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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

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

(2021/C 14/03)

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

MAIN SPECIFICATIONS OF THE TECHNICAL FILE

‘NAGYKUNSÁGI SZILVAPÁLINKA’**File number: PGI-HU-02232 – 14.10.2016****1. Geographical indication to be registered***‘Nagykunsági szilvapálinka’***2. Category of the spirit drink***Fruit spirit (category 9 in Annex II to Regulation (EC) No 110/2008)***3. Description of the spirit drink****3.1. *Physical, chemical and/or organoleptic characteristics****Chemical and physical properties:*

‘Nagykunsági szilvapálinka’ has a minimum alcoholic strength of 40,0 % V/V, a maximum permitted methanol content of 1 200 g/hl of 100 % vol. alcohol, and a volatile substance content of at least 200 g/hl of 100 % vol. alcohol.

Organoleptic characteristics:

‘Nagykunsági szilvapálinka’: It has a clear colour. It has a clean, discretely aromatic, plum aroma, with a delicate spiciness in addition to floral notes. Alongside the notes of plum, it has a characteristically spicy taste, with a slight sourness, and muted notes of marzipan and jam.

‘Nagykunsági szilvapálinka’, ‘érlelt’ [matured]: It has a clear colour, ranging from deep straw-yellow to golden yellow. In terms of aroma, it has pronounced plum, fruity and spicy notes. Vanilla, clove and cinnamon may account for its spiciness. Alongside the pronounced plum and fruity notes, sweet spices are also evident on the palate. Its silky, rounded texture is complemented by slight tones of marzipan and jam.

⁽¹⁾ OJ L 130, 17.5.2019, p. 1.

'Nagykunsági szilvapálinka', 'gyümölcságyon érlelt' or 'ágyas' [matured on a bed of fruit]: It has a clear colour, ranging from deep straw-yellow to golden yellow. In terms of aroma, it has pronounced plum, fruity and spicy notes. It has a slightly smoky aroma, with taste notes dominated by a smooth, rounded and silky texture of jam and marzipan typical of the fruit bed.

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

'Nagykunsági szilvapálinka' is produced from the fruit of plums grown within the administrative boundaries of the locations listed in point 4 and is also mashed, distilled and matured in that area. 'Nagykunsági szilvapálinka' consists at least 40 % of distillates of Vörös and/or Besztercei plums and their clones, which gives it its notes of marzipan and jam derived from the fruit's high sugar content. Besztercei and Vörös plums are State-recognised varieties included in the National Catalogue of Varieties.

4. **Geographical area concerned**

'Nagykunsági szilvapálinka' may be produced using plums originating from, and in distilleries located within, the administrative area of the following municipalities of Jász-Nagykun-Szolnok County to the east of the Tisza River:

Tiszafüred, Tiszaszőlős, Tiszaigar, Tiszaderzs, Tiszaörs, Abádszalók, Tiszaszentimre, Nagyiván, Tiszabura, Tomajmonostora, Kunmadaras, Tiszaroff, Tiszagyenda, Kunhegyes, Berekfürdő, Tiszabő, Karcag, Fegyvernek, Kenderes, Kisújszállás, Tiszapüspöki, Örményes, Szolnok, Szajol, Törökszentmiklós, Túrkeve, Tiszatenyő, Kuncsorba, Rákócziújfalu, Kengyel, Kétpó, Martfű, Mezőhek, Mezőtúr, Cibakháza, Tiszaföldvár, Mesterszállás, Nagyrév, Öcsöd, Tiszainoka, Tizsakürt, Cserkeszőlő, Kunszentmárton, Tiszasas, Csépa, Szelevény.

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

'Nagykunsági szilvapálinka' may be mashed, fermented, distilled, rested, matured and placed on a bed of fruit only in distilleries located in the defined area, from fruit grown there.

The main stages of obtaining the pálinka are as follows:

1. Selection and acceptance of the fruit
2. Mashing and fermentation
3. Distillation
4. Resting, maturation
5. Production and treatment of the pálinka

5.1. *Selection and acceptance of the fruit*

The main physical characteristics of the fruit are its small, elongated shape, dark-blue or reddish, glaucous skin, yellow/golden-yellow freestone flesh, and juicy, harmonious, sour-sweet taste. The pálinka is made from suitably ripened fruit (ripe/overripe, with a dry matter content of at least 15 ref. %) of good or excellent quality. The fruit should have an average sugar content of 15-16 %. Quantitative acceptance of the fruit is based on weight. During acceptance, fruit quality is evaluated based on sampling. Organoleptic evaluation (ripeness, cleanness, mould, rot, damage or bruising, etc.) and the examination of dry matter content form the basis of quality control and acceptance (sugar content and pH measurement). The fruit must be accompanied by documents attesting to its origin. A fundamental requirement is that the fruit be free from deteriorating flaws and extraneous matter.

5.2. *Mashing and fermentation*

The stone is removed from the plum using a de-stoner. The mash is pumped into fermentation tanks using a mash pump. The optimum pH value is 2,8-3,5.

The optimum aroma and alcohol content is achieved, while the temperature is monitored and kept at a constant level (18-22 °C). The optimum duration of fermentation, depending on the internal qualities of the fruit, is 10-14 days.

The fermented mash must be distilled as soon as possible, or the basic conditions for proper storage must be ensured until distillation can commence.

5.3. *Distillation*

'Nagykunsági szilvapálinka' can be produced using distillation equipment suitable for a double fractional distillation process based on methods using a still pot that incorporates a copper surface (distilling, refining), or any other technical solution that ensures the necessary organoleptic quality.

5.4. *Resting, maturation*

5.4.1. *Resting*

'Nagykunsági szilvapálinka' must be rested until it becomes well-balanced.

5.4.2. *Maturation*

5.4.2.1. 'Nagykunsági szilvapálinka', 'érlelt' [matured]:

Maturing must take place in carefully prepared and cleaned wooden casks, to ensure that the pálinka attains a harmonious taste and aroma. If the outside temperature is above 25 °C, the air of the storage room must be humidified using a water spray at least once a week.

'Nagykunsági szilvapálinka' must be matured for at least three months in wooden casks of 1 000 litres or less, or for at least one year in wooden casks larger than 1 000 litres.

5.4.2.2. 'Nagykunsági szilvapálinka', 'gyümölcságyon érlelt' or 'ágyas' [matured on a bed of fruit]:

In the case of 'Nagykunsági szilvapálinka' that is 'gyümölcságyon érlelt' or 'ágyas' [matured on a bed of fruit], at least 10 kg of ripe fruit, or at least 5 kg of dried fruit of the same variety as the pálinka, from the geographical area specified in point 4, is added to every 100 l of pálinka during maturation. The maturing process with the addition of fruit grown in the geographical area defined above lasts for at least three months. The maturing process must be documented in a way that is verifiable on-site.

5.5. *Production and treatment of the pálinka*

In keeping with the very strict requirements for bottled products ($\pm 0,3$ % V/V, or $\pm 1,5$ % V/V for pálinka matured on a bed of fruit), the alcoholic strength of the rested and matured distillate must be adjusted to a level suitable for consumption by adding drinking-grade water. The water can be distilled, desalinated, demineralised or softened water.

The matured pálinka may be cooled and filtered. If necessary, treatment using appropriate technical auxiliary materials may be carried out to filter the product and remove any heavy metals. The pálinka may then be bottled.

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

The maximum permitted packaging unit is 2 litres; any volume larger than that may be packaged only as a one-off sample intended as a gift. The sealed product may also be placed in a decorative box.

6. **Link with the geographical environment or origin**

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

The link between 'Nagykunsági szilvapálinka' and the geographical area is based on the product's quality and reputation.

The almost entirely flat landscape of the Nagykunság is broken up only by *kunhalom* mounds and rivers and their tributaries. The area's extremely arid, loess, sandy but humus-rich soil is conducive to fruit-growing. The number of sunshine hours exceeds 2 350 hours per year, while the annual mean temperature is 12 °C. It has a higher average summer temperature than the national average.

One of the characteristic types of fruit grown in this area is the plum, which can be found in orchards throughout the area and has a long-established tradition. Plums are grown in orchards and vineyard areas. The areas along the banks of rivers and their tributaries have sufficiently moist soil for growing plums due to the high groundwater table.

Both the trade in plums and the growing and use of plums have historical traditions in the Nagykunság region, with Besztercei and Vörös plums being particularly popular.

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

Locally grown plums are one of the most commonly used raw materials for traditional pálinka distillation in the region. 'Nagykunsági szilvapálinka' consists at least 40 % of distillates of Vörös and/or Besztercei plums and their clones. Besztercei and Vörös plums are State-recognised varieties included in the National Catalogue of Varieties.

The climate of the Nagykunság region and the high number of sunshine hours produce particularly tasty, aromatic plums with a high sugar content. The high sugar content of distillates consisting of at least 40 % Vörös and/or Besztercei plums and their clones give the product its notes of marzipan and jam.

Organised every year since 2008, the Nagykunság Pálinka Festival attracts a large number of visitors and has helped increase the popularity of 'Nagykunsági szilvapálinka'. The product is also known and recognised internationally, with exports covering a wide range of countries, from Romania to Canada.

On 11 November 2016, 'Nagykunsági szilvapálinka' was presented to officials and the press at the Third Pálinka-Tasting Day organised by the Ministry of Agriculture (<https://2015-2019.kormany.hu/hu/foldmuvelesugyi-minisztrium/hirek/eredetvedett-lehet-a-nagykunsagi-szilva-es-birspalinka>).

In 2017, 'Nagykunsági szilvapálinka' was presented to professionals from the trade, producers and consumers at a conference entitled '15 years of protection of origin of pálinka', held as part of the 78th National Agriculture and Food Industry Exhibition (OMÉK).

'Nagykunsági szilvapálinka' was also presented at the Berlin Internationale Grüne Woche and the Bucharest Indagra exhibitions in 2017.

The quality of 'Nagykunsági szilvapálinka' is also attested by the following awards it has won in contests:

- Brillante Pálinka and Spirits Contest – Gyula 2018, bronze medal
- 2017 Fifth Regional Palóc Pálinka and Spirits Contest, bronze medal
- Brillante Pálinka and Spirits Contest – Gyula 2017, bronze medal
- 2013 Fourth Vas County Public Pálinka and Spirits Contest, gold medal
- Hungarian Product Grand Prix 2012
- 2012 Third Vas County Public Pálinka and Spirits Contest, gold medal
- 2009 Seventeenth Hungarian National Pálinka and International Fruit Spirits Contest, silver medal
- 2008 Sixteenth Hungarian National Pálinka and International Fruit Spirits Contest – Gyula, silver medal
- 2008 Sixteenth Hungarian National Pálinka and International Fruit Spirits Contest – Gyula, Champion Award
- 2000 First Pot Still Festival, Gyula, bronze medal

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

- Act XI of 1997 on the protection of trademarks and geographical indications
- Act LXXIII of 2008 on pálinka, grape marc pálinka and the National Pálinka Council

- Government Decree No 158/2009 of 30 July 2009 laying down detailed rules for protecting the geographical indications of agricultural products and foodstuffs and on inspection of the products
- Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office
- Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89
- Commission Implementing Regulation (EU) No 716/2013 of 25 July 2013 laying down rules for the application of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks

8. **Applicant**

8.1. *Member State, third country or legal/natural person*

Name: Szicsek Pálinkafőzde Korlátolt Felelősségű Társaság [Szicsek Pálinka Distillery Ltd]

8.2. *Full address (street number and name, town/city and postal code, country)*

Address: Ókincsem III. kerestűt 10-14, 5461 Tiszaföldvár, Hungary

9. **Supplement to the geographical indication**

The supplement must be indicated separately from the name.

supplement: 'Érlelt' [matured]

'Nagykunsági szilvapálinka' can bear the supplement 'érlelt' [matured] if it is matured in the manner specified in point 5.4.2.1.

supplement: 'Gyümölcságyon érlelt' or 'Ágyas' [matured on a bed of fruit]

'Nagykunsági szilvapálinka' can bear the supplement 'Gyümölcságyon érlelt' or 'Ágyas' [matured on a bed of fruit] if it is matured in the manner specified in point 5.4.2.2.

10. **Specific labelling rules**

The following information must be displayed on the packaging:

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