Commission Regulation (EU) 2018/1850 of 21 November 2018 registering a geographical indication for a spirit drink in Annex III to Regulation (EC) No 110/2008 (‘Гроздова ракия от Търговище/Grozdova rakya ot Targovishte’ (GI))

COMMISSION REGULATION (EU) 2018/1850

of 21 November 2018

registering a geographical indication for a spirit drink in Annex III to Regulation (EC) No 110/2008 (‘Гроздова ракия от Търговище/Grozdova rakya ot Targovishte’ (GI))

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89[(1)], and in particular Article 17(8) thereof,

Whereas:

(1) The Commission examined Bulgaria's application for registration of the geographical indication ‘Гроздова ракия от Търговище/Grozdova rakya ot Targovishte’ in accordance with Article 17(5) of Regulation (EC) No 110/2008.

(2) As it concluded that the application complied with Regulation (EC) No 110/2008, the Commission published the main specifications of the technical file in the *Official Journal of the European Union*[(2)] pursuant to Article 17(6) of that Regulation.

(3) As no statement of objection has been received by the Commission under Article 17(7) of Regulation (EC) No 110/2008, the indication ‘Гроздова ракия от Търговище/ Grozdova rakya ot Targovishte’ should be registered as a geographical indication in Annex III to that Regulation.

(4) The name, as published in the Official Journal in order to allow objections to be made, contains a transcription error. Following the correction of that error, the corrected version of the main specifications of the technical file should be published for information.

(5) The measures provided for in this Regulation are in accordance with the opinion of the Committee for Spirit Drinks,

HAS ADOPTED THIS REGULATION:

Article 1

In Annex III to Regulation (EC) No 110/2008, the following entry is added under the product category ‘Wine spirit’:

***Changes to legislation:** Commission Regulation (EU) 2018/1850 is up to date with all changes known to be in force on or before 31 January 2022. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes*

Wine spirit	*Гроздова ракия от Търговище/Grozdova rakya ot Targovishte*	Bulgaria

Article 2

The corrected version of the main specifications of the technical file is included in the Annex to this Regulation.

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 21 November 2018.

For the Commission,

On behalf of the President,

Phil HOGAN

Member of the Commission

***Changes to legislation:** Commission Regulation (EU) 2018/1850 is up to date with all changes known to be in force on or before 31 January 2022. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes*

ANNEX

MAIN SPECIFICATIONS OF THE TECHNICAL FILE‘ГРОЗДОВА РАКИЯ ОТ ТЪРГОВИЩЕ’/‘GROZDOVA RAKYA OT TARGOVISHTE’EU No: PGI-BG-01864 – 7.1.2014

1. **Geographical indication to be registered:**‘Гроздова ракия от Търговище’/‘Grozdova rakya ot Targovishte’

2. **Category of the spirit drink:** Wine spirit

3. **Description of the spirit drink:**

3.1. **Physical, chemical and/or organoleptic characteristics**

Wine spirit with the geographical indication ‘Гроздова ракия от Търговище’/‘Grozdova rakya ot Targovishte’ has a pale yellow colour, a pleasant aroma of vanilla and a harmonious mild taste. Its specific physico-chemical and organoleptic characteristics are due to the following factors: the raw materials, the geographical area, the method of production and the human factor, which involves applying good manufacturing practices that combine tradition with modern technology.

3.2. **Specific characteristics (compared to spirit drinks of the same category)**

Wine spirit with the geographical indication ‘Гроздова ракия от Търговище’/‘Grozdova rakya ot Targovishte’ is produced using a traditional Bulgarian method and has the following physico-chemical properties:

— the minimum alcoholic strength of the drink is 40 % vol.;

— a volatile substance content (including higher alcohols, total acids, esters and aldehydes) of 267-365 g/hl of 100 % vol. alcohol;

— a maximum methanol content of 120 g/hl of 100 % vol. alcohol.

The wood from which the barrels used for maturing the distillate are made and the mineral water which, after softening, is used for diluting the wine distillate also contribute to the drink's distinctive taste.

4. **Geographical area concerned:**

Wine spirit with the geographical indication ‘Гроздова ракия от Търговище’/‘Grozdova rakya ot Targovishte’ is produced in the province of Targovishte, which is situated in the eastern part of the Danube plain. The vineyards are located in the municipality of Targovishte, in areas belonging to the following six villages: Kralevo, Dalgach, Ovcharovo, Pevets, Strazha and Ruets.

5. **Method for obtaining the spirit drink:**

Wine spirit with the geographical indication ‘Гроздова ракия от Търговище’/‘Grozdova rakya ot Targovishte’ is produced from the following grape varieties:

— white — Chardonnay, Rkatsiteli, Muscat Ottonel, Dimyat, Tamyanka, Traminer, Sauvignon Blanc, Aligoté, Riesling Italico;

— red — Cabernet Sauvignon and Pamid.

Production begins with the harvesting of the grapes, which are sorted by variety, general outward appearance and sugar content, then pressed. The resultant pulp is macerated in rotary strainers for 4-12 hours. The grape must is then clarified and the clear fractions are transferred on for fermentation. Alcoholic fermentation takes place over approximately 20 days at temperatures of 14-18 °C. The distillate obtained undergoes single or double distillation in a K-5 distillation