

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

GI-1243

CONTRACTING PARTY OF ORIGIN

European Union

GEOGRAPHICAL INDICATION

Pálinka

GOOD(S)

- 1. Fruit Spirit**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

- 1. Any producer who respects the product specification**

GEOGRAPHICAL AREA

Hungary. Burgenland, Wien, Niederösterreich, Steiermark provinces in Austria in case of barackpálinka (apricot pálinka).

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

- 1. European Commission.**

Regulation (EU) 2019/787 Article 37.

Pálinka PGI-HU+AT-02048 registered 13/02/2008.



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The International System
of Appellations of Origin

GEOGRAPHICAL INDICATION GI-1243

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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-1243

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

INDICATION GÉOGRAPHIQUE

Pálinka

PRODUIT(S)

- 1. Eau-de-vie de fruit**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

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

AIRE GÉOGRAPHIQUE

Hongrie. Provinces de Burgenland, Wien, Niederösterreich, Steiermark en Autriche s'agissant de barackpálinka (abricot pálinka).

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

- 1. Commission européenne.**

Article 37 du règlement (UE) 2019/787.

Pálinka IGP-HU+AT-02048 enregistrée le 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

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

GI-1243

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

INDICACIÓN GEOGRÁFICA

Pálinka

PRODUCTO(S)

- 1. Bebida espirituosa de frutas**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

- 1. Cualquier productor que respete las especificaciones del producto**

ZONA GEOGRÁFICA

Hungría. Burgenland, Viena, Baja Austria, provincias austriacas de Estiria en el caso de la barackpálinka (palinka de albaricoque).

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

- 1. Comisión Europea.**

Artículo 37 del Reglamento (UE) 2019/787.

Pálinka PGI-HU+AT-02048 registrado el 13 de febrero de 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.

Pálinka

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

1. Description of the spirit drink

1.1 Physical, chemical and/or organoleptic characteristics

1.1.1 The chemical and physical characteristics of ‘Pálinka’ meet the specifications set out for fruit spirits. No flavouring or colouring shall be added to ‘Pálinka’ produced in Hungary.

1.1.2 Apricot ‘Pálinka’ produced in Austria has the following specific characteristics:

Minimum alcoholic strength of 38 % vol and maximum total dry extract content of 5 g/l, of which maximum 4 g/l of sugar (calculated as invert sugar) in the finished product

Ethyl carbamate: maximum 1 mg/l in the finished product;

Volatile matter content: minimum 400 g/hl of pure alcohol

Ethylacetate: maximum 350 g/hl of pure alcohol

Total isobuthanol and isoamyl alcohol: minimum 100 g/hl of pure alcohol

Total 1-propanol, isobuthanol and isoamyl alcohol: minimum 150 g/hl of pure alcohol, maximum 1 000 g/hl of pure alcohol

1.2 Organoleptic characteristics:

1.2.1 ‘Pálinka’ produced in Hungary

(a) Clear, colourless, or occasionally pale yellow, retaining the characteristic taste and aroma of the fruit used to produce it.

Distinctive taste and aroma of the various types of fruit:

Distinctive properties of ‘Pálinka’ produced from pome fruits (e.g. apple, pear or quince): in apple ‘Pálinka’, a slight tartness, alongside fresh citrus notes and spicy waxiness. In pear ‘Pálinka’, the taste depends largely on the pear variety used (e.g. Williams pears have a more intense, buttery, creamy texture), usually full-flavoured, with a piquant, deep-citrusy taste. Also in quince ‘Pálinka’, the taste depends on the particular characteristics of the variety (quince

pear or quince apple), and the ‘Pálinka’ is usually characterised by an intense, rich, full flavour and a somewhat robust yet creamy texture.

Distinctive properties of ‘Pálinka’ produced from stone fruits (e.g. sweet cherry, sour cherry, apricot or plum): these ‘Pálinkas’ are often characterised by a pleasant fruit-stone flavour. It is not unusual for them to have a floral, perfumed, spicy, jam-like character. They have pronounced aromas and tastes. The pleasant fruit-stone flavour forms part of the traditional taste of stone fruits.

Distinctive properties of ‘Pálinka’ produced from grapes (e.g. fragrant white grapes, red grapes): as in winemaking, the final product depends largely on the grape variety. ‘Pálinka’ produced from fragrant grape varieties (e.g. Irsai Olivér) may vary according to the grape’s muscatel, fragrant, elderflower, orangey, delicate seed-oil character, complemented by a delicate spiciness. ‘Pálinka’ made from red grapes, on the other hand (e.g. Cabernet franc), is more full-bodied, with a richer spiciness. It may have an oily texture and pronounced black and red berry aromas.

Distinctive properties of ‘Pálinka’ produced from wild berries: wild fruits are generally more rustic, with strong, pronounced aromas and tastes. Their fruity character can fade into the background, giving way to other complex aromas. The berry fruits (e.g. strawberry or raspberry) have a very intense, elegant, silky character, and their extraordinary expressiveness dominates in the glass. Depending on the fruit, they may also have herbal, lavender, menthol or medicinal herb aromas.

(b) In the case of matured and old ‘Pálinka’, a yellowish, amber colour, retaining the fruit’s essential bouquet and aroma, in addition to its mature character.

(c) In the case of ‘Pálinka’ matured on a bed of fruit, the bouquet is refined thanks to the maturing on the bed of fruit, and the colour matches that of the fruit.

1.2.2 Apricot ‘Pálinka’ produced in Austria is a clear, colourless apricot spirit, with the distinctive floral aroma of ripe apricot and the taste of the whole fruit, with a discreet fruit-stone flavour that never dominates.

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

1.3 Specific characteristics (compared to spirit drinks of the same category)

1.3.1 ‘Pálinka’ may be produced only from fruit (including the pulp) grown in Hungary.

Products made from fruit concentrate or dried or desiccated fruit cannot be called ‘Pálinka’.

Hungarian ‘Pálinka’ is a fruit spirit produced and bottled in Hungary.

No sweetener shall be added to ‘Pálinka’ produced in Hungary, not even to round off the final taste of the product.

1.3.2 In Austria, ‘Pálinka’ can be made only from apricots (*Prunus Armeniaca* L.) originating from the provinces along Austria’s eastern border and from Hungary.

The total alcoholic strength of Austrian apricot ‘Pálinka’ is greater than that of other apricot spirits.

2. Description of the defined geographical area

‘Pálinka’ may be produced anywhere in Hungary and in the Austrian provinces of Lower Austria, Burgenland, Styria and Vienna.

3. Method for obtaining the spirit drink

‘Pálinka’ is produced in the following five, distinct stages:

- careful selection of the fruit;
- mashing;
- distilling and refining of the mash;
- resting, maturation;
- production, treatment and bottling of the ‘Pálinka’.

Other specific procedures may be used for ‘Pálinka’ produced in Hungary.

3.1 Selection of fruit

The basic ingredient of ‘Pálinka’ must be ripe, good-quality fruit.

3.2 Mashing

The fruit must be prepared for fermentation in such a way as to ensure the optimum process. The fruit is left uncovered so that the fermentation process can be completed properly. The temperature for fermentation must be selected in such a way that the primary flavour elements are not adversely affected and the secondary flavour elements are formed to the proper quality standard.

In Austria, apricots should be stoned before mashing, to ensure the fruit-stone flavour is discreet. The fermented mash made from the stoned apricots may be stored only for a short while, up to the distillation stage, and the stones which are stored cannot be added to the distillation device.

In addition to water, the following ancillary materials may be used during mashing:

- pressed or dried yeast;
- acids for adjusting the pH;
- nutritive salt for the yeast;
- enzymes for releasing the aroma materials and sugars and for breaking down the pectin;
- anti-foaming agent.

3.3 Distillation

3.3.1 In Hungary, ‘Pálinka’ may be produced using distillation equipment suitable for double fractional distillation, based on the method with a boiler (distilling, refining), or using distillation equipment based on another technical solution which guarantees the appropriate organoleptic quality. It is vitally important to carefully separate the ‘head’ and ‘tail’ fractions, which exert an unpleasant influence on the flavour and aroma. During distillation, part of the original stone content of the stoned fruit may be added to the mash in order to achieve the characteristic taste. The use of anti-foaming agents is permitted during the distillation process.

3.3.2 In Austria, apricot ‘Pálinka’ may be distilled only in simple or reinforced distillation devices. Continuous distillation is incompatible with traditional production and cannot be used.

In line with Austrian ‘Pálinka’ traditions, Austrian ‘Pálinka’ can be produced only in distilleries based in the provinces of Lower Austria, Burgenland, Styria or Vienna.

3.4 Resting, maturation

Resting

The ‘Pálinka’ must be rested until it becomes well balanced. The vessel used for resting must be made of a material that does not negatively alter or damage the flavour or taste constituents of the ‘Pálinka’.

Maturation

Maturation must be carried out in a wooden cask to ensure that ‘Pálinka’ acquires new flavour elements, partly through oxidation and partly through dissolution. The minimum maturation period is three months.

3.5 Production, treatment and bottling of ‘Pálinka’

In Hungary, treated or untreated water of drinking quality may be added to rested and/or matured ‘Pálinka’ to adjust the final alcoholic strength, and it may also be cooled and filtered.

In Austria, the water used to adjust the consumption strength usually comes from the east of the country, provided it does not exceed a degree of hardness of 8.4°dH. If no water of that quality is available locally, then permuted or other softened water may be used, even if it is from outside Austria’s eastern provinces. Where water with a low mineral content, e.g. softened water, is used, if the final product is opalescent, it should undergo a final filtering.

Bottling

‘Pálinka’ produced in Hungary can be bottled only in Hungary, so as to ensure the protected product is fully traceable and to protect the geographical indication. The inspection and supervisory powers of the excise and food chain safety authorities are organised on a regional basis, so it is essential that production, treatment and bottling take place in Hungary.

This rule on bottling does not apply to Austrian ‘Pálinka’.

3.6 ‘Pálinka’ made using special procedures

3.6.1 ‘Pálinka’ made using pot stills: ‘Pálinka’ produced using distilling equipment with a maximum volume of 1 000 litres and a copper surface, by means of at least double fractional distillation.

3.6.2 Matured ‘Pálinka’: ‘Pálinka’ matured for at least three months in a wooden cask with a volume of less than 1 000 litres, or for at least six months in a wooden cask with a volume of 1 000 litres or more. The maximum dry matter content of ‘Pálinka’ matured in a wooden cask is 4 g/l. For matured ‘Pálinka’, only matured ‘Pálinka’ bearing the same name may be blended, and only the maturation period/age of the youngest matured ‘Pálinka’ may be shown on the label. The maturation period and the product’s age may be displayed on the label, along with a reference to the material of the wooden cask. The maturation period must be documented in a verifiable manner at the place of maturation.

3.6.3 Old ‘Pálinka’: ‘Pálinka’ matured for at least one year in a wooden cask with a volume of less than 1 000 litres, or for at least two years in a wooden cask with a volume of 1 000 litres or more. The maturation period must be documented in a verifiable manner at the place of maturation.

3.6.4 ‘Pálinka’ matured on a bed of fruit: ‘Pálinka’ matured for at least three months with fruit grown in Hungary. The bed of fruit must be identical to the variety of the ‘Pálinka’ if it is designated with the name of a single fruit. It may also contain several varieties of fruit, but in that case it must be designated as ‘Pálinka’ matured on a bed of mixed fruit (vegyes gyümölcs ágyaspálinka). At least 10 kg of ripe, or at least 5 kg of dried, fruit must be used for every 100 litres of ‘Pálinka’ matured on a bed of fruit. The net quantity of ‘Pálinka’ must be displayed on the bottle’s label. The maturation period must be documented in a verifiable manner at the place of maturation.

4. Link with the geographical environment of origin

4.1 Details of the geographical area or origin relevant to the link

The basis for good ‘Pálinka’ is high-quality fruit with outstanding qualities. This can only be achieved by selecting the most suitable production sites for fruit.

This opportunity has long been exploited in Hungary. Once the distillation process had also become well-known in Europe in the 11th century, distillation was for a long time synonymous in Hungary with wine distillation and grain spirit production. The story about ‘aqua vitae’ and Queen Elizabeth of Hungary (the wife of Charles I) originates from the 14th century, while ‘spirit’ was regarded as a medicinal product up until the 16th century. By the mid-18th century, ‘Pálinka’ was already being distilled in Hungary in its current form, and from an increasing variety of fruit.

Also in the mid-18th century, a severe shortage of grain led Maria Theresa to decree a ban on the production of grain spirits. A similar ban was imposed by a governor-general council decree of 1789, though it did allow ‘Pálinka’ to be made from fruit. The ban on production was extended to the production of ‘Pálinka’ from potatoes in the Zemplén and Sopron areas in 1816. (Balázs, Géza: A magyar pálinka, Aula Kiadó, 1998, p. 29)

A ‘Pálinka’ tax was introduced in Hungary on 29 September 1850. The records and the data they contain on ‘Pálinka’ distillation can be said to be reliable from that year on. By 1936, apricot ‘Pálinka’ had become known as the ‘world-famous Hungarian’ drink.

In artisan distilleries, pot-still distillation was being perfected and handed down through the generations. To this day, it is essentially produced the same way, yielding a spirit originating only from high-quality fruit in what is a particularly refined distillation process.

Austria was politically linked to Hungary for centuries through the monarchy, leading to joint

developments in the social and economic sphere. The countries were separated after World War I but would continue to share cultural and gastronomic traditions.

An outstanding horticultural tradition, soil conditions and the climate of Pannonia and the Great Plain allow fruit of the highest quality to be grown in Hungary and Austria alike, which in turn produces fruit spirit of the highest quality. The possibilities afforded by these types of fruit to produce spirit drinks have long been recognised and exploited in both countries. Apricot growing in particular has a tradition dating back centuries in Austria's eastern provinces and in Hungary and forms the cornerstone of the exceptionally high-quality raw material.

It is no wonder, then, that apricot spirit is so significant to the regions where apricots are traditionally grown and is immensely popular to this day.

4.2 Specific characteristics of the spirit drink attributable to the geographical area

In recognition of the high quality of 'Pálinka' attributable to the geographical area and above all the reputation it has enjoyed for so long, the Agreement on Hungary's accession to the European Union (Official Journal of the European Union L 236 of 23 September 2003, p. 33) allowed the designation 'Pálinka' to be used in Hungary and, under Article 1(4)(i)(4) of Regulation (EEC) No 1576/89, in Austria.

The name 'fruit spirit' may be replaced by the designation 'Pálinka' only for spirit drinks produced in Hungary and for apricot distillates produced in the Austrian provinces of Lower Austria, Burgenland, Styria and Vienna (Article 1(4)(i)(4) of Regulation (EEC) No 1576/89).

'Pálinka' enjoys a long-standing tradition in Hungary.

'The word "Pálinka" first appeared in etymological dictionaries in 1630.' [...] '... [i]t would be a while before fruit "Pálinka" would gain ground in Hungary, around the same time as grain "Pálinka". According to László Zolnay, there were attempts to prepare fruit "Pálinka" in Buda as early as the late 15th century. [...] The first known, definite reference to fruit "Pálinka" dates from 1658.' 'According to Sándor Takáts, "Pálinka" distillation was first pursued in breweries in the 17th century [...].' 'The first independent "Pálinka" distillers' guild was founded in Pest in 1836.' 'A governor-general council decree was issued on 9 August 1851 laying down the procedure for granting master status to distillers. Distillers would deposit their masterwork with the town's chief medical officer.' 'The demise of guilds in the 19th century coincided with the release of a series of textbooks and useful publications on "Pálinka" distillation. One of the most eminent authors was Lajos Mitterpacher, who wrote several textbooks on vine-dressing and "Pálinka" and vinegar distillation along the Western model (e.g. Mitterpacher (1817)).' (Dr Balázs, Géza: A magyar pálinka, Aula Kiadó, Budapest, p. 23-41)

According to the by-laws of a manorial estate from 1729 (Dombóvár, 25 May 1729) “Pálinka” distillation was the privilege of the landowner; serfs and all others were forbidden to distil it. Anyone caught breaking the rule could have their cauldron, i.e. pot-still, seized by the bailiff on behalf of the landowner.’ (Dr Merényi, Lajos. Magyar Gazdaságtörténelmi Szemle, 9th edition, 1902, p. 125-127)

‘Pálinka’ is the only spirit drink that forms part of meals every day, from birth to death, from sowing to harvest. That is why it is considered Hungary’s national drink.

‘Hungarians even include “Pálinka” in a greeting: Pálinkás jó reggelt! (‘Good morning everyone!’), literally ‘Good morning on a “Pálinka”!’) [...] Hungarians clearly acknowledge the fortifying powers of “Pálinka”. But they also say “a litre is no more use than a glass”. In other words: in moderation.’ (Balázs, Géza: A magyar pálinka folklórja és névkincse http://www.nyf.hu/vpkocsi/letoltheto_dokumentumok/2008_tavasz/023-032-balazs-geza.pdf)

Endre Kardeván writes: “Pálinka” is a treasure as precious to Hungarians as vodka is to the Russians, cognac to the French or whisky to the Scots. Its reputation is based on extensive collaboration, with producers and consumers having a common interest in preserving and developing it.’ <http://2010-2014.kormany.hu/hu/videkfejlesztési-miniszterium/elelmiszerlanc-felugyeletert-es-agrar-szakigazgatásert-felelos-allamtitkarsag/hirek/a-palinka-a-magyar-gasztronomia-egyik-legfobb-erteke>

As Hungary’s national drink, even now ‘Pálinka’ forms the subject on an increasing volume of literature. In A jó magyar pálinka [Good old Hungarian ‘Pálinka’], Imre Dlusztus and Kálmán Soós present the process of ‘Pálinka’ distillation, as well as outstanding Hungarian ‘Pálinkás’ and their producers. The Hungarian nation’s relationship to ‘Pálinka’ has been immortalised in epitaphs, folk songs, dance lyrics, Easter ‘sprinkling poems’, legends, fairy-tales, anecdotes and poems. (Balázs, Géza: Nagy párlat- és pálinkakönyv. Veszprémi Nyomda, p. 115-120)

A fundamental change was brought about in the 1980s with the adoption of Decree No 25/1982 by the Minister for Agriculture and Food on 10 December 1982, allowing ‘Pálinka’ made from fruit to be produced by private individuals. ‘500-litre stills could be rented out on operating licences. The necessary skills could be acquired by attending courses held each year. [...] As a result of the decree, previously abandoned distilleries in many rural areas have gained a new lease of life in recent years. [...] By the end of 1984, 88 private distilleries had opened nationwide, bringing the total number of distilleries operating in the country to 864. Even Budapest has seen private distilleries open.’ (Dr Balázs, Géza: A magyar pálinka, Aula Kiadó, 1998, p. 41)

More recently, work has begun on setting the requirements for distilling quality ‘Pálinka’ and making preparations for organising national ‘Pálinka’ competitions.

In 2008, the Hungarian Parliament adopted Act LXXIII of 2008 on Pálinka, grape marc Pálinka and the Pálinka National Council (the Pálinka Act). The Pálinka Act regulates the use of the name ‘Pálinka’, as well as the particular procedures applied in the production of ‘Pálinka’, the marketing of ‘Pálinka’ and the Pálinka National Council. A 2015 amendment to the Pálinka Act transformed the Pálinka National Council into a public body in 2016.

Initially, the national ‘Pálinka’ competitions were jointly organised by the Association of Food Producers and the State Spirit Drink Research Institute. Once the Pálinka Act entered into force, the Pálinka National Council became responsible for organising them. In earlier years, the Pálinka National Council would organise the competitions by issuing calls for applications. Since 2014, it has organised the national competitions itself.

As testimony to the recognition enjoyed by ‘Pálinka’, each year since 2009 the Pálinka National Council has organised a ‘Pálinka Day’ on St Nicholas Day, 6 December, in honour of the patron saint of ‘Pálinka’ producers.

To enhance the reputation of ‘Pálinka’, Hungary launched the National Pálinka Excellence Programme in 2014 as part of the national competition. The Pálinka Excellence Award is conferred each year by an independent panel of experts, the Pálinka Evaluation Committee. The Committee produces a professional assessment of the entries submitted, the results of which are published in the annual ‘Pálinka Excellence Award Book’. A Pálinka Tasting Day attended by Hungarian-based foreign ambassadors and diplomats has been held each year since the National Pálinka Excellence Programme began in 2014. Budapest’s diplomats had the following to say about ‘Pálinka’ in the ‘2017 Pálinka Excellence Award Book’:

This is what the Slovak ambassador to Budapest, Rastislav Kácer, had to say about ‘Pálinka’: ‘Maybe I’m biased because I’m Slovakian, but if I had to choose just one of the world’s finest spirits, I’d choose “Pálinka”. The pure, strong “Pálinka” made from fruit without any artificial additives is a true embodiment of the traditions of Central Europe.’ (Kielmayer, Kristian – Szöllősi, Edit (ed.) Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017, p. 29)

This is what India’s ambassador to Budapest, Rahul Chhabra, had to say about ‘Pálinka’: ‘I must admit that when I first tried “Pálinka”, I was almost shocked by how strong it was, but I was immediately won over by its intense, fruity taste. Ever since then, I enjoy one or two glasses on special occasions, and I recommend it whole-heartedly to my friends and family.’ (Kielmayer, Kristian – Szöllősi, Edit (ed.) Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017, p. 28)

Gordan Grlić Radman, Croatia's ambassador to Budapest, says the following about 'Pálinka': 'I'm truly amazed how many types of "Pálinka" there are on the market. Congratulations, Hungary, on managing to preserve the tradition of preparing this wonderful, delicious drink!' (Kielmayer, Kristian – Szöllősi, Edit (ed.) Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017, p. 27)

'Pálinka' has recently won several gold medals at competitions in Austria, e.g. at 'Destillata', which is a clear testimony to the quality, popularity and notoriety of this geographical indication, and strengthens and reinforces its reputation. Last but not least, the reputation of the geographical indication 'Pálinka' is borne out by its very own grand, inextricably linked history.

Causal link between the geographical area and the product

References

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Pálinkakiválóságok könyve 2017. Budapest, Ministry of Agriculture, 2017

5. Specific labelling rules

Description of the rule

5.1. In Hungary

(a) The name of the fruit comes after the geographical indication ‘Pálinka’ if it is produced from a single type of fruit.

(b) ‘Pálinka’ produced by blending various ‘Pálinkas’ made from a single type of fruit to achieve a special flavour are known as fruit ‘Pálinka’ (gyümölcspálinka) or blended fruit ‘Pálinka’ (vegyes gyümölcspálinka). The types of ‘Pálinka’ used during blending must be indicated on the label in descending order of quantity used.

(c) ‘Pálinka’ produced by mashing different types of fruit or by distilling the mash of various types of fruit is known as blended fruit ‘Pálinka’ (vegyes gyümölcspálinka). The types of fruit used to make ‘Pálinka’ may be indicated on the label in descending order of quantity used.

(d) The name may also refer to the specific procedures under point 5.6 applied in the course of production of the ‘Pálinka’.

(e) In addition to the elements specified in the legislation and mentioned above, the expression ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] may also be displayed on the label alongside the name ‘Pálinka’.

5.2. In Austria

(a) In Austria, the distillery producing the product must be indicated. The EU symbol for protected geographical indications may be used in accordance with Annex V to Regulation (EC) No 1898/2006 and Article 22 of Commission Implementing Regulation (EU) No 716/2013.

(b) ‘Pálinka’ is well-established in trade as a continuation of the tradition of indicating apricot ‘Pálinka’ produced from Austrian apricots.