

Publication of an approved standard amendment to a product specification of a geographical indication in the sector of spirit drinks, as referred to in Article 8(2) and (3) of Commission Delegated Regulation (EU) 2021/1235

(2023/C 249/09)

This communication is published in accordance with Article 8(5) of Commission Delegated Regulation (EU) 2021/1235 ⁽¹⁾.

‘Pacharán navarro’

EU No: PGI-ES-01878-AM01

Sent on 30 January 2023

1. Amendment

- 1.1. *Explanation that the amendment(s) fall under the definition of the standard amendment as provided for in Article 31 of Regulation (EU) 2019/787*

They are standard amendments because they do not correspond to any of the circumstances set out in Article 31(3) of Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019 on the definition, description, presentation, labelling of spirit drinks, the use of the names of spirit drinks in the presentation and labelling of other foodstuffs, the protection of geographical indications for spirit drinks, the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages, and repealing Regulation (EC) No 110/2008.

- 1.2. *Description of and reasons for amendment*

1. CHANGES IN THE ABSORBANCE LIMITS

Description

Section (c) Description of the spirit drink has been amended at sub-section (c2) Quality parameters. In this section, the absorbance values used to assess the colour of the spirit drink have been amended.

Summary of the reasons for which the amendment is required

The proposed values are a better reflection of the characteristic being evaluated, reinforcing the quality of the protected pacharán and setting it apart from other such drinks that are not subject to any of these requirements:

- More intensity of colour is synonymous with higher product quality, so the maximum absorbance values that were given for the wavelengths that define the colour of the protected pacharán represented a limitation on product quality and have therefore been deleted.
- As stated in the product description, Pacharán Navarro is a ‘very bright and intense garnet or cherry-red colour with hints of violet and/or violet tones’, so the minimum absorbance value at 520 nm (red) has been increased from 0,40 to 0,50.
- In the interests of product quality, a value has been added for checking oxidation: hue (T), expressed as a limit of 1,8 on the absorbance 420/absorbance 520 ratio.

The amendment affects the single document.

2. UPDATING OF LEGAL REFERENCES

Description

Revision of the product specification due to the entry into force of Regulation (EU) 2019/787

⁽¹⁾ OJL 270, 29.7.2021, p. 1.

Summary of the reasons for which the amendment is required

The product specification has been revised to comply with the legislation currently in force: the term 'technical file' has been changed to 'product specification' and the references to Regulation (EC) No 110/2008, which has been repealed, have been changed to refer to Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019.

In Section (a) Name and category, the category of spirit drink has been changed to '32', the category as per Annex I to Regulation (EU) 2019/787, which is now in force.

This does not imply any change to the legal name or definition of this category or to the protected product. The only changes are the category number and the reference to the applicable Regulation.

This part has also been split into two distinct headings – (a) Name and (b) Category – in line with the structure established in Article 22 of Regulation (EU) 2019/787.

Section (f) Legislation now refers to the Regulation currently in force, Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019.

The amendment affects the single document.

2. **Single document**

2.1. *Name(s)*

Pacharán navarro

2.2. *Category or categories of the spirit drink*

32. Sloe-aromatised spirit drink or *pacharán*

2.3. *Applicant country(ies)*

Spain

2.4. *Application language*

Spanish

2.5. *Description of the spirit drink*

Physical, chemical and organoleptic characteristics as well as specific characteristics of the product compared to spirit drinks of the same category

'Pacharán navarro' is a red-coloured, noticeably sloe-flavoured spirit drink, made by soaking sloe berries (*Prunus spinosa* L.) in ethyl alcohol of agricultural origin together with sugar and pure aniseed essential oil, with a final alcoholic strength of between 25 % and 30 % by volume.

Physical and chemical parameters:

Alcoholic strength: between 25 % and 30 % by volume.

Total sugars: between 80 g/l and 250 g/l, expressed as sucrose.

Quality-related parameters:

Colour: The *pacharán* is a very bright and intense garnet or cherry-red colour with hints of violet and/or violet tones. The colour is assessed by establishing absorbance at three wavelengths, using the following minimum values:

Minimum absorbance at 420 nm:	0,50.
Minimum absorbance at 520 nm:	0,50.
Minimum absorbance at 620 nm:	0,05.

Oxidation: defined as the measure of hue (T), expressed as the ratio of absorbance at 420 to absorbance at 520:

Tone: does not exceed 1,80

Appearance: it must gleam, a sign that it is young and limpid. This is measured using turbidity.

Turbidity: does not exceed 10 nephelometric turbidity units (NTUs).

2.6. Concise definition of the geographical area

The geographical area for the production of the *pacharán* covered by the GI 'Pacharán navarro' is the territory of the Autonomous Community of Navarre.

2.7. NUTS area

1. ES2 — North-East
2. ES220 — Navarre
3. ES22 — Navarre

2.8. Method of production of the spirit drink

The *pacharán* covered by this geographical indication must be made by soaking sloe berries in alcohol of agricultural origin, with pure aniseed essential oil and sugar added either before or after soaking.

Soaking time ranges from one month (minimum) to eight months (maximum).

'Pacharán Navarro' requires between 125 g and 300 g of sloe berries (*Prunus spinosa* L.) per litre of end product.

The only pure essential oils used are the oils of *Pimpinella anisum*, L. (anise or aniseed, known in the production area by the common names *anís verde*, *matalahúga*, *matalahúva*, *simiente* or *hierba dulce*) and/or *Illicium verum* L. (star anise, known in the production area by the common names *anís estrellado*, *badián* or *badiana*).

The ethyl alcohol of agricultural origin used to make this product must have an alcoholic strength by volume of at least 96 % and meet the other requirements established in current legislation. The addition of drinking water and the soaking process bring the alcoholic strength to between 26 % and 60 % by volume.

After the soaking process is complete, the liquid is decanted and then filtered before production continues.

Over the course of the production process the alcoholic strength is brought down to the strength ultimately desired in the final product, which must be between 25 % and 30 % by volume.

Banned practices:

The use of additives or any ingredients other than those listed above is not permitted.

The re-use of a batch of sloe berries for a second soaking is not permitted.

2.9. Specific labelling rules

2.9.1. Packaging

In order to preserve product quality:

- The product must be bottled at the same premises at which it is made.
- The packaging must be glass or ceramic bottles except in the case of containers of less than 100 ml, for which other materials approved by the EU for food use may be used.

The maximum capacity of a single bottle is 3 litres.

The bottles in which 'Pacharán Navarro' is made available on the market may not contain sloe berries or any other fruit.

2.9.2. Labelling

Bottles must be labelled with:

- the geographical indication 'Pacharán Navarro';
- the producer's business name and/or registration number.

The GI 'Pacharán Navarro' conformity marking – consisting of the GI logo including the words *Indicación Geográfica Pacharán Navarro* and a serial number issued by the control body, to be affixed during the labelling process – must be displayed on each unit of sale to the final consumer (i.e. on each bottle).

2.10. *Description of the link between the spirit drink and its geographical origin, including, where appropriate, the specific elements of the product description or production method justifying the link*

The product is linked to the geographical area by:

The fact that the name *pacharán* – which has two possible etymological origins in Basque, the native language of the defined geographical area – is so well known and has, thanks to the reputation enjoyed by the local product, become the generic name for this type of spirit, first in Spain and now in Europe;

The long-standing tradition of making and drinking this spirit in Navarre, with references in literature dating from the Middle Ages to the present day.

This tradition eventually led to the introduction of industrial *pacharán* production in the first half of the nineteenth century. Three companies still operating today date back to that time and another two were established in the second half of the same century.

The tradition and reputation of the product resulted in it being awarded the 'Quality Designation of Navarre' by the Navarrese Government's Department of Agriculture and the Natural Environment via a Regional Order dated 22 June 1987. Since then it has continued to be recognised under various national and EU quality schemes (Council Regulation (EEC) No 1576/89; Regulation (EC) No 110/2008).

A great many publications attest to the reputation and local tradition of *pacharán* in Navarre, including books, restaurant guides, travel guides, and so on.

Sloe berries, which give *pacharán* its organoleptic characteristics, grow on the blackthorn (scientific name *Prunus spinosa* L.), a wild plant related to the cherry and plum trees. Blackthorns are found across Europe but are very widespread in the mountains of Navarre.

Due to the strong local tradition of making *pacharán*, in 1987 work began on cultivating the blackthorn, and Navarre is the only place in Europe where, as well as growing wild, it is also cultivated.

Link to the product specification

<https://cutt.ly/Ssm5peS>
