WIPO | LISBON
The International System of Appellations of Origin

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1234

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Ouzo / Ούζο

Transliteration Ouzo

GOOD(S)

1. Spirit drink

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.

2. Σύνδεσμος Ελλήνων Παραγωγών Αποσταγμάτων & Αλκοολούχων Ποτών (Σ.Ε.Α.Ο.Π.) - Greek Federation of Spirits Producers (S.E.A.O.P).

Transliteration Sindesmos Elinon Paragogon Apostagmaton & Alkoolouhon Poton (S.E.A.O.P.)

Address Chalkokondili 34
Ilioupoli, 16346

Greece

GEOGRAPHICAL AREA

Greece, Cyprus.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE CONTRACTING PARTY OF ORIGIN

1. Authority: European Commission.

Legal instrument: Article 37 of Regulation (EU) No 2019/787.

PGI-CY+GR-01828

February 13, 2008

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Unit F3 – Geographical Indications

Address Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

GI-1234

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Ouzo / Ούζο

Translittération Ouzo

PRODUIT(S)

1. Boisson spiritueuse

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.

2. Σύνδεσμος Ελλήνων Παραγωγών Αποσταγμάτων & Αλκοολούχων Ποτών (Σ.Ε.Α.Ο.Π.) - Fédération grecque des producteurs de boissons spiritueuses (S.E.A.O.P).

Translittération Sindesmos Elinon Paragogon Apostagmaton & Alkoolouhon Poton (S.E.A.O.P.)

Adresse Chalkokondili 34
Ilioupoli, 16346

Grèce

AIRE GÉOGRAPHIQUE

Grèce, Chypre

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Administration: Commission européenne.

Instrument juridique: Article 37 du Règlement (UE) n° 2019/787.

PGI-CY+GR-01828

13.02.2008

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Unité F3 – Indications géographiques

Adresse Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

WIPO | LISBON
The International System of Appellations of Origin

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1234

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Ouzo / Ούζο

Transcripción Ouzo

PRODUCTO(S)

1. Bebida espirituosa

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.

2. Σύνδεσμος Ελλήνων Παραγωγών Αποσταγμάτων & Αλκοολούχων Ποτών (Σ.Ε.Α.Ο.Π.) - Federación Griega de Productores de Bebidas Espirituosas (S.E.A.O.P).

Transcripción Sindesmos Elinon Paragogon Apostagmaton & Alkoolouhon Poton (S.E.A.O.P.)

Dirección Chalkokondili 34
Ilioupoli, 16346

Grecia

ZONA GEOGRÁFICA

Grecia, Chipre.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Autoridad: Comisión Europea.

Instrumento jurídico: Artículo 37 del Reglamento (UE) nº 2019/787.

PGI-CY+GR-01828

13.02.2008

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General Agricultura y Desarrollo Rural, Unidad F3 – Indicaciones Geográficas

Dirección Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels

Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S) (RULE 5(3)) 1

DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES (RÈGLE 5.3))

DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS (REGLA 5.3))

[1] The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics

OYZO/OUZO
EC No: PGI-CY + GR – 01828/ 13/02/2008

PGI (X) PDO ()

1. Name(s)
OYZO/OUZO

2. Member State or Third Country:
Greece, Cyprus

3. Description of the spirit drink
3.1. ***Type of product:***
Distilled anis

3.2. ***Description of the product to which the name in point 1 applies:***
Physical, chemical and/or organoleptic characteristics

Appearance
Ouzo is a colourless and transparent hydroalcoholic fluid. A white emulsion (commonly known as haze) appears when the product is mixed with water or/and ice. Moreover, the product may exhibit the same haze when stored at low temperatures, or/and crystals, when the temperature is below 0^{o} C. This haze is formed due to its aromatic compounds, mainly anethole, whose solubility decreases with the decrease in temperature and the concentration of ethyl alcohol.

Aroma and taste
Ouzo owes its aroma and taste to the flavouring of ethyl alcohol by means of distillation or/and maceration using aniseed and fennel seed, mastic from a lentiscus indigenous to the island of Chios (Pistacia lentiscus Chia or latifolia) and other aromatic seeds, plants and fruits. The product's characteristics depend on the type, quantity and proportion of the raw materials used, as well as on the production procedure, based on the know-how and traditional practices of each distiller.

Special characteristics (compared with alcoholic beverages in the same category)
Ouzo is the main and most representative spirit drink on the category 'distilled anis'. Yet, it has its own specific organoleptic and detailed characteristics, compared to other drinks that can be placed under this category. Other factors distinguishing ouzo from the other spirit drinks included in the same category are the following:
(a) the differences in the production method, as well as in its physical, chemical and organoleptic characteristics. The most important of these differences are recorded in the provisions of the legislation;

(b) the know-how and traditional techniques which are applied by the producers and distillers and are passed on from one generation to the next.
(a) Differences in the production method, as well as in its physical, chemical and organoleptic characteristics. The most important of these differences are recorded in the provisions of the legislation.
1. The aromatic raw materials (seeds, plants, nuts) used for flavouring ouzo include other species, in addition to those generally provided for distilled anis, that is anise (mostly aniseed) and/or star anise and/or fennel. The most important of those species are: Masticha Chiou (the use of which is provided for in the relevant legislation as well), coriander and kakoule or cardamom. Moreover, a wide range of other aromatic raw materials is used, including: nutmeg, angelica root, calamus root, citrus fruit peels, onion, barley, etc.
The various flavourings give ouzo its unique aroma, which differs from one product to another depending on the species and proportion used by each distiller (in combination with the distillation techniques and conditions), but the aniseed taste always remains dominant.
In addition to anethole, which is the dominant aromatic compound in terms of quantity, a large number of other aromatic compounds also occur. According to the literature, there are more than 90 of these compounds, of which the following have been specified in detail: p-anisaldehyde, estragol, eugenole, eucalyptole, a-pinene, carryophylene, camphor, limonene, linalool or coriandrol, nerol and safrole.

2. Flavouring with distillation of ethyl alcohol is performed exclusively in traditional discontinuous copper stills with a capacity of 1 000 litres or less and the distillate obtained has an alcoholic strength of not less than 55% vol and not more than 80% vol.

3. The minimum alcoholic strength of ouzo placed on the market is 37.5% vol.

4. To produce ouzo, it is allowed to add flavourings produced exclusively by extraction and distillation of the aromatic seeds, plants and nuts used to flavour ethyl alcohol by maceration and/or distillation.

5. Sweeteners are added, if needed, in small quantities, so that the ouzo placed on the market may have a dry extract of no more than 50 grams per litre.

(b) Know-how and techniques used by producers-distillers
(see section ‘Link with the geographical area’)

3.3. Geographical area concerned

Ouzo is produced exclusively in Greece and Cyprus. Specific steps in production that must take place in the geographical area concerned include:
- flavouring the ethyl alcohol by maceration and/or distillation, in the presence of the aromatic raw materials (seeds, plants, nuts)
- blending the flavouring alcohols
- adding aromatic constituents and sweeteners
- diluting with water to achieve the final alcoholic strength
- bottling

All the above stages take place exclusively within the geographical territory of Greece and Cyprus.
The foregoing production processes cannot be carried out partially in one of the two countries and partially in the other.

3.4 Method for obtaining ouzo

The basic method for obtaining ouzo is recorded in the national legislation of Greece and in particular in the definition of ouzo included in Part A 'Ouzo' of Article 4 of Decision 30/077/2131/23-8-2011 by the Deputy Minister for Finance (Government Gazette, Series II, No 1946, 31.8.2011).

Regarding Cyprus, the basic method for obtaining ouzo is recorded in the national legislation in particular in the Regulatory Administrative Act 283 of 2001 (RAA 283/2001, Official Government Gazette of the Republic of Cyprus No 3515, 20.7.2001).

Definition of ouzo

Ouzo is the name of the distilled anis produced traditionally by blending alcohols
flavoured by means of distillation or maceration using aniseed and possibly fennel seed,
mastic from a lentiscus indigenous to the island of Chios (Pistacia Lentisus Chia or Latifolia)
and other aromatic seeds, plants and fruits.
The alcohol flavoured by distillation (distilled product) must:
(a) have been produced by distillation in traditional discontinuous copper stills with a capacity of 1 000 litres or less and
(b) be of an alcoholic strength of not less than 55% vol and not more than 80% vol. Only the following may be added to the mixture produced by blending a) flavoured alcohols (extracts) produced exclusively by extraction and distillation of the abovementioned aromatic seeds, plants and nuts.
(b) sweeteners at such quantities that, when placed on the market, the 'ouzo' will have a dry extract of no more than 50 grams per litre;
(c) water until achievement, when placed on the market, of an alcoholic strength of no less than 37.5 % vol.
Ouzo obtained by '100% distillation' is a specific category of ouzo, the alcoholic strength of which is entirely due to the ethyl alcohol flavoured by distillation.

3.5 Raw materials

Flavouring materials (seeds, plants, nuts)

A great variety of aromatic seeds, plants and nuts is used to produce ouzo, the most important of which are presented below (both the plant and the part thereof used in the preparation of the drink are presented):
- Anise, commonly known as aniseed (Pimpinella anisum).
The seeds of the plant are oval, hard, double-grained, with an intense scent and sweet flavour.
- Star anise (Illicum verum).
The scent of the plant's seeds resembles that of liquorice and is more spicy and intense than that of common anise.
- Fennel (Foeniculum vulgare).
The scent and taste of its seeds resemble that of anise.
- Masticha Chiou (Pistacia lentiscus chia).
The resin (Masticha Chiou) obtained from the mastic tree's bark and/or the mastic oil (Mastichelaio Chiou) obtained by distillation of the resin are used.
Both Masticha Chiou and Mastichelaio Chiou have been registered as Protected Designations of Origin (PDO) in sections B and C of Annex to Regulation (EC) No 123/97.

Usually, Masticha Chiou is used in small quantities to give the product the desirable aftertaste, without letting its own taste be independently noticeable. In certain cases, larger quantities are added. As a result, its taste is distinct and the product is characterised as 'mastichato'.
In addition to the main aromatic raw materials mentioned above, these is also a large number of aromatic seeds, plants and nuts, the use of which (to a greater or lesser extent) determines the complexity of each specific product in terms of aroma and taste. The most important of these aromatic materials are mentioned below:
- Dill (Anethum graveolens).
Dill was known in Ancient Greece under the names aneeton or aneeson. Its flowers were used to make perfume, while it was also added to various wines which were called anithites wine. In addition, Ancient Greeks used to place dill branches on the heads of winners, and athletes used to apply the essence from its seeds on their body as it was considered relaxing and revitalising for the muscles.
- Coriander or cilantro (Coriandum sativum).
Its seeds have a warm, spicy scent and their taste resembles a combination of lemon and meadow clary.
- Kakoule or cardamom (Elletaria cardamomum).
Its fruit have a sweet, fruity and pervasive scent. It is lemon-tasting and fruity, with notes resembling eucalyptus and camphor, while its aftertaste is spicy, smoked and slightly bittersweet.
- Citrus fruit peels (orange, bitter orange, tangerine), lemon flowers. They enrich the taste of ouzo with their distinctive exceptional aromas.
- Nutmeg (Myristica fragans) Its seeds have an exotic, warm pleasant and pervasive scent, while its taste is sweet and delicate, with a subtle spicy note.
- Angelica (Angelica archangelica). Angelica root has an intense and lingering scent.
- Aromatic calamus or sweet flag (Acorus calamus). The plant's root is used.

The selection of aromatic raw materials is fundamental to the identity of ouzo, since they are the source of the aromatic compounds that form its aroma and taste.
Each distillery traditionally uses a mixture of aromatic seeds, plants or fruit, the exact quantitative and qualitative composition of which is a unique feature of each specific product. Therefore, particular care is taken to preserve the consistency of the product's organoleptic identity through time.
Moreover, particular attention is paid to the good quality of the seeds, plants, fruit etc., as well as to their preservation during storage. Normally, all protection measures against adverse environmental factors (humidity, temperature etc.) are taken during storage. Prior to their use, the good condition of the aromatic raw materials is thoroughly and regularly checked through laboratory testing.

Ethyl alcohol
The ethyl alcohol used to produce ouzo meets the specifications of point 1 of Annex I to Regulation (EC) No 110/2008. The use of the ethyl alcohol intended for the production of ouzo is subject to strict checks both by the distilleries and the competent services for quality assurance purposes.

Water
The water used complies with point 6 of Annex I to Regulation (EC) No 110/2008. The potable water used is normally subject to demineralisation. During this process, 60-70% of salts are removed and the ideal water hardness for distillation is achieved. The most modern and common demineralisation method is water de-ionisation by ion exchange. Therefore, the water obtained is deionised.

3.6 Flavouring of ethyl alcohol by distillation

Either immediately or after having been steeped for a time period which varies by product - usually for 12 to 24 hours, the mixture of aromatic seeds, plants and fruit is placed in the distillation still, where ethyl alcohol and water are added.

Distillation is slow (it usually lasts 8 to 24 hours) under controlled low heat conditions so that the aromatic components are produced in stages. The obtained distillate is divided into three fractions (head, heart, tail). Approximately the first 15 litres of distillate ('the head') are discarded, and approximately the last 40 litres ('the tail') may either be discarded or be used in the following distillation process.

Only the 'heart' fraction, which has an alcoholic strength of 55% to 80% vol., is used in the production of ouzo.
In many cases, the 'heart' is distilled again (redistillation), with or without the presence of aromatic seeds, plants and fruit.

3.7 Distillation stills

Distillation takes place in traditional discontinuous copper stills with a capacity of up to 1 000 litres. Copper is traditionally the most suitable material for distillation stills, due to its high resistance to boiling, easy processing and very good thermal performance which facilitates uniform heating. It also binds with any (unwanted) substances which would diminish the quality of the distillate obtained.

The still consists of the following parts:
1) the heating vessel (or 'boiler'), where the aromatic materials, the ethyl alcohol and the water are placed;
2) the cap (or 'padding' in Cyprus), which works as an air cooler, where the less volatile components condense and reflow into the distillation mix;
3) the arch, through which the vapours generated from the boiler is transferred to the condenser;
4) the condenser (refrigerator), where the vapours condense through liquefaction and end up at the outlet, where the distillate is received. There are the following types of condensers:
(a) with vertical tubes. Vapours are liquefied in vertical columns, around which the water circulates.
(b) with coil. Vapours are liquefied passing through a serpentine coil surrounded by water.
(c) with plates or trays A row of perforated parallel trays is fixed on a vertical axis. The surfaces of the trays are successively concave or convex. The entire system is surrounded by water.
Steam, oil, natural gas or wood is used to generate the heat.

3.8 Blending

The distillate obtained as described above (commonly known as 'ouzo yeast') forms the basis for the preparation of ouzo. One or more distillates are used in the preparation of the spirit drink 'ouzo'.
If two distillates are used, each has a different composition and they are mixed in a specific proportion to form the final product. Following completion of the distillation, the distillate ('ouzo yeast') is extracted and diluted with water. Subsequently, it is mixed with the ethyl alcohol (flavoured without distillation), possibly with flavouring materials and a sweetening solution, as well as with water, until the final alcoholic strength is achieved. The product is stored in stainless steel tanks, where it remains for a sufficient time (approximately 30 days) for homogenisation, stabilisation and maturing of its

ingredients. Subsequently, it is filtered and transferred into another stainless steel tank.

3.9 Bottling-Labelling-Packaging

The final production stage of ouzo includes bottling, labelling and packaging.

Bottling

[(Given that the EU legislation does not provide a definition of bottling, please find below the definition provided for by the Greek legislation: '*the placement of spirit drinks in bottles, flasks or containers in general with the purpose of producing prepackaged products', where prepackaged spirit drink is defined as 'the selling unit intended to be distributed as is to the final consumers and mass caterers and which consists of the spirit drink and the bottle, flask, or container in general, prior to its commercial distribution, so that the content may not be tampered with unless the bottle, flask or container is opened in a manner leaving behind noticeable traces* (see relevant point (b) and (c) of Article 2 of Decision 30/077/2131/2011 by the Deputy Minister for Finance)].

Being the last stage, bottling of spirit drinks is an essential part of the production process, since the rules ensuring the quantity and the organoleptic and typical characteristics of the product as a geographical indication product must be strictly adhered to.

Given their nature (liquid state, high ethanol concentration, high ethanol volatility, anethole volatility to specific agents, existence of various high volatility flavouring materials), spirit drinks are particularly sensitive to the effect of external factors, such as light, temperature, etc.

In fact, in the case of alcoholic beverages with a geographical indication, specific and thorough knowledge and experience regarding the drink's specific organoleptic and detailed characteristics is required, since the reputation and tradition of each geographical indication depend on these characteristics.

As a global practice, in order to ensure that the quality of spirit drinks is maintained, to avoid spoilage of their organoleptic, detailed and typical characteristics, during wholesale and retail stages, spirit drinks are marketed bottled and labelled and are sold in bulk to consumers only within mass caterer facilities (bars, restaurants, etc.), where it is obvious that the content of the bottle is consumed within a very short period of time.

This practice is adhered to, as a strict rule, for high quality spirit drinks. Spirit drinks with a geographical indication occupy a dominant place among high quality spirit drinks and are
highly respected in the market due to their quality and typical and specific characteristics, the protection of which is strictly associated with their placing on the market in bottles.

However, even their bulk transport for bottling facilities outside the production unit exposes spirit drinks to the effect of unknown variables (temperature changes, humidity, effect of the atmospheric oxygen, etc.), which may alter its organoleptic characteristics to a greater or lesser extent.

What is more, in the case of spirit drinks with a geographical indication, where the climatic conditions of the geographical area concerned have played a timeless role in the formulation of the identity of these drinks, their bulk transport for bottling outside the geographical area concerned, especially in remote areas, where the climatic conditions are dramatically different, may lead to the bottling of a product with significant organoleptic differences from the product as it was produced.

Moreover, bulk transport of spirit drinks with a geographical indication may also lead to adulteration of the product, which, on the one hand, endangers the consumer's health and, on the other hand, compromises the typical, organoleptic and detailed characteristics of the product and, as a result, its quality.

Therefore, bottling of the product at a time and place as close as possible to its preparation is a

prerequisite for protecting the quality of spirit drinks with a geographical indication. This condition particularly applies to ouzo, which owes its quality to its unique aroma, which is formed by the numerous aromatic compounds it contains in the appropriate proportions.
Exposure of ouzo to the effects of light, temperature, exogenous odours and in general to the effect of imponderables may cause severe inconsistency, spoilage of its appearance and aroma, with adverse effects on its macroscopic and, mainly, its organoleptic characteristics and consequently to its nature.
Based on the above, almost all ouzo produced is bottled within the production units where it is prepared and always within the geographical area concerned. Namely, ouzo produced in Greece is bottled only within the same country (by its distillers) and the same applies to ouzo produced in Cyprus.

Labelling
[Labelling, according to point 16 of Annex I to Regulation (EC) No 110/2008, 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.')*.
Immediately after bottling, the labels bearing, on the one hand, all compulsory particulars provided for by the legislation, the most important of which is the geographical indication 'ouzo', which also constitutes its sales denomination, and, on the other hand, other optional particulars, such as the trade name, trademark, illustration, pictures, are placed on the bottles.
In this way, the product is labelled (in accordance with the foregoing definition), which plays a crucial role in product recognition and it is precisely through the labelling process that geographical indication becomes important to the consumer while for the producer it helps the geographical indication become identifiable.

Packaging
[Packaging, according to point 17 of Annex I to Regulation (EC) No 110/2008) 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')].*
The products bottled and labelled as per the above are normally packaged in cases, which are subsequently placed in pallets to be transferred to storage until sale.

3.10 Link with the geographical environment or origin

The geographical area in which ouzo originates is described below, in the section 'Geographical area concerned'. As required by Article 15(1) of Regulation (EC) No 110/2008, the geographical indication 'ouzo' identifies the spirit drink as originating in the territory of a country (in this case, Greece or Cyprus), or a region or locality in that territory, where a given quality, reputation or other characteristic of that spirit drink is essentially attributable to its geographical origin.
Nowadays, it is undeniable that ouzo is a spirit drink produced exclusively in Greece and in Cyprus and nowhere else in the world. It is the spirit drink produced basically by all distillers and holding the greatest share of the total production and marketing of domestic spirit drinks. In the producer countries, ouzo is consumed both by locals, who consider drinking ouzo an integral part of traditional gatherings, and by tourists, who consider ouzo to be a trademark of Greece and Cyprus. However, it is also consumed in other places of the world and it is always understood as a Greek/Cypriot spirit drink.

Quantitative data

The following table shows the marketing data og ouzo produced in Greece and Cypus and the percentage held by ouzo on the total sales of spirits drinks produced in Greece, for the five – year period 2010-2014

	GREECE		CYPRUS
YEAR	OYZO SALES	OYZO SALES %	OYZO SALES
	LITRES OF DEHYDRATED ALCOHOL	AS A PERCENTAGE OF THE TOTAL SALES OF SPIRIT DRINKS PRODUCED IN GREECE	LITRES OF DEHYDRATED ALCOHOL
2010	11197838	64.8	22648
2011	11271453	64.2	23087
2012	10629867	64.0	20604
2013	10922493	65.6	18346
2014	11219189	64.0	19510

Numbers reflect in the most transparent way possible the strong connection of ouzo with the Greek (Cypriot) territory, a connection deeply rooted in the history of the drink and the area. The following factors demonstrate the link between ouzo and the geographical area.

Link of the reputation with the geographical area

Precursor of ouzo

The roots of ouzo in the wider Hellenic territory date back to the 16th century and to spirits related to wine, which were produced by the grape marc produced during vinification. The production of this type of spirit developed particularly at Mount Athos, which, following the Fall of Constantinople in 1453, was the guardian of the knowledge and traditions of the Byzantine Empire. Distillation of grape marc in Mount Athos has been known at least since 1590. Through
time, distillation technology spread from Mount Athos to the greater Hellenic territory and mainly to areas with many vineyards.

Aniseed-flavoured spirits were offered as aperitifs throughout the entire Mediterranean. In the Medieval Castle of Kalamata, the ‘alampikes’ (that is, stills) were used for distilling every day, covering the city with the smell of aniseed, liquorice and rosemary balancing
harmoniously with each other. The raw material of these spirits was the residue obtained from the vinification of grapes, namely the fermented grape marc, (mainly), to which small quantities of wine lees were occasionally added.

In Cyprus, the precursor of ouzo is the traditional ‘zivania’, which is a Cypriot spirit drink with a geographical indication. Traditionally, the various aromatic seeds either co-existed with the grape marc in the distillation still to flavour the zivania, or participated in its redistillation. This traditional flavoured spirit, the roots of which, according to references, date back to the late 19th century, was called ‘Mastichato Brandy’ (Angelidis, 1996; Ohnefalsch-Richter, 1913; Kiriazis, 1931; Rizopoulou - Igoumenidou, 1998; 1999) or simply ‘Zoukki’.

Copper stills

Distillation took place in copper stills, whose significance in the spirit production is obvious. The builders of these stills were called coppersmiths and formed a closed professional association, which

played a key role in the wider dissemination of the art of distillation. During the last years of the Byzantine Empire, the art of distillation also developed on mainland Greece, in particular at Agrafa.
The spread of the production of the spirit relates to the movement of coppersmiths towards wine-growing areas. The residents of Agrafa, along with the Greek Armenians, built intricate stills, thus contributing to the spread of spirit production.
After the Fall of the Byzantine Empire, circumstances became particularly difficult and many coppersmiths originally moved to neighbouring regions (Larisa, Tyrnavos) and later to Danube regions and to Istanbul, Thrace, Minor Asia and Cyprus. Coppersmiths chose urban regions, but also places where wine-growing held a significant part of agricultural production. There, they met with local craftsmen, improved their construction methods and managed to build masterpieces in terms of technical and aesthetic characteristics.
In Cyprus, the first refinery for distillation of 'corrected' alcohol was recorded in the late 19th century (Kiriazis, 1931). It was imported from France and belonged to Chatzipavlou. According to Kombos (2015), Chatzipavlou winery and distillery was founded in 1844 and was the origin of the modern spirit production industry of Cyprus, e.g. zivania or zivana, ouzo or zoukki and Cypriot brandy. Subsequently, Talias and Thoukis distillery, founded in 1929, focused on the production of zivania, ouzo, eau-de-vie and brandy with a traditional copper still and a correction pillar (Kombos, 2015). The spread of the reputation of these spirits urged copper still
manufacturers to gather around the areas of the Medieval Castle of Limassol, close to the
city's commercial port.
Other young winemakers and distillers organised in associations followed their example, such as the Cyprus Wine Company, LOEL, SODAP, as well as hundreds of residents of rural areas with a reputation for traditional distillation in villages for domestic consumption moved to traditional wine-growing areas, such as Pitsilia, Krasochoria of Limassol, the mountain area of Paphos and Marathasa.

The birth of ouzo

In certain cases, the aniseed flavoured grape marc spirit (tsipouro, zivania) was subject to second distillation ('redistillation') in the presence of a small quantity of mastic. After that, the obtained distillate was sweetened by adding a small quantity of (mainly) sugar. This high-quality product ('redistilled raki' or 'redistilled zivania') with its specific aromatic characteristics was renamed as ouzo, originally mainly in the areas of Thessaly (or 'zouki' in Cyprus).
This name started to gradually spread to other areas and ended up becoming a 'national product' of the Hellenic territory. There have been various theories on the origin of the name 'ouzo'. The most prevailing one was expressed by Achilleas Tzartzanos (1873-1946), one of the most distinguished Greek language experts: *'The triggering event for giving the name ouzo to the redistilled raki during the last years of the Turkish occupation in Tyrnavos and Thessaly (1878-1881) was the following. Back then, an Armenian doctor of the Turkish army, named Stavrak-bey, lived in Tyrnavos and was friends with two local lords of Tyrnavos, Antonions Makris, textile merchant, and Dimitrios Doumeniotis, food merchant and distiller.*
Every day, both in the evening and at night, these three friends used to drink their aperitif, the 'redistilled raki', known today as ouzo. Stavrak-bey was particularly fond of that drink and went to the distillery of Dimitrios Doumeniotis and suggested to him, right then and there, that he add some substance, in order to produce higher quality raki. Indeed, when the distillation was performed according to the doctor's advice, the three friends tasted the distillate obtained that day and Antonios Makris, feeling content,

said: 'What is that? That is ***Ouzo Massalias'****. That's how ouzo got its name. But, what did the late Antonios Makris, the godfather of ouzo, mean by saying 'Ouzo Massalias' which resulted in the high-quality redistilled raki being given the name ouzo? In Tyrnavos, silkworm rearing has always been a common practice, producing large quantities of cocoons each year. Back then, the finest of these cocoons were carefully baled and sent to Volos for export to Europe, bearing the label 'USO MASSALIA', that is 'to be used in Massalia'.*
In cocoon trading, this label (uso Massalia) indicated the fine quality of the product, and that's what the late Makris wanted to say, without knowing, of course, that he was becoming the author of a word that characterises a specific spirit production industry and is used today by everyone in every small and large city in Greece.' (Articles and Research, edited by N.A. Tzartzanos, K. Kakoulidi Editions.

The foregoing etymological approach is widely accepted as the most likely origin of the name and is also included in the Great Greek Encyclopedia (Deftera Editions, updated by additions, 1926), under the relevant entry on ouzo, signed by Spiridon Galanos (1896-1960), who became Head of the Department of Food Chemistry of the National and Kapodistrian University of Athens in 1926.
Since then, ouzo has been a part of Greek people's everyday life as their favourite drink and the word 'ouzo' became standardised, replacing all previous names and gaining a prominent position in folk songs.
The following song expresses the glorification of ouzo in the best possible way.
'When you drink ouzo /you immediately become
a king, /a God and ruler of the world.
Drink enough and you will feel the joy
and everything in the world will seem perfect'.
(adapted folk song of 1977, music by Sosos Ioannidis and lyrics by Emilios Savidis).

Formulation of the modern ouzo

The growing demand for the product also required an increase in production. However, the available grape marc quantities, which were used as raw material, could no longer cover the demand.
Therefore, distillers started producing ouzo by using 'pure' ethyl alcohol, namely the manufactured pure alcohol, which was produced in our country and became the main raw material, which ensured, on one hand, unhindered production and, on the other hand,
consistent quality.
The adoption of Law 971 of 1917, which introduced strict rules applicable to spirit drink production, played a key role in distinguishing the two product categories, i.e. ouzo only produced through the use of ethyl alcohol by distillers approved by Law, and tsipouro, produced at home through distillation of fermented grape marc by viticulturists and intended
or domestic use.
Since then, the name 'ouzo' has been exclusively linked to the product produced by using ethyl alcohol flavoured by various flavouring materials, the most dominant being that of aniseed.

Natural factors in the geographical area

1. Water Water in each area has its own specific taste, since there are discrepancies even between water obtained by neighbouring areas. This phenomenon is due to the dissolved salt and gas content, as well

as to its reaction with the various elements during its processing and transport. Many producers argue that the water they use for distillation plays a key role in the formulation of the finished product.
2. Raw materials The resin 'Masticha Chiou', which, in accordance with Regulation (EC) No 123/97, is a protected designation of origin (PDO) is used in the preparation of ouzo.
This resin is obtained from the tree called Pistacia Lentiscus var. Chia, which thrives and is cultivated in the southern part of Chios island.
In addition to Masticha Chiou, a large portion of the other aromatic seeds, among which fennel is dominant, originates from areas of the Greek territory. Fennel ('marathos') is a plant which is indigenous to the Mediterranean region, where it has been known since ancient times. According to sources, ever since the era of Hippocrates, fennel seeds were used as appetisers, diuretics, antipyretics, etc.
Fennel is widely known both in Greece and Cyprus, as proven by the large number of places named after it, such as Marathos, Maratha, Marathopolis, Marathochoria, Marathokampos, Marathasa, etc. According to one version, Marathonas was named after fennel, which grew in abundance in that region during ancient years.
It thrives as a wild plant in almost all regions of both Greece and Cyprus. In Greece, it is cultivated mainly in Macedonia and Evia, while in Cyprus, it is cultivated in the region of Marathasa. The most appropriate regions are those with a moderate, Mediterranean climate and meridian orientation, whereas on the contrary, it does not thrive on mountain regions, or regions with particular cold springs. As for the soil, calcareous, rich, fertile, loamy or sandy clay soils with good drainage are the most appropriate. Acid or very humid soils are not generally recommended, because the plant grows more foliage, instead of fruit. It is usually cultivated in non-irrigated fields, but there are irrigated cultivations as well.

Human factors in the geographical area

Know-how and techniques used by producers-distillers

The production of spirit drinks in Greek territory is a highly traditional sector in all aspects of the production. Most of the distilleries also form part of the tradition, since they are inherited or transferred from one generation to another. These distilleries (today, approximately 250 in Greece and 10 in Cyprus) meet a large part of the capacity, are spread across the entire country and have developed strong bonds with the local communities, where often their family name is identified with the spirit drinks they produce.

Among them, ouzo holds a dominant position in terms of reputation, quality and quantity. Using its long tradition, each distillery has developed a production method with specific characteristics, aiming to produce a product which retains its high quality and provides the consumer with unique aromas and taste.

The selection of the flavouring raw materials In addition to the main aromatic seeds, distilleries use other flavouring materials, which vary in different regions, to achieve the desired organoleptic characteristics. The type, quantity and proportion of the flavouring raw materials are part of each distillery's 'recipe', which is kept as a well-guarded 'secret' and its qualitative composition is disclosed only to the competent authorities for the purpose of checking its compliance with the legislation, regarding the safety of the drink and compliance with specifications.

Distillation of ethyl alcohol in the presence of flavouring raw materials for the preparation of the distillate (commonly known as 'ouzo yeast') is also definitive for the quality of the product. Over time, each distillery has formed its own specific distillation conditions and practices, i.e. the extraction conditions before distillation, the distillation speed, the distillation fractions it will use, possible use of second and third distillation until formulation of the finished distillate to be used in the preparation of ouzo.

Consumption of ouzo

Over time, the conditions under which ouzo is consumed both in Greece and Cyprus have changed, following the evolution of social habits, values and customs. Yet, their main elements remain unchanged, in a way that drinking ouzo ('ouzoposia') is still considered a ritual.

People usually drink ouzo in social gatherings, sitting with friends in specialised bars, called 'mezedopolia' (they used to be called 'ouzeri', a name which disappeared after the 1980s, but is currently making a comeback).

Ouzo is always served with its accompaniments, called 'mezedes', mainly seafood and stir-fried tidbits.

People drink ouzo slowly, in small doses, while chattering. It is rarely drunk straight. In the old times, people used to add water, whereas nowadays adding ice is more common. Water/ice is added on the table by the consumer, depending on their liking, and causes white haze, which is a distinctive characteristic of ouzo, to form.

Drinking and enjoying the taste of ouzo is inseparably linked to the history and memories of both Greek and Cypriots, as well as to the Greek and Cypriot area and climate. The sun and sea are the best possible scenery for drinking ouzo, while it is inconceivable to spend summer in Greece or Cyprus without drinking ouzo.

Even when tourists return home, a single sip of ouzo encompasses the image of a sunny beach, which keeps coming back as a beautiful memory.

4.11 European Union provisions or national/regional provisions

European Union provisions

Background

Upon the adoption of the EU special legislation on spirit drinks [Regulation (EEC) No 1576/89], Ouzo is registered as a denomination, under the category 'aniseed-flavoured spirit drinks', which is produced under specific conditions exclusively in Greece (and in Cyprus following its accession to the EU in 2004), having specific characteristics which are described in detail.

The indication 'ouzo' was initially recognised not as a geographical indication, but as a specific traditional indication (indirectly declarative of the Greek/Cypriot origin of the product), as was the case with the indications 'Grappa' for Italy, 'Korn/Kornbrand' for Germany, 'Pacharan' for Spain and 'Jagertee' for Austria and Germany.

It should be noted that these indications enjoyed the same protection as the geographical indications of Annex II to Regulation (EEC) 1576/1989. As a result of the conclusion of the International TRIPS Agreement, its wider definition (compared to Community law applicable at that time) of geographical indications was also adopted by the relevant provisions (Article 15) of the currently applicable Regulation (EC) No 110/2008, which replaced Regulation (EEC) No 1576/1989.

- The traditional indications in question [under Regulation (EEC) No 1576/1989] were recognised as

(standard) geographical indications and registered, as far back as the start of discussions that led to the adoption of Regulation (EC) No 110/2008, in the relevant Annex III thereto, as 'established geographical indications'.

Applicable EU legislation

Upon the adoption of Regulation (EC) No 110/2008, the name 'distilled anis' constitutes a separate category, the specifications of which are determined in point 29 of Annex II. Ouzo is registered as a geographical indication for Greece and Cyprus under the category 'distilled anis', the specifications of which are determined in point 29 of Annex II to Regulation (EC) No 110/2008.
Its production and presentation is governed by the EU legislation specific to spirit drinks, namely Regulation (EC) No 110/2008, its Implementing Regulation (EU) 716/2013, as well as by Regulation (EU) No 1169/2001 'on the provision of food information to consumers...', without prejudice to the specific provisions and exemptions on spirit drinks provided for in this Regulation.

National provisions

In addition to the foregoing EU provisions, the national legislation of both Greece and Cyprus provides, regarding ouzo, specific production terms, specifications and labelling rules, which reflect the specific characteristic of ouzo, compared to other drinks in the same category, and ensure the protection of the geographical indication.
These rules are more strict that those provided for in Annex II regarding the category 'distilled anis', but are consistent with Article 6(1) of Regulation (EC) No 110/2008, which stipulates that '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'.

The relevant provisions per country - Greece and Cyprus - are presented below:

Provisions of Greek Legislation

Background
Ever since 1976, ouzo has been recorded in Greek legislation as a drink exclusively produced in Greece and its specifications are determined, in accordance with Article 5 of Decision No 14500/2856 of 17 July 1976 of the Minister for Finance 'On the conditions of preparation and marketing of alcoholic beverages in Greece and the import and marketing of foreign alcoholic beverages' (Government Gazette, Series II, No 981, 29.7.1976). Article 5 of Decision No 22801/4512 of 6 November 1986 of the Minister for Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 838, 4.12.1986), which replaced the foregoing Decision, finalised the definition of ouzo, which is essentially retained in the subsequent legislative provisions, initially in Part A 'Ouzo' of Article 6 of Decision No 3010878/1396/0029 of 11 June 2003 of the Minister for Economy and Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 832, 25.6.2003) and subsequently in Part A 'Ouzo' of Article 4 of Decision No 30/077/2131 of 23 August 2011 of the Deputy Minister

for Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 1946, 31.8.2011) applicable today.

Applicable national legislation

The specific legislation of Greece on alcoholic beverages in general, which contains provisions regarding ouzo, includes the following legislative regulations.
1) Law 2969/2001 'Ethyl alcohol and alcoholic products' (Government Gazette, Series I, No 281, 18.12.2001), as amended and in force, the scope of which is, in accordance with
Article 1 thereof:
(a) the production, processing, storage and movement of ethyl alcohol, distillates and distillation products, spirit drinks and spirit drinks of all kind;
(b) the type of machinery used for producing ethyl alcohol and spirit drinks, its terms and mode of operation, as well as the control and supervision procedures;
(c) the distinction of traders, their rights and obligations, the procedure and conditions for issuing a licence to practise the profession;
(d) *the infringements and the procedure for attesting them, as well as the administrative and penal sanctions against the offenders.*
The provisions of paragraph 1 of Part D 'Distillers' of Article 7 of the above Law particularly applies to the control of the production of ouzo and stipulates the following:
'*Distillers may install in their distillery a simple copper distillation still, with a capacity of at least 150 litres, which they shall exclusively use to prepare spirit drinks, as well as spirits originating from alcoholic fermentation of sugar or starch raw materials. Distillation of wines and by-products of wine-making shall be prohibited. In particular, copper distillation stills for production of ethyl alcohol flavoured with aniseed or other plants, as provided for in the relevant provisions on ouzo, must be of a capacity of 150 to 1 000 litres. The distillation still shall always remain sealed by the competent Chemical Service of the General Chemical State Laboratory. In the event that the Chemical Service cannot seal the still, the competent customs office shall do so. The still shall be unsealed following application of the distiller, each time it is to be cleaned of the distillation residue or be filled with raw materials for the spirit production and it shall, subsequently, be resealed.'*

2) Decision No 30/077/2131/2011 of the Deputy Minister for Finance 'Production and marketing of alcoholic beverages' (Government Gazette, Series II, No 1946, 31.8.2011), as amended and in force. Article 1 thereof stipulates the following:
- all measures necessary shall be taken to ensure that the provisions of Regulation (EC) No *110/2008 on the definition, description, presentation, labelling and the protection of geographical indications of alcoholic beverages and repealing Council Regulation (EEC) 1576/89'.*
- the terms of production and marketing of spirit drinks established in accordance with the provisions of the above regulation are specified;
- provisions for the implementation of the specific legislation in the sector of spirit drinks is established;
- the terms that must be met by distilleries are determined.

Regarding spirit drinks with a geographical indication in general, specific provisions are included in the foregoing decision on the terms of their production. In particular,
- *The use of the geographical indications of the previous paragraphs regarding Greece, either in whole*

or by territory, is exclusively reserved for spirit drinks:
(a) prepared in the specific region suggested by the geographical indication used, and
(b) bottled in the region in question (Article 5(2) of the above Ministerial Decision).
The specific provisions on ouzo are provided for in Part A of Article 3 of the above Ministerial Decision. (These provisions, regarding the production terms and specifications recorded in the Section 'Definition of Ouzo' under 'Method for obtaining ouzo' of this technical file).

4.12 Compound geographical indications

The geographical indication 'ouzo' may be supplemented by names of geographical regions of Greece, in accordance with the terms provided for in the corresponding ministerial decisions. The compound geographical indications which contain the geographical indication 'Ouzo' and have been recognised to date are the following:
- Ouzo of Mitilene, Ouzo of Plomari, Ouzo of Kalamata, Ouzo of Thrace, Ouzo of Macedonia [which are registered in Annex III to Regulation (EC) No 110/2008]
- Ouzo of Kavala, Ouzo of Volos, Ouzo of Naousa, Ouzo of Tyrnavos, Ouzo of Lemnos, Ouzo of Samos, Ouzo of Chios (which are protected at a national level).

Provisions of Cypriot Legislation

Ouzo-related provisions are included in Regulatory Administrative Act 283 (RAA 283/2001, Official Government Gazette of the Republic of Cyprus No 3515, 20.7.2001).

As regards the means used for the pre-packaging and packaging of the spirit drink 'ouzo', in addition to the provisions referred to above, which are set forth in the law of Greece, the following mandatory provisions also apply:
1. The spirit drink name shall be printed using fonts of a height of at least seven millimetres (7mm).
2. The producer and bottler's details, including the name, registered address and other information necessary for identification thereof, shall be printed using uppercase fonts of a height not exceeding the fonts used for the drink name, with a minimum height of 3 millimetres (3mm).
3. If the bottler is not the same person as the producer, only the bottler's details shall be printed.
4. The alcoholic strength by volume, which shall be given by one unit or half a unit, and shall not derogate from the actual strength identified in the analysis by more than 0.2% vol.
5. The number that represents the alcoholic strength by volume shall be followed by the symbol '% vol' and shall be printed using fonts of a minimum height of five millimetres (5mm) if the nominal volume is more than 100 cl, three millimetres (3mm) if the nominal volume is equal to or less than 100 cl and more than 20 cl, and two millimetres (2mm) if the nominal volume is equal to or less than 20 cl.
6. The nominal volume, which shall be given in litres, centilitres or millilitres, shall be expressed in numbers followed by the unit of measurement used or the symbol of that unit, using fonts of a minimum height of five millimeters (5mm) if the nominal volume is more than 100 cl, three millimeters (3mm) if the nominal volume is equal to or less than 100 cl and more than 20 cl, and two millimeters (2mm) if the nominal volume is equal to or less than 20 cl.
7. The indication 'Produced in Cyprus' shall be printed if the ouzo is produced in Cyprus.

4.12 Supplement to the geographical indication

Agreed terms between the two countries

According to the provisions set forth in the law of Greece, the preparation and bottling of drinks with a geographical indication takes place at the location indicated by the geographical indication.
Regulation (EEC) 1576/89, as amended by the act concerning accession of the Republic of Cyprus, stipulates that ouzo is produced either exclusively in Cyprus or exclusively in Greece.
Ouzo produced in Greece shall be bottled in Greece and, similarly, ouzo produced in Cyprus shall be bottled in Cyprus.
Thus, shipment of an ethyl-alcohol-flavored product intended for the preparation of ouzo or of unbottled ouzo intended for bottling from one country to another is not permitted.
The addition of geographical indications of 'Greece' or 'Cyprus' to the name 'ouzo', i.e. 'Greek ouzo' or 'Cyprian Ouzo', is not permitted.

4.13 Competent national authorities

Regarding spirit drinks with a geographical indication, the competent national authorities are the following:

(a) For Greece:
The General Chemical State Laboratory, as specified in Article 14 of Decision No 30/077/2131/2011 by the Deputy Minister for Finance, where, inter alia, it is provided that:
'1a. The General Chemical State Laboratory is hereby appointed as the competent authority for the implementation of Regulation (EC) No 110/2008 and takes the measures necessary to ensure compliance with the Regulation.
(b) The General Chemical State Laboratory is hereby appointed as the competent authority for performing checks in accordance with Regulation (EC) 882/2004, regarding the obligations established by Regulation (EC) No 110/2008.
' 3. The local competent Chemical Services shall exercise ongoing and systematic control on distilleries, under which they shall carry out regular inspections at least once a year, as well as irregular checks and inspections at their own discretion or on specific grounds.
Moreover, they shall perform sampling checks on undertakings receiving or importing from other Member States prepackaged spirit drinks intended for immediate human consumption.
In the framework of these checks, they shall carry out inspections at their own discretion or on specific grounds.
' 4(b) The Directorate of Alcohol, Alcoholic Beverages, Wine, Beer of the General Chemical State Laboratory on behalf of the Patras Distillers Association (now Directorate for Alcohol and Foodstuffs) shall guide and coordinate the activities of the Chemical Services. Moreover, it shall correspond with the competent department of the European Commission to ensure mutual communication of all information necessary for the implementation of the Union legislation on alcoholic beverages, as well as with the competent controlling authorities of other member states cooperating with them in order to ensure mutual information on issues relating to the sector in question.'
Moreover, the General Chemical State Laboratory is also designated as the competent authority, in particular, for the recognition of geographical indications in accordance with the provisions of paragraph 3(c) and 4(f) of Article 5 of Law 2969/2001, which provides that 'the conditions and process of

recognition of traditional names and geographical designations for extracts and alcoholic beverages are laid down through a decision made by the Minister of Finance following proposal by the competent Directorate (currently the Directorate of Alcohol, Alcoholic Beverages, Wine, Beer) of the General Chemical State Laboratory.'

(b) For Cyprus

In accordance with Law 25(I)/2014 on transfer of competencies and functions of the Wine Products Council to the Department of Agriculture, and in particular with Article 3 thereof, the competencies and functions exercised by the Wine Products Council pursuant to Law 61(I)/2004 on the Wine Products Council are hereby transferred to the Department of Agriculture.

The Department of Agriculture as specifically defined:

I. In paragraph 12(l) of the Law on the Wine Products Council of 2004 to 2014 (Law 61(I)/2004):
'12(l) The Department Of Agriculture shall have the following responsibilities and duties: to control the implementation of the European Community Regulations relating to the designation, labelling, description, presentation, packaging, advertising, preparation and origin of wine products, alcoholic beverages, wine-based flavored drinks and flavoured wine product cocktails, as well as the implementation of measures necessary for the protection of the legal interests of consumers and producers for the smooth operation of the market'; and
II. in paragraph 31(1) of Regulatory Administrative Act RAA 282/2001 (Alcoholic beverages) issued by the Council of Ministers of the Republic of Cyprus which assigns enforcement of the said Regulations (RAA 283/2001) to the Department of Agriculture.
The Department of Agriculture, in accordance with the powers delegated thereto by the aforementioned laws:
I. Performs ordinary audits on alcohol production plants, distilleries, importers and retailers of alcoholic beverages. Such audits include taking samples of products for chemical analysis,
as well as labelling checks.
II. Audits the books of professionals active in the sector.
III. Maintains a register of the professionals active in the sector.
IV. Ensures the control and protection of alcoholic beverages during distribution thereof, using official commercial papers.
V. Corresponds with the competent department of the Commission of the European Union to ensure mutual communication of all information necessary for the implementation of the community laws on alcoholic beverages, as well as with the competent controlling authorities of other member states cooperating with them in order to ensure mutual information on issues relating to the sector in question.

4.14 Specific labelling rules

The national legislation of Greece provides for specific rules regarding alcoholic beverages with a geographical indication and, in particular, regarding ouzo. Specifically, in accordance with paragraphs 5 to 7 of Part A of Article 4 of the same Ministerial Decision mentioned above:
5. The geographical indication 'ouzo' is a sales denomination, which is traditionally used and shall replace the denomination 'distilled anis'.

By way of exception, the complementary use of the sales denomination 'distilled anis' shall be allowed in foreign languages, for products to be sent in other EU Member States or to be exported to third countries, where this indication helps inform the consumer of the nature of the product.
6. The denomination 'ouzo' may be complemented by one geographical indication in accordance with Article 5 hereof.
7. The following indications shall not be allowed: 'by distillation', 'double distillation', 'distilled', 'redistillation' and others of a similar nature.
These provisions exclude the case where the alcoholic strength of ouzo is entirely due to the distillate laid down in paragraph 2 hereof, in which case the indication 'by 100% distillation' shall be permitted, so that it is distinguished from the sales denomination 'ouzo', using letters of a smaller size.
Moreover, when ouzo is produced on behalf of an undertaking having its registered office outside Greece, Article 5(5) of the above Ministerial Decision shall apply, in accordance with which:
5. (a) Spirit drinks bearing a geographical indication regarding Greece, as a whole or individuals regions of Greece, are allowed to be produced on behalf of a third party, provided that the provisions of this Article are complied with.
(b) The label of the spirit drinks of the foregoing paragraph may indicate the information of the distiller producing and bottling these drinks, by using the specific code provided for in Article 10 hereof. When the drinks are produced on behalf of a third party, having its registered office outside Greece, the use of the code mentioned above shall be allowed provided that the phrase 'produced and bottled in Greece' is written in all languages used on the labelling of the drink.

4.15 Inspection structure:

Name: INDEPENDENT AUTHORITY FOR PUBLIC REVENUE
DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY
Address: A. Tsocha 16 GR-115 21 Athens, GREECE, +302106479221, dat.gcsl@aade.gr