

SUMMARY TECHNICAL SPECIFICATION

NAME OF THE APPELLATION OF ORIGIN:

Digestiv NISTRENI

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED
(Annex II of R. (EC) N° 110/2008 (spirit drinks)*)

32. Liqueur

Digestives (liqueurs and spirits).

APPLICANT:

Union of Legal Entities "Association of Fruit Producers and Processors from the Medial Dniester Area", MD

MD-5421, Lalova, Rezina, Republic of Moldova

PROTECTION IN EU MEMBER STATE OF ORIGIN

AGEPI's decision no. 2116 of 17.02.2023 on registration of appellation of origin Digestiv NISTRENI [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3839>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Organoleptic properties

The appearance of the Digestiv "NISTRENI" corresponds to a yellowish-reddish liquid with small particles of fruits in suspension and sediments as a result of maceration. The drink has the aroma of macerated fruits (quince, apple, plum, pear, sour cherry, watermelon, melon and sweet cherry) and alcohol, and the taste is clean.

Physico-chemical characteristics (alcohol concentration, acids, esters, etc.)

For macerated quince fruits, the physico-chemical indicators must be the following:

- Ethyl alcohol - 20.63% vol.;
- Volatile substances - 5.32 gr/dm³ a/a;
- Higher alcohols - 3.46 gr/dm³ a/a;
- Isobutanol - 0.54 gr/dm³ a/a;
- Isoamylol - 2.44 ± 0.21 gr/dm³ a/a;
- Propanol-1 - 0.46 ± 0.04 gr/dm³ a/a;
- Butanol-1 - 0.015 ± 0.002 gr/dm³ a/a;
- Butanol-2 - < 0.010 gr/dm³ a/a;
- Methyl alcohol - 2.92 ± 0.24 gr/dm³ a/a;
- Ethyl acetate - 0.33 ± 0.04 gr/dm³ a/a;
- Acetaldehyde - 0.05 gr/dm³ a/a;
- Volatile acidity - 1.48 ± 0.07 gr/dm³ a/a.

Production stages

The microbiological characteristics of the product are related to the performance of the procedures related to ensuring the process of quality and harmlessness declared by the route of the technological processes. In this way, the following operations are carried out: grape quality control; vintage and extraction of grape must; fermentation of grape must and production of wine; extraction of the production of brandy from wine and grape pomace; fruit control in the cultivation and vegetation process; vintage of the most authentic fruits from the point of view of visual quality; carrying out the sanitization of fruits and vessels for maceration; putting the fruits to macerate in brandy.

RAW MATERIALS:

Brandy obtained from wine, grape pomace and fresh fruits are used as raw materials for the production of Digestiv-"NISTRENI".

The brandy used must contain a volume of 40 - 45% alcohol.

Fruit production is harvested from the own plantations of the registered Association "Association of Fruit Producers and Processors from the Medial Dniester Area". Fruits are selected to have excellent visual quality. The following types of fruits are used for the Digestive

"NISTRENI": quince, apple, plum, pear, sour cherry, watermelon, melon and sweet cherry. The requirements for fruits are as follows:

- the physical appearance must be healthy;
- the fruit should be fleshy and juicy;
- the diameter of the fruit should be medium;
- the color of the fruit should correspond to the variety;
- the fruits should be in the late ripening stage.

The fruit and berry orchards are located in the vineyards of the locality of Lalova, especially in Han-Agro-Tur S.R.L..

SPECIFIC PRODUCTION/PROCESSING METHODS:

Digestiv-"NISTRENI" is a rustic product, it is produced in household conditions, exactly respecting the secular traditions of the natives. Fruit digestive is an alcoholic beverage with a volume of 20 - 25% alcohol from wine distillate. The beverage is obtained by macerating the fruits in grape brandy.

The brandy is obtained by distilling the red wine of the Zaiber, Crasca varieties and the white wine of the Frunza Teiului and Feteasca Alba (Pasareasca) varieties.

By maceration is meant the keeping of fruits in a liquid for a long period with the aim of removing soluble particles. The fruits are cut into small cubes, and others are put whole (raspberries, strawberries, berries, sour cherries, grapes, plums, etc.) in a glass jar of three or ten litres with brandy.

The process of removing soluble particles from fruits takes from two months to twenty-four months, depending on the type of fruits. For example, maceration of quinces takes place during 10 - 12 months, that of apples - 12 months, of pears and plums - 1 - 4 months, of sour cherries - 1 - 3 months. Fresh fruits are covered with brandy in a ratio of two to one. 1 liter of brandy is added to 2 kilograms of fruits. During the absorption process, the fruits soften and change their flavor.

Digestiv is kept at a temperature of 16°C, in the dark, for a period of 24 - 36 months.

In order to effectively ensure the technological process and obtain quality production, the fruits must be of high quality, without being attacked by diseases and pests. They are washed, cleaned well with water and sodium bicarbonate to eliminate bacteria. The fruits are cut into pieces (quince) not too big and of the same size (uniform), and the small fruits (blackthorn, rosehip, pine buds) are left whole. The maceration period must be calculated according to the fruit type as mentioned above.

To ensure the microbiological process of the beverage, the manufacturer ensures the following procedures:

- visual control of fruit quality;
- the chosen vintage;
- staff training on personal hygiene;
- compliance with the instructions for maintaining the machine in accordance with sanitary requirements;
- certificate of conformity;
- compliance with storage requirements.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Digestive "NISTRENI" is produced in the village of Lalova, Rezina district. The raw material, the brandy and the fruits, are obtained from the vine and fruit plantations in the localities of Lalova and Nistreni. The localities of Lalova and Nistreni are part of the Mayoralty of the Lalova commune located on the right bank of the Dniester River.

LINK WITH THE GEOGRAPHICAL AREA

The product originates from the localities of Lalova, Nistreni and Tipova, Rezina district, located at a distance of about 100 km from the city of Chisinau. The elements that influence the quality and characteristics of the Digestiv "NISTRENI" are related to the geographical area where the fruits for maceration are cultivated. The fruits are grown only in the vineyards of Lalova and Nistreni villages. All vineyards are the property of the Association's members. The

taste of the fruits from these vineyards is different and exceptionally different from that of the fruits cultivated in other regions of the country. This fact is noted by the majority of tourists who visited the villages in this region and tasted the fruits.

These localities are distinguished by their location on the steep and rocky banks of the Dniester.

Chernozem-type soils, leached and brown soils predominate in the Zone. Pronounced erosions and landslides are characteristic of these types of soils. The basic soil resources of the Zone are stone, gravel, sand and clay, the parent rock is loam-clay. The humus resources in the arable layer constitute 4 - 5%, and towards the depth the humus resources decrease gradually. The average soil quality is 69 bales per hectare. Groundwaters are at a depth of 2.0 - 2.5 m.

CONTROLS

OC from Î.S. "Centrul de Metrologie Aplicată și Certificare"

MD 2064, mun. Chișinău, str. E. Coca 28, e-mail: certificare@cmac.md

SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The product is stored in carafe-type glass packaging with a volume of 0.2 and 0.5 liters in rooms without off-odor and well ventilated. Bottles are stored in cardboard boxes. The marking of the bottles with PAO Digestiv "NISTRENI" will be carried out according to the rules in force with the application of all the warning symbols - avoid sunlight, the temperature limit, hermetic packaging and the indication the inscription "Made in Moldova".