

**APPLICATION FOR REGISTRATION  
OF THE DESIGNATION OF ORIGIN OF THE AGRICULTURAL  
PRODUCT**

**I. Applicant**

**1. Name or first name and surname:**

Spółdzielnia Producentów Owoców i Warzyw “Nadwiślanka” [“Nadwiślanka” Fruit and Vegetable Producers Cooperative]

**2. Seat or residence and address:** ul. Kościuszki 34, 27-530 Ożarów

**3. Mailing address:**

Spółdzielnia Producentów Owoców i Warzyw “Nadwiślanka”  
ul. Kościuszki 34, 27-530 Ożarów

**Telephone:** +48 15 839 30 77

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**E-mail:** nadwislanka@vp.pl

**4. Person acting on behalf of the applicant:**

Janusz Suszyna

**5. Group:**

Spółdzielnia Producentów Owoców i Warzyw “Nadwiślanka” [“Nadwiślanka” Fruit and Vegetable Producers Cooperative] in Ożarów – has legal personality and brings together 112 producers.

**II. Specifications**

**1. Name:**

Wiśnia nadwiślanka

**2. Application for registration of:**

Please mark [X] if the applicant is seeking to register the name referred to in point 1 of the specifications as a designation of origin or geographical indication.

**(1) designation of origin**

**(2) geographical indication**

X

**3. Category:**

Class 1.6. Fruit, vegetables and cereals fresh or processed.

#### 4. Description:

Only the fruit of suckering *sokówka* cherry trees may be sold under the protected name 'wiśnia nadwiślanka'.

This protected designation of origin relates to the fruit of the 'wiśnia nadwiślanka' cherry tree, grown both for use in the processing industry and, owing to its exceptional taste, for direct consumption. 'Wiśnia nadwiślanka' is one of the types of suckering *sokówka* cherry trees occurring in Poland that has become common along the Vistula River (Polish: Wisła), hence the name (meaning 'cherry from along the Vistula'). The name has no Latin equivalent. This cherry tree has been selectively derived from the European dwarf cherry, which propagates vegetatively by means of root suckers. It is also known as the steppe cherry (*Prunus fruticosa* Pall.). It belongs to the family *Rosaceae* Juss., subfamily *Prunoideae*, genus *Prunus* L., subgenus *Cerasus* (Mill.). Testimony to the presumed descent of the 'wiśnia nadwiślanka' from *Prunus fruticosa* Pall. is borne by its method of propagation, the size of the fruit, the intensity of the colour and the fact that, in the area of cultivation, relict specimens of *Prunus fruticosa* Pall. are to be found in now just a few natural enclaves. The fruit of 'wiśnia nadwiślanka' are smaller than those of cultivated varieties descended from *Prunus avium* L., *Prunus cerasus* L and their hybrids.

The term *sokówka* signifies that the fruit is mainly used for making juice (Polish: *sok*) due to the intense colour of its flesh. The stone is dark and of a colour similar to that of the flesh. The term 'suckering' refers to the fact that, five years after planting, cherry trees of this type grow root suckers for propagation.

The fruit is of an intense colour, ranging from dark red to burgundy, uniform over the whole surface of the fruit. The fruit is round and slightly oblate. The stone-to-fruit weight ratio depends on the age of the trees, ranging from 9.4% to 11.3%. The diameter of the fruit is 12-20 mm and its weight is 1.6-3.3 g, depending on the age and location of the tree. Supplementary foliar feeding and favourable weather conditions may result in bigger fruit, with a diameter of as much as 25 mm and weighing up to 4 g. The flesh of the fruit is of a dark red colour, uniform throughout. The intense colour is maintained even after processing. The fruit is aromatic, and its taste and smell are characteristic of cherries, the taste being very intense and slightly tart.

Regardless of their intended use, 'wiśnia nadwiślanka' cherries must be sound, with no signs of rotting and no visible foreign matter, free from pests and damage caused by pests, and free from abnormal external moisture and any foreign smell or taste.

'Wiśnia nadwiślanka' cherries intended for processing must be harvested without stalks, when the skin of the fruit has reached its full colour. The cherries may be of various sizes and may display sunburn or hail damage, provided that the characteristics of 'wiśnia nadwiślanka' are maintained.

'Wiśnia nadwiślanka' cherries intended for direct consumption must be harvested by hand. The fruit must be free from damage and have a fresh appearance.

#### 5. Geographical area:

Specify the geographical area.

‘Wiśnia nadwiślanka’ cherries are produced in a geographical area comprising:

- the communes of Lipsko, Sienno and Solec nad Wisłą in Lipsko powiat, Mazowieckie Voivodeship,
- the communes of Ożarów and Tarłów in Opatów powiat, Świętokrzyskie Voivodeship,
- the commune of Annopol in Kraśnik powiat, Lubelskie Voivodeship.

## **6. Proof of origin:**

The entire production process is subject to a special control system that enables comprehensive product traceability. Products to be labelled with the ‘wiśnia nadwiślanka’ PDO must fully meet each of the following conditions:

- (1) they have been produced in the geographical area specified in point 5 in accordance with the described production method and have the characteristics specified in the description;
- (2) their producers have undertaken in writing to comply with the specifications;
- (3) their producers have provided the information listed below to the “Nadwiślanka” Fruit and Vegetable Producers Cooperative:
  - (a) Producers who want to use the PDO are obliged to report this information to the “Nadwiślanka” Fruit and Vegetable Producers Cooperative. They provide the cooperative with information on the area and location of cherry orchards. Changes to this information should be reported by 20 March of a given year. Producers who want to use the PDO for the first time should report this to the cooperative by 20 March of a given year at the latest. If the willingness to use the PDO or the location of new orchards is reported after the deadline, the PDO may only be used starting from the following year. To be entered into the register, the producer must grow „wiśnia nadwiślanka” in orchards that are not smaller than 10 ares.
  - (b) The “Nadwiślanka” Fruit and Vegetable Producers Cooperative should maintain an up-to-date list of producers interested in producing ‘wiśnia nadwiślanka’ and the current location of cherry orchards. Orchards are assigned registration numbers. Boxes, single packages of cherries and product batches shall be marked with special labels containing a reference to the place of origin – the producer’s code, and the date of harvest of a given batch. Documents issued by the cooperative and those kept by producers should ensure the product traceability.
  - (c) Each producer shall keep a record of plant maintenance and protection treatments, in which it also records all other information resulting from the Standard Good Agricultural Practice or required by integrated production procedures, if cherries are grown in accordance with this system. Each producer shall also keep a register in which it records the following data:
    - output and sales volumes and the buyer in a given year
    - orchard area.

This information should be kept for a period of at least three years.

- (d) In the case of producers associated with the „Nadwiślanka” Fruit and Vegetable Producers Cooperative, they are additionally obliged to maintain a register of cultivation contracts and documents related to activities resulting from operation within the agricultural producers’ group.
- (e) If the inspection body finds any discrepancies occurring even at a single stage of the production chain, the product will not be allowed to be marketed under the PDO.

Producers must comply with the obligation to meet the conditions specified in point 6(1) from the moment of sending the application for registration to the European Commission. Producers must start complying with the obligation to meet the conditions specified in point 6(2)-(3) no later than three months from the first publication of the application for registration in the Official Journal of the European Union.

## **7. Production method:**

### **Soil**

The orchards must be located in the geographical area defined in point 5, on calcareous or calcareous-clay soils.

### **Planting**

The planting material is obtained from root suckers from productive orchards that are at least five years old. The planting material consists of root cuttings that have just been removed from the root or are after the nursery period. The skills of appropriate selection of planting material have been developed by fruit growers for a very long time. Cuttings with a thickness of over 20 mm measured above the root collar are the most valuable ones.

The planting space must not be less than 4 m by 2 m, giving an area of 8 m<sup>2</sup> per tree. The planting space in new orchards is usually 4-4.5 x 2-4 m, the soil in the rows is kept in black herbicide fallow, and there is turf between the rows.

Planting can be done in autumn or spring. The plants are trained as a tree on a low trunk (up to 1 m) or as a shrub.

### **Fertilisation**

Fertiliser is applied in accordance with the standard rules for the use of fertilisers on orchard plants. The doses of fertilisers are determined based on a chemical analysis of the soil. Adjustment of the soil pH, that should be neutral or slightly alkaline, is very important. This is of particular importance for the success of cultivation on clay soils with limestone rock deeply underneath. The pH should be adjusted in the year preceding planting.

In the case of limestone soil, it is advisable to enrich it before planting with as much organic matter as possible, usually 30-100 t/ha in the form of manure or compost, and to plough the soil, if possible.

### **Treatments**

The maintenance treatments include:

- removal of root suckers (at least once a year). Cleaning can be carried out mechanically or chemically,
- maintenance of the turf between rows by mowing it multiple times (on average 4 or 5) during the growing season,
- foliar feeding is permitted by spraying the plant with mineral and organic fertilisers at a time of critical nutrient deficiency, which may increase the weight of a single fruit,
- taking measures aimed at protection against diseases and pests. The use of any insecticides and fungicides as well as herbicides and pest control preparations that could change the taste of the fruit is prohibited. Pesticides approved by Instytut Ochrony Roślin [Institute of Plant Protection] may only be applied. The use of insecticides containing HCH is prohibited, both in foliar and soil treatments.
- thinning excessively thickening and stripping shoots after harvest.

Each producer determines itself the timing of these treatments, based on its knowledge and experience in this regard.

### **Flowering**

Flowering time depends on weather conditions, the age of the trees and their location. It usually lasts from May 5 to 23 May. Flowering rarely lasts longer than 14 days.

The flowers are small, with an average diameter of 29-32 mm. Older trees start and finish flowering first. The flowering period determines the success of the crop in a given year.

Cherry plants are very sensitive during the flowering period. Low temperatures cause significant damage to the flowers. Studies have shown that a drop in temperature below 1.9°C during this period may prevent fruiting in a given year.

### **Fruiting**

Fruit grows on long and short shoots with a clear tendency to stripping at an older age. Fruit is harvested at full physiological maturity and its timing depends on the location and meteorological conditions in a given year. Each producer decides itself when to harvest, based on its knowledge and experience in this regard.

### **Harvesting**

The cherries are harvested when they are fully ripe, between 5 July and 5 August. If during this period, due to specific weather conditions, the fruit is not fully ripe, harvesting may be postponed. The fruit does not tend to fall off, so in years when precipitation is particularly scarce, they preserve their quality until September. In each such case, “Nadwiślanka” Fruit and Vegetable Producers Cooperative is obliged to report this fact to the inspection body.

The fruit is picked by hand or mechanically. After removal of the stalk (notably in the first weeks of the harvest), a small amount of juice is discharged into the stalk cavity and sets like a jelly, preventing further leakage of juice and thus prolonging the shelf-life of the fruit as compared with specially cultivated varieties. This is one of the characteristic features of this cherry harvested in this region and is strictly related to the climatic and soil conditions prevailing in this area.

In order to obtain high-quality raw material and where the cherries are intended for direct consumption, the fruit is usually picked by hand. Mechanical harvesting of the fruit is

permitted, however, such fruit is usually intended for further processing. Cherries harvested in this way may be damaged, therefore, before selling them as dessert cherries, their quality and possible degree of damage should be assessed and it should be determined whether they can be sold in bulk or they are only suitable for processing. Only fruit without mechanical damage can be sold for direct consumption.

### **Storage**

The optimal storage temperatures for ‘wiśnia nadwiślanka’ cherries are as follows:

- 15-20°C – post-harvesting storage,
- 0-5°C – short-term storage for up to several days,
- below -21°C – long-term storage for up to several months.

If a given producer also grows other cherry varieties that not covered by the Protected Designation of Origin, they should be stored separately to prevent the fruit from mixing.

Cherries intended for sale as dessert fruit should be free from any defects and have the characteristic features listed in the description.

### **Packing**

Packaging must comply with applicable regulations. In the case of dessert cherries, the fruit should be packed directly at the place of harvest into packages of 0.5-5 kg, with or without the stalk, as required by the buyer. Especially in August, dessert fruit can be picked without stalks, due to the heavily corked cut-off layer that prevents the juice from flowing out into the stalk cavity.

## **8. Link with the geographical region:**

### **Human and historical link**

Fruit sold as ‘wiśnia nadwiślanka’ is picked from the local suckering cherry tree. This is suckering *sokówka* cherry tree that has adapted to the local conditions. In the past, it was also known as ‘Słupska’, ‘Słupianka’ or ‘Słupiec’ due to the name of the village of Słupia Nadbrzeźna, where its first plantings appeared at the beginning of the 20<sup>th</sup> century.

Information confirming the historical link of the product with this region can be found in numerous studies by Myjak or Suszyna (4, 9 – see point 13 of the application). According to these materials, the first ‘wiśnia nadwiślanka’ trees were planted by Teofil Zajęc from Słupia Nadbrzeźna, who acquired the seedlings from landowner Leszczyński. The Leszczyńskis’ estate was divided among their children and these were probably their names that the names of villages such as Tadeuszów, Maksymów, Julianów, Teofilów, etc. come from. In these villages, there are still extensive cherry orchards.

In these materials, numerous accounts of people who were the forerunners of cherry cultivation in this region can also be found: e.g. *“In 1925, Teofil Zajęc, fascinated by the qualities of the fruit, persuaded Jan Krupa, the headmaster of the school in Słupia Nadbrzeźna, to help him plant cherry trees along the road to Tadeuszów by his students... As it turned out, it was an excellent way to popularise the cultivation of this cherry variety.”*

A lot of information about growing cherries and their increasingly extensive cultivation in this area can also be found by analysing the history of particular villages. For example, the information about the village of Nowe located right on the Vistula, whose description reads as follows: “According to the 1921 statistics, Nowe was inhabited by 444 people, including 438 Catholics and 6 Jews, living in 78 farmsteads. As at the end of 2002, the population of this village on the Vistula was 160 people. It should be added that during the cherry harvest (summer holidays), there is a sharp increase in the number of seasonal residents of Nowe who come here to take up seasonal work.”

The most dynamic development of cherry cultivation took place in the interwar period when merchants bought the fruit in large quantities. The fruit has been popular both when it comes to direct consumption and processing (1, 2). The increasing area of planting made producers use new distribution channels. These included a waterway – the fruit was transported to Warsaw by a ship regularly sailing on the Warsaw-Sandomierz route (9). On the Warsaw market, cherries enjoyed great popularity, which made both the consumer and the producer satisfied. However, the high rate of new planting was limited by the number of root suckers, which was the only way to propagate this cherry. For this reason, a simplified name for this cherry: ‘wiśnia odrosłówka’ (‘sucker’ is ‘*odrost*’ in Polish) can be also come across.

Issues related to growing this regional *sokówka* were taken up by numerous authors of diploma and research papers, who used its different names, e.g. Warsiński H., 1979, *Badanie cech biologicznych i morfologicznych lokalnej wiśni ze Słupi Nadbrzeżnej. Maszynopis pracy magisterskiej [Study of biological and morphological features of the local cherry from Słupia Nadbrzeżna. Typescript of the master’s thesis]. Biblioteka AR Lublin [Library of the Lublin University of Agriculture]* (10, 11), and employees of Instytut Sadownictwa i Kwiaciarstwa w Skierniewicach [Institute of Horticulture and Floriculture in Skierniewice] (1, 2). Suckering *sokówka* ‘wiśnia nadwiślanka’ was also included in the description of the textbook for students of agricultural academies entitled *Sadownictwo [Horticulture]*, Pieniążek S., 1981 (7). The bibliography used in the above-mentioned book includes a great deal of other materials and information regarding ‘wiśnia nadwiślanka’.

The literature includes a lot of information testifying to the occurrence and high quality of cherries from Słupia Nadbrzeżna in the Vistula belt, as well as various recommendations for their cultivation. In their papers, Wociór and Warsiński showed almost fivefold differences in the yield of cherry trees from Słupia Nadbrzeżna in 1978 and 1979 (12). This phenomenon is mainly due to the sensitivity of the flowers of this cherry variety to spring frosts (it blooms in the first and early second decade of May). The value of ‘wiśnia nadwiślanka’ cherries has been also discussed in their papers by regionalists (4, 5).

It should be noted that publications on cherries from the Vistula belt are mostly related to the principles of their cultivation. The published materials include information on the high sensitivity of this cherry to temperature changes, the requirements regarding the soil, and the principles of obtaining materials from root suckers. This confirms the statement that orchardists involved in the cultivation of this cherry must have specific skills in order to effectively grow and obtain ‘wiśnia nadwiślanka’ cherries. The quality and uniqueness of ‘wiśnia nadwiślanka’ are also reflected in its price that has always been one of the highest prices for cherries available on the market.

### **Natural link**

The described variety of cherry was initially widely cultivated in the Słupia Nadbrzeżna area and the possibilities of its cultivation were associated with the occurrence of limestone rock. Over time, it spread throughout the entire Vistula belt in this region where soil and climatic conditions were similar. Due to its occurrence in this precisely defined area on the Vistula, this cherry is currently known as ‘wiśnia nadwiślanka’. This name refers to a local suckering *sokówka* cherry adapted to the local soil and climatic conditions. In particular, they are related to the limestone, limestone-clay and clay soils occurring there with limestone rock underneath. The thickness of the topsoil often does not exceed 0.5 m and there is a solid limestone rock underneath. Limestone probably influences the temperatures during the flowering period, creating favourable conditions for fruiting. The climatic conditions in the described area are undoubtedly influenced by the location along the largest river in Poland – the Vistula, that creates a specific microclimate in its immediate vicinity. The combination of the influence of the local soils and the proximity of the river is conducive not only to growth and flowering but also to a high degree of fruiting and, consequently, obtaining the highest quality fruit with specific properties.

In these conditions, any other cherry variety grows and fruits poorly. Therefore, only this cherry is predominantly cultivated in the area defined in point 5, and the area where it is grown is almost 1,000 ha. In this region, on soils with limestone underneath, local *sokówka* cherry accounts for 100% of all cherry plantations, and in the case of limestone-clay soils, this figure is approximately 70%. It would not be possible to guarantee the profitability of its production or maintain such an area of orchards if the fruit obtained were not of adequate quality. This quality is closely and inextricably linked to the location of the orchards and the soil and climatic conditions prevailing in the area concerned.

Interestingly, the cultivation of this suckering *sokówka* cherry variety, adapted to the local environment and climatic conditions, outside the designated region, where the described soil and climatic requirements are not met, also gives very poor yield. Only the tree grows, and although it blooms quite abundantly, it rarely fruits. It has not been possible to clearly identify the conditions determining the reliable yield of this local cherry variety that is relatively primitive in terms of cultivation. Therefore, the occurrence of this type of cherry and its cultivation ensuring the highest degree of yield reliability are limited to the area defined in point 5.

The combination of the adapted suckering *sokówka* cherry and unique natural factors related to the location where it is grown makes it possible to obtain the adequate quality of ‘wiśnia nadwiślanka’ cherries.

### **9. Control:**

Please provide the name and address of the body or organisational unit<sup>1</sup> conducting the inspection of compliance with the specifications and specify the scope of the inspection.

Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych  
[Agricultural and Food Product Quality Inspection]  
ul. Wspólna 30  
00-930 Warszawa

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<sup>1</sup> The inspection may be carried out by more than one organisational unit.



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The Inspection is responsible for checking whether the production process is compliant with the specifications. Both documents confirming that relevant measures have been taken by producers and the quality characteristics of the finished product are checked.

### **10. Labelling:**

Specific rules on the labelling of the agricultural product or foodstuff should be provided, if any.

Uniform product batches are labelled, specifying the producer number and the harvest date. Where sold as dessert fruit, its individual packages are marked in accordance with the rules applicable to fresh fruit and vegetables.

### **11. Specific requirements introduced by applicable regulations:**

Please indicate whether there are any specific requirements imposed by European Union or national legislation concerning the agricultural product or foodstuff concerned.

### **12. Additional information:**

Please provide any additional information regarding the agricultural product or foodstuff concerned.

### **13. List of documents attached to the application:**

Please provide a list of materials and publications referenced in the application and a list of attached appendices.

- (1) Lenartowicz W., Płocharski W., Zbroszczyk J., 1985. Technological evaluation of the fruits of tart cherry cultivars. Fruit science reports. RIPF Skierniewice.
- (2) Materne Polska ANDROS. 2006. Opis owocu wiśni Nadwiślanka [Description of 'wiśnia nadwiślanka' cherry fruit]
- (3) Myjak J., 1999. Wiśnia ratuje rolników [Cherry saves farmers]. Samorządowe pismo społeczno-kulturalne OŻARÓW nr 4/VIII [Local government social and cultural magazine OŻARÓW No. 4/VIII]. Myjak J., 1999. O sokówce ze Słupi [About *sokówka* cherry from Słupia]. Samorządowe pismo społeczno-kulturalne OŻARÓW nr 4/VIII [Local government social and cultural magazine OŻARÓW No. 4/VIII].
- (5) O.K. – Owoce Koncentraty Sp. z o.o. w Przeworsku. 2006. Opis produktu do przetwórstwa – wiśnia Nadwiślanka [Description of a product intended for processing – 'wiśnia nadwiślanka'].
- (6) Pieniążek S. A., 1981. Sadownictwo [Horticulture]. PWRiL. Warszawa.
- (7) POiW GOMAR Pińczów, 2006. Opis wiśni mrożonej Nadwiślanka [Description of frozen 'nadwiślanka' cherry].
- (8) Suszyna J., 2006. Regionalna sokówka [Local *sokówka* cherry]. Wieści z Izby newsletter. Świętokrzyska Chamber of Agriculture 1(20): 10.

- (9) Warsiński H., 1979. Badanie cech biologicznych i morfologicznych lokalnej wiśni ze Słupia Nadbrzeżnej. Maszynopis pracy magisterskiej [Study of biological and morphological features of the local cherry from Słupia Nadbrzeżna. Typescript of the master's thesis]. Library of the Lublin University of Agriculture.
- (10) Wociór S., Warsiński H., Kaca M., 2003. Wzrost i plonowanie wiśni na Wyżynie Sandomierskiej [Cherry growth and yield in the Sandomierz Upland]. Materials from the "Gardening in the Sandomierz Region" conference – 17 November. Sandomierz Scientific Society: 65-71.
- (11) Wociór S., Warsiński H., 2001. Rozmnażanie drzew wiśni z odrostów korzeniowych. Szkółkarstwo [Propagation of cherry trees from root suckers. Nursery], <http://www.szkolkarstwo.pl/article.php?id=172>.

### III.

#### SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

*'Wiśnia nadwiślanka'*

EC No:

PGI  PDO

**1. Name:**

'Wiśnia nadwiślanka'

**2. Member State or third country:**

Poland

**3. Description of the agricultural product or foodstuff**

**3.1. Type of product**

Class 1.6 – Fruit, vegetables and cereals fresh or processed – Class 1.6

**3.2. Description of the product to which the name in (1) applies:**

Only the fruit of suckering *sokówka* cherry trees may be sold under the protected name 'wiśnia nadwiślanka'.

This protected designation of origin relates to the fruit of the ‘*wiśnia nadwiślanka*’ cherry tree, grown both for use in the processing industry and, owing to its exceptional taste, for direct consumption. ‘*Wiśnia nadwiślanka*’ is one of the types of suckering *sokówka* cherry trees occurring in Poland that has become common along the river Vistula (Polish: Wisła), hence the name (meaning ‘cherry from along the Vistula’). There is no Latin equivalent. This cherry tree has been selectively derived from the European dwarf cherry, which propagates vegetatively by means of root suckers. Also known as the steppe cherry (*Prunus fruticosa* Pall.), it belongs to the family *Rosaceae* Juss., subfamily *Prunoideae*, genus *Prunus* L., subgenus *Cerasus* (Mill.).

Testimony to the presumed descent of the ‘*wiśnia nadwiślanka*’ from *Prunus fruticosa* Pall. is borne by its method of propagation, the size of the fruit, the intensity of the colour and the fact that, in the area of cultivation, relict specimens of *Prunus fruticosa* Pall. are to be found in now just a few natural enclaves.

The fruit of the *wiśnia nadwiślanka* are smaller than those of cultivated varieties descended from *Prunus avium* L., *Prunus cerasus* L and their hybrids.

The term *sokówka* signifies that the fruit is mainly used for making juice (Polish: *sok*), the flesh of the cherry having intense colour; the stone is dark and of a colour similar to that of the flesh. The term ‘suckering’ refers to the fact that, five years after planting, cherry trees of this type grow root suckers for propagation.

The fruit is of an intense colour, ranging from dark red to burgundy, uniform over the whole surface of the fruit. The fruit is round and slightly oblate. The stone-to-fruit weight ratio depends on the age of the trees, ranging from 9.4% to 11.3%. The diameter of the fruit is 12-20 mm and its weight is 1.6-3.3 g, depending on the age and location of the tree. Supplementary foliar feeding and favourable weather conditions may result in bigger fruit, with a diameter of as much as 25 mm and weighing up to 4 g. The flesh of the fruit is of a dark red colour, uniform throughout. The intense colour is maintained even after processing. The fruit is aromatic, and its taste and smell are characteristic of cherries, the taste being very intense and slightly tart.

Regardless of their intended use, ‘*wiśnia nadwiślanka*’ cherries must be sound, with no signs of rotting and no visible foreign matter, free from pests and damage caused by pests, and free from abnormal external moisture and any foreign smell or taste.

‘*Wiśnia nadwiślanka*’ cherries intended for processing must be harvested without stalks, when the skin of the fruit has reached its full colour. The cherries may be of various sizes and may display sunburn or hail damage, provided that the characteristics of ‘*wiśnia nadwiślanka*’ are maintained.

‘*Wiśnia nadwiślanka*’ cherries intended for direct consumption must be harvested by hand. The fruit must be free from damage and have a fresh appearance.

### **3.3. Raw materials (for processed products only):**

### **3.4. Feed (for products of animal origin only):**

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### **3.5. *Specific steps in production that must take place in the identified geographical area:***

All steps in production must take place in the identified geographical area. The orchards must be located in the geographical area defined in (4), on calcareous or calcareous-clay soils. The planting material is obtained from root suckers from productive orchards that are at least five years old, located in the geographical area in question. The planting space must not be less than 4 m by 2 m, giving an area of 8 m<sup>2</sup> per tree. Fertiliser is applied in accordance with the standard rules for the use of fertilisers on fruit plants.

‘Wiśnia nadwiślanka’ cherries intended for direct consumption must be harvested by hand. In July harvests, the fruit is picked with stalks, whereas it may be picked without stalks later in the year.

‘Wiśnia nadwiślanka’ cherries that arrive at a processing plant within 24 hours do not need to be chilled. If they are kept for longer periods, they must be adequately chilled.

### **3.6. Specific rules concerning slicing, grating, packaging, etc.:**

‘Wiśnia nadwiślanka’ cherries are packed into suitable packaging directly at the place of harvesting. The obligation to do so was introduced to ensure appropriate product quality and for the purposes of supervision and monitoring of origin. Cherries intended for direct consumption are harvested into packages of 0.5-5 kg.

‘Wiśnia nadwiślanka’ cherries intended for processing are harvested into latticed boxes of a net weight not exceeding 13 kg or closed-bottom pallet boxes of an appropriate weight.

### **3.7. Specific rules concerning labelling**

None.

## **4. Concise definition of the geographical area:**

‘Wiśnia nadwiślanka’ cherries are produced in a geographical area comprising:

- the communes of Lipsko, Sienno and Solec nad Wisłą in Lipsko powiat, Mazowieckie Voivodeship,
- the communes of Ożarów and Tarłów in Opatów powiat, Świętokrzyskie Voivodeship,
- the commune of Annopol in Kraśnik powiat, Lubelskie Voivodeship.

## **5. Link with the geographical area:**

### **5.1. Specificity of the geographical area:**

The area in which ‘wiśnia nadwiślanka’ cherries are produced is situated along the river Vistula and is characterised by congenial environmental conditions and a calcareous or calcareous-clay substrate. The topsoil is generally no more than 0.5 m deep, with solid limestone rock underneath. The climatic conditions in the area described are also influenced by its situation alongside the Vistula, Poland’s largest river, in the immediate vicinity of which there is a unique microclimate. In the area where ‘wiśnia nadwiślanka’ cherries grow, frosts are also liable to occur during the blossoming period, making for variability as regards fruit formation over the years, but their effect is minimised by the warming effect of the Vistula. As a result, the cherry can be cultivated with a relatively high degree of reliability in this geographical area.

The soils in the area where this cherry grows are predominantly neutral and alkaline, and ‘wiśnia nadwiślanka’ exhibits good tolerance of a pH higher than 7.0, in contrast to cultivated varieties, whose optimum pH is 6.7-7.1. The high pH of these soils is due to their high calcium content (more than 1,000 mg/l).

An important aspect of the area’s specificity is the knowledge and skill of local producers, who have learned how to cultivate a cherry that is characteristic of this area and to adapt cultivation methods to the prevailing soil and climatic conditions. This is reflected above all in the right choice of planting density and the method of removing suckers according to the type of soil in which this cherry tree is planted, and in the removal of root suckers starting from the fifth year of cultivation. If these suckers are left in place, the trees become shrubby and there is a deterioration in the phytosanitary conditions of the crop and the size of the fruit, and a decrease in the yield. With regard to the “wiśnia nadwiślanka” cherry’s enhanced resistance to diseases, it is also essential to select appropriate plant protection measures. This concerns in particular measures to control the cherry fruit fly (*Rhagoletis cerasi*); the combination of a warm spring and the earlier blossoming of this type of cherry tree can bring on attacks by adult cherry fruit flies at times not recorded in the case of cultivated varieties.

## **5.2. Specificity of the product:**

The characteristic features of ‘wiśnia nadwiślanka’ are as follows:

- fruit size considerably smaller than in cultivated varieties,
- very intense juice colour,
- very high anthocyanin content: more than 115 mg/100 g (using the HPLC method),
- high refractometric index: 16-23 oBx,
- high sugar content: more than 13%,
- high acidity (organic acid content), at least 1.4% expressed as malic acid, at a pH of 8.1.

This anthocyanin content of ‘wiśnia nadwiślanka’ cherries is at least 20% higher than that of the ‘Łutówka’ cherry, the most popular cultivated cherry variety in Poland and acknowledged to be the most suitable for processing, and the difference may even be as much as 100%. The size of the difference and the actual content in absolute terms depend on atmospheric conditions in a particular year and on location.

Another specific feature of ‘wiśnia nadwiślanka’ is that, after removal of the stalk (notably in the first weeks of the harvest), a small amount of juice is discharged into the

stalk cavity and sets like a jelly, preventing further leakage of juice and thus prolonging the life of the fruit as compared with specially cultivated varieties.

### **5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):**

Suckering *sokówka* cherry trees were originally grown in the area around Słupia Nadbrzeżna. With time, they spread to all parts of the Vistula corridor where soil and climatic conditions are similar. As it occurs in this strictly defined area along the Vistula, the cherry derived from the local suckering *sokówka* cherry tree is known as ‘wiśnia nadwiślanka’.

When grown in alkaline soils with a higher calcium content, the trees are short-lived (20-25 years) and the fruit is smaller, more aromatic and of a more intense colour. In clay soils where the limestone is at a greater depth, trees may be found that are more than 50 years old and have larger, somewhat less aromatic fruit. The presence of calcium in the subsoil makes for high juice condensation, as indicated by the relatively high extract and the pigment content, and the fruit has an excellent taste and is highly sought after by the processing industry. Such characteristics cannot be obtained if the soil has a below-neutral pH and a low calcium content.

If transferred to other geographical areas, the local suckering *sokówka* usually grows well but has considerable fruit-formation problems. These are due to the relatively early blossoming period and hence the damage caused by cold spring weather, which prevents satisfactory yields. Microclimatic conditions differing from those in the defined geographical area are conducive to larger fruit with a higher water content and lower extract.

The combination of the effect of the locally occurring soils and the proximity of the river not only influences growth and flowering but also results in a high degree of fruit formation and fruit of the highest quality possessing the specific properties listed in (5.2). The quality is closely and inextricably linked to the location of the orchards and the soil and climatic conditions prevailing there. All other cherry varieties grow and fruit poorly under the soil and climatic conditions prevailing in the defined area.

Apart from the specific environment in which ‘wiśnia nadwiślanka’ cherries grow, the final quality of the product owes a great deal to the exceptional skills of local producers described in (5.1).

#### **Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.bip.minrol.gov.pl/strona/DesktopDefault.aspx?TabOrgId=1620&LangId=0>