

Transmission of an established geographical indication of spirit drinks

Polska Wódka/Polish Vodka
 EU No: PGI-PL-01967
 Submitted on 21-11-2017
 PGI

1. TECHNICAL FILE

1.1. Name and type

1.1.1. Name(s)

Polska Wódka/Polish Vodka (pl)

1.1.2. Category

15. Vodka

1.1.3. Applicant country(ies)

Poland

1.1.4. Application language

Polish

1.1.5. Type of geographical indication

PGI - protected geographical indication

1.2. Contact details

1.2.1. Applicant name and title

Applicant name and title	Związek Pracodawców – Polski Przemysł Spirytusowy
Legal status, size and composition (in the case of legal persons)	Sectoral organisation representing spirit drink producers
Nationality	Polish
Address	Związek Pracodawców – Polski

	Przemysł Spirytusowy ul. Trębacka 4, lok. 338 00-074 Warsaw
Country	Poland
Telephone	+48226309891-4
E-mail(s)	biuro@pps.waw.pl

Applicant name and title	Stowarzyszenie Polska Wódka – Polish Vodka Association
Legal status, size and composition (in the case of legal persons)	Sectoral organisation representing spirit drink producers
Nationality	Polish
Address	Stowarzyszenie Polska Wódka – Polish Vodka Association ul. Złota 59 00-120 Warsaw
Country	Poland
Telephone	+48222223821
E-mail(s)	biuro@pva.org.pl

1.2.2. Intermediary details

Intermediary name	Ministerstwo Rolnictwa i Rozwoju Wsi (Ministry of Agriculture and Rural Development)
Address	ul. Wspólna 30 00-930 Warsaw

Country	Poland
Telephone	+48226232208
E-mail(s)	oznaczenia@minrol.gov.pl

1.2.3. Interested party details

1.2.4. Competent control authority details

Competent control authority name	Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych (Agri-Food Commercial Quality Inspectorate)
Address	ul. Wspólna 30 00-930 Warsaw
Country	Poland
Telephone	+48226232900
E-mail(s)	sekretariat@ijhars.gov.pl

1.2.5. Control body details

Control body name	Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych (Agri-Food Commercial Quality Inspectorate)
Address	ul. Wspólna 30 00-930 Warsaw
Country	Poland
Telephone	+48226232900
E-mail(s)	sekretariat@ijhars.gov.pl

1.3. Description of the spirit drink

Title – Name of product	Polska Wódka/Polish Vodka
Physical, chemical and/or organoleptic characteristics	Polska Wódka/Polish Vodka is: (1) vodka not containing any

	<p>additives other than water, or</p> <p>(2) flavoured vodka having a dominant flavour other than that of the raw materials used in its production, containing natural flavourings and, in certain cases, colourings, and having a sugar content expressed as invert sugar of no more than 100 g per litre of 100 % vol. alcohol,</p> <ul style="list-style-type: none"> - obtained from ethyl alcohol of agricultural origin, derived from rye, wheat, barley, oats, triticale or potatoes grown in Poland; all stages in its production take place in Poland and it may be aged with a view to imparting specific organoleptic properties. <p>— Physical, chemical and/or organoleptic characteristics</p> <p>I. vodka</p> <p>(a) alcoholic strength: min. 37.5 % vol.; max. 55 % vol.</p> <p>(b) maximum level of residues:</p> <ul style="list-style-type: none"> - esters expressed in grams of ethyl acetate per hectolitre of 100 % vol. alcohol: 0.5; - aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: 0.3; - higher alcohols expressed in grams of methyl-2- propanol-1 per hectolitre of 100 % vol. alcohol: 0.3; - methanol expressed in grams per hectolitre of 100 % vol. alcohol: 10; - dry extract expressed in grams per hectolitre: 3.5; - furfural: not detectable. <p>II. flavoured vodka</p>
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	<p>(a) alcoholic strength: min. 37.5 % vol.; max. 70 % vol.</p> <p>(b) maximum sugar content, expressed as invert sugar, depends on the alcohol content; it is:</p> <ul style="list-style-type: none"> - 37.5 g/l for vodka having an alcoholic strength of 37.5 % vol. - 40 g/l for vodka having an alcoholic strength of 40 % vol., etc.
<p>Specific characteristics (compared with other spirit drinks of the same category)</p>	<p>Unlike other spirit drinks of this category, Polska Wódka/Polish Vodka has a maximum alcoholic strength of 55 % (vodka does not have a maximum alcoholic strength). Sugar, which is often added to vodkas to ‘round off’ the taste, may not be added to Polska Wódka/Polish Vodka. For this reason, Polish vodka is mild owing to the purity and neutrality of the alcohol and water. It is not permitted to add to Polska Wódka/Polish Vodka any additives other than water (which is not the case for vodkas, to which specific organoleptic properties other than the dominant aroma may be imparted); this means that its taste and smell come exclusively from alcohol and water. Fermentation-derived flavourings may, however, be added to other vodkas.</p> <p>The addition of sugar, flavourings derived from the fermentation of raw materials used in distillation, or other additives that impart specific organoleptic properties other than the dominant aroma may be used to ‘round off’ taste by concealing the undesirable organoleptic characteristics of the ethyl alcohol of agricultural origin used to produce vodka. For Polska Wódka/Polish Vodka, however, such alcohol must possess significantly better organoleptic characteristics. For Polska</p>

	<p>Wódka/Polish Vodka, therefore, limits have also been set for fermentation by-products in the product which are lower (per litre of 100 % vol. alcohol) than for ethyl alcohol of agricultural origin. A limit on dry extract has also been set for Polska Wódka/Polish Vodka; this defines both the quality of the alcohol and the purity of the water.</p> <p>I. vodka</p> <p>(a) sensory characteristics:</p> <p>colourless, clear liquid,</p> <p>smell – clean, mild, of the raw materials used,</p> <p>taste – neutral, mild, no detectable taste other than that of the raw materials;</p> <p>II. flavoured vodka</p> <p>(a) sensory characteristics:</p> <p>Organoleptic properties typical of the flavourings used.</p>
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1.4. Define geographical area

1.4.1. Description of the defined geographical area

Poland

1.4.2. NUTS area

PL	POLSKA
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1.5. Method used to obtain the spirit drink

Title – Type of method	
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Method	<p>(1) The ethyl alcohol of agricultural origin is produced exclusively from: rye, wheat, barley, oats, triticale or potatoes. The cereals used to produce Polska Wódka/Polish Vodka are spring or winter cereals. The potatoes used to produce Polska Wódka/Polish Vodka are of ware or starch-rich varieties. The cereal grains or potatoes are washed to remove dirt and any contaminants, and the starch is then released by means of high-pressure cooking or using physical methods without heating. This serves to break down the structure of the plant tissue and release starch so as to enhance the efficiency of subsequent technological processes. The next stage is the hydrolysis of starch into fermentation sugars. After cooling, the saccharified mash is fermented in a fermentation tank. Distillery yeast is added at this stage. The fermentation process lasts for 2-3 days on average and produces ethanol, fermentation by-products such as aldehydes, esters and fusels, and fermentation gases (CO₂). The fermented mash is distilled in distillation columns or pot stills.</p> <p>Distillation produces a raw distillate of agricultural origin which has the following parameters:</p> <p>(a) organoleptic characteristics: no detectable taste other than that of ethanol and the fermented raw material;</p> <p>(b) minimum alcoholic strength: 88.0 % vol.;</p> <p>(c) maximum level of residues:</p> <p>(i) total acidity, expressed in grams of acetic acid per hectolitre of 100 % vol. alcohol: 8.0;</p> <p>(ii) aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: 15;</p> <p>The distillate of agricultural origin is rectified to obtain greater purity and</p>
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	<p>reduce the fermentation by-product content, so as to obtain a neutral taste and smell. The rectification process reduces the fermentation by-product content several times over. As a result of the process, ethyl alcohol is obtained from the raw material concerned for use in the production of Polska Wódka/Polish Vodka.</p> <p>(2) Production of Polska Wódka/Polish Vodka</p> <p>Vodka is made by mixing ethyl alcohol of agricultural origin, derived from rye, wheat, barley, oats, triticale or potatoes, with demineralised water. Polska Wódka/Polish Vodka may be grain vodka, obtained from one, or any combination, of the varieties of cereal mentioned above, or potato vodka, obtained exclusively from potato raw material. The water used must be of potable water quality in keeping with current statutory requirements. It is recommended that water from deep wells be used. Water for the production of Polska Wódka/Polish Vodka is also treated using a demineralisation process. Polska Wódka/Polish Vodka is filtered to impart clarity. The filtration media have a pore size of no more than 1 µm. Polska Wódka/Polish Vodka may be aged in order to impart particular organoleptic properties. Polska Wódka/Polish Vodka may be stored for a defined period in suitable containers in order to stabilise and harmonise it.</p> <p>(3) Production of Polska Wódka/Polish Vodka (flavoured vodka)</p> <p>The product may be made by flavouring ethyl alcohol of agricultural origin as specified above either by using natural flavourings such as distillates and macerates (extracts) obtained from plant materials, notably fruit, or by using</p>
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	<p>foodstuffs such as juices or wine. Polska Wódka/Polish Vodka (flavoured vodka) may be sweetened and/or coloured. The water used to obtain the final alcohol content must have been demineralised, in accordance with the above description for Polska Wódka/Polish Vodka. The ingredients of Polska Wódka/Polish Vodka (flavoured vodka), added to the alcohol content may, besides alcohol of agricultural origin and water, include: distillates, macerates, wine, juices and syrups.</p> <p>The plant raw materials most commonly used to produce Polska Wódka/Polish Vodka (flavoured vodka) are fruit such as sour cherries, apples, pears, currant fruit, quince and rowanberries, as well as spices and herbs.</p>
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1.6. Link with the geographical environment or origin

Title – Name of product	Polska Wódka/Polish Vodka
Details of the geographical area or origin relevant to the link	<p>Vodka production in Poland is a tradition with a reputation that stretches back over many centuries and is part of Polish culture. The very name ‘Polska Wódka/Polish Vodka’ is acknowledged as being synonymous with quality and a by-word for the skills of Polish distillers. Polska Wódka/Polish Vodka is universally known and has been appreciated by generations of consumers in Poland and the rest of Europe and around the world.</p> <p>The word <i>wódka</i> [vodka] comes from the word <i>woda</i> [water] and was first recorded in 1405 in a court document entitled <i>Akta Grodzkie i Ziemskie</i>. Vodka’s status as part of Polish culture is highlighted by its presence in literature, for instance in <i>O ziołach y o mocy gich, o paleniu wódek z zioł...</i> by Stefan Falimirz, which was published in</p>

	<p>1534, the anonymous song published in 1543 under the title <i>O szlachetnym trunku, który po łacinie zowią aqua vitae, po polski gorzale wino</i>, and in <i>O wodkach ziol rozmagitich</i> by Marcin of Urzędów, published in 1550.</p> <p>Vodka has been produced in Poland since the late mediaeval period. This is borne out by documents attesting to the existence of vodka stills in Gdańsk in 1454. The municipal records of Kraków indicate that vodka was being produced on a large scale before 1550. In the 1580s, there were 49 distilleries in the Poznań area producing vodka that was sold throughout the country. Vodka has been produced on a large scale throughout Poland since the late 16th century. This is evidenced by documents concerning levies on the production and sale of vodka. Every large manor house had its own simple distillery, but the main centres, where more advanced production techniques were used, were the cities of Kraków, Poznań and Gdańsk. Polska Wódka/Polish Vodka has been present on the international market since the early 17th century. Gdańsk, from where vodka was sent to Austria, Bulgaria, Denmark, England, Germany, Hungary, the Netherlands, Russia, Romania and Ukraine, was a major centre of the vodka export trade in the 17th and 18th centuries.</p> <p>In Poland of old, many types of flavoured vodka were made, with the addition of spices, fruit or herbs. This was done to refine the vodka and to adjust its taste. Information about this may be found in numerous cookery books of that period, for instance: <i>Compendium ferculorum</i>, Stanisław Czarniecki, 1682; <i>Jedynie praktyczne przepisy konfitur, konserw, soków, marynat, wędlin, wódek, likierów, win owocowych, ciast i t.p.</i>, Lucyna Ćwirczakiewiczowa, 1893. Unflavoured and flavoured vodkas were produced on manorial estates and recipes were</p>
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	<p>exchanged. There existed dispensaries called <i>apteczki dla przyjemności</i>, where vodkas were kept, and <i>panny apteczkowe</i>, women who oversaw vodka stocks and distributed them from food stores, as they were extremely valuable products.</p> <p>A specific feature of the drinking of unflavoured and flavoured vodka in Poland is that it is present at most family celebrations: from the cradle (baby showers), through adulthood (weddings), to the grave (funeral meals). It is associated with traditions of celebrating special occasions and the raising of toasts, but also with cooking. Vodka was an ideal accompaniment for robust dishes.</p> <p>At the beginning of the 20th century, flavoured vodkas enjoyed great popularity, and there were several hundred types on the interwar Polish market. Owing to the losses suffered and the nationalisation of businesses, many previously well-known products were no longer available in the shops after the Second World War. Nevertheless, just a few years later, classic quality vodkas such as Goldwasser, Jarzębiak, Pieprzówka and Orzechówka were being made.</p> <p>The tradition of producing flavoured vodkas continues in Poland to this day. Almost every significant producer has in its portfolio a range of flavoured vodkas; these are reaching an ever growing consumer segment, and their popularity is constantly on the rise.</p> <p>The plan to open the Museum of Polish Vodka in Warsaw, in one of Poland's oldest vodka production plants, attests to the reputation of Polska Wódka/Polish Vodka, both unflavoured and flavoured. It will explain the rich tradition, history and customs associated with Polish vodka and will also have present-day flavoured vodkas on show. Its opening is scheduled for</p>
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	<p>spring 2018.</p> <p>Polish vodkas, both unflavoured and flavoured, are valued by leading Polish cooks, who have for a number of years been educating people about them. For them, Polska Wódka/Polish Vodka is an inseparable part of the Polish table and Polish culinary traditions.</p> <p>Polish flavoured vodkas have won awards in many competitions. For instance, flavoured vodkas came in third place at Top 10 Vodkas in the World (Faux), won awards in the prestigious Monde Selection competition in Brussels and in the Central Europe Wine & Spirits Challenge.</p>
<p>Specific properties of the spirit drink that is attributable to the geographical area</p>	<p>Grain was the main raw material for the production of vodka from the second half of the 17th century until the early 19th century, when vodka began to be produced from potatoes. The centuries-old tradition of making Polska Wódka/Polish Vodka fostered the development of a unique production technique for obtaining a drink of exceptional character.</p> <p>The growing of the cereals and potatoes used to produce Polska Wódka/Polish Vodka is very closely linked to the specific features of the climate. Work in the fields may be done from March to November. The long, cold and severe winter and the changeable and unpredictable nature of the other seasons create a specific microclimate that influences the taste of the raw material from which Polska Wódka/Polish Vodka is made.</p> <p>The varieties of cereals which may be used to produce Polska Wódka/Polish Vodka are those traditionally grown in Poland and hence traditionally used to produce Polska Wódka/Polish Vodka. The skills of Polish distillers manifest themselves in putting to best use in</p>

	<p>distilling the expertise which has been passed down from generation to generation. The experience accumulated by Polish distillers over the centuries is also evidenced by the way in which they use ethyl alcohol; during the production process, this is distilled then selectively rectified, as a result of which the vodka made from it possesses the ideal clean, neutral-tasting properties and smoothness. Moreover, there is the age-old Polish tradition of macerating herbs, fresh or dried fruit, or spices, and of obtaining distillates from them. These preparations have been commonly used to produce flavoured vodkas.</p>
<p>Causal link between the geographical area and the product</p>	<p>Polska Wódka/Polish Vodka was a standardised product in the days of the Polish People's Republic. It is now one of the country's most iconic exports. Polska Wódka/Polish Vodka has repeatedly received awards at leading international fairs and competitions, where it has won hundreds of medals that attest to its recognition as a top-class product.</p>

1.7. EU, national or regional requirements

<p>Title</p>	<p>Polska Wódka/Polish Vodka</p>
<p>Legal reference</p>	<p>Act of 18 October 2006 on the production of spirit drinks and the registration and protection of geographical indications of spirit drinks (Journal of Laws 2016, item 822)</p>
<p>Description of the requirement(s)</p>	<p>Key requirements regarding production and the definition of the geographical indication Polska Wódka/Polish Vodka</p>

1.8. Supplement to the geographical indication

1.9. Specific labelling rules

Title	Polska Wódka/Polish Vodka
Description of the rule	<p>Labels must include the geographical indication ‘Polska Wódka / Polish Vodka’, which may be accompanied by the words <i>Chronione Oznaczenie Geograficzne</i> [Protected Geographical Indication] or the abbreviation <i>ChOG</i> [PGI].</p> <p>In the case of ‘Polska Wódka/Polish Vodka (wódka smakowa)’, the name of the category ‘wódka smakowa’ [flavoured vodka] appears on the label in addition to the geographical indication ‘Polska Wódka/Polish Vodka’, and the name of the dominant flavour may replace the word ‘smakowa’ [flavoured].</p> <p>Either of the registered linguistic versions of the geographical indication may be used.</p>

2. OTHER INFORMATION:

2.1. Supporting material

Application number:	aqua_vitae_2016_05_01_i_pieprznie__png.png.jpg
Description:	
Document type	Other document

Application number:	Belvedere_narody.docx
Description:	
Document type	Other document

Application number:	Grand Gold dla Wódki Żołądkowej Gorzkiej.docx
Description:	
Document type	Other document

Application number:	Nagrody dla ŻUBRÓWKI.docx
Description:	
Document type	Other document

Application number:	Soplica Staropolska.docx
Description:	
Document type	Other document

Application number:	Testujemy kolorowe wódki.docx
Description:	
Document type	Other document

Application number:	Top 10 Vodkas In The World.docx
Description:	
Document type	Other document

Application number:	Zrzut ekranu (30).png
Description:	
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Application number:	Zrzut ekranu (33).png
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Application number:	wodka-galeria.jpg
Description:	
Document type	Other document

2.2. Link to the product specification

Hyperlink:	
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