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► **B** 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

(OJ L 39, 13.2.2008, p. 16)

Amended by:

		Official Journal		
		No	page	date
► <u>M1</u>	Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008	L 354	34	31.12.2008
► <u>M2</u>	Commission Regulation (EU) No 164/2012 of 24 February 2012	L 53	1	25.2.2012
► <u>M3</u>	Commission Regulation (EU) No 1065/2013 of 30 October 2013	L 289	48	31.10.2013
► <u>M4</u>	Commission Regulation (EU) No 97/2014 of 3 February 2014	L 33	1	4.2.2014
► <u>M5</u>	Commission Regulation (EU) No 98/2014 of 3 February 2014	L 33	3	4.2.2014
► <u>M6</u>	Commission Regulation (EU) No 426/2014 of 25 April 2014	L 125	55	26.4.2014
► <u>M7</u>	Commission Regulation (EU) 2015/210 of 10 February 2015	L 35	16	11.2.2015
► <u>M8</u>	Commission Regulation (EU) 2016/235 of 18 February 2016	L 44	7	19.2.2016
► <u>M9</u>	Commission Regulation (EU) 2016/1067 of 1 July 2016	L 178	1	2.7.2016
► <u>M10</u>	Commission Regulation (EU) 2018/175 of 2 February 2018	L 32	48	6.2.2018
► <u>M11</u>	Commission Regulation (EU) 2018/1098 of 2 August 2018	L 197	7	3.8.2018
► <u>M12</u>	Regulation (EU) 2018/1670 of the European Parliament and of the Council of 23 October 2018	L 284	1	12.11.2018
► <u>M13</u>	Commission Regulation (EU) 2018/1850 of 21 November 2018	L 302	1	28.11.2018
► <u>M14</u>	Commission Regulation (EU) 2018/1871 of 23 November 2018	L 306	7	30.11.2018
► <u>M15</u>	Commission Regulation (EU) 2019/335 of 27 February 2019	L 60	3	28.2.2019
► <u>M16</u>	Commission Regulation (EU) 2019/674 of 29 April 2019	L 114	7	30.4.2019
► <u>M17</u>	Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019	L 130	1	17.5.2019

Amended by:

► <u>A1</u>	Treaty of Accession of Croatia (2012)	L 112	21	24.4.2012
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**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**

CHAPTER I

SCOPE, DEFINITION AND CATEGORIES OF SPIRIT DRINKS

Article 1

Subject matter and scope

1. This Regulation lays down rules on the definition, description, presentation and labelling of spirit drinks as well as on the protection of geographical indications of spirit drinks.
2. This Regulation shall apply to all spirit drinks placed on the market in the Community whether produced in the Community or in third countries, as well as to those produced in the Community for export. This Regulation shall also apply to the use of ethyl alcohol and/or distillates of agricultural origin in the production of alcoholic beverages and to the use of the names of spirit drinks in the presentation and labelling of foodstuffs.
3. In exceptional cases where the law of the importing third country so requires, a derogation may be granted from the provisions of Annexes I and II in accordance with the regulatory procedure with scrutiny referred to in Article 25(3).

Article 2

Definition of spirit drink

1. For the purpose of this Regulation, ‘spirit drink’ means an alcoholic beverage:
 - (a) intended for human consumption;
 - (b) possessing particular organoleptic qualities;
 - (c) having a minimum alcoholic strength of 15 % vol.;
 - (d) having been produced:
 - (i) either directly:
 - by the distillation, with or without added flavourings, of naturally fermented products, and/or
 - by the maceration or similar processing of plant materials in ethyl alcohol of agricultural origin and/or distillates of agricultural origin, and/or spirit drinks within the meaning of this Regulation, and/or
 - by the addition of flavourings, sugars or other sweetening products listed in Annex I(3) and/or other agricultural products and/or foodstuffs to ethyl alcohol of agricultural

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origin and/or to distillates of agricultural origin and/or to spirit drinks, within the meaning of this Regulation,

(ii) or by the mixture of a spirit drink with one or more:

- other spirit drinks, and/or
- ethyl alcohol of agricultural origin or distillates of agricultural origin, and/or
- other alcoholic beverages, and/or
- drinks.

2. However, drinks falling within CN codes 2203, 2204, 2205, 2206 and 2207 shall not be considered spirit drinks.

3. The minimum alcoholic strength provided for in paragraph 1(c) shall be without prejudice to the definition for the product in category 41 in Annex II.

4. For the purpose of this Regulation the technical definitions and requirements are laid down in Annex I.

Article 3

Origin of ethyl alcohol

1. The ethyl alcohol used in the production of spirit drinks and all of their components shall not be of any origin other than agricultural, within the meaning of Annex I to the Treaty.

2. The ethyl alcohol used in the production of spirit drinks shall comply with the definition provided for in Annex I(1) to this Regulation.

3. The ethyl alcohol used to dilute or dissolve colorants, flavourings or any other authorised additives used in the preparation of spirit drinks shall be ethyl alcohol of agricultural origin.

4. Alcoholic beverages shall not contain alcohol of synthetic origin, nor other alcohol of non-agricultural origin within the meaning of Annex I to the Treaty.

Article 4

Categories of spirit drinks

Spirit drinks shall be classified into categories according to the definitions laid down in Annex II.

Article 5

General rules concerning the categories of spirit drinks

1. Without prejudice to the specific rules laid down for each of the categories numbered 1 to 14 in Annex II, the spirit drinks defined therein shall:

- (a) be produced by the alcoholic fermentation and distillation exclusively obtained from the raw material provided for in the relevant definition for the spirit drink concerned;

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- (b) have no addition of alcohol as defined in Annex I(5), diluted or not;
- (c) not contain added flavouring substances;
- (d) only contain added caramel as a means to adapt colour;
- (e) solely be sweetened to round off the final taste of the product, according to Annex I(3). The maximum level for the products used for rounding off listed under Annex I(3)(a) to (f) shall be decided upon in accordance with the regulatory procedure with scrutiny referred to in Article 25(3). The particular legislation of the Member States shall be taken into account.

2. Without prejudice to the specific rules laid down for each of the categories numbered 15 to 46 in Annex II, the spirit drinks defined therein may:

- (a) be obtained from any agricultural raw material listed in Annex I to the Treaty;
- (b) have addition of alcohol as defined in Annex I(5) to this Regulation;

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- (c) contain flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods ⁽¹⁾ and flavouring preparations as defined in Article 3(2)(d) of that Regulation;

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- (d) contain colouring as defined in Annex I(10) to this Regulation;
- (e) be sweetened to correspond to particular product characteristics and according to Annex I(3) to this Regulation and taking into account the particular legislation of the Member States.

3. Without prejudice to the specific rules laid down in Annex II, other spirit drinks which do not meet the requirements of categories 1 to 46 may:

- (a) be obtained from any agricultural raw material listed in Annex I to the Treaty and/or foodstuff suitable for human consumption;
- (b) have addition of alcohol as defined in Annex I(5) to this Regulation;

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- (c) contain one or more flavourings as defined in Article 3(2)(a) of Regulation (EC) No 1334/2008;

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- (d) contain colouring as defined in Annex I(10) to this Regulation;
- (e) be sweetened to correspond to particular product characteristics and according to Annex I(3) to this Regulation.

⁽¹⁾ OJ L 354, 31.12.2008, p. 34.



Article 6

Member States' legislation

1. In applying a quality policy for spirit drinks which are produced on their own territory and in particular for geographical indications registered in Annex III or for the establishment of new geographical indications, Member States may lay down rules stricter than those in Annex II on production, description, presentation and labelling in so far as they are compatible with Community law.
2. Member States shall not prohibit or restrict the import, sale or consumption of spirit drinks which comply with this Regulation.

CHAPTER II

DESCRIPTION, PRESENTATION AND LABELLING OF SPIRIT DRINKS

Article 7

Definitions

For the purpose of this Regulation the terms ‘description’, ‘presentation’ and ‘labelling’ are defined in Annex I(14), (15) and (16).

Article 8

Sales denomination

In accordance with Article 5 of Directive 2000/13/EC, the name under which a spirit drink is sold (sales denomination) shall be subject to the provisions laid down in this Chapter.

Article 9

Specific rules concerning sales denominations

1. Spirit drinks which meet the specifications for the products defined in categories 1 to 46 of Annex II shall bear in their description, presentation and labelling the sales denomination assigned therein.
2. Spirit drinks which meet the definition laid down in Article 2 but which do not meet the requirements for inclusion in categories 1 to 46 of Annex II shall bear in their description, presentation and labelling the sales denomination ‘spirit drink’. Without prejudice to paragraph 5 of this Article, that sales denomination shall not be replaced or altered.
3. Where a spirit drink meets the definition of more than one category of spirit drink in Annex II, it may be sold under one or more of the names listed for those categories in Annex II.
4. Without prejudice to paragraph 9 of this Article and to Article 10(1), the names referred to in paragraph 1 of this Article shall not be used to describe or present in any way whatsoever any

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drink other than the spirit drinks for which those names are listed in Annex II and registered in Annex III.

5. Sales denominations may be supplemented or replaced by a geographical indication registered in Annex III and in accordance with Chapter III, or supplemented in accordance with national provisions by another geographical indication, provided that this does not mislead the consumer.

6. The geographical indications registered in Annex III may only be supplemented either:

(a) by terms already in use on 20 February 2008 for established geographical indications within the meaning of Article 20, or

(b) according to the relevant technical file provided for under Article 17(1).

7. An alcoholic beverage not meeting one of the definitions listed under categories 1 to 46 of Annex II shall not be described, presented or labelled by associating words or phrases such as ‘like’, ‘type’, ‘style’, ‘made’, ‘flavour’ or any other similar terms with any of the sales denominations provided for in this Regulation and/or geographical indications registered in Annex III.

8. No trade mark, brand name or fancy name may be substituted for the sales denomination of a spirit drink.

9. The names referred to in categories 1 to 46 of Annex II may be included in a list of ingredients for foodstuffs provided that the list is in accordance with Directive 2000/13/EC.

*Article 10***Specific rules concerning the use of sales denominations and geographical indications**

1. Without prejudice to Directive 2000/13/EC, the use of a term listed in categories 1 to 46 of Annex II, or of a geographical indication registered in Annex III in a compound term or the allusion in the presentation of a foodstuff to any of them shall be prohibited unless the alcohol originates exclusively from the spirit drink(s) referred to.

2. The use of a compound term as referred to in paragraph 1 shall also be prohibited where a spirit drink has been diluted so that the alcoholic strength is reduced to below the minimum strength specified in the definition for that spirit drink.

3. By way of derogation from paragraph 1, the provisions of this Regulation shall not affect the possible use of the terms ‘amer’ or ‘*bitter*’ for products not covered by this Regulation.

4. By way of derogation from paragraph 1 and in order to take account of established production methods, the compound terms listed in category 32(d) of Annex II may be used in the presentation of

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liqueurs produced in the Community under the conditions set out therein.

*Article 11***Description, presentation and labelling of mixtures**

1. Where there has been addition of alcohol, as defined in Annex I(5), diluted or not, to a spirit drink listed in categories 1 to 14 of Annex II, that spirit drink shall bear the sales denomination 'spirit drink'. It may not bear in any form a name reserved in categories 1 to 14.

2. Where a spirit drink listed in categories 1 to 46 of Annex II is mixed with:

(a) one or more spirit drinks, and/or

(b) one or more distillates of agricultural origin,

it shall bear the sales denomination 'spirit drink'. This sales denomination shall be shown clearly and visibly in a prominent position on the label and shall not be replaced or altered.

3. Paragraph 2 shall not apply to the description, presentation or labelling of a mixture referred to in that paragraph if it meets one of the definitions laid down in categories 1 to 46 of Annex II.

4. Without prejudice to Directive 2000/13/EC, the description, presentation or labelling of the spirit drinks resulting from the mixtures referred to in paragraph 2 of this Article may show one or more of the terms listed in Annex II only if that term does not form part of the sales denomination but is solely listed in the same visual field in the listing of all the alcoholic ingredients contained in the mixture, preceded by the term 'mixed spirit drink'.

The term 'mixed spirit drink' shall be labelled in uniform characters of the same font and colour as those used for the sales denomination. The characters shall be no larger than half the size of the characters used for the sales denomination.

5. For the labelling and presentation of the mixtures referred to in paragraph 2 and to which the requirement to list alcoholic ingredients under paragraph 4 applies, the proportion of each alcoholic ingredient shall be expressed as a percentage in descending order of quantities used. That proportion shall be equal to the percentage by volume of pure alcohol it represents in the total pure alcohol content by volume of the mixture.



Article 12

Specific rules concerning the description, presentation and labelling of spirit drinks

1. Where the description, presentation or labelling of a spirit drink indicates the raw material used to produce the ethyl alcohol of agricultural origin, each agricultural alcohol used shall be mentioned in descending order of quantity used.
2. The description, presentation or labelling of a spirit drink may be supplemented by the term 'blend', 'blending' or 'blended' only where the spirit drink has undergone blending, as defined in Annex I(7).
3. Without prejudice to any derogation adopted in accordance with the regulatory procedure with scrutiny referred to in Article 25(3), a maturation period or age may only be specified in the description, presentation or labelling of a spirit drink where it refers to the youngest alcoholic component and provided that the spirit drink was aged under revenue supervision or supervision affording equivalent guarantees.

Article 13

Prohibition of lead-based capsules or foil

Spirit drinks shall not be held with a view to sale or placed on the market in containers fitted with closing devices covered by lead-based capsules or foil.

Article 14

Use of language in the description, presentation and labelling of spirit drinks

1. The particulars provided for in this Regulation shall be given in one or more official languages of the European Union in such a way that the final consumer can easily understand each of those items of information, unless the consumer is provided with the information by other means.
2. The terms in italics in Annex II and the geographical indications registered in Annex III shall not be translated on the label nor in the presentation of the spirit drink.
3. In the case of spirit drinks originating in third countries, use of an official language of the third country in which the spirit drink was produced shall be authorised if the particulars provided for in this Regulation are also given in an official language of the European Union in such a way that the final consumer can easily understand each item.
4. Without prejudice to paragraph 2, in the case of spirit drinks produced in the Community and intended for export, the particulars provided for in this Regulation may be repeated in a language other than an official language of the European Union.

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CHAPTER IV

GENERAL, TRANSITIONAL AND FINAL PROVISIONS

*Article 24***Control and protection of spirit drinks**

1. Member States shall be responsible for the control of spirit drinks. They shall take the measures necessary to ensure compliance with the provisions of this Regulation and in particular they shall designate the competent authority or authorities responsible for controls in respect of the obligations established by this Regulation in accordance with Regulation (EC) No 882/2004.
2. Member States and the Commission shall communicate to each other the information necessary for the application of this Regulation.
3. The Commission, in consultation with the Member States, shall ensure the uniform application of this Regulation and if necessary shall adopt measures in accordance with the regulatory procedure referred to in Article 25(2).

▼ M12*Article 24a***Derogation from nominal quantities requirements in Directive 2007/45/EC**

By way of derogation from Article 3 of Directive 2007/45/EC of the European Parliament and of the Council ⁽¹⁾, and from the sixth row of section 1 of the Annex to that Directive, single distilled *shochu* ⁽²⁾ produced by pot still and bottled in Japan, may be placed on the Union market in nominal quantities of 720 ml and 1 800 ml.

*Article 25***Committee**

1. The Commission shall be assisted by the Committee for Spirit Drinks.
 2. Where reference is made to this paragraph, Articles 5 and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.
- The period laid down in Article 5(6) of Decision 1999/468/EC shall be set at three months.
3. Where reference is made to this paragraph, Articles 5a and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

⁽¹⁾ Directive 2007/45/EC of the European Parliament and of the Council of 5 September 2007 laying down rules on nominal quantities for prepacked products, repealing Council Directives 75/106/EEC and 80/232/EEC, and amending Council Directive 76/211/EEC (OJ L 247, 21.9.2007, p. 17).

⁽²⁾ As referred to in Annex 2-D to the Agreement between the European Union and Japan for an Economic Partnership.

*Article 26***Amendment of the Annexes**

The Annexes shall be amended in accordance with the regulatory procedure with scrutiny referred to in Article 25(3).

*Article 27***Implementing measures**

The measures necessary for the implementation of this Regulation shall be adopted in accordance with the regulatory procedure referred to in Article 25(2).

*Article 28***Transitional and other specific measures**

1. In accordance with the regulatory procedure with scrutiny referred to in Article 25(3), measures to amend this Regulation shall be adopted, where appropriate:

- (a) to facilitate by 20 February 2011 the transition from the rules provided for in Regulation (EEC) No 1576/89 to those established by this Regulation;
- (b) to derogate from Articles 17 and 22 in duly justified cases;
- (c) to establish a Community symbol for geographical indications for the spirit drinks sector.

2. In accordance with the regulatory procedure referred to in Article 25(2), measures shall be adopted, where appropriate, to resolve specific practical problems, such as by making it obligatory, in certain cases, to state the place of manufacture on the labelling to avoid misleading the consumer and to maintain and develop Community reference methods for the analysis of spirit drinks.

3. Spirit drinks not meeting the requirements of this Regulation may continue to be produced in accordance with Regulation (EEC) No 1576/89 until 20 May 2009. Spirit drinks not meeting the requirements of this Regulation but which have been produced in accordance with Regulation (EEC) No 1576/89 prior to 20 February 2008 or until 20 May 2009 may continue to be placed on the market until stocks run out.

*Article 29***Repeal**

1. Regulation (EEC) No 1576/89 is hereby repealed. References made to the repealed Regulation shall be construed as being made to this Regulation.

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2. Commission Regulations (EEC) No 2009/92 ⁽¹⁾, (EC) No 1267/94 ⁽²⁾ and (EC) No 2870/2000 ⁽³⁾ shall continue to apply.

*Article 30***Entry into force**

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

It shall apply from 20 May 2008.

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

⁽¹⁾ Commission Regulation (EEC) No 2009/92 of 20 July 1992 determining Community analysis methods for ethyl alcohol of agricultural origin used in the preparation of spirit drinks, aromatized wines, aromatized wine-based drinks and aromatized wine-product cocktails (OJ L 203, 21.7.1992, p. 10).

⁽²⁾ Commission Regulation (EC) No 1267/94 of 1 June 1994 applying the agreements between the European Union and third countries on the mutual recognition of certain spirit drinks (OJ L 138, 2.6.1994, p. 7). Regulation as amended by Regulation (EC) No 1434/97 (OJ L 196, 24.7.1997, p. 56).

⁽³⁾ Commission Regulation (EC) No 2870/2000 of 19 December 2000 laying down Community reference methods for the analysis of spirit drinks (OJ L 333, 29.12.2000, p. 20). Regulation as amended by Regulation (EC) No 2091/2002 (OJ L 322, 27.11.2002, p. 11).



ANNEX I

TECHNICAL DEFINITIONS AND REQUIREMENTS

The technical definitions and requirements, as referred to in Article 2(4) and Article 7, are the following:

(1) *Ethyl alcohol of agricultural origin*

Ethyl alcohol of agricultural origin possesses the following properties:

- (a) organoleptic characteristics: no detectable taste other than that of the raw material;
- (b) minimum alcoholic strength by volume: 96,0 %;
- (c) maximum level of residues:
 - (i) total acidity, expressed in grams of acetic acid per hectolitre of 100 % vol. alcohol: 1,5,
 - (ii) esters expressed in grams of ethyl acetate per hectolitre of 100 % vol. alcohol: 1,3,
 - (iii) aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: 0,5,
 - (iv) higher alcohols expressed in grams of methyl2 propanol1 per hectolitre of 100 % vol. alcohol: 0,5,
 - (v) methanol expressed in grams per hectolitre of 100 % vol. alcohol: 30,
 - (vi) dry extract expressed in grams per hectolitre of 100 % vol. alcohol: 1,5,
 - (vii) volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of 100 % vol. alcohol: 0,1,
 - (viii) furfural: not detectable.

(2) *Distillate of agricultural origin*

Distillate of agricultural origin means an alcoholic liquid which is obtained by the distillation, after alcoholic fermentation, of an agricultural product or products listed in Annex I to the Treaty which does not have the properties of ethyl alcohol or of a spirit drink but still retains the aroma and taste of the raw material(s) used.

Where reference is made to the raw material used, the distillate must be obtained exclusively from that raw material.

(3) *Sweetening*

Sweetening means using one or more of the following products in the preparation of spirit drinks:

- (a) semi-white sugar, white sugar, extra-white sugar, dextrose, fructose, glucose syrup, sugar solution, invert sugar solution, invert sugar syrup, as defined in Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption ⁽¹⁾;
- (b) rectified concentrated grape must, concentrated grape must, fresh grape must;

⁽¹⁾ OJ L 10, 12.1.2002, p. 53.

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- (c) burned sugar, which is the product obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives;
- (d) honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey ⁽¹⁾;
- (e) carob syrup;
- (f) any other natural carbohydrate substances having a similar effect to those products.

(4) *Mixing*

Mixing means combining two or more different drinks to make a new drink.

(5) *Addition of alcohol*

Addition of alcohol means the addition of ethyl alcohol of agricultural origin and/or distillates of agricultural origin to a spirit drink.

(6) *Addition of water*

In the preparation of spirit drinks, the addition of water shall be authorised, provided that the quality of the water is in conformity with Council Directive 80/777/EEC of 15 July 1980 on the approximation of the laws of the Member States relating to the exploitation and marketing of natural mineral waters ⁽²⁾ and Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption ⁽³⁾, and that the water added does not change the nature of the product.

This water may be distilled, demineralised, permuted or softened.

(7) *Blending*

Blending means combining two or more spirit drinks of the same category, distinguished only by minor differences in composition due to one or more of the following factors:

- (a) the method of preparation;
- (b) the stills employed;
- (c) the period of maturation or ageing;
- (d) the geographical area of production.

The spirit drink so produced shall be of the same category of spirit drink as the original spirit drinks before blending.

(8) *Maturation or ageing*

Maturation or ageing means allowing certain reactions to develop naturally in appropriate containers, thereby giving the spirit drink in question organoleptic qualities previously absent.

▼M1(9) *Flavouring*

Flavouring means using in the preparation of a spirit drink one or more of the flavourings defined in Article 3(2)(a) of Regulation (EC) No 1334/2008.

⁽¹⁾ OJ L 10, 12.1.2002, p. 47.

⁽²⁾ OJ L 229, 30.8.1980, p. 1. Directive as last amended by Regulation (EC) No 1882/2003.

⁽³⁾ OJ L 330, 5.12.1998, p. 32. Directive as amended by Regulation (EC) No 1882/2003.

▼B(10) *Colouring*

Colouring means using in the preparation of a spirit drink one or more colorants, as defined in Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs⁽¹⁾.

(11) *Alcoholic strength by volume*

Alcoholic strength by volume means the ratio of the volume of pure alcohol present in the product in question at 20 °C to the total volume of that product at the same temperature.

(12) *Volatile substances content*

Volatile substances content means the quantity of volatile substances other than ethyl alcohol and methanol contained in a spirit drink obtained exclusively by distillation, as a result solely of the distillation or redistillation of the raw materials used.

(13) *Place of manufacture*

Place of manufacture means the place or region where the stage in the production process of the finished product which conferred on the spirit drink its character and essential definitive qualities took place.

(14) *Description*

Description means the terms used on the labelling, presentation and packaging; on the documents accompanying the transport of a drink; on the commercial documents, particularly the invoices and delivery notes; and in its advertising.

(15) *Presentation*

Presentation means the terms used on the labelling and on the packaging, including in advertising and sales promotion, in images or such like, as well as on the container, including the bottle and the closure.

(16) *Labelling*

Labelling means all descriptions and other references, signs, designs or trade marks which distinguish a drink and which appear on the same container, including its sealing device or the tag attached to the container and the sheathing covering the neck of the bottle.

(17) *Packaging*

Packaging means the protective wrappings, such as papers, envelopes of all kinds, cartons and cases, used in the transport and/or sale of one or more containers.

⁽¹⁾ OJ L 237, 10.9.1994, p. 13. Directive as amended by Regulation (EC) No 1882/2003.

▼B*ANNEX II***SPIRIT DRINKS***Categories of spirit drinks***1. Rum**

(a) Rum is:

- (i) a spirit drink produced exclusively by alcoholic fermentation and distillation, either from molasses or syrup produced in the manufacture of cane sugar or from sugar-cane juice itself and distilled at less than 96 % vol. so that the distillate has the discernible specific organoleptic characteristics of rum, or
- (ii) a spirit drink produced exclusively by alcoholic fermentation and distillation of sugar-cane juice which has the aromatic characteristics specific to rum and a volatile substances content equal to or exceeding 225 grams per hectolitre of 100 % vol. alcohol. This spirit may be placed on the market with the word 'agricultural' qualifying the sales denomination 'rum' accompanied by any of the geographical indications of the French Overseas Departments and the Autonomous Region of Madeira as registered in Annex III.

(b) The minimum alcoholic strength by volume of rum shall be 37,5 %.

(c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.

(d) Rum shall not be flavoured.

(e) Rum may only contain added caramel as a means to adapt colour.

(f) The word '*traditionnel*' may supplement any of the geographical indications mentioned in category 1 of Annex III where the rum is produced by distillation at less than 90 % vol., after alcoholic fermentation of alcohol-producing materials originating exclusively in the place of production considered. This rum must have a volatile substances content equal to or exceeding 225 grams per hectolitre of 100 % vol. alcohol and must not be sweetened. The use of the word '*traditionnel*' does not prevent the use of the terms 'from sugar production' or 'agricultural' which may be added to the sales denomination 'rum' and to geographical indications.

This provision shall not affect the use of the word '*traditionnel*' for all products not covered by this provision, according to their own specific criteria.

2. Whisky or Whiskey(a) *Whisky* or *whiskey* is a spirit drink produced exclusively by:

- (i) distillation of a mash made from malted cereals with or without whole grains of other cereals, which has been:
 - saccharified by the diastase of the malt contained therein, with or without other natural enzymes,
 - fermented by the action of yeast;
- (ii) one or more distillations at less than 94,8 % vol., so that the distillate has an aroma and taste derived from the raw materials used,

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- (iii) maturation of the final distillate for at least three years in wooden casks not exceeding 700 litres capacity.

The final distillate, to which only water and plain caramel (for colouring) may be added, retains its colour, aroma and taste derived from the production process referred to in points (i), (ii) and (iii).

- (b) The minimum alcoholic strength by volume of *whisky* or *whiskey* shall be 40 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) *Whisky* or *whiskey* shall not be sweetened or flavoured, nor contain any additives other than plain caramel used for colouring.

3. Grain spirit

- (a) Grain spirit is a spirit drink produced exclusively by the distillation of a fermented mash of whole grain cereals and having organoleptic characteristics derived from the raw materials used.
- (b) With the exception of '*Korn*', the minimum alcoholic strength by volume of grain spirit shall be 35 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Grain spirit shall not be flavoured.
- (e) Grain spirit may only contain added caramel as a means to adapt colour.
- (f) For a grain spirit to bear the sales denomination 'grain brandy', it must have been obtained by distillation at less than 95 % vol. from a fermented mash of whole grain cereals, presenting organoleptic features deriving from the raw materials used.

4. Wine spirit

- (a) Wine spirit is a spirit drink:
 - (i) produced exclusively by the distillation at less than 86 % vol. of wine or wine fortified for distillation or by the redistillation of a wine distillate at less than 86 % vol.,
 - (ii) containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol,
 - (iii) having a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol.
- (b) The minimum alcoholic strength by volume of wine spirit shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Wine spirit shall not be flavoured. This shall not exclude traditional production methods.
- (e) Wine spirit may only contain added caramel as a means to adapt colour.
- (f) Where wine spirit has been matured, it may continue to be placed on the market as 'wine spirit' provided it has been matured for as long as, or longer than, the period stipulated for the spirit drink defined under category 5.

▼B**5. Brandy or Weinbrand**

- (a) *Brandy* or *Weinbrand* is a spirit drink:
- (i) produced from wine spirit, whether or not wine distillate has been added, distilled at less than 94,8 % vol., provided that that distillate does not exceed a maximum of 50 % of the alcoholic content of the finished product,
 - (ii) matured for at least one year in oak receptacles or for at least six months in oak casks with a capacity of less than 1 000 litres,
 - (iii) containing a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol, and derived exclusively from the distillation or redistillation of the raw materials used,
 - (iv) having a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol.
- (b) The minimum alcoholic strength by volume of *brandy* or *Weinbrand* shall be 36 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) *Brandy* or *Weinbrand* shall not be flavoured. This shall not exclude traditional production methods.
- (e) *Brandy* or *Weinbrand* may only contain added caramel as a means to adapt colour.

6. Grape marc spirit or grape marc

- (a) Grape marc spirit or grape marc is a spirit drink which meets the following conditions:
- (i) it is produced exclusively from grape marc fermented and distilled either directly by water vapour or after water has been added;
 - (ii) a quantity of lees may be added to the grape marc that does not exceed 25 kg of lees per 100 kg of grape marc used;
 - (iii) the quantity of alcohol derived from the lees shall not exceed 35 % of the total quantity of alcohol in the finished product;
 - (iv) the distillation shall be carried out in the presence of the marc itself at less than 86 % vol.;
 - (v) redistillation at the same alcoholic strength is authorised;
 - (vi) it contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol.
- (b) The minimum alcoholic strength by volume of grape marc spirit or grape marc shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Grape marc spirit or grape marc shall not be flavoured. This shall not exclude traditional production methods.
- (e) Grape marc spirit or grape marc may only contain added caramel as a means to adapt colour.

▼B**7. Fruit marc spirit**

- (a) Fruit marc spirit is a spirit drink which meets the following conditions:
- (i) it is obtained exclusively by fermentation and distillation at less than 86 % vol. of fruit marc except grape marc;
 - (ii) it contains a minimum quantity of volatile substances of 200 grams per hectolitre of 100 % vol. alcohol;
 - (iii) the maximum methanol content shall be 1 500 grams per hectolitre of 100 % vol. alcohol;
 - (iv) the maximum hydrocyanic acid content shall be 7 grams per hectolitre of 100 % vol. alcohol in the case of stone-fruit marc spirit;
 - (v) redistillation at the same alcoholic strength according to (i) is authorised.
- (b) The minimum alcoholic strength by volume of fruit marc spirit shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Fruit marc spirit shall not be flavoured.
- (e) Fruit marc spirit may only contain added caramel as a means to adapt colour.
- (f) The sales denomination shall consist of the name of the fruit followed by 'marc spirit'. If marcs of several different fruits are used, the sales denomination shall be 'fruit marc spirit'.

8. Raisin spirit or *raisin brandy*

- (a) Raisin spirit or *raisin brandy* is a spirit drink produced exclusively by the distillation of the product obtained by the alcoholic fermentation of extract of dried grapes of the 'Corinth Black' or Moscatel of the Alexandria varieties, distilled at less than 94,5 % vol., so that the distillate has an aroma and taste derived from the raw material used.
- (b) The minimum alcoholic strength by volume of raisin spirit or *raisin brandy* shall be 37,5 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Raisin spirit or *raisin brandy* shall not be flavoured.
- (e) Raisin spirit or *raisin brandy* may only contain added caramel as a means to adapt colour.

9. Fruit spirit

- (a) Fruit spirit is a spirit drink:
- (i) produced exclusively by the alcoholic fermentation and distillation of fleshy fruit or must of such fruit, berries or vegetables, with or without stones,
 - (ii) distilled at less than 86 % vol. so that the distillate has an aroma and taste derived from the raw materials distilled,

▼B

- (iii) having a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol,
 - (iv) in the case of stone-fruit spirits, having a hydrocyanic acid content not exceeding 7 grams per hectolitre of 100 % vol. alcohol.
- (b) The maximum methanol content of fruit spirit shall be 1 000 grams per hectolitre of 100 % vol. alcohol.

However for the following fruit spirits the maximum methanol content shall be:

- (i) 1 200 grams per hectolitre of 100 % vol. alcohol obtained from the following fruits or berries:
 - plum (*Prunus domestica* L.),
 - mirabelle (*Prunus domestica* L. subsp. *syriaca* (Borkh.) Janch. ex Mansf.),
 - quetsch (*Prunus domestica* L.),
 - apple (*Malus domestica* Borkh.),
 - pear (*Pyrus communis* L.) except for Williams pears (*Pyrus communis* L. cv ‘Williams’),
 - raspberries (*Rubus idaeus* L.),
 - blackberries (*Rubus fruticosus* auct. aggr.),
 - apricots (*Prunus armeniaca* L.),
 - peaches (*Prunus persica* (L.) Batsch);
 - (ii) 1 350 grams per hectolitre of 100 % vol. alcohol obtained from the following fruits or berries:
 - Williams pears (*Pyrus communis* L. cv ‘Williams’),
 - redcurrants (*Ribes rubrum* L.),
 - blackcurrants (*Ribes nigrum* L.),
 - rowanberries (*Sorbus aucuparia* L.),
 - elderberries (*Sambucus nigra* L.),
 - quinces (*Cydonia oblonga* Mill.),
 - juniper berries (*Juniperus communis* L. and/or *Juniperus oxicedrus* L.).
- (c) The minimum alcoholic strength by volume of fruit spirit shall be 37,5 %.
- (d) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (e) Fruit spirit shall not be flavoured.

▼M10

- (f) The sales denomination of a fruit spirit shall be ‘spirit’ preceded by the name of the fruit, berry or vegetable, such as: cherry spirit, which may also be named *kirsch*, plum spirit, which may also be named *slivovitz*, mirabelle, peach, apple, pear, apricot, fig, citrus or grape spirit or other fruit spirits. This sales denomination may be expressed by the name of the fruit completed by a suffix when expressed in the Czech, Croatian, Greek, Polish, Slovakian, Slovenian and Romanian languages.

▼ M10

It may be also called *wasser*, with the name of the fruit.

The name of the fruit may replace 'spirit' preceded by the name of the fruit, solely in the case of the following fruits:

- mirabelle (*Prunus domestica* L. subsp. *syriaca* (Borkh.) Janch. ex Mansf.),
- plum (*Prunus domestica* L.),
- quetsch (*Prunus domestica* L.),
- fruit of arbutus (*Arbutus unedo* L.),
- 'Golden Delicious' apple.

If there is a risk that the final consumer does not easily understand one of those sales denominations not containing the word 'spirit', the labelling and presentation shall include the word 'spirit', which may be supplemented by an explanation.

▼ B

- (g) The name *Williams* may be used only to sell pear spirit produced solely from pears of the 'Williams' variety.
- (h) Whenever two or more fruits, berries or vegetables are distilled together, the product shall be sold under the name 'fruit spirit' or 'vegetable spirit', as appropriate. The name may be supplemented by that of each fruit, berry or vegetable, in decreasing order of quantity used.

▼ M10**10. Cider spirit, perry spirit and cider and perry spirit**

- (a) Cider spirit, perry spirit and cider and perry spirit are spirit drinks which meet the following conditions:
 - (i) they are produced exclusively by the distillation at less than 86 % vol. of cider or perry so that the distillate has an aroma and taste derived from the fruits;
 - (ii) they have a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol;
 - (iii) they have a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol.

The condition referred to in point (i) shall not exclude spirit drinks produced by traditional production methods which allow for the distillation of both cider and perry together. In those cases, the sales denomination shall be 'cider and perry spirit'.

- (b) The minimum alcoholic strength by volume of cider spirit, perry spirit and cider and perry spirit shall be 37,5 %.
- (c) No addition of alcohol as defined in point (5) of Annex I, diluted or not, shall take place.
- (d) Neither cider spirit nor perry spirit nor cider and perry spirit shall be flavoured.
- (e) Cider spirit, perry spirit and cider and perry spirit may only contain added caramel as a means of adapting colour.

▼B**11. Honey spirit**

- (a) Honey spirit is a spirit drink:
 - (i) produced exclusively by fermentation and distillation of honey mash,
 - (ii) distilled at less than 86 % vol. so that the distillate has the organoleptic characteristics derived from the raw material used.
- (b) The minimum alcoholic strength by volume of honey spirit shall be 35 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) Honey spirit shall not be flavoured.
- (e) Honey spirit may only contain added caramel as a means to adapt colour.
- (f) Honey spirit may only be sweetened with honey.

12. Hefebrand or lees spirit

- (a) *Hefebrand* or lees spirit is a spirit drink produced exclusively by the distillation at less than 86 % vol. of lees of wine or of fermented fruit.
- (b) The minimum alcoholic strength by volume of *Hefebrand* or lees spirit shall be 38 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) *Hefebrand* or lees spirit shall not be flavoured.
- (e) *Hefebrand* or lees spirit may only contain added caramel as a means to adapt colour.
- (f) The sales denomination *Hefebrand* or lees spirit shall be supplemented by the name of the raw material used.

13. Bierbrand or eau de vie de bière

- (a) *Bierbrand* or *eau de vie de bière* is a spirit drink obtained exclusively by direct distillation under normal pressure of fresh beer with an alcoholic strength by volume of less than 86 % such that the distillate obtained has organoleptic characteristics deriving from the beer.
- (b) The minimum alcoholic strength by volume of *Bierbrand* or *eau de vie de bière* shall be 38 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.
- (d) *Bierbrand* or *eau de vie de bière* shall not be flavoured.
- (e) *Bierbrand* or *eau de vie de bière* may only contain added caramel as a means to adapt colour.

14. Topinambur or Jerusalem artichoke spirit

- (a) *Topinambur* or Jerusalem artichoke spirit is a spirit drink produced exclusively by fermentation and distillation at less than 86 % vol. of Jerusalem artichoke tubers (*Helianthus tuberosus* L.).
- (b) The minimum alcoholic strength by volume of *topinambur* or Jerusalem artichoke spirit shall be 38 %.
- (c) No addition of alcohol as defined in Annex I(5), diluted or not, shall take place.

▼B

- (d) *Topinambur* or Jerusalem artichoke spirit shall not be flavoured.
- (e) *Topinambur* or Jerusalem artichoke spirit may only contain added caramel as a means to adapt colour.

15. Vodka

- (a) Vodka is a spirit drink produced from ethyl alcohol of agricultural origin obtained following fermentation with yeast from either:

- (i) potatoes and/or cereals, or
- (ii) other agricultural raw materials,

distilled and/or rectified so that the organoleptic characteristics of the raw materials used and by-products formed in fermentation are selectively reduced.

This process may be followed by redistillation and/or treatment with appropriate processing aids, including treatment with activated charcoal, to give it special organoleptic characteristics.

Maximum levels of residue for ethyl alcohol of agricultural origin shall meet those laid down in Annex I, except that the methanol content shall not exceed 10 grams per hectolitre of 100 % vol. alcohol.

- (b) The minimum alcoholic strength by volume of vodka shall be 37,5 %.
- (c) The only flavourings which may be added are natural flavouring compounds present in distillate obtained from the fermented raw materials. In addition, the product may be given special organoleptic characteristics, other than a predominant flavour.
- (d) The description, presentation or labelling of vodka not produced exclusively from the raw material(s) listed in paragraph (a)(i) shall bear the indication 'produced from ...', supplemented by the name of the raw material(s) used to produce the ethyl alcohol of agricultural origin. Labelling shall be in accordance with Article 13(2) of Directive 2000/13/EC.

16. Spirit (preceded by the name of the fruit) obtained by maceration and distillation

- (a) Spirit (preceded by the name of the fruit) obtained by maceration and distillation is a spirit drink:
 - (i) produced by maceration of fruit or berries listed under point (ii), whether partially fermented or unfermented, with the possible addition of a maximum of 20 litres of ethyl alcohol of agricultural origin or spirit and/or distillate deriving from the same fruit per 100 kg of fermented fruit or berries, followed by distillation at less than 86 % vol.

▼M6

- (ii) obtained from the following fruits or berries:

- blackberry (*Rubus fruticosus* auct. aggr.),
- strawberry (*Fragaria* spp.),
- bilberry/blueberry (*Vaccinium myrtillus* L.),
- raspberry (*Rubus idaeus* L.),
- redcurrant (*Ribes rubrum* L.),
- white currant (*Ribes niveum* Lindl.),

▼ M6

- blackcurrant (*Ribes nigrum* L.),
- sloe (*Prunus spinosa* L.),
- rowanberry (*Sorbus aucuparia* L.),
- service-berry (*Sorbus domestica* L.),
- hollyberry (*Ilex aquifolium* and *Ilex cassine* L.),
- checkerberry (*Sorbus torminalis* (L.) Crantz),
- elderberry (*Sambucus nigra* L.),
- gooseberry (*Ribes uva-crispa* L. syn. *Ribes grossularia*),
- cranberry (*Vaccinium* L. subgenus *Oxycoccus*),
- lingonberry (*Vaccinium vitis-idaea* L.),
- high bush blueberry (*Vaccinium corymbosum* L.),
- sea-buckthorn (*Hippophae rhamnoides* L.),
- rosehip (*Rosa canina* L.),
- cloudberry (*Rubus chamaemorus* L.),
- crowberry (*Empetrum nigrum* L.),
- arctic bramble (*Rubus arcticus* L.),
- myrtle (*Myrtus communis* L.),
- banana (*Musa* spp.),
- passion fruit (*Passiflora edulis* Sims),
- ambarella (*Spondias dulcis* Sol. ex Parkinson),
- hog plum (*Spondias mombin* L.),
- walnut (*Juglans regia* L.),
- hazelnut (*Corylus avellana* L.),
- chestnut (*Castanea sativa* L.),
- citrus fruits (*Citrus* spp. L.),
- prickly pear (*Opuntia ficus-indica*).

▼ B

- (b) The minimum alcoholic strength by volume of a Spirit (preceded by the name of the fruit) obtained by maceration and distillation shall be 37,5 %.
- (c) Spirit (preceded by the name of the fruit) obtained by maceration and distillation shall not be flavoured.
- (d) As regards the labelling and presentation of Spirit (preceded by the name of the fruit) obtained by maceration and distillation, the wording ‘obtained by maceration and distillation’ must appear on the description, presentation or labelling in characters of the same font, size and colour and in the same visual field as the wording ‘Spirit (preceded by the name of the fruit)’ and, in the case of bottles, on the front label.

▼ B**17. Geist (with the name of the fruit or the raw material used)**

- (a) *Geist* (with the name of the fruit or the raw material used) is a spirit drink obtained by maceration of unfermented fruits and berries listed in category 16(a)(ii) or vegetables, nuts, or other plant materials such as herbs or rose petals in ethyl alcohol of agricultural origin, followed by distillation at less than 86 % vol.
- (b) The minimum alcoholic strength by volume of *Geist* (with the name of the fruit or the raw material used) shall be 37,5 %.
- (c) *Geist* (with the name of the fruit or the raw material used) shall not be flavoured.

18. Gentian

- (a) Gentian is a spirit drink produced from a distillate of gentian, itself obtained by the fermentation of gentian roots with or without the addition of ethyl alcohol of agricultural origin.
- (b) The minimum alcoholic strength by volume of gentian shall be 37,5 %.
- (c) Gentian shall not be flavoured.

19. Juniper-flavoured spirit drinks

- (a) Juniper-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin and/or grain spirit and/or grain distillate with juniper (*Juniperus communis* L. and/or *Juniperus oxicedrus* L.) berries.
- (b) The minimum alcoholic strength by volume of juniper-flavoured spirit drinks shall be 30 %.

▼ M1

- (c) Other flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 and/or flavouring preparations as defined in Article 3(2)(d) of that Regulation, and/or aromatic plants or parts of aromatic plants may be used in addition, but the organoleptic characteristics of juniper must be discernible, even if they are sometimes attenuated.

▼ B

- (d) Juniper-flavoured spirit drinks may bear the sales denominations *Wacholder* or *genebra*.

20. Gin

- (a) *Gin* is a juniper-flavoured spirit drink produced by flavouring organoleptically suitable ethyl alcohol of agricultural origin with juniper berries (*Juniperus communis* L.).
- (b) The minimum alcoholic strength by volume of *gin* shall be 37,5 %.

▼ M1

- (c) Only flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 and/or flavouring preparations as defined in Article 3(2)(d) of that Regulation shall be used for the production of gin so that the taste is predominantly that of juniper.

▼ M5

- (d) The term ‘gin’ may be supplemented by the term ‘dry’ if it does not contain added sweetening exceeding 0,1 gram of sugars per litre of the final product.

▼ B**21. Distilled *gin***

- (a) Distilled *gin* is:
- (i) a juniper-flavoured spirit drink produced exclusively by redistilling organoleptically suitable ethyl alcohol of agricultural origin of an appropriate quality with an initial alcoholic strength of at least 96 % vol. in stills traditionally used for *gin*, in the presence of juniper berries (*Juniperus communis* L.) and of other natural botanicals provided that the juniper taste is predominant, or

▼ M1

- (ii) the mixture of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; flavouring substances and/or flavouring preparations as specified in category 20(c) may also be used to flavour distilled *gin*.

▼ B

- (b) The minimum alcoholic strength by volume of distilled *gin* shall be 37,5 %.
- (c) *Gin* obtained simply by adding essences or flavourings to ethyl alcohol of agricultural origin is not distilled *gin*.

▼ M5

- (d) The term ‘distilled *gin*’ may be supplemented by the term ‘dry’ if it does not contain added sweetening exceeding 0,1 gram of sugars per litre of the final product.

▼ B**22. London *gin***

- (a) *London gin* is a type of distilled *gin*:
- (i) obtained exclusively from ethyl alcohol of agricultural origin, with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol, whose flavour is introduced exclusively through the re-distillation in traditional stills of ethyl alcohol in the presence of all the natural plant materials used,
 - (ii) the resultant distillate of which contains at least 70 % alcohol by vol.,
 - (iii) where any further ethyl alcohol of agricultural origin is added it must be consistent with the characteristics listed in Annex I(1), but with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol,
 - (iv) which does not contain added sweetening exceeding 0,1 gram of sugars per litre of the final product nor colorants,
 - (v) which does not contain any other added ingredients other than water.
- (b) The minimum alcoholic strength by volume of *London gin* shall be 37,5 %.
- (c) The term *London gin* may be supplemented by the term ‘dry’.

23. Caraway-flavoured spirit drinks

- (a) Caraway-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin with caraway (*Carum carvi* L.).

▼ B

- (b) The minimum alcoholic strength by volume of caraway-flavoured spirit drinks shall be 30 %.

▼ M1

- (c) Other flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 and/or flavouring preparations as defined in Article 3(2)(d) of that Regulation may additionally be used but there must be a predominant taste of caraway.

▼ B24. *Akvavit or aquavit***▼ M6**

- (a) *Akvavit* or *aquavit* is a caraway-flavoured and/or dillseed-flavoured spirit drink produced by using ethyl alcohol of agricultural origin, flavoured with a distillate of plants or spices.

▼ B

- (b) The minimum alcoholic strength by volume of *akvavit* or *aquavit* shall be 37,5 %.

▼ M1

- (c) Other natural flavouring substances as defined in Article 3(2)(c) of Regulation (EC) No 1334/2008 and/or flavouring preparations as defined in Article 3(2)(d) of that Regulation may additionally be used, but the flavour of these drinks is largely attributable to distillates of caraway (*Carum carvi* L.) and/or dill (*Anethum graveolens* L.) seeds, the use of essential oils being prohibited.

▼ B

- (d) The bitter substances must not obviously dominate the taste; the dry extract content shall not exceed 1,5 grams per 100 millilitres.

25. *Aniseed-flavoured spirit drinks*

- (a) Aniseed-flavoured spirit drinks are spirit drinks produced by flavouring ethyl alcohol of agricultural origin with natural extracts of star anise (*Illicium verum* Hook f.), anise (*Pimpinella anisum* L.), fennel (*Foeniculum vulgare* Mill.), or any other plant which contains the same principal aromatic constituent, using one of the following processes or a combination thereof:

- (i) maceration and/or distillation,

- (ii) redistillation of the alcohol in the presence of the seeds or other parts of the plants specified above,

- (iii) addition of natural distilled extracts of aniseed-flavoured plants.

- (b) The minimum alcoholic strength by volume of aniseed-flavoured spirit drinks shall be 15 %.

- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of aniseed-flavoured spirit drinks.

▼B

- (d) Other natural plant extracts or aromatic seed may also be used, but the aniseed taste must remain predominant.

26. Pastis

- (a) *Pastis* is an aniseed-flavoured spirit drink which also contains natural extracts of liquorice root (*Glycyrrhiza* spp.), which implies the presence of the colorants known as ‘chalcones’ as well as glycyrrhizic acid, the minimum and maximum levels of which must be 0,05 and 0,5 grams per litre respectively.
- (b) The minimum alcoholic strength by volume of *pastis* shall be 40 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *pastis*.
- (d) *Pastis* contains less than 100 grams of sugars per litre, expressed as invert sugar, and has a minimum and maximum anethole level of 1,5 and 2 grams per litre respectively.

27. Pastis de Marseille

- (a) *Pastis de Marseille* is a *pastis* with an anethole content of 2 grams per litre.
- (b) The minimum alcoholic strength by volume of *pastis de Marseille* shall be 45 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *pastis de Marseille*.

28. Anis

- (a) *Anis* is an aniseed-flavoured spirit drink whose characteristic flavour is derived exclusively from anise (*Pimpinella anisum* L.) and/or star anise (*Illicium verum* Hook f.) and/or fennel (*Foeniculum vulgare* Mill.).
- (b) The minimum alcoholic strength by volume of *anis* shall be 35 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *anis*.

29. Distilled anis

- (a) Distilled *anis* is *anis* which contains alcohol distilled in the presence of the seeds referred to in category 28(a), and in the case of geographical indications mastic and other aromatic seeds, plants or fruits, provided such alcohol constitutes at least 20 % of the alcoholic strength of the distilled *anis*.
- (b) The minimum alcoholic strength by volume of distilled *anis* shall be 35 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of distilled *anis*.

▼B**30. Bitter-tasting spirit drinks or *bitter*****▼M1**

- (a) Bitter-tasting spirit drinks or *bitter* are spirit drinks with a predominantly bitter taste produced by flavouring ethyl alcohol of agricultural origin with flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 and/or flavouring preparations as defined in Article 3(2)(d) of that Regulation.

▼B

- (b) The minimum alcoholic strength by volume of bitter-tasting spirit drinks or *bitter* shall be 15 %.
- (c) Bitter tasting spirit drinks or *bitter* may also be sold under the names 'amer' or '*bitter*' with or without another term.

31. Flavoured vodka

- (a) Flavoured vodka is vodka which has been given a predominant flavour other than that of the raw materials.
- (b) The minimum alcoholic strength by volume of flavoured vodka shall be 37,5 %.
- (c) Flavoured vodka may be sweetened, blended, flavoured, matured or coloured.
- (d) Flavoured vodka may also be sold under the name of any predominant flavour with the word 'vodka'.

32. Liqueur

- (a) Liqueur is a spirit drink:
- (i) having a minimum sugar content, expressed as invert sugar, of:
- 70 grams per litre for cherry liqueurs the ethyl alcohol of which consists exclusively of cherry spirit,
 - 80 grams per litre for gentian or similar liqueurs prepared with gentian or similar plants as the sole aromatic substance,
 - 100 grams per litre in all other cases;

▼M8

- (ii) produced using ethyl alcohol of agricultural origin or a distillate of agricultural origin or one or more spirit drinks or a mixture thereof, which has been sweetened and to which one or more flavourings, products of agricultural origin or foodstuffs have been added.

▼B

- (b) The minimum alcoholic strength by volume of liqueur shall be 15 %.

▼ M1

- (c) Flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 and flavouring preparations as defined in Article 3(2)(d) of that Regulation may be used in the preparation of liqueur. However, only natural flavouring substances as defined in Article 3(2)(c) of Regulation (EC) No 1334/2008 and flavouring preparations as defined in Article 3(2)(d) of that Regulation shall be used in the preparation of the following liqueurs:

▼ B

- (i) Fruit liqueurs:

- blackcurrant,
- cherry,
- raspberry,
- mulberry,
- bilberry,
- citrus fruit,
- cloudberry,
- arctic bramble,
- cranberry,
- lingonberry,
- sea buckthorn,
- pineapple;

- (ii) plant liqueurs:

- mint,
- gentian,
- aniseed,
- g n pi,
- vulnerary.

- (d) The following compound terms may be used in the presentation of liqueurs produced in the Community where ethyl alcohol of agricultural origin is used to mirror established production methods:

- *prune brandy*,
- *orange brandy*,
- *apricot brandy*,
- *cherry brandy*,
- *solbaerrom*, also called blackcurrant rum.

As regards the labelling and presentation of those liqueurs, the compound term must appear on the labelling in one line in uniform characters of the same font and colour and the word 'liqueur' must appear in immediate proximity in characters no smaller than that font. If the alcohol does not come from the spirit drink indicated, its origin must be shown on the labelling in the same visual field as the compound term and the word 'liqueur' either by stating the type of agricultural alcohol or by the words 'agricultural alcohol' preceded on each occasion by 'made from' or 'made using'.

▼B

33. **Crème de (followed by the name of a fruit or the raw material used)**
- (a) Spirit drinks known as Crème de (followed by the name of a fruit or the raw material used), excluding milk products, are liqueurs with a minimum sugar content of 250 grams per litre expressed as invert sugar.
 - (b) The minimum alcoholic strength by volume of Crème de (followed by the name of a fruit or the raw material used) shall be 15 %.
 - (c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 shall apply to this spirit drink.
 - (d) The sales denomination may be supplemented by the term 'liqueur'.
34. **Crème de cassis**
- (a) *Crème de cassis* is a blackcurrant liqueur with a minimum sugar content of 400 grams per litre expressed as invert sugar.
 - (b) The minimum alcoholic strength by volume of *crème de cassis* shall be 15 %.
 - (c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 shall apply to *crème de cassis*.
 - (d) The sales denomination may be supplemented by the term 'liqueur'.
35. **Guignolet**
- (a) *Guignolet* is a liqueur obtained by maceration of cherries in ethyl alcohol of agricultural origin.
 - (b) The minimum alcoholic strength by volume of *guignolet* shall be 15 %.
 - (c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 shall apply to *guignolet*.
 - (d) The sales denomination may be supplemented by the term 'liqueur'.
36. **Punch au rhum**
- (a) *Punch au rhum* is a liqueur for which the alcohol content is provided exclusively by rum.
 - (b) The minimum alcoholic strength by volume of *punch au rhum* shall be 15 %.
 - (c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 shall apply to *punch au rhum*.
 - (d) The sales denomination may be supplemented by the term 'liqueur'.
37. **Sloe gin**
- (a) *Sloe gin* is a liqueur produced by maceration of sloes in *gin* with the possible addition of sloe juice.
 - (b) The minimum alcoholic strength by volume of *sloe gin* shall be 25 %.

▼B

(c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *sloe gin*.

(d) The sales denomination may be supplemented by the term 'liqueur'.

▼M737a. '**Sloe-aromatised spirit drink or Pacharán**'

Sloe-aromatised spirit drink or *Pacharán* is a spirit drink:

(a) which has a predominant sloe taste and is obtained by the maceration of sloes (*Prunus spinosa*) in ethyl alcohol of agricultural origin, with the addition of natural extracts of anise and/or distillates of anise;

(b) which has a minimum alcoholic strength by volume of 25 %;

(c) for the production of which a minimum quantity of 125 grams of sloe fruits per litre of final product has been used;

(d) which has sugar content, expressed as invert sugar between 80 and 250 grams per litre of the final product;

(e) the organoleptic characteristics, colour and taste of which are provided exclusively by the fruit used and the anise.

The term '*Pacharán*' may be used as a sales denomination only when the product is manufactured in Spain. When the product is manufactured outside Spain, '*Pacharán*' may only be used to supplement the sales denomination 'Sloe-aromatised spirit drink', provided that it is accompanied by the words: 'produced in ...', followed by the name of the Member State or third country of the manufacture.

▼B38. ***Sambuca***

(a) *Sambuca* is a colourless aniseed-flavoured liqueur:

(i) containing distillates of anise (*Pimpinella anisum* L.), star anise (*Illicium verum* L.) or other aromatic herbs,

(ii) with a minimum sugar content of 350 grams per litre expressed as invert sugar,

(iii) with a natural anethole content of not less than 1 gram and not more than 2 grams per litre.

(b) The minimum alcoholic strength by volume of *sambuca* shall be 38 %.

(c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 apply to *sambuca*.

(d) The sales denomination may be supplemented by the term 'liqueur'.

39. ***Maraschino, Marrasquino or Maraskino***

(a) *Maraschino, marrasquino* or *maraskino* is a colourless liqueur the flavour of which is given mainly by a distillate of marasca cherries or of the product obtained by macerating cherries or parts of cherries in alcohol of agricultural origin with a minimum sugar content of 250 grams per litre expressed as invert sugar.

(b) The minimum alcoholic strength by volume of *maraschino, marrasquino* or *maraskino* shall be 24 %.

(c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 shall apply to *maraschino, marrasquino* or *maraskino*.

(d) The sales denomination may be supplemented by the term 'liqueur'.

▼B40. **Nocino**

- (a) *Nocino* is a liqueur the flavour of which is given mainly by maceration and/or distillation of whole green walnuts (*Juglans regia* L.) with a minimum sugar content of 100 grams per litre expressed as invert sugar.
- (b) The minimum alcoholic strength by volume of *nocino* shall be 30 %.
- (c) The rules on flavouring substances and ►**M1** flavouring preparations ◀ for liqueurs laid down under category 32 shall apply to *nocino*.
- (d) The sales denomination may be supplemented by the term 'liqueur'.

41. **Egg liqueur or advocaat or avocat or advokat**

- (a) Egg liqueur or *advocaat* or *avocat* or *advokat* is a spirit drink, whether or not flavoured, obtained from ethyl alcohol of agricultural origin, distillate and/or spirit, the ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre expressed as invert sugar. The minimum content of pure egg yolk must be 140 grams per litre of the final product.
- (b) By way of derogation from Article 2(1)(c), the minimum alcoholic strength by volume of egg liqueur or *advocaat* or *avocat* or *advokat* shall be 14 %.

▼M1

- (c) Only flavouring substances as defined in Article 3(2)(b) of Regulation (EC) No 1334/2008 and flavouring preparations as defined in Article 3(2)(d) of that Regulation may be used in the preparation of egg liqueur or *advocaat* or *avocat* or *advokat*.

▼B42. **Liqueur with egg**

- (a) Liqueur with egg is a spirit drink, whether or not flavoured, obtained from ethyl alcohol of agricultural origin, distillate and/or spirit, the characteristic ingredients of which are quality egg yolk, egg white and sugar or honey. The minimum sugar or honey content must be 150 grams per litre expressed as invert sugar. The minimum egg yolk content must be 70 grams per litre of the final product.
- (b) The minimum alcoholic strength by volume of liqueur with egg shall be 15 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of liqueur with egg.

43. **Mistrà**

- (a) *Mistrà* is a colourless spirit drink flavoured with aniseed or natural anethole:
 - (i) with an anethole content of not less than 1 gram and not more than 2 grams per litre,
 - (ii) that may also contain a distillate of aromatic herbs,
 - (iii) containing no added sugar.
- (b) The minimum alcoholic strength by volume of *mistrà* shall be 40 % and the maximum alcoholic strength by volume shall be 47 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *mistrà*.

▼B44. *Väkevä glögi or spritglögg***▼M1**

- (a) Väkevä glögi or spritglögg is a spirit drink produced by flavouring ethyl alcohol of agricultural origin with flavour of cloves and/or cinnamon using one of the following processes: maceration and/or distillation, redistillation of the alcohol in the presence of parts of the plants specified above, addition of natural flavouring substances as defined in Article 3(2)(c) of Regulation (EC) No 1334/2008 of cloves or cinnamon or a combination of these methods.

▼B

- (b) The minimum alcoholic strength by volume of *väkevä glögi* or *spritglögg* shall be 15 %.

▼M1

- (c) Other flavourings, flavouring substances and/or flavouring preparations as defined in Article 3(2)(b), (d) and (h) of Regulation (EC) No 1334/2008 may also be used, but the flavour of the specified spices must be predominant.

▼B

- (d) The content of wine or wine products shall not exceed 50 % of the final product.

45. *Berenburg or Beerenburg*

- (a) *Berenburg* or *Beerenburg* is a spirit drink:
- (i) produced using ethyl alcohol of agricultural origin,
 - (ii) with the maceration of fruit or plants or parts thereof,
 - (iii) containing as specific flavour distillate of gentian root (*Gentiana lutea* L.), of juniper berries (*Juniperus communis* L.) and of laurel leaves (*Laurus nobilis* L.),
 - (iv) varying in colour from light to dark brown,
 - (v) which may be sweetened to a maximum of 20 grams per litre expressed as invert sugar.
- (b) The minimum alcoholic strength by volume of *Berenburg* or *Beerenburg* shall be 30 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of *Berenburg* or *Beerenburg*.

46. *Honey or mead nectar*

- (a) Honey or mead nectar is a spirit drink produced by flavouring the mixture of fermented honey mash and honey distillate and/or ethyl alcohol of agricultural origin, which contains at least 30 % vol. of fermented honey mash.
- (b) The minimum alcoholic strength by volume of honey or mead nectar shall be 22 %.
- (c) Only natural flavouring substances and ►**M1** flavouring preparations ◀ as defined in Article 1(2)(b)(i) and Article 1(2)(c) of Directive 88/388/EEC may be used in the preparation of honey or mead nectar provided that the honey taste is predominant.

▼B

(d) Honey or mead nectar may be sweetened only with honey.

Other spirit drinks

1. *Rum-Verschnitt* is produced in Germany and obtained by mixing rum and alcohol, whereby a minimum proportion of 5 % of the alcohol contained in the final product must come from rum. The minimum alcoholic strength by volume of *Rum-Verschnitt* shall be 37,5 %. As regards the labelling and presentation of the product *Rum-Verschnitt* the word *Verschnitt* must appear on the description, presentation and labelling in characters of the same font, size and colour as, and on the same line as, the word '*Rum*' and, in the case of bottles, on the front label. Where this product is sold outside the German market, its alcoholic composition must appear on the label.
2. *Slivovice* is produced in the Czech Republic and obtained by the addition to the plum distillate, before the final distillation, of a maximum proportion of 30 % by volume of ethyl alcohol of agricultural origin. This product must be described as 'spirit drink' and may also use the name *slivovice* in the same visual field on the front label. If this Czech *slivovice* is placed on the market in the Community, its alcoholic composition must appear on the label. This provision is without prejudice to the use of the name *slivovice* for fruit spirits according to category 9.

▼ **M9**

ANNEX III

GEOGRAPHICAL INDICATIONS

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
1. Rum		
	<i>Rhum de la Martinique</i>	France
	<i>Rhum de la Guadeloupe</i>	France
	<i>Rhum de la Réunion</i>	France
	<i>Rhum de la Guyane</i>	France
	<i>Rhum de sucrerie de la Baie du Galion</i>	France
	<i>Rhum des Antilles françaises</i>	France
	<i>Rhum des départements français d'outre-mer</i>	France
	<i>Rum da Madeira</i>	Portugal
	<i>Ron de Guatemala</i>	Guatemala
2. Whisky/Whiskey		
	<i>Scotch Whisky</i>	United Kingdom (Scotland)
	<i>Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky</i> ⁽¹⁾	Ireland
	<i>Whisky breton/Whisky de Bretagne</i>	France
	<i>Whisky alsacien/Whisky d'Alsace</i>	France
3. Grain spirit		
	<i>Korn/Kornbrand</i>	Germany, Austria, Belgium (German-speaking Community)
	<i>Münsterländer Korn/Kornbrand</i>	Germany
	<i>Sendenhorster Korn/Kornbrand</i>	Germany
	<i>Emsländer Korn/Kornbrand</i>	Germany
	<i>Haselünner Korn/Kornbrand</i>	Germany
	<i>Hasetaler Korn/Kornbrand</i>	Germany
	<i>Samanė</i>	Lithuania
4. Wine spirit		
	► M11 <i>Eau-de-vie de Cognac/Eau-de-vie des Charentes/Cognac</i> ◀ (The denomination 'Cognac' may be supplemented by the following terms: — <i>Fine</i> — <i>Grande Fine Champagne</i>	France

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<ul style="list-style-type: none"> — <i>Grande Champagne</i> — <i>Petite Fine Champagne</i> — <i>Petite Champagne</i> — <i>Fine Champagne</i> — <i>Borderies</i> — <i>Fins Bois</i> — <i>Bons Bois</i>) 	
	<i>Fine Bordeaux</i>	France
	<i>Fine de Bourgogne</i>	France
	<i>Armagnac</i>	France
	(The denomination ‘ <i>Armagnac</i> ’ may be supplemented by the following terms:	
	<ul style="list-style-type: none"> — <i>Bas-Armagnac</i> — <i>Haut-Armagnac</i> — <i>Armagnac-Ténarèze</i> — <i>Blanche Armagnac</i>) 	
	<i>Eau-de-vie de vin de la Marne</i>	France
	<i>Eau-de-vie de vin originaire du Bugey</i>	France
	<i>Eau-de-vie de vin des Côtes-du-Rhône</i>	France
	► M11 <i>Eau-de-vie de Faugères</i> ◀	France
	<i>Eau-de-vie de vin originaire du Languedoc</i>	France
	<i>Aguardente de Vinho Douro</i>	Portugal
	<i>Aguardente de Vinho Ribatejo</i>	Portugal
	<i>Aguardente de Vinho Alentejo</i>	Portugal
	<i>Aguardente de Vinho da Região dos Vinhos Verdes</i>	Portugal
	<i>Aguardente de Vinho Lourinhã</i>	Portugal
	<i>Сунгурларска гроздова ракия/Гроздова ракия от Сунгурларе/Sungurlarska grozdova rakya/Grozdova rakya from Sungurlare</i>	Bulgaria
	<i>Сливенска перла (Сливенска гроздова ракия/Гроздова ракия от Сливен)/Slivenska perla (Slivenska grozdova rakya/Grozdova rakya from Sliven)</i>	Bulgaria

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<i>Стралджанска Мускатова ракия/Мускатова ракия от Стралджа/Straldjanska Muscatova rakya/Muscatova rakya from Straldja</i>	Bulgaria
	<i>Поморийска гроздова ракия/Гроздова ракия от Поморие/Pomoriyska grozdova rakya/Grozdova rakya from Pomorie</i>	Bulgaria
	<i>Бургаска Мускатова ракия/Мускатова ракия от Бургас/Bourgaska Muscatova rakya/Muscatova rakya from Bourgas</i>	Bulgaria
	<i>Сухиндолска гроздова ракия/Гроздова ракия от Сухиндол/Suhindolska grozdova rakya/Grozdova rakya from Suhindol</i>	Bulgaria
	<i>Карловска гроздова ракия/Гроздова Ракия от Карлово/Karlovska grozdova rakya/Grozdova Rakya from Karlovo</i>	Bulgaria
	► M13 <i>Гроздова ракия от Търговище/Grozdova rakya ot Targovishte</i>	Bulgaria ◀
	► M14 <i>'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat'</i>	Bulgaria ◀
	<i>Vinars Târnave</i>	Romania
	<i>Vinars Vaslui</i>	Romania
	<i>Vinars Murfatlar</i>	Romania
	<i>Vinars Vrancea</i>	Romania
	<i>Vinars Segarcea</i>	Romania
5. Brandy/Weinbrand		
	<i>Brandy de Jerez</i>	Spain
	<i>Brandy del Penedés</i>	Spain
	<i>Brandy italiano</i>	Italy
	<i>Deutscher Weinbrand</i>	Germany
	<i>Wachauer Weinbrand</i>	Austria
	<i>Pfälzer Weinbrand</i>	Germany
6. Grape marc spirit		
	<i>Marc de Champagne/Eau-de-vie de marc de Champagne</i>	France
	<i>Marc de Bourgogne/Eau-de-vie de marc de Bourgogne</i>	France
	► M11 <i>Marc du Bugey</i> ◀	France
	► M11 <i>Marc de Savoie</i> ◀	France
	<i>Marc des Côtes-du-Rhône/Eau-de-vie de marc des Côtes du Rhône</i>	France
	► M11 <i>Marc de Provence</i> ◀	France
	► M11 <i>Marc du Languedoc</i> ◀	France

▼ M9

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	► M11 <i>Marc d'Alsace Gewurztraminer</i> ◀	France
	<i>Marc d'Auvergne</i>	France
	<i>Marc du Jura</i>	France
	<i>Aguardente Bagaceira Bairrada</i>	Portugal
	<i>Aguardente Bagaceira Alentejo</i>	Portugal
	<i>Aguardente Bagaceira da Região dos Vinhos Verdes</i>	Portugal
	<i>Orujo de Galicia</i>	Spain
	<i>Grappa</i>	Italy
	<i>Grappa di Barolo</i>	Italy
	<i>Grappa piemontese/Grappa del Piemonte</i>	Italy
	► M11 <i>Grappa lombarda/Grappa della Lombardia</i> ◀	Italy
	<i>Grappa trentina/Grappa del Trentino</i>	Italy
	<i>Grappa friulana/Grappa del Friuli</i>	Italy
	<i>Grappa veneta/Grappa del Veneto</i>	Italy
	<i>Südtiroler Grappa/Grappa dell'Alto Adige</i>	Italy
	<i>Grappa siciliana/Grappa di Sicilia</i>	Italy
	► M16 ————— ◀	► M16 ————— ◀
	► M11 <i>Τσικουδιά/Tsikoudia/Τσίπουρο/Tsipouro</i> ◀	Greece
	<i>Τσικουδιά Κρήτης/Tsikoudia of Crete</i>	Greece
	<i>Τσίπουρο Μακεδονίας/Tsipouro of Macedonia</i>	Greece
	<i>Τσίπουρο Θεσσαλίας/Tsipouro of Thessaly</i>	Greece
	<i>Τσίπουρο Τυρνάβου/Tsipouro of Tyrnavos</i>	Greece
	<i>Ζιβανία/Τζιβανία/Zιβάνα/Zivania</i>	Cyprus
	<i>Törkölypálinka</i>	Hungary
9. Fruit spirit		
	<i>Schwarzwälder Kirschwasser</i>	Germany
	<i>Schwarzwälder Mirabellenwasser</i>	Germany
	<i>Schwarzwälder Williamsbirne</i>	Germany
	<i>Schwarzwälder Zwetschgenwasser</i>	Germany
	<i>Fränkisches Zwetschgenwasser</i>	Germany

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<i>Fränkisches Kirschwasser</i>	Germany
	<i>Fränkischer Obstler</i>	Germany
	<i>Mirabelle de Lorraine</i>	France
	<i>Kirsch d'Alsace</i>	France
	<i>Quetsch d'Alsace</i>	France
	<i>Framboise d'Alsace</i>	France
	<i>Mirabelle d'Alsace</i>	France
	<i>Kirsch de Fougerolles</i>	France
	<i>Südtiroler Williams/Williams dell'Alto Adige</i>	Italy
	<i>Südtiroler Marille/Marille dell'Alto Adige</i>	Italy
	<i>Südtiroler Kirsch/Kirsch dell'Alto Adige</i>	Italy
	<i>Südtiroler Zwetschgeler/Zwetschgeler dell'Alto Adige</i>	Italy
	<i>Südtiroler Obstler/Obstler dell'Alto Adige</i>	Italy
	<i>Südtiroler Gravensteiner/Gravensteiner dell'Alto Adige</i>	Italy
	<i>Südtiroler Golden Delicious/Golden Delicious dell'Alto Adige</i>	Italy
	<i>Williams friulano/Williams del Friuli</i>	Italy
	► M16 ————— ◀	► M16 ————— ◀
	<i>Sliwovitz del Friuli-Venezia Giulia</i>	Italy
	<i>Distillato di mele trentino/Distillato di mele del Trentino</i>	Italy
	<i>Williams trentino/Williams del Trentino</i>	Italy
	<i>Sliwovitz trentino/Sliwovitz del Trentino</i>	Italy
	<i>Aprikot trentino/Aprikot del Trentino</i>	Italy
	<i>Medronho do Algarve</i>	Portugal
	<i>Kirsch Friulano/Kirschwasser Friulano</i>	Italy
	<i>Kirsch Trentino/Kirschwasser Trentino</i>	Italy
	► M16 ————— ◀	► M16 ————— ◀
	<i>Wachauer Marillenbrand</i>	Austria
	<i>Szatmári Szilvapálinka</i>	Hungary
	<i>Kecskeméti Barackpálinka</i>	Hungary
	<i>Békési Szilvapálinka</i>	Hungary

▼ M9

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<i>Szabolcsi Almapálinka</i>	Hungary
	<i>Gönci Barackpálinka</i>	Hungary
	<i>Pálinka</i>	Hungary, Austria (for apricot spirits solely produced in the Länder of: Niederösterreich, Burgenland, Steiermark, Wien)
	<i>Újfehértói meggypálinka</i>	Hungary
	<i>Brinjevec</i>	Slovenia
	<i>Dolenjski sadjevec</i>	Slovenia
	<i>Троянска сливова ракия/Сливова ракия от Троян/Troyanska slivova rakya/Slivova rakya from Troyan</i>	Bulgaria
	<i>Ловешка сливова ракия/Сливова ракия от Ловеч/Loveshka slivova rakya/Slivova rakya from Lovech</i>	Bulgaria
	<i>Pălincă</i>	Romania
	<i>Țuică Zetea de Medieșu Aurit</i>	Romania
	<i>Țuică de Argeș</i>	Romania
	<i>Horincă de Cămărzana</i>	Romania
	<i>Hrvatska loza</i>	Croatia
	<i>Hrvatska stara šljivovica</i>	Croatia
	<i>Slavonska šljivovica</i>	Croatia
	<i>Pisco</i> ⁽²⁾	Peru
10. Cider spirit and perry spirit		
	<i>Calvados</i>	France
	<i>Calvados Pays d'Auge</i>	France
	<i>Calvados Domfrontais</i>	France
	<i>Eau-de-vie de cidre de Bretagne</i>	France
	<i>Eau-de-vie de cidre de Normandie</i>	France
	<i>Eau-de-vie de poiré de Normandie</i>	France
	<i>Eau-de-vie de cidre du Maine</i>	France
	<i>Aguardiente de sidra de Asturias</i>	Spain
	<i>Somerset Cider Brandy</i> ⁽³⁾	United Kingdom
15. Vodka		
	<i>Svensk Vodka/Swedish Vodka</i>	Sweden
	<i>Suomalainen Vodka/Finsk Vodka/Vodka of Finland</i>	Finland
	<i>Polska Wódka/Polish Vodka</i>	Poland

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<i>Originali lietuviška degtinė/Original Lithuanian vodka</i>	Lithuania
	<i>Estonian vodka</i>	Estonia
17. Geist		
	<i>Schwarzwälder Himbeergeist</i>	Germany
18. Gentian		
	<i>Bayerischer Gebirgsenzian</i>	Germany
	<i>Südtiroler Enzian/Genziana dell'Alto Adige</i>	Italy
	<i>Genziana trentina/Genziana del Trentino</i>	Italy
19. Juniper-flavoured drinks		
	<i>Genièvre/Jenever/Genever</i>	Belgium, The Netherlands, France (Départements Nord (59) and Pas-de-Calais (62)), Germany (German Bundesländer Nordrhein-Westfalen and Niedersachsen)
	<i>Genièvre de grains/Graanjenever/Graan-genever</i>	Belgium, The Netherlands, France (Départements Nord (59) and Pas-de-Calais (62))
	<i>Jonge jenever/jonge genever</i>	Belgium, The Netherlands
	<i>Oude jenever/oude genever</i>	Belgium, The Netherlands
	<i>Hasseltse jenever/Hasselt</i>	Belgium (Hasselt, Zonhoven, Diepenbeek)
	<i>Balegemse jenever</i>	Belgium (Balegem)
	<i>O' de Flander-Oost-Vlaamse Graanjenever</i>	Belgium (Oost-Vlaanderen)
	<i>Peket-Pekêt/Pèket-Pèkèt de Wallonie</i>	Belgium (Région wallonne)
	► M11 <i>Genièvre Flandre Artois</i> ◀	France (Départements Nord (59) and Pas-de-Calais (62))
	<i>Ostfriesischer Korngenever</i>	Germany
	<i>Steinhäger</i>	Germany
	<i>Gin de Mahón</i>	Spain
	<i>Vilniaus Džinas/Vilnius Gin</i>	Lithuania
	<i>Spišská borovička</i>	Slovakia
24. Akvavit/aquavit		
	<i>Svensk Aquavit/Svensk Akvavit/Swedish Aquavit</i>	Sweden
25. Aniseed-flavoured drinks		
	<i>Anís Paloma Monforte del Cid</i>	Spain
	<i>Hierbas de Mallorca</i>	Spain

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<i>Hierbas Ibicencas</i>	Spain
	<i>Chinchón</i>	Spain
	► M16 ————— ◀	► M16 ————— ◀
29. Distilled Anis		
	<i>Ouzo/Oύζο</i>	Cyprus, Greece
	<i>Oύζο Μυτιλήνης/Ouzo of Mitilene</i>	Greece
	<i>Oύζο Πλωμαρίου/Ouzo of Plomari</i>	Greece
	<i>Oύζο Καλαμάτας/Ouzo of Kalamata</i>	Greece
	<i>Oύζο Θράκης/Ouzo of Thrace</i>	Greece
	<i>Oύζο Μακεδονίας/Ouzo of Macedonia</i>	Greece
30. Bitter-tasting spirit drinks/ bitter		
	<i>Rheinberger Kräuter</i>	Germany
	<i>Trejos devyneries</i>	Lithuania
	► M16 ————— ◀	► M16 ————— ◀
31. Flavoured vodka		
	Herbal vodka from the North Podlasie Lowland aromatised with an extract of bison grass/ <i>Wódka ziolowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej</i>	Poland
	<i>Polska Wódka/Polish Vodka</i> ⁽⁴⁾	Poland
	<i>Originali lietuviška degtinė/Original Lithuanian vodka</i> ⁽⁴⁾	Lithuania
32. Liqueur		
	<i>Berliner Kümmel</i>	Germany
	<i>Hamburger Kümmel</i>	Germany
	<i>Münchener Kümmel</i>	Germany
	<i>Chiemseer Klosterlikör</i>	Germany
	<i>Bayerischer Kräuterlikör</i>	Germany
	<i>Irish Cream</i> ⁽⁵⁾	Ireland
	<i>Palo de Mallorca</i>	Spain
	<i>Mirto di Sardegna</i>	Italy
	<i>Liquore di limone di Sorrento</i>	Italy
	<i>Liquore di limone della Costa d'Amalfi</i>	Italy
	<i>Genepi del Piemonte</i>	Italy
	<i>Genepi della Valle d'Aosta</i>	Italy
	<i>Benediktbeurer Klosterlikör</i>	Germany

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
	<i>Ettaler Klosterlikör</i>	Germany
	<i>Ratafia de Champagne</i>	France
	<i>Ratafia catalana</i>	Spain
	<i>Suomalainen Hedelmälikööri/Finsk Fruktlikör/Finnish berry fruit liqueur</i> <i>Marjalikööri/Suomalainen Bärlikör/Finsk berry liqueur/Finnish</i>	Finland
	<i>Mariazeller Magenlikör</i>	Austria
	<i>Steinfelder Magenbitter</i>	Austria
	<i>Wachauer Marillenlikör</i>	Austria
	<i>Jägertee/Jagertee/Jagatee</i>	Austria
	<i>Hüttentee</i>	Germany
	► M16 ————— ◀	► M16 ————— ◀
	► M16 ————— ◀	► M16 ————— ◀
	<i>Pelinkovec</i>	Slovenia
	<i>Blutwurz</i>	Germany
	<i>Cantueso Alicantino</i>	Spain
	<i>Licor café de Galicia</i>	Spain
	<i>Licor de hierbas de Galicia</i>	Spain
	► M11 <i>Génépi des Alpes/Genepi delle Alpi</i> ◀	France, Italy
	<i>Μαστίχα Χίου/Masticha of Chios</i>	Greece
	<i>Κίτρο Νάξου/Kitro of Naxos</i>	Greece
	<i>Κουμκουάτ Κέρκυρας/Koum Kouat of Corfu</i>	Greece
	<i>Τεντούρα/Tentoura</i>	Greece
	<i>Poncha da Madeira</i>	Portugal
	<i>Hrvatski pelinkovac</i>	Croatia
34. Crème de cassis		
	<i>Cassis de Bourgogne</i>	France
	<i>Cassis de Dijon</i>	France
	<i>Cassis de Saintonge</i>	France
37a. Sloe-aromatised spirit drink or <i>Pacharán</i>	<i>Pacharán navarro</i>	Espagne
39. Maraschino/Marrasquino/Maraskino	<i>Zadarski maraschino</i>	Croatia

▼ **M9**

Product category	Geographical indication	Country of origin (the precise geographical origin is described in the technical file)
40. Nocino		
	<i>Nocino di Modena</i> ► M16 ————— ◀	Italy ► M16 ————— ◀
Other spirit drinks		
	<i>Pommeau de Bretagne</i>	France
	<i>Pommeau du Maine</i>	France
	<i>Pommeau de Normandie</i>	France
	<i>Svensk Punsch/Swedish Punch</i>	Sweden
	<i>Inländerrum</i>	Austria
	<i>Bärwurz</i>	Germany
	<i>Aguardiente de hierbas de Galicia</i>	Spain
	<i>Aperitivo Café de Alcoy</i>	Spain
	<i>Herbero de la Sierra de Mariola</i> ► M16 ————— ◀	Spain ► M16 ————— ◀
	<i>Ostpreußischer Bärenfang</i>	Germany
	<i>Ronmiel de Canarias</i>	Spain
	<i>Genièvre aux fruits/Vruchtenjenever/Jenever met vruchten/Fruchtgenever</i>	Belgium, The Netherlands, Germany (German Bundesländer Nordrhein-Westfalen and Niedersachsen)
	<i>Domači rum</i>	Slovenia
	<i>Irish Poteen/Irish Poitín</i>	► M11 Ireland ⁽⁶⁾ ◀
	<i>Trauktinė</i>	Lithuania
	<i>Trauktinė Palanga</i>	Lithuania
	<i>Trauktinė Dainava</i>	Lithuania
	<i>Hrvatska travarica</i>	Croatia
	► M15 <i>Tequila</i>	United Mexican States ◀

(1) The geographical indication *Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky* covers *whisky/whiskey* produced in Ireland and Northern Ireland.

(2) The protection of the geographical indication *Pisco* under this Regulation shall be without prejudice to the use of the name *Pisco* for products originating in Chile protected under the Association Agreement between the Union and Chile of 2002.

(3) The geographical indication *Somerset Cider Brandy* must be accompanied by the sales denomination 'cider spirit'.

(4) This product must bear on the label the sales denomination 'flavoured vodka'. The term 'flavoured' may be replaced by the name of the predominant flavour.

(5) The geographical indication *Irish Cream* covers the corresponding liqueur produced in Ireland and Northern Ireland.

► **M11** (6) The geographical indication '*Irish Poteen/Irish Poitín*' covers the corresponding spirit drink produced in Ireland and Northern Ireland. ◀