

Transmission of an established geographical indication of spirit drinks

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I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

HIERBAS IBICENCAS (es)

b. Category

25. Aniseed-flavoured spirit drinks

c. Applicant country(ies)

Spain

d. Application language:

Spanish

e. Type of geographical indication:

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	Group of Hierbas Ibicencas producers, made up of: Aromáticas de Ibiza, S.L.; Ca'n Rich de Buscastell, S.L.; Destilerías Ibiza, S.L. and Fernando Ferrer Cardona
Legal status, size and composition (in the case of legal persons)	
Nationality	Spain
Address	40, Avenida de España - 07800 Ibiza
Country	Spain
Telephone	+34 971 176 666
E-mail(s)	fmartin@dgagric.caib.es

b. Intermediary details

Intermediary name	Ministry of Agriculture, Food and Environment. Directorate-General for the Food Industry. Subdirectorato-General for
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	Quality Certification and Organic Farming
Address	1, Paseo de la Infanta Isabel - 28071 Madrid
Country	Spain
Telephone	+34 913 475 397
E-mail(s)	sgcdae@magrama.es

c. Interested party details

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d. Competent control authority details

Competent control authority name	Directorate-General for the Rural and Marine Environment. Department of Agriculture, Environment and Land. Government of the Balearic Islands
Address	10, C/ Foners - 07006 Palma de Mallorca
Country	Spain
Telephone	+34 971 176 666
E-mail(s)	fmartin@dgagric.caib.es

e. Control body details

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3. Description of the spirit drink

Title — Product name	HIERBAS IBICENCAS
Physical, chemical and organoleptic characteristics	<p>Aniseed-flavoured spirit drink with an alcohol content of between 24 % and 38 % by volume, flavoured with plants and sweetened with sucrose.</p> <p>Chemical characteristics:</p> <ul style="list-style-type: none"> - Actual alcohol content: Minimum: 24 % vol Maximum: 38 % vol - Sugar content: ≤ 250 g/l - Maximum methanol content: 20 g/hl of alcohol at 100 % vol - Density at 20°C: <1.18g/ml <p>Organoleptic characteristics:</p> <ul style="list-style-type: none"> Clear appearance Pale yellow to amber yellow Intense and complex aniseed aroma determined by the aromatic plants used in the production process

	Sweet flavour Smooth, dense, viscous texture Intense aftertaste of aromatic plants
Specific characteristics (compared with spirit drinks of the same category)	The organoleptic characteristics, particularly the aroma, colour and the smooth, dense and viscous texture.

4. Define geographical area

a. Description of the defined geographical area

The area in which the Geographical Indication Hierbas Ibicencas is processed is limited to the islands of Ibiza and Formentera, Autonomous Community of the Balearic Islands, Spain.

b. NUTS area

ES531	Eivissa and Formentera
ES53	Balearic Islands
ES5	EAST
ES	SPAIN

5. Method used to obtain the spirit drink

Title - Type of method	
Method	<p>Ingredients:</p> <ol style="list-style-type: none"> 1. Ethyl alcohol of agricultural origin with the characteristics set out in Annex I of Regulation (EC) No 110/2008. 2. Distilled, deionised and/or demineralised drinking water. 3. Sucrose. 4. Seeds of star anise or anise (<i>Illicium verum</i>) and/or green anise or aniseed (<i>Pimpinella anisum</i>). 5. Aromatic plants produced in the area of production: fennel (<i>Foeniculum vulgare</i>), thyme (<i>Thymus capitatus</i>), rosemary (<i>Rosmarinus officinalis</i>), lemon verbena (<i>Lippia triphylla</i>), lavender (<i>Lavandula dentata</i>), rue (<i>Ruta chalepensis</i>), eucalyptus (<i>Eucalyptus camaldensis</i>), chamomile (<i>Matricaria chamomilla</i>), juniper berries (<i>Juniperus oxycedrus</i>), oregano (<i>Origanum vulgare</i>), peppermint (<i>Mentha piperita</i>), spearmint (<i>Mentha spicata</i>), lemon leaves and peel (<i>Citrus limonum</i>), orange leaves and peel (<i>Citrus sinensis</i>) and sage (<i>Salvia officinalis</i>). <p>The number and combination of plants must be determined by the producer.</p> <p>Method of production</p> <p>Hierbas Ibicencas is obtained by extracting the aromas of the aromatic plants listed in the previous section by maceration, distillation and infusion according to the following procedures:</p> <ul style="list-style-type: none"> - maceration: in a 70° alcoholic solution of ethyl alcohol of agricultural origin in water for 15 days; - distillation: over a low heat in copper stills;

	<p>- infusion: in boiling water, then allowed to cool.</p> <p>The methods must be used at the discretion of the producer with regard to the application of these procedures to the various plants.</p> <p>Sucrose, ethyl alcohol of agricultural origin and water are added to the resulting product in order to obtain the characteristics described in section 3.</p> <p>The product obtained using any of the processes may be filtered.</p>
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6.Link with the geographical environment of origin

Title — Product name	HIERBAS IBICENCAS
Details of the geographical area or origin relevant to the link	<p>The Geographical Indication 'Hierbas Ibicencas' is based on the drink's history, reputation and certified quality.</p> <p>The inhabitants of the Pitiusas islands (the name given to the islands of Ibiza and Formentera) traditionally used to produce spirit drinks using the aromatic plants around them. During that period, most of the inhabitants of Formentera were engaged in fishing, farming and stock-keeping. During the 1850s, Joan Mari Mayans, a local resident, had bigger ideas and began to travel to Barcelona in his small boat with the aim of providing the island with products and goods it was lacking. This was how he discovered stills and found out how distillation could be used to produce the Island's spirit drinks.</p> <p>His entrepreneurial spirit prompted him to set up a small distillery in Formentera, which he moved to Ibiza in 1880. Sales boomed to the point that by the early 1930s, he was already routinely exporting to the Philippines and Cuba. It was during this period that other producers of 'Hierbas Ibicencas' began to appear in Ibiza.</p> <p>Some of these establishments, still active today, are run by third generations who still use the same small-scale methods as their ancestors. This fact demonstrates that 'Hierbas Ibicencas' are well-established on the islands of Ibiza and Formentera.</p> <p>The certified quality of 'Hierbas Ibicencas', particularly its aromatic complexity, is the result of the influence of the human factor on the selection of aromatic plants and on the production process.</p> <p>This blend of aromatic plants used did not come about by chance but is the result of experimentation by the producers, who selected the most appropriate plants in the right proportions to give the drink its pleasant, characteristic flavour. The agricultural and climatic conditions of the islands of Ibiza and Formentera encourage the growth of certain wild aromatic plants such as thyme with different qualities (high essential oil content) that give 'Hierbas Ibicencas' its own unique personality.</p> <p>The reputation of 'Hierbas Ibicencas' has grown since its first appearance. Many visitors to the islands praised the qualities of this unusual drink throughout the 20th century. Some of those</p>

visitors were distinguished, including the writer Vicente Blasco Ibáñez who in his book 'Los Muertos Mandan' (1909) wrote of the ancient Ibizan custom of drinking an aromatic spirit drink produced using island plants.

The quality and reputation of 'Hierbas Ibicencas' was endorsed by recognition of the geographical designation 'Hierbas Ibicencas' on 12 December 1996. This was one of the first geographical indications granted to spirit drinks in Spain.

In the 2006 edition of the Ramón Llull awards (accolades presented by the Government of the Balearic Islands to people or entities who excel in any field), the award went to a Hierbas Ibicencas producer for successfully upholding the tradition of a product that is so emblematic of the Pityusic Islands as well as promoting it abroad.

Since the 19th century, the inhabitants of Ibiza and Formentera have enjoyed traditional 'Hierbas Ibicencas' at all their celebrations, family reunions and social events. 'Hierbas Ibicencas' is a drink that is indisputably associated with festive atmospheres and is offered on the menus of restaurants, cafes, bars and the renowned nightclubs of Ibiza.

Recent studies support the product's popularity. According to the publication 'Diagnosis de la producción y comercialización de los productos con denominación de calidad 2012' [Diagnosis of the production and marketing of products with quality designations in 2012] produced by the Balearic Island Agrifood Quality Institute, sales have increased by 38 % since 2002, to reach a total sales volume of 312 461 litres in 2012.

Furthermore, foreign sales account for approximately 20 % and the trend has been increasing since 2002, since the product's presence outside the local market has multiplied practically twofold, which endorses the favourable reception by foreign consumers. In 2012, 'Hierbas Ibicencas' was sold in Germany, Switzerland, Italy, the Netherlands and the United Kingdom.

'Hierbas Ibicencas' is traditionally drunk with or without ice, before or after meals or with a dessert. For example, one of the most common combinations is a glass of 'Hierbas Ibicencas' with flaó (a local Ibizan dessert). It also has numerous culinary uses dating back to bygone times, such as in the traditional recipe 'Langosta ibicenca guisada con calamares y Hierbas Ibicencas' [Ibizan lobster stewed with squid and 'Hierbas Ibicencas']. In addition to traditional forms of consumption, it has recently found fresh applications in new recipes, for example: 'Cazón con cebolla y Hierbas Ibicencas' [dogfish with onions and 'Hierbas Ibicencas'] or 'Flaó con gominolas de Hierbas Ibicencas' [Flaó with 'Hierbas Ibicencas' gumdrops].

Further evidence of the reputation of 'Hierbas Ibicencas' is its recent debut in the world of cocktails. The Balearic Island catering school has created very special cocktails such as 'A sa fresca eivissenca' made out of 'Hierbas Ibicencas', lemon juice and mint or 'Textures eivissenques' based on 'Hierbas Ibicencas', fresh lemons, white sugar, fresh strawberries and warm lemon

	<p>foam.</p> <p>The reputation of 'Hierbas Ibicencas' has been confirmed by awards of great prestige where the drink has been in direct competition with spirit drinks from around the world: International Gold Star For Quality 2000 (Madrid), Silver Medal at the International Wine and Spirits Competition 2000 and 2001 (London), Gold Medal at the International Wine and Spirits Competition 2002 (London) and Bronze Medal at the Hong Kong International Wine & Spirit Competition 2011.</p> <p>Its reputation is also confirmed by references in various publications: 'Llibre de vins, licors i per necessari' (Ripoll, Ll., 1974), 'Herbes i Remeis Casolans' (Ripoll, Ll. 1985), 'Les Herbes Eivissenques' (Inaebnit E., 2001), 'Llibre de la Ratafia' (Fàbrega, J. 2001) and 'El libro de los licores de España' (Zurdo, D. et al, 2004).</p>
Specific characteristics of the spirit drink attributable to the geographical area	<p>The agricultural and climatic conditions in the production area influence the characteristics of the aromatic plants used in the production process. For example, the presence of certain wild aromatic plants, such as thyme, with different qualities (high essential oil content) gives 'Hierbas Ibicencas' its own unique personality.</p> <p>The experience of the producers handed down from generation to generation also influences the selection of aromatic plants and the process of extracting the aromas that set 'Hierbas Ibicencas' apart.</p>
Causal link between the geographical area and the product	

7.Requirements under EU, national or regional legislation

Title	
Legal reference	<ul style="list-style-type: none"> - 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 of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks. - Law 1/1999 of 17 March 1999 on the Statute of Balearic Island agrifood producers and industries. - Department of Agriculture, Environment and Land Order of

	26 January 2015 approving the technical file of the Geographical Indication 'Hierbas Ibicencas'.
Description of the requirement(s)	<p>- Law 1/1999 of 17 March 1999 on the Statute of Balearic Island agrifood producers and industries regulates aspects concerning inspection, control and the system of penalties.</p> <p>- Department of Agriculture, Environment and Land Order of 26 January 2015 approving the technical file of the Geographical Indication 'Hierbas Ibicencas' sets out the administrative procedure for managing the database of operators and the processing and marketing statistics.</p>

8. Supplement to the geographical indication

Supplement to the geographical indication	Processing and control requirements
Definition, description or scope of the supplement	<p>Requirements</p> <p>a) The competent authority must keep an up-to-date database of producers of the Geographical Indication 'Hierbas Ibicencas'.</p> <p>b) Prior to starting their activities, producers of 'Hierbas Ibicencas' must notify the competent authority in writing.</p> <p>c) The notification must indicate: company name, owner, trading name, site, number and capacity of equipment items, vats, machinery and method of processing as well as a plan of facilities.</p> <p>In order to maintain the producer database registration in force, it is essential to comply with the requirements of this technical file. Any change that alters the information provided must be notified to the competent authority.</p> <p>d) Producers of the Geographical Indication 'Hierbas Ibicencas' must keep a registration system guaranteeing the identification, traceability and recording of raw materials and of the processed and marketed product. These records must be kept for four years following sale.</p> <p>e) During the first month of the year, producers of the Geographical Indication 'Hierbas Ibicencas' must submit to the competent authority a processing, sales and stocks statement for the previous year on a standard form as well as the details of operators (name, address and product volume) to which 'Hierbas Ibicencas' has been sent for bottling outside the production area.</p> <p>f) Bottling plants located outside the production area must notify the competent authority of their State of the date when they started 'Hierbas Ibicencas' bottling activities.</p> <p>Control tasks. Scope of controls</p>

	<p>1. Chemical analysis: a check is carried out to ensure that the operator performs chemical tests to guarantee that the requirements set out in section 3 of this technical file are met.</p> <p>2. Operators: a check is carried out to ensure that the operators are capable of processing 'Hierbas Ibicencas' under the conditions set out in the technical file and particularly:</p> <ul style="list-style-type: none"> - they have a registration system guaranteeing the identification and traceability of the processing and packaging procedure. - during the first month of the subsequent year, they submit to the competent authority a processing, sales and stocks statement on a standard form. <p>3. Products: a random sample is taken to ensure that 'Hierbas Ibicencas' complies with the established analytical characteristics.</p> <p>Control methodology and annual verification</p> <p>Systematic controls on the self-control system of operators producing 'Hierbas Ibicencas' with the following objectives:</p> <ul style="list-style-type: none"> - checking that the ethyl alcohol is of agricultural origin. - checking that the aromatic plants specified in section 5 are used. - checking that product traceability is managed. - checking that testing is carried out to ensure that the product meets the specifications set out in section 3. <p>Random checks with the aim of:</p> <ul style="list-style-type: none"> - checking batch traceability. - checking analytical parameters by taking product samples.
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9. Specific labelling rules

Title	
Description of the rule	The product covered by the geographic indication must include on the label the designation 'Hierbas Ibicencas' in letters that are at least 2 mm high.

II. Other information:

1. Supporting material

File name	MAPA HIERBAS IBICENCAS.docx
Description	Location map
Document type	Plan

2. Link to the product specification

Link:

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