

## **SPECIFICATIONS FOR THE GEOGRAPHICAL INDICATION OF “Pacharán Navarro”**

### **a) NAME**

#### **“Pacharán Navarro”**

The protection granted hereunder covers the name of the “Pacharán Navarro” Geographical Indication, as well as the name of Navarre, when applied to spirit drinks primarily made from sloes as the raw material, i.e. the fruit of *Prunus spinosa* L.

### **b) CATEGORY**

Sloe-aromatised spirit drink or *Pacharán*, category 32 of Annex I of (EU) Regulation 2019/787.

### **c) DESCRIPTION OF THE SPIRIT DRINK**

The term “Pacharán Navarro” refers to a red-coloured spirit drink with a pronounced sloe taste, which is obtained from the maceration of sloes (*Prunus spinosa* L.) in ethyl alcohol of agricultural origin with sugars and natural extracts of anise resulting in a final alcoholic strength of between 25% vol. and 30% vol.

The physicochemical and quality parameters that characterise the product protected by the “Pacharán Navarro” Geographical Indication are the following:

c 1) Physicochemical parameters:

- Alcoholic strength: between 25% vol. and 30% vol.
- Total sugar content: a minimum of 80 and no more than 250 grams per litre, expressed as sucrose.

c 2) Quality parameters:

- Colour: *pacharán* must have a garnet cherry red colour with hints and/or shades of violet, which is very intense and very shiny. The colour is assessed by determining absorbance on three wavelengths and based on 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: this is defined as the control parameter for shade, expressed as the ratio between absorbance at 420 and absorbance at 520:

- Tonality: less than or equal to 1.80.

- Appearance: It must have shine, a sign of youth and cleanliness.

This is assessed by determining the turbidity:

- Turbidity: equal or less than 10 NTU (Nephelometric Turbidity Units).

c 3) Specific characteristics of Pacharán Navarro and differences to other liqueurs of the same spirit drink category to which it belongs:

The table below presents the specific characteristics of Pacharán Navarro, which differentiate it from the other spirit drinks in the category to which it belongs.

Characteristic	Pacharán Navarro	Category 32 <i>pacharán</i> ((EU) Regulation 2019/787)
Raw Materials: - Anise	- Green anise ( <i>Pimpinella anisum</i> , L.), or - Star anise ( <i>Illicium verum</i> , L.)	- Unspecified
- Sloes	- Between 125g and 300g	- Minimum: 125g
Production method:	- Maceration time: between 1 and 8 months	- Unspecified
	- Total reuse of sloes not authorised for a second maceration.	- Unspecified
	- Sloes cannot be placed in the packaging.	- Unspecified
	- Mandatory filtering prior to bottling.	- Unspecified
End product	- Final alcoholic strength: between 25% vol. and 30% vol.	- Minimum: 25% vol.
	- Colour: Minimum absorbance defined on three wavelengths and within defined parameters.	- Unspecified
	- Turbidity: Turbidity defined and within defined appearance parameters.	- Unspecified

#### d) DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area designated for the production of *pacharán* that is protected by the “Pacharán Navarro” Geographical Indication is limited to the territory of the Provincial Region of Navarre.

#### e) DESCRIPTION OF THE PRODUCTION METHOD

##### - Production of Pacharán Navarro

The *pacharán* protected by this Geographical Indication is prepared by macerating sloes in alcohol of agricultural origin with the prior or subsequent incorporation of natural extracts of anise and

sugar.

The sloes used must be of the finest quality in terms of maturity and texture. Before being introduced into the maceration containers, they must be free of any impurities in accordance with the legislation currently in effect.

The maceration process must last for a minimum of one month and a maximum of eight months.

The production of “Pacharán Navarro” requires a minimum of 125 and a maximum of 300 grams of sloes (*Prunus spinosa L.*) per litre of finished product.

The sugar content must be between a minimum of 80 and a maximum of 250 grams per litre of final product.

The natural extracts used must come exclusively from *Pimpinella anisum L.* (vernacular names in the production area: green anise, *matahúga*, *matahúva*, *graine douce* or *herbe douce*) and/or *Illicium verum L.* (vernacular names: star anise, badian or Chinese badian).

The ethyl alcohol of agricultural origin used must have a minimum alcoholic strength of 96% vol. and its characteristics must comply with those required by current legislation. Through the addition of drinking water and to begin the maceration process, this must be reduced to between 26% vol. and 60% vol.

Upon completion of the maceration process, the liquid is decanted and then filtered before the process continues.

The alcoholic strength must be adjusted to whatever end product is desired during production, which must eventually be between 25% vol. and 30% vol.

### - Packaging and Marketing

The *pacharán* protected by the “Pacharán Navarro” Geographical Indication and intended for marketing must come, duly packaged and labelled, from the production/bottling companies located within the defined geographical area.

It is considered essential for bottling to take place within the defined geographical area because *pacharán* continues to develop even after the production process has been completed, so production/bottling companies must prevent oxidation of the final product. Bottling is part of the production process and must be carried out on the same premises as where the product is prepared.

Packaging must take place within the shortest time possible as it has a decisive impact on maintaining and protecting the quality characteristics and parameters of the *pacharán* protected under this geographical indication, thereby guaranteeing that the product meets the requirements established in these specifications before the marketing process. In terms of the product quality and control systems defined for this geographical indication, it is necessary that bottling take place on the same premises as where the product was prepared in order to guarantee product traceability and the possibility of conducting inspections on the end product.

The containers used for this product must be glass or ceramic bottles except in the case of containers measuring less than 100ml, for which it will be possible to use containers made from other food contact materials and officially approved by the European Community.

Containers will have a maximum capacity of three litres.

Bottling must take place at the same production installations.

### - Banned Practices

The use of ingredients other than those indicated above is not permitted. Additives are also banned.

The re-use of sloes in their entirety for a second maceration is not permitted.

No sloes or any other fruit can be included in the containers used to market “Pacharán Navarro”.

The aforementioned production process stems from an originally traditional process based on wild sloes.

The sloe contains practically no sugars and therefore does not allow for fermentation. Hence, the maceration of only sloes in alcohol (as would be done with a sweet fruit) is not viable because the product obtained in this way is highly astringent. This effect is counteracted with the anise extracts to obtain the spirit drink defined above: garnet red colour, shiny, fruity taste, sweet and anise-flavoured, of medium-low alcoholic strength.

Control of the maceration time allows for an intense red colour to be obtained, which corresponds to the values of a certain wavelength and defines a good Pacharán Navarro.

Said values exclude *pacharáns* of poor colour (short maceration time, use of green sloes) or aged *pacharáns* (excessive maceration time or low-quality sloes).

The lack of sloes in the bottled product enables its qualities to be preserved.

## **f) LINK TO THE GEOGRAPHICAL ORIGIN**

### f.1) Etymology of the Word ‘Pacharán’:

The name *pacharán* has two possible origins:

- From the Basque word ‘patxaran’ referring to the spirit drink produced by macerating sloes in anise. Etymologically speaking, this word stems from ‘patter’ (spirit) and ‘aran’ (small plum or sloe).

- From the Basque word 'basaran', meaning sloe. Etymologically speaking, this word stems from 'baso' (wood, forest) and 'aran' (small plum or sloe).

#### f.2) Geographical Name

The geographical name 'Navarre', currently the Provincial Region of Navarre, stems from the ancient Kingdom of Navarre that existed between 841 and 1841, and from which comes its particular system of self-government, namely the 'Foral Regime' (provincial regime).

#### f.3) Geographical Area

Navarre is located in the north of Spain. It borders to the north with the Atlantic-Pyrenees department of France within the Aquitaine region, to the west with the Spanish region of the Basque Country, to the south with the Spanish region of La Rioja and to the east with the Spanish region of Aragón. It has an area of 10,391 km<sup>2</sup> and is made up by 272 municipalities.

The geographical area subject to protection hereunder has remained unaltered since 1530.

#### f.4) Pacharán Navarro: Historical Justification

There is no other drink more inexorably associated with Navarre than *pacharán*. Its production and consumption is a tradition that has survived since the times of the Kingdom of Navarre in the Middle Ages.

The first references to the consumption of *pacharán* can be dated to that period. Various bibliographic references suggest that *pacharán* formed part of the menu served at the wedding of the nobleman Godofredo de Navarra (1394-1428), son of King Carlos III.

Written records also show that Queen Blanca I de Navarra drank *pacharán*

due to its medicinal properties in 1441 while staying at the Monastery of Santa María de Nieva, which is the first historical reference to one of the most common uses for *pacharán* during a significant portion of the history of Navarre.

Since the Middle Ages, the production of *pacharán* has been maintained as a tradition in Navarre and its consumption has always been tied to its medicinal properties as a stomach tonic. *Pacharán* began to be commercialised and popularised in neighbouring provinces during the 19th and early 20th centuries.

The Department of Agriculture, Farming and Mountains of the Regional Government of Navarre issued the “Navarre Denomination of Quality” to this product under the Provincial Order of 22 June 1987. It subsequently authorised the Specific Denomination of Pacharán Navarro under Provincial Decree 137/1988, of 4 May, considering that it met the conditions required by the Statute of Vines, Wine and Alcohols. This Regulation was approved by the Provincial Order of 24 October 1988.

Pacharán Navarro is included as a Geographical Indication in Annex II of Council Regulation (EEC) 1576/89. In 2008, that regulation was replaced by Regulation 110/2008 and, in turn, by Regulation (EU) 2019/787, maintaining the recognition of this drink as Pacharán Navarro under the corresponding Geographical Indication.

#### f.5) Other References to the Link

As stated by the reporter and gastronomy expert, Jorge Sauleda, *“Pacharán [is] a beverage that became popular towards the end of the last century in Navarre and has successfully crossed borders to conquer palates worldwide. Its association with its place of origin is so strong that this product is almost never discussed without mentioning where it comes from: ‘Pacharán Navarro’”*. (Sauleda Parés, Jorge, Pacharán Navarro. Colección Temas de Navarra Nº 12. Department of Agriculture, Farming and Food. Regional Government of Navarre, Pamplona. 1994).

So much so, in fact, that any query on the word ‘pacharán’



will refer to its origin in Navarre:

Spanish version of Wikipedia: *“El pacharán es un licor cuyo contenido alcohólico está comprendido... característico de la región de Navarra. El pacharán ya era bien conocido y bebido en Navarra desde la Edad Media.”* (“Pacharán is an alcoholic drink with a strength of... characteristic of the region of Navarre. Pacharán has been well known and drunk in Navarre since the Middle Ages”).

Query on WordReference: *“Licor obtenido por maceración de endrinas en aguardiente anisado, característico de la región española de Navarra.”* (“A spirit obtained by macerating sloes in anise-flavoured alcohol, characteristic of the Spanish region of Navarre”).

The food & beverage guidelines published by the Ministry of Education and Culture and used on various professional training qualification courses define Pacharán as *“a spirit from Navarre obtained by macerating the ripe fruit of the blackthorn bush, which are small, blueish-black, bittersweet, slightly bitter and dry berries”*. (Rosa M<sup>a</sup> Vila, *Restauración. Grado Superior*, ANELE, Ministry of Education, Culture and Sport, Madrid. 2000. Pg. 255.).

Other cultural publications recognise this link between *pacharán* and Navarre, with such references as *“Navarre has succeeded in securing quality products with designations of origin: wine, such vegetables as Piquillo peppers and asparagus, pacharán”* (Ramón Zallo, *El Pueblo vasco hoy: cultura, historia y sociedad en la era de la diversidad y del conocimiento, Alberdania*, Irún, 2006, pg. 118).

The gastronomy sector is where the strongest consensus exists on the historical links between *pacharán* and Navarre. Several publications and tourist guides place the origin of *pacharán* in Navarre, as well as the roots of its tradition and consumption. One of the most comprehensive guides to spirits that has been produced in Spain can be quoted in this regard, which speaks in very specific terms about the links between *pacharán* and Navarre: *“...In fact, the name pacharán, paxarán or patxarán comes from a term used in the Roncal valley, in the Pyrenees, to refer to these fruits. The production method and modern characteristics of this drink come from late 19th century Navarre and form part of a much older and widespread tradition among the inhabitants of this region involving the*

*artisanal production of liqueurs or spirits from wild fruits or anise for both medicinal purposes and obtaining alcoholic products to warm the body and the mind...The mass production of pacharán began in the early 20th century, when production plants with industrial stills began to appear in Navarre.”* (David Zurdo, Ángel Gutiérrez, *Licores, Guía Práctica, Historias y secretos, propiedades, como elaborarlos, recetas de cocina, cócteles*, Vonvivant. Barcelona. 2004, Pg. 129).

In the tourism sector, various guidebooks refer to the inexorable link that has always existed between *pacharán* and Navarre. Some of the most prestigious guidebooks, such as the *Guía Repsol*, speak of *pacharán* while referring to its roots in Navarre. (*Guía Repsol, “Pacharán Navarro: Historia monumental”*, <http://www.quiarepsol.com>).

Similarly, the Michelin guide very clearly talks about a very strong relationship between *pacharán* and Navarre: *“It should not be forgotten that Navarre is the land of pacharán, that delicious spirit obtained from macerating sloes”*. (Michelin, *Atlantic Spain*, Pg. 29).

#### f.6) Tradition of Production

The tradition of producing Pacharán Navarro is closely tied to Navarre, where significant evidence allows us to trace back the origin of this craft to the first half of the 19th century and the start of commercial *pacharán* production. More specifically, it can be said that at least three of the companies listed in the Register of Producers/Bottlers of the “Pacharán Navarro” Geographical Indication maintain a family tradition dating back to that first half of the 19th century, while another two date back to the second half of the same century. The company Ambrosio Velasco S.A. has inherited the family tradition of the Velasco family that dates back almost 200 years, to 1816. Another company, Destilerías La Navarra S.A., descends from a tradition begun by Mr. Buenaventura Velasco y Suso in 1831 that has been maintained by several generations of that family. Other companies, such as Licores Baines S.L., Domecq Wines España S.A. or Hijos de Pablo Esparza

Bodegas Navarras S.A. have equally long histories, with records showing they began making *pacharán* in 1844, 1864 and 1872, respectively. The existence of cultural roots and a tradition of making Pacharán Navarro in Navarre can therefore be confirmed as unparalleled with any other region of Spain.

A long time after commercial production of Pacharán Navarro began, in the 20th century, a noticeable increase was recorded in the consumption of *pacharán* during the 1970s and 1980s. Against that backdrop, and in order to preserve the quality of Pacharán Navarro and protect it from possible fraud or imitation, the production sector created the Pacharán Navarro Specific Denomination in partnership with an association of Pacharán Navarro producers and the Regional Government of Navarre in 1988. Since then, the consumption of Pacharán Navarro has remained stable and it accounts for approximately 85% of all the *pacharán* sold in Spain. 95% of *pacharán* production in Navarre takes place according to the requirements of the “Pacharán Navarro” Geographical Indication.

#### f.7) Cultivation of Sloes

Sloes, the fruit giving *pacharán* its organoleptic characteristics, are obtained from a bush with the scientific name of *Prunus spinosa L.* It is part of the cherry and plum tree family but grows wild in nature. It can be found throughout Europe and is highly abundant in the mountainous regions of Navarre.

Since 1987, the Governing Council of the Pacharán Navarro Specific Denomination and the Technical Institute for Agricultural Management have established guidelines for the cultivation of *Prunus spinosa L.* A series of experiments were conducted to that end and the first results were published in the *Navarra Agraria* technical magazine in 1994, leading to the first cultivated plots in Navarre. The cultivated area exceeded 125 hectares in 2010. Navarre is currently the only part of Europe where sloes can be found growing in the wild but are also cultivated.

## **g) REGULATIONS**

Regulation (EU) 2019/787 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL, of 17 April 2019, on the definition, description, presentation and 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, and the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages, and repealing Regulation (EC) N° 110/2008.

## **h) NAME AND ADDRESS OF THE APPLICANT:**

**“Pacharán Navarro”** Governing Council

Address: 22 Avenida Serapio Huici

31610 Villava – Navarre – Spain

Telephone: (+34) 948 013 045

Fax: (+34) 948 071 549

e-mail: [info@pacharannavarro.org](mailto:info@pacharannavarro.org)

## **i) LABELLING**

Besides the standard information required by current legislation, container labels must show:

- The term “Pacharán Navarro” Geographical Indication
- The company name or register number of the producer

Before entering circulation, the labels must be submitted to the control authority to verify compliance with the requirements, to ensure they do not lead to confusion among consumers regarding the quality and origin of the Pacharán Navarro and, where appropriate, to guarantee a difference from the labels used in the commercialisation of unprotected *pacharán*.

Each unit placed on sale to the end consumer must carry a brand that is compliant with the “Pacharán Navarro” Geographical Indication consisting of the logo thereof (including the term ‘Pacharán Navarro Geographical Indication’ and a serial number) issued by the control authority, which must be applied during the labelling process in accordance with the procedures defined by said control authority.

## **j) CONTROL**

### **a) Competent Authority and Control Body**

The verification of compliance with the provisions of these Specifications corresponds to:

#### Competent Authority:

Department of Rural Development and Environmental Affairs of the Regional Government of Navarre.

Directorate-General of Rural Development.

9 Calle González Tablas

31005 PAMPLONA

Tel.: (+34) 848 426 723

e-mail: dgdr@navarra.es

#### Control Body:

Instituto Navarro de Tecnologías e Infraestructuras Agroalimentarias, S.A. (INTIA).

22 Avenida Serapio Huici

31610 Villava – Navarre – Spain

Tel.: (+34) 948 013 045

Fax: (+34) 948 071 549

e-mail: certificacion@intiasa.es

## b) Tasks

### i) Scope of the Control

Controls are applied to those Producers-Bottlers applying for Pacharán Navarro certification in accordance with the requirements defined in these Specifications and in the monitoring of the certification issued to certified Producers-Bottlers, who will have been previously informed of the control plan in place.

The controls are based on:

- An analytical examination

Physicochemical analyses are conducted on samples of *pacharán* identified as Pacharán Navarro ready for consumption.

The analysis will measure and evaluate compliance with the characteristics defined in Sections c.1) and c.2).

- Examination of other requirements:

The control plan will be based on the inspection of:

- the production and bottling installations for the purpose of verifying that they are sufficient and adequate for engaging in the activities necessary to produce *pacharán* with protection under these Specifications

- the traceability and self-regulation system in place, which should show that the product has been produced according to the requirements established in these Specifications, including *pacharán* tests to demonstrate compliance

- the records supporting the aforementioned systems, as well as evaluation of the compulsory declarations

- use of the protected name

## ii) Control Methods

The control body conducts the conformity assessment based on initial inspections and follow-up inspections on at least an annual basis of the production and bottling installations for the purpose of verifying compliance with these Specifications in accordance with the list of tasks defined above.

Sample taking for control purposes is undertaken systematically at each production centre and based on the random sampling of product stock ready for consumption.