ‘made’, ‘flavour’ or any other similar indications with any of the sales denominations and/or geographical indications mentioned in this Regulation.

7. No trade mark, brand name or fancy name may be substituted for the sales denomination of a spirit drink.

8. The names referred to in Annex II may be included in a list of ingredients if used in accordance with the national measures adopted to implement Directive 2000/13/EC.

Article 8
Specific rules concerning the use of sales denominations and geographical indications

1. Without prejudice to Directive 2000/13/EC, the use of a term listed in category A or B of Annex II, or of a geographical indication listed in Annex III in a compound term or the allusion in the presentation of a foodstuff to any of them shall be prohibited unless the alcohol originates exclusively from the spirit drink referred to.

2. By way of derogation from paragraph 1, the provisions of this Regulation shall not affect the possible use of the terms 'amer' or 'bitter' for products not covered by this Regulation.

3. By way of derogation from paragraph 1 and in order to take account of traditional production methods, the compound terms listed in point 31(d) of Annex II may be used in the presentation of liqueurs produced in the Community under the conditions set out in that point.
Article 9
Description, presentation and labelling of mixtures

1. The sales denomination ‘spirit drink’ shall be shown clearly and visibly in a prominent position on the label where a spirit drink listed in category A of Annex II is mixed with:

(a) one or more spirit drinks, and/or
(b) one or more distillates (of agricultural origin), and/or
(c) ethyl alcohol of agricultural origin.

That sales denomination shall not be complemented, supplemented or altered.

2. Paragraph 1 shall not apply to the description, presentation or labelling of mixtures referred to in that paragraph if they meet one of the definitions laid down in category A or B of Annex II.

3. Without prejudice to Directive 2000/13/EC, the description, presentation or labelling of the products resulting from the mixtures referred to in paragraph 1 may only show one of the terms listed in category A or B of Annex II to this Regulation if that term does not form part of the sales denomination but is solely listed in the same visual field with the listing of all the alcoholic ingredients contained in the mixture, preceded by the terms ‘mixed spirit drink’.

The terms "mixed spirit drink" shall be labelled in uniform characters of the same font and colour as those used for the sales denomination. The characters shall be no larger than half the size of the characters used for the sales denomination.

4. For labelling and presentation of mixtures referred to in paragraph 1, the proportion of each alcoholic ingredient shall be expressed in ‘% vol’ in descending order of quantities used. It shall be equal to the percentage by volume of pure alcohol it represents in the total pure alcohol content by volume of the mixture.

Article 10
Special provisions on the description, presentation and labelling of spirit drinks

1. Where the description, presentation or labelling of a spirit drink indicates the raw material utilised to produce the ethyl alcohol of agricultural origin, each agricultural alcohol used shall be mentioned in descending order of quantity used.

2. The description, presentation or labelling of a spirit drink may be supplemented by the term 'blend' only where the product has undergone blending.

3. If a maturation period or age is specified or suggested in the description, presentation or labelling of a spirit drink it shall refer to the youngest alcoholic component, provided that the product was aged under revenue supervision or supervision affording equivalent guarantees.
Article 11
Prohibition of lead-based capsules or foil

Spirit drinks shall not be held with a view to sale or placed on the market in containers fitted with closing devices covered by lead-based capsules or foil.

Article 12
Use of language in the description, presentation and labelling of spirit drinks

1. The particulars provided for in this Regulation shall be given in one or more official languages of the Community in such a way that the final consumer can easily understand each of those items of information, unless consumers are provided with the information by other means.

2. The terms in italics in Annex II and the geographical indications listed in Annex III shall not be translated on the label.

3. In the case of products originating in third countries, use of an official language of the third country in which the product has been made shall be authorised if the particulars provided for in this Regulation are also given in an official language of the Community in such a way that the final consumer can easily understand each item.

4. Except where derogation has been adopted pursuant to Article 14 and without prejudice to paragraph 2 of this Article, in the case of products produced in the Community and intended for export, the particulars provided for in this Regulation may be repeated in a language other than an official language of the Community.

CHAPTER III
GEOGRAPHICAL INDICATIONS

Article 13
Geographical indications

1. For the purpose of this regulation a geographical indication is an indication which identifies a spirit drink as originating in the territory of a country, or a region or locality in that territory, where a given quality, reputation or other characteristics of that spirit drink are essentially attributable to its geographical origin.

2. Geographical indications are listed in Annex III.

3. Names that have become generic may not be registered in Annex III.

Geographical indications listed in Annex III may not become generic.

A name that has become generic means the name of a spirit product which, although it relates to the place or region where this product was originally produced or marketed, has become the common name of a product.
Article 14
Protection of geographical indications

1. Without prejudice to Article 8, geographical indications listed in Annex III shall be protected against:

(a) any direct or indirect commercial use in respect of products not covered by the registration in so far as those products are comparable to the product registered under that geographical indication or insofar as such use exploits the reputation of the registered geographical indication;

(b) any misuse, imitation or evocation, even if the true origin of the product is indicated or the geographical indication is used in translation or accompanied by an expression such as ‘like’, ‘type’, ‘style’, ‘made’, ‘flavour’ or any other similar terms;

(c) any other false or misleading indication as to the provenance, origin, nature or essential qualities on the description, presentation and labelling of the product, liable to convey a false impression as to its origin;

(d) any other practice liable to mislead the public as to the true origin of the product.

2. The registration of a trademark which contains or consists of a geographical indication identifying a spirit drink shall be refused or invalidated if its use would lead to any of the situations referred to in paragraph 1.

3. Where a trademark has been applied for or registered in good faith, or where rights to a trademark have been acquired through use in good faith either before 1 January 1996 or before the geographical indication is protected in its country of origin, this Regulation shall not prejudice eligibility for or the validity of the registration of a trademark, or the right to use a trademark, on grounds that such a trademark is identical with, or similar to, a geographical indication protected pursuant to this Regulation.

This paragraph shall not prejudice the right of the holder of a geographical indication to use it in accordance with honest practices in industrial or commercial matters in conformity with Article 6(1)(b) of Council Directive 89/104/EEC8 and Article 12(b) of Council Regulation (EC) No 40/949.

Article 15
Registration of geographical indications

1. Applications for a geographical indication to be included in Annex III shall be submitted to the Commission in one of the official Community languages or accompanied by a translation into one of the official Community languages. Such applications shall be accompanied by a technical file including the specifications with which the spirit drink concerned must comply. The technical file shall be published in the Official Journal of the European Union, Series C.

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Within three months of the date of that publication any natural or legal person that has a legitimate interest may object to the geographical indication to be included in Annex III on the grounds that the conditions provided for in this Regulation are not fulfilled. The objection must be duly substantiated.

2. The technical file referred to in paragraph 1 shall include at least:
   (a) the name of the spirit drink including the geographical indication;
   (b) a description of the spirit drink including principal physical, chemical, microbiological and/or organoleptic characteristics of the product or the foodstuff;
   (c) the definition of the geographical area concerned;
   (d) a description of the method for obtaining the spirit drink and, if appropriate, the authentic and unvarying local methods;
   (e) the details bearing out the link with the geographical environment or the geographical origin;
   (f) any requirements laid down by Community and/or national provisions;
   (g) the name and contact address of the applicant.

3. The decision to include the geographical indication in Annex III shall be taken in accordance with the procedure referred to in Article 19(2), taking into account any objection raised in accordance with paragraph 1 of this Article.

4. A homonymous geographical indication meeting the requirements of this Regulation shall be registered with due regard for local and traditional usage and the actual risk of confusion, in particular:
   – a homonymous name which misleads the public into believing that products come from another territory shall not be registered even if the name is accurate as far as its wording is concerned for the actual territory, region or place of origin of the agricultural products or foodstuffs in question;
   – the use of a registered homonymous geographical indication shall be subject to there being a clear distinction in practice between the homonym registered subsequently and the name already on the register, having regard to the need to treat the producers concerned in an equitable manner and not to mislead consumers.

5. Disputes concerning the registration of a particular geographical indication shall be formally addressed to the Commission. Such disputes shall be solved on the basis of the provisions of this Chapter and the traditional rights, in accordance with the procedure referred to in Article 19(2).
Article 16
Geographical indications protected under Regulation (EC) No 1576/89

For each geographical indication protected under Regulation (CE) No 1576/89 at the time of the entry into force of this Regulation a technical file shall be submitted to the Commission not later than seven years from the date of entry into force of this Regulation.

The technical file shall be published in the Official Journal of the European Union, Series C, after examination by the Commission.

In case no technical file is published within seven years from entry into force of this Regulation the geographical indication will cease to be protected.

CHAPTER IV
GENERAL, TRANSITIONAL AND FINAL PROVISIONS

Article 17
Control and protection of spirit drinks

1. Member States shall be responsible for the control of spirit drinks. They shall take the measures necessary to ensure compliance with the provisions of this Regulation and in particular they shall appoint one or more authorities for ensuring such compliance and the protection of geographical indications included in Annex III.

2. The Member States and the Commission shall communicate to each other the information necessary for implementing this Regulation.

Article 18
Export of spirit drinks

Spirit drinks exported from the Community shall comply with the provisions of this Regulation, except where derogations have been adopted, in accordance with the procedure referred to in Article 19(2), on the basis of duly justified applications.

Article 19
Committee

1. The Commission shall be assisted by the Management Committee for Spirit Drinks, hereinafter referred to as "the Committee".

2. Where reference is made to this paragraph, Articles 4 and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The period laid down in Article 4(3) of Decision 1999/468/EC shall be set at one month.

3. The Committee shall adopt its rules of procedure.
Article 20

Amendment of the Annexes

The Annexes shall be amended in accordance with the procedure referred to in Article 19(2).

Article 21

Detailed implementing rules

The detailed rules for the implementation of this Regulation shall be adopted in accordance with the procedure referred to in Article 19(2).

Article 22

Transitional and other specific measures

In accordance with the procedure referred to in Article 19(2), measures shall be adopted, where appropriate:

(a) to facilitate the transition from the rules provided for in Regulation (EEC) No 1576/89 to those established by this Regulation;

(b) to resolve specific practical problems, such as by making it obligatory, in certain cases, to state the place of manufacture on the labelling to avoid misleading the consumer and to maintain and develop community reference methods for the analysis of spirit drinks;

(c) to derogate from certain provisions of this Regulation, in duly justified cases.

Article 23

Repeal

Regulation (EEC) No 1576/89 is hereby repealed.

Article 24

Entry into force

This Regulation shall enter into force on the third day following that of its publication in the Official Journal of the European Union.

It shall apply from

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels,

For the European Parliament
The President

For the Council
The President
ANNEX I
TECHNICAL DEFINITIONS AND REQUIREMENTS

For the purposes of this Regulation, the following definitions shall apply:

(1) Sweetening:

Sweetening means using one or more of the following products in the preparation of spirit drinks:

(a) semi-white sugar, white sugar, refined white sugar, dextrose, fructose, glucose syrup, liquid sugar, invert liquid sugar, invert sugar syrup, as defined in Council Directive 2001/111/EC10;

(b) rectified concentrated grape must, concentrated grape must, fresh grape must;

(c) burned sugar, which is the product obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives;

(d) honey as defined in Council Directive 2001/110/EC 11;

(e) carob syrup;

(f) any other natural carbohydrate substances having a similar effect to those products;


(2) Mixing:

Mixing means combining two or more different drinks, or a drink with one or more distillates of agricultural origin or ethyl alcohol of agricultural origin, to make a new drink.

(3) Ethyl alcohol of agricultural origin:

Ethyl alcohol of agricultural origin possesses the following properties:

(a) organoleptic characteristics: no detectable taste other than that of the raw material;

(b) minimum alcoholic strength by volume: 96,0% vol.;

(c) maximum level of residues:

(i) total acidity, expressed in grams of acetic acid per hectolitre of alcohol at 100% vol.: 1,5,

(ii) esters expressed in grams of ethyl acetate per hectolitre of alcohol at 100% vol.: 1,3,

(iii) aldehydes expressed in grams of acetaldehyde per hectolitre of alcohol at 100% vol.: 0,5,

12 OJ L 237, 10.9.1994, p. 3.
(iv) higher alcohols expressed in grams of methyl2 propanol1 per hectolitre of alcohol at 100% vol.: 0.5,
(v) methanol expressed in grams per hectolitre of alcohol at 100% vol.: 50,
(vi) dry extract expressed in grams per hectolitre of alcohol at 100% vol.: 1.5,
(vii) volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of alcohol at 100% vol.: 0.1,
(viii) furfural: not detectable.

(4) Addition of water:
In the preparation of spirit drinks, the addition of water, possibly distilled or demineralised, shall be authorised, provided that the quality of the water conforms to the national provisions adopted in implementation of Council Directive 80/777/EEC13 and Council Directive 80/778/EEC14 and that the water added does not change the nature of the product.
This water may be distilled, demineralised, permuted or softened.

(5) Blending:
Blending means combining two or more spirit drinks of the same type, distinguished only by minor differences in composition due to one or more of the following factors:
(a) the methods of preparation;
(b) the stills employed;
(c) the period of maturation or ageing;
(d) the geographical area of production.
The spirit drink so produced shall be of the same specific type of spirit drink as the original spirit drinks before blending.

(6) Maturation or ageing:
Maturation or ageing means allowing certain reactions to develop naturally in appropriate containers, thereby giving the spirit drink in question organoleptic qualities previously absent.

(7) Flavouring:
Flavouring means using in the preparation of spirit drinks one or more of the flavourings defined in Article 1(2)(a) of Directive 88/388/EEC.

(8) Colouring:
Colouring means using one or more colorants, as defined in Directive 94/36/EC of the European Parliament and of the Council15 in the preparation of spirit drinks.

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(9) Distillate (of agricultural origin):

Distillate (of agricultural origin) means an alcoholic liquid which is obtained by the distillation, after alcoholic fermentation of agricultural products listed in Annex I to the Treaty but which does not have the properties of ethyl alcohol or of a spirit drink but still retains the aroma and taste of the raw materials used.

Where reference is made to the raw material used, the distillate must be obtained solely from that raw material.

(10) Alcoholic strength by volume:

Alcoholic strength by volume means the ratio of the volume of pure alcohol present in the product in question at 20°C to the total volume of that product at the same temperature.

(11) Volatile substances content:

Volatile substances content means the quantity of volatile substances other than ethyl and methyl alcohol contained in a spirit drink obtained exclusively by distillation, as a result solely of the distillation or redistillation of the raw materials used.

(12) Place of manufacture:

The place or region in which took place the stage in the process of manufacturing the finished product which conferred on the spirit drink its character and essential definitive qualities.

(13) Description:

Description means the terms used on the labelling, on the documents accompanying the transport of a drink, on the commercial documents, particularly the invoices and delivery notes, and in advertising.

(14) Labelling:

Labelling means all descriptions and other references, signs, designs, or trade marks which distinguish a drink and which appear on the same container, including its sealing device or the tag attached to the container and the sheathing covering the neck of bottles.

(15) Presentation:

Presentation means the terms used on the containers, including the closure, on the labelling and on the packaging, including advertising and sales promotion.

(16) Packaging:

Packaging means the protective wrappings, such as papers, straw envelopes of all kinds, cartons and cases, used in the transport of one or more containers.
Category A: Spirits

1. Rum

(a) Rum is:

(1) a spirit drink exclusively produced by alcoholic fermentation and distillation, either from molasses or syrup produced in the manufacture of cane sugar or from sugar-cane juice itself and distilled at less than 96% vol. so that the distillate has the discernible specific organoleptic characteristics of rum, or

(2) the spirit produced by alcoholic fermentation and distillation of sugar-cane juice which has the aromatic characteristics specific to rum and a content of volatile substances equal to or exceeding 225 grams per hectolitre of alcohol of 100% vol.

(b) The minimum alcoholic strength by volume of rum shall be 37,5%.

(c) Rum shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of rum.

(e) The word «traditionnel» may be supplemented to the geographical indications mentioned in point 1 of Annex III. when the rums are produced by distillation at less than 80% vol., after alcoholic fermentation of alcohol-producing materials originating exclusively in the place of production considered. They must have a volatile substances content equal to or exceeding 225 grams per hectolitre of alcohol of 100% vol. and must not be sweetened or flavoured. The use of the word "traditionnel" does not prevent to use the terms "from sugar production" or "agricultural" which may be added to the denomination «rum».

This provision does in no case affect the use of the word «traditionnel» for all products not covered by this provision, according to their own specific criteria.

2. Whisky or Whiskey

(a) Whisky or whiskey is a spirit drink:

(1) produced by the distillation of a mash made from malted cereals with or without whole grains of other cereals,

(2) saccharified by the diastase of the malt contained therein, with or without other natural enzymes,

(3) fermented by the action of yeast,

(4) distilled by one or more distillations at less than 94,8 % vol., so that the distillate has an aroma and taste derived from the raw materials used,
(5) subject to maturation of the final distillate for at least three years in wooden casks not exceeding 700 litres capacity.

The distillate, to which only water and plain caramel may be added, retains its colour, aroma and taste derived from the production process referred to in points (1) to (5).

(b) The minimum alcoholic strength by volume of whisky or whiskey shall be 40%.

(c) Whisky or whiskey shall not contain added ethyl alcohol of agricultural origin.

(d) Whisky or whiskey shall not be sweetened or flavoured, nor contain any additives other than plain caramel colouring.

3. Grain spirit

(a) Grain spirit is a spirit drink produced by the distillation of a fermented mash of cereals and having organoleptic characteristics derived from the raw materials used.

(b) The minimum alcoholic strength by volume of grain spirit shall be 35%.

(c) Grain spirit shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of grain spirit.

(e) For a grain spirit to be designated ‘grain brandy’, it must have been obtained by distillation at less than 95% vol. from a fermented mash of cereals, presenting organoleptic features deriving from the raw materials used.

4. Wine spirit

(a) Wine spirit is a spirit drink:

(1) produced by the distillation at less than 86% vol. of wine or wine fortified for distillation or by the redistillation of a wine distillate at less than 86% vol.,

(2) containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol,

(3) having a maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol.

(b) The minimum alcoholic strength by volume of wine spirit shall be 37.5%.

(c) Wine spirit shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of wine spirit.
5. **Brandy or Weinbrand**

(a) *Brandy or Weinbrand* is a spirit drink:

1. produced from wine spirit, whether or not blended with a wine distillate distilled at less than 94,8% vol., provided that that distillate does not exceed a maximum of 50% by volume of the finished product,

2. matured for at least one year in oak receptacles or for at least six months in oak casks with a capacity of less than 1 000 litres,

3. containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol, and derived exclusively from the distillation or redistillation of the raw materials used,

4. having a maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol.

(b) The minimum alcoholic strength by volume of *brandy or Weinbrand* shall be 36%.

(c) *Brandy or Weinbrand* shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *brandy or Weinbrand*.

6. **Grape marc spirit or grape marc**

(a) Grape marc spirit or grape marc is a spirit drink which meets the following conditions:

1. it is produced from grape marc fermented and distilled either directly by water vapour or after water has been added;

2. a quantity of lees may be added to grape marc that does not exceed 25 kg of lees per 100 kg of grape marc used;

3. the quantity of alcohol derived from the lees shall not exceed 35% of the total quantity of alcohol in the finished product;

4. the distillation shall be carried out in the presence of the marc itself at less than 86% vol.;

5. redistillation at the same alcoholic strength is authorised;

6. it contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100% vol. alcohol and having a maximum methyl alcohol content of 1 000 grams per hectolitre of 100% vol. alcohol.

(b) The minimum alcoholic strength by volume of grape marc spirit or grape marc shall be 37,5%.
(c) Grape marc spirit or grape marc shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of grape marc spirit or grape marc.

7. **Fruit marc spirit**

(a) Fruit marc spirit is a spirit drink which meets the following conditions:

1. it is obtained solely by fermentation and distillation at less than 86% vol. of fruit marc except grape marc;
2. it contains a minimum quantity of volatile substances of 200g per hectolitre of alcohol at 100% vol.;
3. the maximum methyl alcohol content shall be 1 500 g per hectolitre of alcohol at 100% vol.;
4. the maximum hydrocyanic acid content shall be 10 g per hectolitre of alcohol at 100% vol. in the case of stone-fruit marc spirit;
5. redistillation at the same alcoholic strength is authorised.

(b) The minimum alcoholic strength by volume of fruit marc spirits shall be 37.5%.

(c) Fruit marc spirits shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of fruit marc spirits.

(e) The name under which fruit marc spirit is sold shall be the name of the fruit followed by ‘marc spirit’. If marcs of several different fruits are used, the sales denomination shall be ‘fruit marc spirit’.

8. **Raisin spirit or raisin brandy**

(a) Raisin spirit or raisin *brandy* is a spirit drink produced by the distillation of the product obtained by the alcoholic fermentation of extract of dried grapes of the "Corinth Black" or "Malaga muscat" varieties, distilled at less than 94,5% vol., so that the distillate has an aroma and taste derived from the raw material used.

(b) The minimum alcoholic strength by volume of raisin spirit or raisin *brandy* shall be 37.5%.

(c) Raisin spirit or raisin *brandy* shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of raisin spirit or raisin *brandy*. 
9. **Fruit spirit**

(a) Fruit spirits are spirit drinks:

(1) produced by the alcoholic fermentation and distillation of fleshy fruit or must of such fruit, with or without stones,

(2) distilled at less than 86% vol. so that the distillate has an aroma and taste derived from the fruits distilled,

(3) having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol,

(4) in the case of stone-fruit spirits, having a hydrocyanic acid content not exceeding 10 grams per hectolitre of 100% vol. alcohol,

(b) Fruit spirits shall contain at most 1 000 grams per hectolitre of 100% vol. alcohol of methyl alcohol.

However the maximum methyl alcohol content shall be:

(i) 1 200 grams per hectolitre of alcohol at 100% vol. obtained from the following fruits:

   – plum (Prunus domestica L.),
   – mirabelle (Prunus domestica L. var syriaca),
   – quetsch (Prunus domestica L.),
   – apple (Malus domestica Borkh.),
   – pear (Pyrus communis L.) except for Williams pears (Pyrus communis Williams),
   – raspberries (Rubus idaeus L.),
   – blackberries (Rubus fruticosus L.);

(ii) 1 350 grams per hectolitre of alcohol at 100% vol. obtained from the following fruits:

   – Williams pears (Pyrus communis Williams),
   – redcurrants and blackcurrants (Ribes species),
   – service berries (Sorbus aucuparia),
   – elderberries (Sambucus nigra).

(c) The minimum alcoholic strength by volume of fruit spirits shall be 37,5%.

(d) Fruit spirits shall not contain added ethyl alcohol of agricultural origin.

(e) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of fruit spirits.

(f) The sales denomination of fruit spirits shall be ‘spirit’ preceded by the name of the fruit, such as: cherry spirit or kirsch, plum spirit or slivovitz, mirabelle, peach, apple, pear, apricot, fig, citrus or grape spirit or other fruit spirits. They may also be called wasser, with the name of the fruit.
The name of the fruit may replace ‘spirit’ preceded by the name of the fruit solely in the case of the following fruits:

- mirabelle (Prunus domestica L. var. syriaca),
- plum (Prunus domestica L.),
- quetsch (Prunus domestica L.),
- arbutus (Arbutus unedo L.),
- Golden Delicious apple.

(g) The name Williams may be used only to sell pear spirit produced solely from pears of the ‘Williams’ variety.

(h) Whenever two or more fruits are distilled together, the product shall be sold under the name ‘fruit spirit’. The name may be supplemented by that of each fruit, in decreasing order of quantity used.

10. Cider spirit, cider *brandy* or perry spirit

(a) Cider spirit, cider *brandy* or perry spirit are spirit drinks:

(1) produced exclusively by the distillation of cider or perry distilled at less than 86% vol. so that the distillate has an aroma and taste derived from the fruits distilled,

(2) having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol,

(3) having a maximum methyl alcohol content of 1 000 grams per hectolitre of 100% vol. alcohol.

(b) The minimum alcoholic strength by volume of cider spirit, cider *brandy* or perry spirit shall be 37.5%.

(c) Cider spirit, cider *brandy* or perry spirit shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of cider spirit, cider *brandy* or perry spirit.

11. *Hefebrand*

(a) *Hefebrand* is a spirit drink produced from lees of wine or of fermented fruit.

(b) The minimum alcoholic strength by volume of *Hefebrand* shall be 38%.

(c) *Hefebrand* shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *Hefebrand*.

(e) The name under which *Hefebrand* is sold may be supplemented by the name of the basic material used.
12. **Bierbrand or eau de vie de bière**

(a) *Bierbrand or eau de vie de bière* is a spirit drink obtained exclusively by direct distillation of fresh beer with an alcoholic strength by volume of less than 86% such that the distillate obtained has organoleptic characteristics resulting from the beer.

(b) The minimum alcoholic strength by volume of *Bierbrand or eau de vie de bière* shall be 38%.

(c) *Bierbrand* shall not contain added ethyl alcohol of agricultural origin.

(d) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *Bierbrand or eau de vie de bière*.

**Category B: Specific spirit drinks**

13. **Spirit (preceded by the name of the fruit), produced by maceration and distillation**

(a) Spirits (preceded by the name of the fruit), produced by maceration and distillation are spirit drinks:

1. produced by macerating, within the minimum proportion of 100 kilograms of fruit per 20 litres of 100% vol. alcohol, certain berries and other fruit such as raspberries, blackberries, bilberries and others, whether partially fermented or unfermented, in ethyl alcohol of agricultural origin or in spirit or distillate, followed by distillation.

2. cover spirit drinks obtained from the following fruits:
   - blackberry (Rubus fruticosus L.),
   - strawberry (Fragaria L.),
   - bilberry (Vaccinium myrtillus L.),
   - raspberry (Rubus idaeus L.),
   - redcurrant (Ribes vulgare Lam.),
   - sloe (Prunus spinosa L.),
   - rowanberry (Sorbus domestica L.),
   - service-berry (Sorbus domestica L.),
   - hollyberry (Ilex cassine L.),
   - checkerberry (Sorbus turminialis L.),
   - elderberry (Sambucus nigra L.),
   - rosehip (Rosa canina L.),
   - blackcurrant (ribes nigrum L.),
   - banana (Musa paradisiaca),
   - passion fruit (Passiflora edulis),
   - ambarella (Spondias dulcis),
   - hog plum (spondias mombin).
(b) The minimum alcoholic strength by volume of Spirits (preceded by the name of the fruit), produced by maceration and distillation shall be 37.5%.

(c) The flavouring of Spirits (preceded by the name of the fruit), produced by maceration and distillation may be supplemented by flavouring substances and/or flavouring preparations other than those which come from the fruit used. Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of Spirits (preceded by the name of the fruit), produced by maceration and distillation. However, the characteristic taste of the drink and its colour must derive exclusively from the fruit used.

(d) As regards the labelling and presentation of Spirits (preceded by the name of the fruit) produced by maceration and distillation, the wording "produced by maceration and distillation" must appear on the description, presentation or labelling in characters of the same type, size and colour as, and on the same line as, the wording "Spirits (preceded by the name of the fruit)" and, in the case of bottles, on the front label.

14. Geist (with the name of the fruit)

(a) Geist (with the name of the fruit) is a spirit drink obtained by macerating unfermented berries such as raspberries, blackberries, bilberries and others in ethyl alcohol of agricultural origin, followed by distillation.

(b) The minimum alcoholic strength by volume of Geist (with the name of the fruit) shall be 37.5%.

(c) The flavouring of Geist (with the name of the fruit) may be supplemented by flavouring substances and/or flavouring preparations other than those which come from the fruit used. Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of Geist (with the name of the fruit). However, the characteristic taste of the drink and its colour must derive exclusively from the fruit used.

15. Fruit spirit drinks

(a) Fruit spirit drinks are spirit drinks obtained by macerating fruit in ethyl alcohol of agricultural origin and/or in distillate of agricultural origin and/or in spirit where the quantity of fruit used is at least 5 kg per 20 litres alcohol at 100% vol. used.

(b) The minimum alcoholic strength by volume of fruit spirit drinks shall be 25%.

(c) The flavouring of these spirit drinks may be supplemented by flavouring substances and/or flavouring preparations other than those which come from the fruit used. Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of fruit spirit drinks. However, the characteristic taste of the drink and its colour must derive exclusively from the fruit used.
(d) Fruit spirit drinks shall be sold under the name ‘spirit drink’ preceded by the name of the fruit.

16. Gentian spirit

(a) Gentian spirit is a spirit drink produced from a distillate of gentian, itself obtained by the fermentation of gentian roots with or without the addition of ethyl alcohol of agricultural origin.

(b) The minimum alcoholic strength by volume of gentian spirit shall be 37.5%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of gentian spirit.

17. Juniper-flavoured spirit drinks

(a) Juniper-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin and/or grain spirit and/or grain distillate with juniper (juniperus communis) berries.

(b) The minimum alcoholic strength by volume of juniper-flavoured spirit drinks shall be 15%.

(c) Other natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations defined in Article 1(2)(c) of that Directive, and/or aromatic plants or parts of aromatic plants may be used in addition, but the organoleptic characteristics of juniper must be discernible, even if they are sometimes attenuated.

(d) Juniper flavoured spirit drinks may be sold under the names ‘Wacholder’, ‘ginebra’, or ‘genebra’.

18. Gin

(a) Gin is a juniper-flavoured spirit drink produced by flavouring organoleptically suitable ethyl alcohol of agricultural origin.

(b) The minimum alcoholic strength by volume of gin shall be 37.5%.

(c) Only natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive shall be used for the production of Gin so that the taste is predominantly that of juniper.

19. Distilled gin

(a) Distilled gin is:

(1) a juniper-flavoured spirit drink produced solely by redistilling organoleptically suitable ethyl alcohol of agricultural origin of an appropriate quality with an initial alcoholic strength of at least 96% vol. in stills traditionally used for gin, in the presence of juniper berries and of other natural botanicals provided that the juniper taste is predominant, or
(2) the mixture of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; natural and/or nature-identical flavouring substances and/or flavouring preparations as specified in point 18(c) may also be used to flavour distilled gin.

(b) The minimum alcoholic strength by of distilled gin shall be 37,5%.

(c) Gin obtained simply by adding essences or flavourings to ethyl alcohol of agricultural origin is not distilled gin.

20. London gin

(a) London gin is a type of distilled gin:

(1) obtained exclusively from ethyl alcohol of agricultural origin, with a maximum methanol content not exceeding 5 grams per hectolitre of pure alcohol,

(2) whose flavour is introduced solely through the re-distillation in traditional stills of ethyl alcohol in the presence of all the natural plant materials used,

(3) the resultant distillate of which contains at least 70% alcohol by vol.,

(4) where any further added ethyl alcohol must be exclusively from the same raw material,

(5) which does not contain added sweeteners or colorants.

(6) which does not contain added ingredients other than water.

(b) The minimum alcoholic strength by volume of London gin shall be 37,5%.

(c) The term "London gin" may be supplemented by the term "dry".

21. Caraway-flavoured spirit drinks

(a) Caraway-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin with caraway (Carum carvi L.).

(b) The minimum alcoholic strength by volume of caraway-flavoured spirit drinks shall be 30%.

(c) Other natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive may additionally be used but there must be a predominant taste of caraway.

22. Akvavit or aquavit

(a) Akvavit or aquavit is a caraway-flavoured spirit drink flavoured with a distillate of plants or spices.

(b) The minimum alcoholic strength by volume of akvavit or aquavit shall be 37,5%.
(c) Other flavouring substances may be used in addition, but the flavour of these drinks is largely attributable to distillates of caraway and/or dill (Anethum graveolens L.) seeds, the use of essential oils being prohibited.

(d) The bitter substances must not obviously dominate the taste; the dry extract content shall not exceed 1,5 grams per 100 millilitres.

23. **Aniseed-flavoured spirit drinks**

(a) Aniseed-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin with natural extracts of star anise (Illicium verum), anise (Pimpinella anisum), fennel (Foeniculum vulgare), or any other plant which contains the same principal aromatic constituent, using one of the following processes or a combination thereof:

1. maceration and/or distillation,
2. redistillation of the alcohol in the presence of the seeds or other parts of the plants specified above,
3. addition of natural distilled extracts of aniseed-flavoured plants.

(b) The minimum alcoholic strength by volume of aniseed-flavoured spirit drinks shall be 15%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of aniseed-flavoured spirit drinks.

(d) Other natural plant extracts or aromatic seed may also be used, but the aniseed taste must remain predominant.

24. **Pastis**

(a) Pastis is an aniseed-flavoured spirit drink which also contains natural extracts of liquorice root (Glycyrrhiza glabra), which implies the presence of the colorants known as 'chalcones' as well as glycyrrhizic acid, the minimum and maximum levels of which must be 0,05 and 0,5 grams per litre respectively.

(b) The minimum alcoholic strength by volume of pastis shall be 40%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of pastis.

(d) Pastis contains less than 100 grams of sugar per litre and has a minimum and maximum anethole level of 1,5 and 2 grams per litre respectively.

25. **Pastis de Marseille**

(a) Pastis de Marseille is a pastis with an anethole content of 2 grams per litre.

(b) The minimum alcoholic strength by volume of pastis de Marseille shall be 45%.
(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of pastis de Marseille.

26. **Anis**

(a) Anis is an aniseed-flavoured spirit drink whose characteristic flavour is derived exclusively from anise (pimpinella anisum) and/or star anise (illicium verum) and/or fennel (foeniculum vulgare).

(b) The minimum alcoholic strength by volume of anis shall be 35%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of anis.

27. **Distilled anis**

(a) Distilled anis is anis where the drink contains alcohol distilled in the presence of the seeds, provided such alcohol constitutes at least 20% of the drink's alcoholic strength.

(b) The minimum alcoholic strength by volume of distilled anis shall be 35%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of distilled anis.

28. **Bitter-tasting spirit drinks or bitter**

(a) Bitter-tasting spirit drinks or bitter are spirit drinks with a predominantly bitter taste produced by flavouring ethyl alcohol of agricultural origin with natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive.

(b) The minimum alcoholic strength by volume of bitter-tasting spirit drinks or bitter shall be 15%.

(c) Bitter tasting spirit drinks or bitter may also be sold under the names ‘amer’ or ‘bitter’ with or without another term.

29. **Vodka**

(a) Vodka is a spirit drink produced from ethyl alcohol of agricultural origin:

(1) obtained following fermentation, with yeast, from agricultural raw materials,

(2) distilled and/or rectified so that the organoleptic characteristics of the raw materials used and by-products formed in fermentation are selectively reduced,
This process may be followed by redistillation and/or treatment with appropriate processing aids, including treatment with activated charcoal, to give it special organoleptic characteristics.

Maximum levels of residue shall meet those laid down in Annex I for ethyl alcohol, except that the methanol residue in the final product shall not exceed 10 grams per hectolitre of pure alcohol.

(b) The minimum alcoholic strength by volume of vodka shall be 37.5%.

(c) The only flavourings which may be added are natural flavouring compounds present in distillate obtained from the fermented raw materials. In addition, the product may be given special organoleptic characteristics, other than a predominant flavour.

(d) Without prejudice to Directive 2000/13/EC, the description, presentation or labelling of vodka shall indicate in the same visual field as the sales denomination the raw materials utilised to produce the ethyl alcohol of agricultural origin. The characters shall be no larger than half and no smaller than one third of the size of the characters used for the sales denomination.

30. Flavoured vodka

(a) Flavoured vodka is vodka which has been given a predominant flavour other than that of the raw materials,

(b) the minimum alcoholic strength by volume of flavoured vodka shall be 37.5%,

(c) flavoured vodka may be sweetened, blended, flavoured, matured or coloured,

(d) flavoured vodka may also be sold under the name of any predominant flavour with the word "vodka".

31. Liqueur

(a) Liqueur is a spirit drink:

(1) having a minimum sugar content, expressed as invert sugar, of:

(i) 80 g per litre for gentian liqueurs prepared with gentian as the sole aromatic substance,

(ii) 70 g per litre per cherry liqueurs the ethyl alcohol of which consists solely of cherry spirit,

(iii) 100 grams per litre in all other cases;

(2) produced by flavouring ethyl alcohol of agricultural origin or a distillate of agricultural origin or one or more spirit drinks or a mixture thereof, sweetened and possibly with the addition of products of agricultural origin such as cream, milk or other milk products, fruit, wine or flavoured wine.

(b) The minimum alcoholic strength by volume of liqueur shall be 15%.
(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC and nature-identical flavouring substances and preparations as defined in Article 1(2)(b)(ii) of that Directive may be used in the preparation of liqueur.

However, nature-identical flavouring substances and preparations as defined in Article 1(2)(b)(ii) of that Directive shall not be used in the preparation of the following liqueurs:

(1) Fruit liqueurs:
   - blackcurrant,
   - cherry,
   - raspberry,
   - mulberry,
   - bilberry,
   - citrus fruit,
   - cloudberry,
   - arctic bramble,
   - cranberry,
   - lingonberry,
   - sea buckthorn;

(2) Plant liqueurs:
   - mint,
   - gentian,
   - aniseed,
   - génépi,
   - vulnerary.

(d) The following compound terms may be used in the presentation of liqueurs produced in the Community in the case of use of ethyl alcohol of agricultural origin to mirror traditional production methods:

   - prune brandy,
   - orange brandy,
   - apricot brandy,
   - cherry brandy,
   - solbaerrom, also called blackcurrant rum.

As regards the labelling and presentation of those liqueurs, the compound term must appear on the labelling in one line in type of a single font and colour and the word ‘liqueur’ must appear in immediate proximity in characters no smaller than that fount. If the alcohol does not come from the spirit drink indicated, its origin must be shown on the labelling in the same visual field as the compound term and ‘liqueur’ either by stating the type of agricultural alcohol or by the words ‘agricultural alcohol’ preceded on each occasion by ‘made from’ or ‘made using’.
32. **Crème de (followed by the name of a fruit or the raw material used)**
   
   (a) Spirit drinks known as "Crème de…", followed by the name of a fruit or the raw material used, excluding milk products, are liqueurs with a minimum sugar content of 250 grams per litre expressed as invert sugar.

   (b) The minimum alcoholic strength by volume of Crème de (followed by the name of a fruit or the raw material used) shall be 15%.

   (c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 shall apply to this product.

33. **Crème de cassis**

   (a) Crème de cassis is a blackcurrant liqueur containing at least 400 grams of sugar per litre expressed as invert sugar.

   (b) The minimum alcoholic strength by volume of crème de cassis shall be 15%.

   (c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 shall apply to crème de cassis.

34. **Guignolet**

   (a) Guignolet is a liqueur obtained by maceration of cherries in ethyl alcohol of agricultural origin.

   (b) The minimum alcoholic strength by volume of Guignolet shall be 15%.

   (c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 shall apply to Guignolet.

35. **Punch au rhum**

   (a) Punch au rhum is a liqueur with its alcohol content provided exclusively by rum.

   (b) The minimum alcoholic strength by volume of punch au rhum shall be 15%.

   (c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 shall apply to punch au rhum.

36. **Sloe gin**

   (a) Sloe gin is a liqueur produced by maceration of sloes in gin with the possible addition of sloe juice.

   (b) The minimum alcoholic strength by volume of sloe gin shall be 25%.

   (c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of sloe gin.
37. **Sambuca**

(a) *Sambuca* is a colourless aniseed-flavoured liqueur:

1. containing distillates of anise (*Pimpinella anisum* L.), star anise (*Illicium verum* L.) or other aromatic herbs,
2. with a minimum sugar content equivalent to 350 grams per litre of invert sugar,
3. with a natural anethole content of not less than 1 gram and not more than 2 grams per litre.

(b) The minimum alcoholic strength by volume of *Sambuca* shall be 38%.

(c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 apply to *Sambuca*.

38. **Mistrà**

(a) *Mistrà* is a colourless liqueur flavoured with aniseed or natural anethole:

1. with an anethole content of not less than 1 gram and not more than 2 grams per litre,
2. that may also contain a distillate of aromatic herbs,
3. containing no added sugar.

(b) The alcoholic strength by volume of *Mistrà* shall be of not less than 40% and not more than 47%.

(c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 apply to *Mistrà*.

39. **Maraschino or Marrasquino**

(a) *Maraschino* or *Marrasquino* is a colourless liqueur the flavour of which is given mainly by a distillate of marasca cherries or of the product of macerating cherries or parts of cherries in alcohol of agricultural origin with a minimum sugar content equivalent to 250 grams per litre of invert sugar.

(b) The minimum alcoholic strength by volume of *Maraschino* or *Marrasquino* shall be 24%.

(c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 shall apply to *Maraschino* or *Marrasquino*.

40. **Nocino**

(a) *Nocino* is a liqueur the flavour of which is given mainly by maceration and/or distillation of whole green walnut kernels (*Jugians regia* L.) with a minimum sugar content equivalent to 100 grams per litre of invert sugar.

(b) The minimum alcoholic strength by volume of *Nocino* shall be 30%.
(c) The rules on flavouring substances and preparations for liqueurs laid down under point 31 shall apply to Nocino.

41. Egg liqueur or advocaat or avocat or Advokat

(a) Egg liqueur or advocaat or avocat or Advokat is a spirit drink, whether or not flavoured, obtained from ethyl alcohol of agricultural origin distillate and/or spirit, the ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre. The minimum egg yolk content must be 140 grams per litre of the final product.

(b) By way of derogation from Article 1(c), the minimum alcoholic strength by volume of egg liqueur or advocaat or avocat or Advokat shall be 14%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of egg liqueur or advocaat or avocat or Advokat.

42. Liqueur with egg

(a) Liqueur with egg is a spirit drink, whether or not flavoured, obtained from ethyl alcohol of agricultural origin, distillate and/or spirit, the ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre. The minimum egg yolk content must be 70 grams per litre of the final product.

(b) The minimum alcoholic strength by volume of liqueur with egg shall be 15%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of liqueur with egg.

43. Vaekevae gloegi or Spritgloeegg

(a) Vaekevae gloegi or Spritgloeegg is a spirit drink produced by flavouring ethyl alcohol of agricultural origin with natural or nature identical aroma of cloves and/or cinnamon using one of the following processes: maceration and/or distillation, redistillation of the alcohol in the presence of parts of the plants specified above, addition of natural or nature identical flavour of cloves or cinnamon or a combination of these methods.

(b) The minimum alcoholic strength by volume of Vaekevae gloegi or Spritgloeegg shall be 15%.

(c) Other natural or nature identical plant extracts of flavours in conformity with Directive 88/388/EEC may also be used, but the flavour of the specified spices must be predominant.

(d) The content of wine or wine products shall not exceed 50%.

44. Berenburg or Beerenburg

(a) Berenburg or Beerenburg is a spirit drink:

(1) produced using ethyl alcohol of agricultural origin,
(2) macerating with fruit or plants or parts thereof,
(3) containing as specific flavour distillate of gentian root (Gentiana lutea L.),
of juniper berries (Juniperus communis L.) and of laurel leaves (Laurus
nobilis L.),
(4) varying in colour from light to dark brown,
(5) that may be sweetened to a maximum content equivalent to 20 grams per litre of invert sugar.

(b) The minimum alcoholic strength by volume of Berenburg or Beerenburg shall be 30%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of Berenburg or Beerenburg.

45. Topinambur

(a) Topinambur is a spirit drink produced solely by fermentation of Jerusalem artichoke tubers (Helianthus tuberosus L.).

(b) The minimum alcoholic strength by volume of Topinambur shall be 38%.

(c) Only natural flavouring substances and preparations as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of Topinambur.

Category C: Other spirit drinks

1. All spirit drinks which meet the definition of Article 1 but do not qualify for inclusion in category A or B shall be described, presented and labelled with the sales denomination "spirit drink".

2. Rum-Verschnitt is produced in Germany and obtained by mixing rum and alcohol, whereby a minimum proportion of 5% of the alcohol contained in the final product must come from rum. As regards the labelling and presentation of the product Rum-Verschnitt the word Verschnitt must appear on the description, presentation or labelling in characters of the same type, size and colour as, and on the same line as, the word "Rum" and, in the case of bottles, on the frontlabel. Where this product is sold outside the German market, its alcoholic composition must appear on the label.

3. Slivovice is produced in the Czech Republic and obtained by the addition to the plum distillate, before the final distillation, of a maximum proportion of 30% by volume of ethyl alcohol of agricultural origin. This product must be described as "spirit drink" and may also use the name Slivovice in the same visual field on the front label. If this Czech Slivovice is marketed in the Community, its alcoholic composition must appear on the label. This provision is without prejudice to the use of the name Slivovice for fruit spirits according to point 9 of category A.
## ANNEX III
### GEOGRAPHICAL INDICATIONS

<table>
<thead>
<tr>
<th>Product category&lt;sup&gt;16&lt;/sup&gt;</th>
<th>Geographical Indication</th>
<th>Geographical Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>A. Spirits</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Rum</td>
<td></td>
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</tr>
<tr>
<td>Rhum de la Martinique / Rhum de la Martinique traditionnel</td>
<td>Martinique</td>
<td></td>
</tr>
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<td>Rhum de la Guadeloupe / Rhum de la Guadeloupe traditionnel</td>
<td>Guadeloupe</td>
<td></td>
</tr>
<tr>
<td>Rhum de la Réunion / Rhum de la Réunion traditionnel</td>
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</tr>
<tr>
<td>Rhum de la Guyane / Rhum de la Guyane traditionnel</td>
<td>Guyane</td>
<td></td>
</tr>
<tr>
<td>Ron de Málaga</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ron de Granada</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rum da Madeira</td>
<td></td>
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</tr>
<tr>
<td>2. Whisky / Whiskey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scotch Whisky / Scotch</td>
<td>Scotland</td>
<td></td>
</tr>
<tr>
<td>Irish Whisky</td>
<td>Ireland</td>
<td></td>
</tr>
<tr>
<td>Whisky español</td>
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<tr>
<td>(These denominations may be supplemented by the terms &quot;malt&quot; or &quot;grain&quot;)</td>
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</tr>
<tr>
<td>Irish Whiskey</td>
<td>Ireland</td>
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</tr>
<tr>
<td>Uisce Beatha Eireannach / Irish Whiskey</td>
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<tr>
<td>3. Grain spirits</td>
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<td>Eau-de-vie de seigle de marque nationale luxembourgeoise</td>
<td>Luxemburg</td>
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<td>Korn / Kornbrand</td>
<td>Austria, Germany</td>
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<td>4. Wine spirits</td>
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<td>Cognac</td>
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<tr>
<td>- Grande Fine Champagne</td>
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<tr>
<td>- Grande Champagne</td>
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<tr>
<td>- Petite Fine Champagne</td>
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<tr>
<td>- Borderies</td>
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<td>- Fins Bois</td>
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<sup>16</sup> Numbering for product categories follows numbering of Annex II.
| - Bons Bois) |  
| Fine Bordeaux |  
| Armagnac |  
| Bas-Armagnac |  
| Haut-Armagnac |  
| Ténarèse / Armagnac-Ténarèze |  
| Eau-de-vie de vin de la Marne |  
| Eau-de-vie de vin originaire d'Aquitaine |  
| Eau-de-vie de vin de Bourgogne |  
| Eau-de-vie de vin originaire du Centre-Est |  
| Eau-de-vie de vin originaire de Franche-Comté |  
| Eau-de-vie de vin originaire du Bugey |  
| Eau-de-vie de vin de Savoie |  
| Eau-de-vie de vin originaire des Coteaux de la Loire |  
| Eau-de-vie de vin des Côtes-du-Rhône |  
| Eau-de-vie de vin originaire de Provence |  
| Eau-de-vie de Faugères / Faugères |  
| Eau-de-vie de vin originaire du Languedoc |  
| Aguardente do Minho |  
| Aguardente do Douro |  
| Aguardente da Beira Interior |  
| Aguardente da Bairrada |  
| Aguardente do Oeste |  
| Aguardente do Ribatejo |  
| Aguardente do Alentejo |  
| Aguardente do Algarve |  

5. Brandy

| Brandy de Jerez |  
| Brandy del Penedés |  
| Brandy italiano | Italy  
| Brandy Αττικής / Brandy of Attica |  
| Brandy Πελοπονήσου / Brandy of the Peloponnese |  
| Brandy Κεντρικής Ελλάδας / Brandy of Central Greece |  
| Deutscher Weinbrand | Germany  
| Wachauer Weinbrand |  
| Weinbrand Dürnstein |  
| Karpatské brandy špeciál |  

6. Grape marc spirits

| Eau-de-vie de marc de Champagne |  
| Marc de Champagne |  
| Eau-de-vie de marc originaire d'Aquitaine |  
| Eau-de-vie de marc de Bourgogne |  
| Eau-de-vie de marc originaire du Centre-Est |  
| Eau-de-vie de marc originaire de Franche-Comté |  
| Eau-de-vie de marc originaire de Bugey |  
| Eau-de-vie de marc originaire de Savoie |  

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<td>Marc d'Auvergne</td>
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<td>Eau-de-vie de marc originaire du Languedoc</td>
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<td>Gewürztraminer</td>
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<td>Marc de Lorraine</td>
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<td>Grappa friulana / Grappa del Friuli</td>
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<td>Τσιπουρο Μακεδονιας / Tsipouro of Macedonia</td>
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<td>Τσιπουρο Θεσσαλίας / Tsipouro of Thessaly</td>
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<td>Τσιπουρο Τυρναβου / Tsipouro of Tyrnavos</td>
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<td>Zivania</td>
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9. Fruit spirits

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<td>Quetsch d'Alsace</td>
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<td>Mirabelle d'Alsace</td>
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<td>Kirsch de Fougerolles</td>
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<td>Südtiroler Marille / Marille dell'Alto Adige</td>
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<td>Sliwovitz del Trentino-Alto Adige</td>
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<td>Aprikot trentino / Aprikot del Trentino</td>
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<td>Medronheira do Buçaco</td>
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<tr>
<td>Kirsch Friulano / Kirschwasser Friulano</td>
<td>...</td>
</tr>
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<td>Kirsch Trentino / Kirschwasser Trentino</td>
<td>...</td>
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<tr>
<td>Kirsch Veneto / Kirschwasser Veneto</td>
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<tr>
<td>Aguardente de pêra da Lousa</td>
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<td>Eau-de-vie de pommes de marque nationale luxembourgeoise</td>
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<td>Eau-de-vie de poires de marque nationale luxembourgeoise</td>
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<td>Bošácka Slivovica</td>
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<td>Pálinka</td>
<td>Austria (solely in the Länder of: Niederösterreich, Burgenland, Steiermark, Wien), Hungary</td>
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### 10. Cider spirit and perry spirit

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<tbody>
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<td>Calvados Pays d’Auge</td>
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<td>Eau-de-vie de cidre de Bretagne</td>
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<tr>
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<td>Eau-de-vie de poiré de Normandie</td>
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### B. Specific spirit drinks

#### 15. Fruit spirit drinks

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#### 16. Gentian spirit

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<tr>
<td>Bayerischer Gebirgsenzian</td>
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| Südtiroler Enzian / Genzians dell’Alto Adige |...
| Genziana trentina / Genziana del Trentino | ...

#### 17. Juniper-flavoured spirit drinks

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<th></th>
<th>Belgium, The Netherlands and the French Departments Nord (59) and Pas-de-Calais (62)</th>
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<tbody>
<tr>
<td>Genièvre / Jenever / Genever¹⁷</td>
<td>Belgium, The Netherlands and the French Departments Nord (59) and Pas-de-Calais (62)</td>
</tr>
<tr>
<td>Jonge jenever, jonge genever</td>
<td>Belgium, The Netherlands and the French Departments Nord (59) and Pas-de-Calais (62)</td>
</tr>
<tr>
<td>Oude jenever, oude genever</td>
<td>Belgium, The Netherlands and the French Departments Nord (59) and Pas-de-Calais (62)</td>
</tr>
<tr>
<td>Graanjenever, graangenever, genièvre de grains</td>
<td>Belgium, The Netherlands and the French Departments Nord (59) and Pas-de-Calais (62)</td>
</tr>
</tbody>
</table>

¹⁷ The labelling, presentation and advertising of the "genièvre", "jenever", "genever" marketed in Spain, and of the "ginebra", "genebra" marketed in Belgium, France and the Netherlands, with an alcoholic strength of less than 37.5% vol., shall contain, at a close distance to the sales denomination, where it is made reference to this, and in a visible, legible and indelible manner, with characters of a minimum height of 3 millimetres:
- for "genièvre", "jenever", "genever", marketed in Spain, the terms "espirituoso al enebro",
- for "ginebra", "genebra" marketed in Belgium the terms "spiritueux au genièvre"/"met jeneverbessen gearomatiserde gedistilleerde drank", in the Netherlands the terms "met jeneverbessen gearomatiserde gedistilleerde drank" and in France the terms "spiritueux au genièvre".
| 21. Caraway-flavoured spirit drinks | Dansk Akvavit / Dansk Aquavit | Denmark |
|  | Svensk Aquavit / Svensk Akvavit / Swedish Aquavit | Sweden |

| 23. Aniseed-flavoured spirit drinks | Anis español | Spain |
|  | Évoca anisada | ... |
|  | Cazalla | ... |
|  | Chinchón | ... |
|  | Ojén | ... |
|  | Rute | ... |
|  | Ouzo / Oúço | Cyprus, Greece |

| 28. Bitter-tasting spirit drinks | Demänovka bylinná horká | ... |

<p>| 29. Vodka | Svensk Vodka / Swedish Vodka | Sweden |
|  | Suomalainen Vodka / Finsk Vodka / Vodka of Finland | Finland |
|  | Polska Wódka / Polish vodka | Poland |
|  | Laugarício Vodka | ... |
|  | Originali Lietuviška degtinė | Lithuania |
|  | Herbal vodka from the North Podlasie Lowland aromatised with an extract of bison grass / Wódka ziolowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej | ... |
|  | Latvijas Dzidrais | Latvia |
|  | Rigas Dēgvīns | ... |</p>
<table>
<thead>
<tr>
<th>31. Liqueur</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Berliner Kümmel</td>
<td></td>
</tr>
<tr>
<td>Hamburger Kümmel</td>
<td></td>
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<tr>
<td>Münchener Kümmel</td>
<td></td>
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<tr>
<td>Chiemseer Klosterlikör</td>
<td></td>
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<tr>
<td>Bayerischer Kräuterlikör</td>
<td></td>
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<tr>
<td>Cassis de Dijon</td>
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<tr>
<td>Cassis de Beaufort</td>
<td></td>
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<tr>
<td>Irish Cream</td>
<td>Ireland</td>
</tr>
<tr>
<td>Palo de Mallorca</td>
<td></td>
</tr>
<tr>
<td>Ginjinha portuguesa</td>
<td>Portugal</td>
</tr>
<tr>
<td>Licor de Singeversga</td>
<td></td>
</tr>
<tr>
<td>Mirto di Sardegna</td>
<td></td>
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<tr>
<td>Benediktbeurer Klosterlikör</td>
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<tr>
<td>Ettaler Klosterlikör</td>
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<tr>
<td>Ratafia de Champagne</td>
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<tr>
<td>Ratafia catalana</td>
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</tr>
<tr>
<td>Anis português</td>
<td>Portugal</td>
</tr>
<tr>
<td>Finnish berry / Finnish fruit liqueur</td>
<td>Finland</td>
</tr>
<tr>
<td>Grossglockner Alpenbitter</td>
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<tr>
<td>Mariazzeller Magenlikör</td>
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<tr>
<td>Mariazzeller Jagasaftl</td>
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<tr>
<td>Puchheimer Bitter</td>
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<tr>
<td>Puchheimer Schlossgeist</td>
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<tr>
<td>Steinfelder Magenbitter</td>
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<tr>
<td>Wachauer Marillenlikör</td>
<td></td>
</tr>
<tr>
<td>Jägertee / Jagertee / Jagatee</td>
<td>Austria</td>
</tr>
<tr>
<td>Allažu Kimelis</td>
<td></td>
</tr>
<tr>
<td>Čepkeliu</td>
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</tr>
<tr>
<td>Demänovka Bylinny Likér</td>
<td></td>
</tr>
<tr>
<td>Polish Cherry / Wiśniówka</td>
<td>Poland</td>
</tr>
<tr>
<td>Karlovarská Hořká</td>
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<tr>
<td>Other spirit drinks</td>
<td></td>
</tr>
<tr>
<td>Pommeau de Bretagne</td>
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<tr>
<td>Pommeau du Maine</td>
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<tr>
<td>Pommeau de Normandie</td>
<td></td>
</tr>
<tr>
<td>Svensk Punsch / Swedish Punch</td>
<td>Sweden</td>
</tr>
</tbody>
</table>