

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

(2017/C 296/06)

This publication confers the right to oppose the application pursuant to Article 17(7) of Regulation (EC) No 110/2008 of the European Parliament and of the Council ⁽¹⁾

MAIN SPECIFICATIONS OF THE TECHNICAL FILE

Wine spirit with the geographical indication

‘КАРНОБАТСКА ГРОЗДОВА РАКИЯ’/‘ГРОЗДОВА РАКИЯ ОТ КАРНОБАТ’/‘KARNOBATSKA GROZDOVA RAKYA’/‘GROZDOVA RAKYA OT KARNOBAT’

EU No: PGI-BG-01865 — 7.1.2014

1. Geographical indication to be registered

‘Карнобатска гроздова ракия’/‘Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’

2. Category of the spirit drink

Винена дестилатна спиртна напитка/Wine spirit

3. Description of the spirit drink

‘Карнобатска гроздова ракия’/‘Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is a wine spirit with a minimum alcoholic strength of 40 % vol., which:

- is obtained by single or double distillation at less than 65 % vol. of wine produced from grapes, where a maximum of 75 litres of wine can be obtained from 100 kg of grapes, and
- in terms of composition and organoleptic characteristics meets the requirements for the production of a wine spirit.

3.1. Physical characteristics

A clear liquid with a sheen, free of sediment and floating particles. It has a pale yellow colour as a result of maturing in oak barrels or the addition of caramel, and an aroma that is characteristic of the raw materials used and further developed by maturing.

3.2. Chemical characteristics

The wine spirit has a minimum alcoholic strength of 40 % vol. and is produced subject to strict compliance with the requirement that no more than 75 litres of wine be produced from 100 kg of grapes, the wine subsequently being distilled to less than 65 % vol. alcohol.

Alcoholic strength — 40 % vol.; methanol content — 11 g/hl of 100 % vol. alcohol; volatile substances — 140-200 g/hl of 100 % vol. alcohol.

The volatile substances are another key feature that influence the drink’s organoleptic properties. They are a mixture of higher alcohols, total acids, esters and aldehydes. The aroma of the drink is determined by the quantity of esters (14-30 g/hl of 100 % vol. alcohol) and aldehydes (7-9 g/hl of 100 % vol. alcohol), and its taste by the quantity of higher alcohols it contains (120-150 g/hl of 100 % vol. alcohol).

3.3. Organoleptic characteristics

‘Карнобатска гроздова ракия’/‘Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ has a full-bodied, powerful and intense taste of ripe grapes, with nuances of green apple and fig, a balanced vanilla aftertaste and an unobtrusive woody aroma.

⁽¹⁾ OJ L 39, 13.2.2008, p. 16.

3.4. Specific characteristics (compared to other spirit drinks of the same category)

‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is obtained by distilling wine made from the Cherven Misket variety of grape (20 %) and wines made from any combination of the following white and red varieties (80 %):

- white: Chardonnay, Muscat Ottonel, Muscat à Petit Grains, Viognier, Ugni Blanc, Traminer, Rkatsiteli, Cherven Misket, Riesling, Sauvignon Blanc, Victoria, Chasselas,
- red: Cabernet Sauvignon, Syrah, Merlot, Mavrud, Primitivo, Pamid, Alicante Bouschet, Gamay de Bouze, Pinot Noir, Cabernet Franc, Muscat of Hamburg, Rubin.

Cherven Misket is an aromatic variety and produces the rich green apple and fig nuances in the flavour of the wine spirit.

Cold fermentation of the grapes, which takes place at controlled temperatures of up to 22 °C, ensures maximum preservation of its aroma. The aroma and flavour potential of ‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is enriched and concentrated through the use of a production method based on continuous distillation at less than 65 % vol. of wine obtained from grapes.

So that they acquire balance and harmony, the distillates are matured in oak barrels where they develop their potential further. It is in this way that the characteristic golden colour and the full-bodied, powerful and intense taste of ripe grapes with an unobtrusive woody aroma are achieved.

The drink is blended by combining distillates of different ages and organoleptic characteristics, and then adding the quantity of softened water necessary to bring the drink’s alcoholic strength to 40 % vol. It is then treated to prevent clouding and stabilised, in accordance with permitted oenological practices. Where necessary, caramel is used to adjust the colour.

4. Geographical area concerned

The area includes the following localities (*zemlishta*):

- Karnobat municipality — six localities (micro-regions): Venets, Devetak, Iskra, Ognen, Asparuhovo and Raklitsa,
- Sungurlare municipality — one locality (micro-region): Terziysko,
- Aytos municipality — four localities (micro-regions): Karageorgievo, Pirne, Topolitsa and Chernograd,
- Tsarevo municipality — one locality (micro-region): Lozenets,
- Straldzha municipality — one locality (micro-region): Straldzha.

The drink may be bottled outside the defined geographical area.

5. Method for obtaining the spirit drink

‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is produced using a classic Bulgarian technique. The grapes are harvested by picking each grape variety separately once technical ripeness has been attained; they are destemmed and, if necessary, the grape pulp obtained is left to cool. The fermenting conditions and the yeast used are amongst the key sources of aromatic compounds.

Cold fermentation of the grapes ensures maximum preservation of their aroma. Once fermentation is completed, the wine is clarified, if necessary, and transferred on for distillation. Strictly controlled distillation, at less than 65 % vol., of wine obtained from grapes, where a maximum of 75 litres of wine may be obtained from 100 kg of grapes, ensures the consistently high quality of ‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ and has a significant effect on the aromatic content of the resulting distillate. New compounds, such as esters, aldehydes, acetals, etc., are formed during distillation as a result of thermal processing. To ensure optimum precision in capturing the aromatic profile, a different method is used to produce the distillates for making the drink: use is made of the properties of precious metal, in the form of special silver filters which are fitted to the vessels used to distil the drink.

The resulting distillates are assembled into batches according to their physico-chemical and organoleptic assessment and are matured for at least 6 months in oak barrels with a maximum capacity of 500 litres.

The drink is blended by combining distillates of different ages and organoleptic characteristics, and then adding the quantity of softened water necessary to bring the drink’s alcoholic strength to 40 % vol. It is then treated to prevent clouding and stabilised, in accordance with permitted oenological practices. It has a pale yellow colour resulting from maturing in oak barrels or the addition of caramel to attain the desired colour.

6. Link with the geographical environment or origin

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

The climate in the municipality of Karnobat is transitional continental, with a strong maritime influence in the coastal zone extending 20-30 km from the coast. The growing season for vines in this area is 205 days. The average sum of biologically active temperatures is 3 911 °C, with a confidence interval of 3 713 ° to 4 109 °C. These sums correspond to the conditions required for ripening early, medium-early and late varieties, respectively.

The area planted with fruiting vines is 2 766,56 ha. The vineyards from which the raw materials used to produce 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat' are obtained are located in the Sub-Balkan (Rose Valley/Rozova dolina) wine region (Karnobat and Sungurlare municipalities), the western part of the Eastern (Black Sea/Chernomorski) wine region (Ayatos and Tsarevo municipalities) and the Southern (Thracian Lowlands/Trakiyska nizina) wine region (Straldzha municipality). The geographical area includes the Tundzha–Straldzha sub-region and covers the southern slopes of the eastern Balkan Range around Karnobat and Ayatos, and part of the Burgas Lowlands.

The high ridges and low-lying flat-bottomed basins that are also a typical feature of the terrain in the municipality of Karnobat are favourable for cultivating wine grapes, including Cherven Misket. This is an old indigenous Bulgarian wine grape variety with average growth, good fertility and an average yield. In terms of frost resistance, this is the best of the local varieties and outperforms many non-Bulgarian wine grape varieties. Misket is an aromatic variety and imparts rich nuances of green apple and fig to the flavour of 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat'.

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

The favourable natural and climatic conditions, which are a prerequisite for good-quality and properly ripened grapes, combined with the harvesting of grapes at night to preserve their aroma, and the low-temperature fermentation and continuous distillation techniques, help to concentrate the delicate grape aroma, and the maturing of the distillate in oak barrels helps the drink's flavour and taste potential develop further. It is in this way that the characteristic golden colour and the full-bodied, powerful and intense taste of ripe grapes with an unobtrusive woody aroma are achieved.

'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat' has a full-bodied, powerful and intense taste of ripe grapes, with nuances of green apple and fig, a balanced vanilla aftertaste and an unobtrusive woody aroma, as a result of which it is recognised, much-liked and sought-after by consumers. The drink occupies a stable position on the market and combines tradition and innovation.

The documents that make up the file for this drink are kept at the Registration, Licensing and Control Directorate of the Bulgarian Ministry of the Economy.

7. European Union or national/regional provisions

The national procedure for approving a spirit drink with a geographical indication is set out in Section VII, 'Production of spirit drinks with a geographical indication' of Chapter Nine, 'Spirit drinks' of the Wine and Spirit Drinks Act (ZVSN), (SG No 45 of 15 June 2012, in force as from 16 September 2012).

The geographical indication 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat' was approved pursuant to Order No T-RD-27-21 of the Minister for the Economy and Energy of 27 November 2013. This Order has been published on the Ministry of the Economy's website: <http://www.mi.government.bg/bg/library/zapoved-za-utvarj-davane-na-vinena-destilatna-spirtna-napitka-grozdova-rakiya-i-vinena-rakiya-s-geograf-73-c28-m361-2.html>

8. Applicant

— Member State

Bulgaria

— Full address (street and number, town/city and postal code, country)

ul. Slavyanska 8, 1052 Sofia, Bulgaria

— Name of legal or natural person

Министерство на икономиката/Ministry of the Economy

9. **Supplement to the geographical indication**

None

10. **Specific rules concerning labelling**

No specific mandatory labelling rules (other than the horizontal ones) apply in respect of 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат'/Karnobatska grozdova rakya'/Grozdova rakya ot Karnobat'.
