

ANNEX I

CATEGORIES OF SPIRIT DRINKS

1. **Rum**

- (a) Rum is a spirit drink produced exclusively by the distillation of the product obtained by the alcoholic fermentation of molasses or syrup produced in the manufacture of cane sugar or of sugar-cane juice itself, distilled at less than 96 % vol., so that the distillate has the discernible specific organoleptic characteristics of rum.
- (b) The minimum alcoholic strength by volume of rum shall be 37,5 %.
- (c) No addition of alcohol, diluted or not, shall take place.
- (d) Rum shall not be flavoured.
- (e) Rum may only contain added caramel as a means of adjusting the colour.
- (f) Rum may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.
- (g) In the case of geographical indications registered under this Regulation, the legal name of rum may be supplemented by:
- (i) the term '*traditionnel*' or '*tradicional*', provided that the rum in question:
 - has been produced by distillation at less than 90 % vol., after alcoholic fermentation of alcohol-producing materials originating exclusively from the place of production considered, and
 - has a volatile substances content equal to or exceeding 225 grams per hectolitre of 100 % vol. alcohol, and
 - is not sweetened;
 - (ii) the term 'agricultural', provided that the rum in question complies with the requirements under point (i) and has been produced exclusively by distillation after alcoholic fermentation of sugar-cane juice. The term 'agricultural' may only be used in the case of a geographical indication of a French Overseas Department or the Autonomous Region of Madeira.

This point shall be without prejudice to the use of the term 'agricultural', '*traditionnel*' or '*tradicional*' in connection with any product not covered by this category, in accordance with their own specific criteria.

2. **Whisky or whiskey**

- (a) *Whisky* or *whiskey* is a spirit drink produced exclusively by carrying out all of the following production operations:
- (i) distillation of a mash made from malted cereals, with or without whole grains of unmalted 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) each and every distillation is carried out at less than 94,8 % vol., so that the distillate has an aroma and taste derived from the raw materials used;

- (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, shall retain the colour, aroma and taste it 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, diluted or not, shall take place.
- (d) *Whisky* or *whiskey* shall not be sweetened, even for rounding off the taste, or flavoured, or contain any additives other than plain caramel (E 150a) used for adjusting the colour.
- (e) The legal name of '*whisky*' or '*whiskey*' may be supplemented by the term 'single malt' only if it has been distilled exclusively from malted barley at a single distillery.

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, diluted or not, shall take place.
- (d) Grain spirit shall not be flavoured.
- (e) Grain spirit may only contain added caramel as a means of adjusting the colour.
- (f) Grain spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 10 grams of sweetening products per litre, expressed as invert sugar.
- (g) A grain spirit may bear the legal name 'grain brandy' if it has been produced by distillation at less than 95 % vol. from a fermented mash of whole grain cereals, presenting organoleptic features deriving from the raw materials used.
- (h) In the legal name 'grain spirit' or 'grain brandy', the word 'grain' may be replaced with the name of the cereal used exclusively in the production of the spirit drink.

4. **Wine spirit**

- (a) Wine spirit is a spirit drink which meets the following requirements:
 - (i) it is produced exclusively by the distillation at less than 86 % vol. of wine, wine fortified for distillation or wine distillate distilled at less than 86 % vol.;
 - (ii) it has a volatile substances content equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol;
 - (iii) it has 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, diluted or not, shall take place.

- (d) Wine spirit shall not be flavoured. This shall not preclude traditional production methods.
- (e) Wine spirit may only contain added caramel as a means of adjusting the colour.
- (f) Wine spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.
- (g) Where wine spirit has been matured, it may continue to be placed on the market as 'wine spirit' provided that it has been matured for as long as, or longer than, the maturation period provided for in respect of the spirit drink defined under category 5.
- (h) This Regulation shall be without prejudice to the use of the term '*Branntwein*' in combination with the term '*essig*' in the presentation and labelling of vinegar.

5. **Brandy or Weinbrand**

- (a) *Brandy* or *Weinbrand* is a spirit drink which meets the following requirements:
 - (i) it is produced from wine spirit to which wine distillate may be added, provided that that wine distillate has been distilled at less than 94,8 % vol. and does not exceed a maximum of 50 % of the alcoholic content of the finished product;
 - (ii) it has matured for at least:
 - one year in oak receptacles with a capacity of at least 1 000 litres each; or
 - six months in oak casks with a capacity of less than 1 000 litres each;
 - (iii) it has a volatile substances content equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol, and derived exclusively from the distillation of the raw materials used;
 - (iv) it has 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, diluted or not, shall take place.
- (d) *Brandy* or *Weinbrand* shall not be flavoured. This shall not preclude traditional production methods.
- (e) *Brandy* or *Weinbrand* may only contain added caramel as a means of adjusting the colour.
- (f) *Brandy* or *Weinbrand* may be sweetened in order to round off the final taste. However, the final product may not contain more than 35 grams of sweetening products per litre, expressed as invert sugar.

6. **Grape marc spirit or grape marc**

- (a) Grape marc spirit or grape marc is a spirit drink which meets the following requirements:

- (i) it is produced exclusively from grape marc fermented and distilled either directly by water vapour or after water has been added and both of the following conditions are fulfilled:
 - each and every distillation is carried out at less than 86 % vol.;
 - the first distillation is carried out in the presence of the marc itself;
 - (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) it has a volatile substances content 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, diluted or not, shall take place.
 - (d) Grape marc spirit or grape marc shall not be flavoured. This shall not preclude traditional production methods.
 - (e) Grape marc spirit or grape marc may only contain added caramel as a means of adjusting the colour.
 - (f) Grape marc spirit or grape marc may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.

7. **Fruit marc spirit**

- (a) Fruit marc spirit is a spirit drink which meets the following requirements:
 - (i) it is produced exclusively by fermentation and distillation of fruit marc other than grape marc and both of the following conditions are fulfilled:
 - each and every distillation is carried out at less than 86 % vol.;
 - the first distillation is carried out in the presence of the marc itself;
 - (ii) it has a minimum volatile substances content 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.
- (b) The minimum alcoholic strength by volume of fruit marc spirit shall be 37,5 %.
- (c) No addition of alcohol, 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 of adjusting the colour.

(f) Fruit marc spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.

(g) The legal name shall consist of the name of the fruit followed by 'marc spirit'. If marc of several different fruits is used, the legal name shall be 'fruit marc spirit' and may be supplemented by the name of each fruit in decreasing order of the quantity used.

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 Alexandria' varieties, distilled at less than 94,5 % vol., so that the distillate has an aroma and taste derived from the raw materials used.

(b) The minimum alcoholic strength by volume of raisin spirit or *raisin brandy* shall be 37,5 %.

(c) No addition of alcohol, 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 of adjusting the colour.

(f) Raisin spirit or *raisin brandy* may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.

9. **Fruit spirit**

(a) Fruit spirit is a spirit drink which meets the following requirements:

(i) it is produced exclusively by the alcoholic fermentation and distillation, with or without stones, of fresh and fleshy fruit, including bananas, or the must of such fruit, berries or vegetables;

(ii) each and every distillation shall be carried out at less than 86 % vol. so that the distillate has an aroma and taste derived from the raw materials distilled;

(iii) it has a volatile substances content equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol;

(iv) in the case of stone-fruit spirits, it has 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, except:

(i) in the case of fruit spirits produced from the following fruits or berries, and in respect of which the maximum methanol content shall be 1 200 grams per hectolitre of 100 % vol. alcohol:

- apple (*Malus domestica* Borkh.),
- apricots (*Prunus armeniaca* L.),
- plum (*Prunus domestica* L.),
- quetsch (*Prunus domestica* L.),

- mirabelle (*Prunus domestica* L. subsp. *syriaca* (Borkh.) Janch. ex Mansf.),
 - peach (*Prunus persica* (L.) Batsch),
 - pear (*Pyrus communis* L.), except for Williams pears (*Pyrus communis* L. cv ‘Williams’),
 - blackberry (*Rubus* sect. *Rubus*),
 - raspberry (*Rubus idaeus* L.).
- (ii) in the case of fruit spirits produced from the following fruits or berries, and in respect of which the maximum methanol content shall be 1 350 grams per hectolitre of 100 % vol. alcohol:
- quince (*Cydonia oblonga* Mill.),
 - juniper berry (*Juniperus communis* L. or *Juniperus oxicedrus* L.),
 - Williams pear (*Pyrus communis* L. cv ‘Williams’),
 - blackcurrant (*Ribes nigrum* L.),
 - redcurrant (*Ribes rubrum* L.),
 - rosehip (*Rosa canina* L.),
 - elderberry (*Sambucus nigra* L.),
 - rowanberry (*Sorbus aucuparia* L.),
 - sorb apple (*Sorbus domestica* L.),
 - wild service tree (*Sorbus torminalis* (L.) Crantz).
- (c) The minimum alcoholic strength by volume of fruit spirit shall be 37,5 %.
- (d) Fruit spirit shall not be coloured.
- (e) Notwithstanding point (d) of this category and by way of derogation from food category 14.2.6 of Part E of Annex II to Regulation (EC) No 1333/2008, caramel may be used to adjust the colour of fruit spirits that have been aged at least one year in contact with wood.
- (f) No addition of alcohol, diluted or not, shall take place.
- (g) Fruit spirit shall not be flavoured.
- (h) Fruit spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 18 grams of sweetening products per litre, expressed as invert sugar.
- (i) The legal name of fruit spirit shall be ‘spirit’ supplemented by the name of the fruit, berry or vegetable. In the Bulgarian, Czech, Greek, Croatian, Polish, Romanian, Slovak and Slovenian languages, the legal name may be expressed by the name of the fruit, berry or vegetable, supplemented by a suffix.

Alternatively:

- (i) the legal name referred to in the first subparagraph may be ‘wasser’, used together with the name of the fruit; or
- (ii) the following legal names may be used in the following cases:
- ‘kirsch’ for cherry spirit (*Prunus avium* (L.) L.);
 - ‘plum’, ‘quetsch’ or ‘slivovitz’ for plum spirit (*Prunus domestica* L.);

- ‘mirabelle’ for mirabelle spirit (*Prunus domestica* L. subsp. *syriaca* (Borkh.) Janch. ex Mansf.);
- ‘fruit of arbutus’ for fruit of arbutus spirit (*Arbutus unedo* L.);
- ‘Golden Delicious’ for apple spirit (*Malus domestica* var. ‘Golden Delicious’);
- ‘*Obstler*’ for a fruit spirit produced from fruits, with or without berries, provided that at least 85 % of the mash is derived from different varieties of apples, pears or both.

The name ‘*Williams*’ or ‘williams’ may be used only to place on the market pear spirit produced solely from pears of the ‘Williams’ variety.

If there is a risk that the final consumer does not easily understand one of the legal names not containing the word ‘spirit’ referred to in this point, the description, presentation and labelling shall include the word ‘spirit’, which may be supplemented by an explanation.

- (j) Whenever two or more fruits, berries or vegetables are distilled together, the product shall be placed on the market under the legal name:
- ‘fruit spirit’ for spirit drinks exclusively produced by distillation of fruits or berries or both; or
 - ‘vegetable spirit’ for spirit drinks exclusively produced by distillation of vegetables; or
 - ‘fruit and vegetable spirit’ for spirit drinks produced by distillation of a combination of fruits, berries and vegetables.

The legal name may be supplemented by that of each fruit, berry or vegetable, in decreasing order of the quantity used.

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 requirements:
- (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 volatile substances content 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.
- (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, diluted or not, shall take place.
- (d) Cider spirit, perry spirit and cider and perry spirit shall not be flavoured. This shall not preclude traditional production methods.
- (e) Cider spirit, perry spirit and cider and perry spirit may only contain added caramel as a means of adjusting the colour.

- (f) Cider spirit, perry spirit and cider and perry spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 15 grams of sweetening products per litre, expressed as invert sugar.
- (g) The legal name shall be:
- ‘cider spirit’ for spirit drinks exclusively produced by the distillation of cider;
 - ‘perry spirit’ for spirit drinks exclusively produced by the distillation of perry; or
 - ‘cider and perry spirit’ for spirit drinks produced by the distillation of cider and perry.

11. **Honey spirit**

- (a) Honey spirit is a spirit drink which meets the following requirements:
- (i) it is produced exclusively by fermentation and distillation of honey mash;
 - (ii) it is distilled at less than 86 % vol. so that the distillate has the organoleptic characteristics derived from the raw materials used.
- (b) The minimum alcoholic strength by volume of honey spirit shall be 35 %.
- (c) No addition of alcohol, diluted or not, shall take place.
- (d) Honey spirit shall not be flavoured.
- (e) Honey spirit may only contain added caramel as a means of adjusting the colour.
- (f) Honey spirit may only be sweetened with honey in order to round off the final taste. However, the final product may not contain more than 20 grams of honey per litre, expressed as invert sugar.

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, lees of beer or lees of fermented fruit.
- (b) The minimum alcoholic strength by volume of *Hefebrand* or lees spirit shall be 38 %.
- (c) No addition of alcohol, 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 of adjusting the colour.
- (f) *Hefebrand* or lees spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.
- (g) The legal name ‘*Hefebrand*’ or ‘lees spirit’ shall be supplemented by the name of the raw materials used.

13. **Beer spirit**

- (a) Beer spirit is a spirit drink produced exclusively by direct distillation under normal pressure of fresh beer with an alcoholic strength by volume of less than 86 %, so that the resulting distillate has organoleptic characteristics deriving from the beer.

- (b) The minimum alcoholic strength by volume of beer spirit shall be 38 %.
- (c) No addition of alcohol, diluted or not, shall take place.
- (d) Beer spirit shall not be flavoured.
- (e) Beer spirit may only contain added caramel as a means of adjusting the colour.
- (f) Beer spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.

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, diluted or not, shall take place.
- (d) *Topinambur* or Jerusalem artichoke spirit shall not be flavoured.
- (e) *Topinambur* or Jerusalem artichoke spirit may only contain added caramel as a means of adjusting the colour.
- (f) *Topinambur* or Jerusalem artichoke spirit may be sweetened in order to round off the final taste. However, the final product may not contain more than 20 grams of sweetening products per litre, expressed as invert sugar.

15. **Vodka**

- (a) Vodka is a spirit drink produced from ethyl alcohol of agricultural origin obtained following fermentation with yeast of either:
 - potatoes or cereals or both,
 - other agricultural raw materials,

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

This may be followed by additional distillation or treatment with appropriate processing aids or both, including treatment with activated charcoal, to give it special organoleptic characteristics.

Maximum levels of residue for the ethyl alcohol of agricultural origin used to produce vodka shall meet those levels set out in point (d) of Article 5, 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 substances or flavouring preparations that are 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) Vodka shall not be coloured.

- (e) Vodka may be sweetened in order to round off the final taste. However, the final product may not contain more than 8 grams of sweetening products per litre, expressed as invert sugar.
- (f) The description, presentation or labelling of vodka not produced exclusively from potatoes or cereals or both shall prominently bear the indication ‘produced from ...’, supplemented by the name of the raw materials used to produce the ethyl alcohol of agricultural origin. This indication shall appear in the same visual field as the legal name.
- (g) The legal name may be ‘*vodka*’ in any Member State.
16. **Spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation**
- (a) Spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation is a spirit drink which meets the following requirements:
- (i) it has been produced by:
- maceration of fruit, berries or nuts 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 of a spirit or distillate deriving from the same fruit, berries or nuts, or of a combination thereof, per 100 kg of fermented fruit, berries or nuts,
 - followed by distillation; each and every distillation shall be carried out at less than 86 % vol;
- (ii) it is produced from the following fruits, berries or nuts:
- chokeberry (*Aronia Medik. nom. cons.*),
 - black chokeberry (*Aronia melanocarpa* (Michx.) Elliott),
 - chestnut (*Castanea sativa* Mill.),
 - citrus fruits (*Citrus* spp.),
 - hazelnut (*Corylus avellana* L.),
 - crowberry (*Empetrum nigrum* L.),
 - strawberry (*Fragaria* spp.),
 - sea-buckthorn (*Hippophae rhamnoides* L.),
 - hollyberry (*Ilex aquifolium* and *Ilex cassine* L.),
 - cornel cherry or cornelian cherry (*Cornus mas*),
 - walnut (*Juglans regia* L.),
 - banana (*Musa* spp.),
 - myrtle (*Myrtus communis* L.),
 - prickly pear (*Opuntia ficus-indica* (L.) Mill.),
 - passion fruit (*Passiflora edulis* Sims),
 - bird cherry (*Prunus padus* L.),
 - sloe (*Prunus spinosa* L.),
 - blackcurrant (*Ribes nigrum* L.),
 - white currant (*Ribes niveum* Lindl.),
 - redcurrant (*Ribes rubrum* L.),
 - gooseberry (*Ribes uva-crispa* L. syn. *Ribes grossularia*),
 - rosehip (*Rosa canina* L.),

- arctic bramble (*Rubus arcticus* L.),
 - cloudberry (*Rubus chamaemorus* L.),
 - blackberry (*Rubus* sect. *Rubus*),
 - raspberry (*Rubus idaeus* L.),
 - elderberry (*Sambucus nigra* L.),
 - rowanberry (*Sorbus aucuparia* L.),
 - sorb apple (*Sorbus domestica* L.),
 - wild service tree (*Sorbus torminalis* (L.) Crantz),
 - ambarella (*Spondias dulcis* Parkinson),
 - hog plum (*Spondias mombin* L.),
 - high bush blueberry (*Vaccinium corymbosum* L.),
 - wild cranberry (*Vaccinium oxycoccos* L.),
 - bilberry/blueberry (*Vaccinium myrtillus* L.),
 - cowberry (*Vaccinium vitis-idaea* L.).
- (b) The minimum alcoholic strength by volume of a spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation shall be 37,5 %.
- (c) Spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation shall not be flavoured.
- (d) Spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation shall not be coloured.
- (e) Notwithstanding point (d) and by way of derogation from food category 14.2.6 of Part E of Annex II to Regulation (EC) No 1333/2008, caramel may be used to adjust the colour of spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation that has been aged at least one year in contact with wood.
- (f) Spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation may be sweetened in order to round off the final taste. However, the final product may not contain more than 18 grams of sweetening products per litre, expressed as invert sugar.
- (g) As regards the description, presentation and labelling of spirit (supplemented by the name of the fruit, berries or nuts) obtained by maceration and distillation, the wording ‘obtained by maceration and distillation’ shall appear in the description, presentation or labelling in characters of the same font, size and colour and in the same visual field as the wording ‘spirit (supplemented by the name of the fruit, berries or nuts)’ and, in the case of bottles, on the front label.
- 17. Geist (supplemented by the name of the fruit or the raw materials used)**
- (a) *Geist* (supplemented by the name of the fruit or the raw materials used) is a spirit drink produced by maceration of unfermented fruits and berries listed in point (a)(ii) of category 16 or vegetables, nuts, other plant materials, such as herbs or rose petals, or mushrooms in ethyl alcohol of agricultural origin, followed by distillation at less than 86 % vol.
- (b) The minimum alcoholic strength by volume of *Geist* (supplemented by the name of the fruit or the raw materials used) shall be 37,5 %.
- (c) *Geist* (supplemented by the name of the fruit or the raw materials used) shall not be flavoured.

- (d) *Geist* (supplemented by the name of the fruit or the raw materials used) shall not be coloured.
- (e) *Geist* (supplemented by the name of the fruit or the raw materials used) may be sweetened in order to round off the final taste. However, the final product may not contain more than 10 grams of sweetening products per litre, expressed as invert sugar.
- (f) The term ‘-geist’ preceded by a term other than the name of a fruit, plant or other raw material may supplement the legal name of other spirit drinks and alcoholic beverages, provided that such use does not mislead the consumer.

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 drink**

- (a) A juniper-flavoured spirit drink is a spirit drink produced by flavouring ethyl alcohol of agricultural origin or grain spirit or grain distillate or a combination thereof with juniper (*Juniperus communis* L. or *Juniperus oxicedrus* L.) berries.
- (b) The minimum alcoholic strength by volume of a juniper-flavoured spirit drink shall be 30 %.
- (c) Flavouring substances, flavouring preparations, plants with flavouring properties or parts of plants with flavouring properties or a combination thereof may be used in addition to juniper berries, but the organoleptic characteristics of juniper shall be discernible, even if they are sometimes attenuated.
- (d) A juniper-flavoured spirit drink may bear the legal name ‘Wacholder’ or ‘genebra’.

20. **Gin**

- (a) *Gin* is a juniper-flavoured spirit drink produced by flavouring ethyl alcohol of agricultural origin with juniper berries (*Juniperus communis* L.).
- (b) The minimum alcoholic strength by volume of *gin* shall be 37,5 %.
- (c) Only flavouring substances or flavouring preparations or both shall be used for the production of *gin* so that the taste is predominantly that of juniper.
- (d) The term ‘*gin*’ may be supplemented by the term ‘*dry*’ if it does not contain added sweetening exceeding 0,1 grams of sweetening products per litre of the final product, expressed as invert sugar.

21. **Distilled gin**

- (a) Distilled *gin* is one of the following:
 - (i) a juniper-flavoured spirit drink produced exclusively by distilling ethyl alcohol of agricultural origin with an initial alcoholic strength of at least 96 % vol. in the presence of juniper berries (*Juniperus communis* L.) and of other natural botanicals, provided that the juniper taste is predominant;

- (ii) the combination of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; flavouring substances or flavouring preparations as specified in point (c) of category 20 or both may also be used to flavour distilled *gin*.
- (b) The minimum alcoholic strength by volume of distilled *gin* shall be 37,5 %.
- (c) *Gin* produced simply by adding essences or flavourings to ethyl alcohol of agricultural origin shall not be considered distilled *gin*.
- (d) The term ‘distilled *gin*’ may be supplemented by or incorporate the term ‘*dry*’ if it does not contain added sweetening exceeding 0,1 grams of sweetening products per litre of the final product, expressed as invert sugar.

22. ***London gin***

- (a) *London gin* is distilled *gin* which meets the following requirements:
 - (i) it is produced exclusively from ethyl alcohol of agricultural origin, with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol, the flavour of which is imparted exclusively through the distillation of ethyl alcohol of agricultural origin in the presence of all the natural plant materials used;
 - (ii) the resulting distillate contains at least 70 % alcohol by vol.;
 - (iii) any further ethyl alcohol of agricultural origin that is added shall comply with the requirements laid down in Article 5 but with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol;
 - (iv) it is not coloured;
 - (v) it is not sweetened in excess of 0,1 grams of sweetening products per litre of the final product, expressed as invert sugar;
 - (vi) it does not contain any other ingredients than the ingredients referred to in points (i), (iii) and (v), and water.
- (b) The minimum alcoholic strength by volume of *London gin* shall be 37,5 %.
- (c) The term ‘*London gin*’ may be supplemented by or incorporate the term ‘*dry*’.

23. **Caraway-flavoured spirit drink or *Kümmel***

- (a) A caraway-flavoured spirit drink or *Kümmel* is a spirit drink produced by flavouring ethyl alcohol of agricultural origin with caraway (*Carum carvi* L.).
- (b) The minimum alcoholic strength by volume of a caraway-flavoured spirit drink or *Kümmel* shall be 30 %.
- (c) Flavouring substances or flavouring preparations or both may additionally be used but there shall be a predominant taste of caraway.

24. ***Akvavit* or *aquavit***

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

- (b) The minimum alcoholic strength by volume of *akvavit* or *aquavit* shall be 37,5 %.
- (c) Natural flavouring substances or flavouring preparations or both may additionally be used, but the flavour of these drinks shall be largely attributable to distillates of caraway (*Carum carvi* L.) or dill (*Anethum graveolens* L.) seeds or both, the use of essential oils being prohibited.
- (d) The bitter substances shall not obviously dominate the taste; the dry extract content shall not exceed 1,5 grams per 100 millilitres.

25. **Aniseed-flavoured spirit drink**

- (a) An aniseed-flavoured spirit drink is a spirit drink 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 or distillation or both;
 - (ii) distillation 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 an aniseed-flavoured spirit drink shall be 15 %.
- (c) An aniseed-flavoured spirit drink may only be flavoured with flavouring preparations and natural flavouring substances.
- (d) Other natural plant extracts or aromatic seed may also be used, but the aniseed taste shall 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 shall be 0,05 and 0,5 grams per litre, respectively.
- (b) The minimum alcoholic strength by volume of *pastis* shall be 40 %.
- (c) *Pastis* may only be flavoured with flavouring preparations and natural flavouring substances.
- (d) *Pastis* shall contain less than 100 grams of sweetening products per litre, expressed as invert sugar, and have 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 a pronounced anise taste with an anethole content between 1,9 and 2,1 grams per litre.
- (b) The minimum alcoholic strength by volume of *pastis de Marseille* shall be 45 %.
- (c) *Pastis de Marseille* may only be flavoured with flavouring preparations and natural flavouring substances.

28. Anis or janeževca

- (a) *Anis* or *janeževca* is an aniseed-flavoured spirit drink whose characteristic flavour is derived exclusively from anise (*Pimpinella anisum* L.), star anise (*Illicium verum* Hook f.) or fennel (*Foeniculum vulgare* Mill.) or a combination of them.
- (b) The minimum alcoholic strength by volume of *anis* or *janeževca* shall be 35 %.
- (c) *Anis* or *janeževca* may only be flavoured with flavouring preparations and natural flavouring substances.

29. Distilled anis

- (a) Distilled *anis* is *anis* which contains alcohol distilled in the presence of the seeds referred to in point (a) of category 28 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) Distilled *anis* may only be flavoured with flavouring preparations and natural flavouring substances.

30. Bitter-tasting spirit drink or bitter

- (a) A bitter-tasting spirit drink or *bitter* is a spirit drink with a predominantly bitter taste produced by flavouring ethyl alcohol of agricultural origin or distillate of agricultural origin or both with flavouring substances or flavouring preparations or both.
- (b) The minimum alcoholic strength by volume of a bitter-tasting spirit drink or *bitter* shall be 15 %.
- (c) Without prejudice to the use of such terms in the presentation and labelling of foodstuffs other than spirit drinks, a bitter-tasting spirit drink or *bitter* may also be placed on the market under the names 'bitter' or '*bitter*' with or without another term.
- (d) Notwithstanding point (c), the term 'bitter' or '*bitter*' may be used in the description, presentation and labelling of bitter-tasting liqueurs.

31. Flavoured vodka

- (a) Flavoured vodka is vodka which has been given a predominant flavour other than that of the raw materials used to produce the vodka.
- (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) When flavoured vodka is sweetened, the final product shall contain less than 100 grams of sweetening products per litre, expressed as invert sugar.
- (e) The legal name of flavoured vodka may also be the name of any predominant flavour combined with the word 'vodka'. The term 'vodka' in any official Union language may be replaced by '*vodka*'.

32. Sloe-aromatised spirit drink or pacharán

- (a) A sloe-aromatised spirit drink or *pacharán* is a spirit drink which has a predominant sloe taste and is produced by the maceration of sloes (*Prunus spinosa*) in ethyl alcohol

of agricultural origin, with the addition of natural extracts of anise or distillates of anise or both.

- (b) The minimum alcoholic strength by volume of a sloe-aromatised spirit drink or *pacharán* shall be 25 %.
- (c) For the production of a sloe-aromatised spirit drink or *pacharán*, a minimum quantity of 125 grams of sloe fruits per litre of the final product shall be used.
- (d) A sloe-aromatised spirit drink or *pacharán* shall have a content of sweetening products, expressed as invert sugar, between 80 and 250 grams per litre of the final product.
- (e) The organoleptic characteristics, colour and taste of a sloe-aromatised spirit drink or *pacharán* shall be provided exclusively by the fruit used and the anise.
- (f) The term '*pacharán*' may be used as a legal name only when the product is produced in Spain. When the product is produced outside Spain, '*pacharán*' may only be used to supplement the legal name '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 production.

33. **Liqueur**

- (a) Liqueur is a spirit drink:
 - (i) having a minimum content of sweetening products, expressed as invert sugar, of:
 - 70 grams per litre for cherry or sour cherry liqueurs, the ethyl alcohol of which consists exclusively of cherry or sour cherry spirit,
 - 80 grams per litre for liqueurs which are flavoured exclusively with gentian or a similar plant or wormwood,
 - 100 grams per litre in all other cases;
 - (ii) produced using ethyl alcohol of agricultural origin or a distillate of agricultural origin or one or more spirit drinks or a combination thereof, which has been sweetened and to which one or more flavourings, products of agricultural origin or foodstuffs have been added.
- (b) The minimum alcoholic strength by volume of liqueur shall be 15 %.
- (c) Flavouring substances and flavouring preparations may be used in the production of liqueur.

However, the following liqueurs may only be flavoured with flavouring foodstuffs, flavouring preparations and natural flavouring substances:

- (i) fruit liqueurs:
 - pineapple (*Ananas*),
 - citrus fruit (*Citrus* L.),
 - sea buckthorn (*Hippophae rhamnoides* L.),
 - mulberry (*Morus alba*, *Morus rubra*),
 - sour cherry (*Prunus cerasus*),
 - cherry (*Prunus avium*),

- blackcurrant (*Ribes nigrum* L.),
 - arctic bramble (*Rubus arcticus* L.),
 - cloudberry (*Rubus chamaemorus* L.),
 - raspberry (*Rubus idaeus* L.),
 - wild cranberry (*Vaccinium oxycoccos* L.),
 - bilberry/blueberry (*Vaccinium myrtillus* L.),
 - cowberry (*Vaccinium vitis-idaea* L.);
- (ii) plant liqueurs:
- g n pi (*Artemisia genepi*),
 - gentian (*Gentiana* L.),
 - mint (*Mentha* L.),
 - aniseed (*Pimpinella anisum* L.),
- (d) The legal name may be ‘*liqueur*’ in any Member State and:
- for liqueurs produced by maceration of sour cherries or cherries (*Prunus cerasus* or *Prunus avium*) in ethyl alcohol of agricultural origin, the legal name may be ‘*guignolet*’ or ‘* e snjevec*’, with or without the term ‘*liqueur*’;
 - for liqueurs produced by maceration of sour cherries (*Prunus cerasus*) in ethyl alcohol of agricultural origin, the legal name may be ‘*ginja*’ or ‘*ginjinha*’ or ‘*vi snjevec*’, with or without the term ‘*liqueur*’;
 - for liqueurs for which the alcohol content is provided exclusively by rum, the legal name may be ‘*punch au rhum*’, with or without the term ‘*liqueur*’;
 - without prejudice to point (2) of Article 3, point (b) of Article 10(5) and Article 11, for liqueurs containing milk or milk products, the legal name may be ‘cream’ supplemented by the name of the raw material used conferring on the liqueur its predominant flavour, with or without the term ‘*liqueur*’.
- (e) The following compound terms may be used in the description, presentation and labelling of liqueurs produced in the Union, where ethyl alcohol of agricultural origin or distillate of agricultural origin is used to mirror established production methods:
- *prune brandy*;
 - *orange brandy*;
 - *apricot brandy*;
 - *cherry brandy*;
 - *solbaerrom* or blackcurrant rum.
- As regards the description, presentation and labelling of the liqueurs referred to in this point, the compound term shall appear in one line in uniform characters of the same font and colour and the word ‘*liqueur*’ shall appear in immediate proximity in characters no smaller than that font. If the alcohol does not come from the spirit drink indicated, its origin shall be shown on the label 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*’.
- (f) Without prejudice to Articles 11 and 12 and Article 13(4), the legal name ‘*liqueur*’ may be supplemented by the name of a flavouring or foodstuff that confers the predominant flavour of the spirit drink, provided that the flavour is conferred on the spirit drink by flavouring foodstuffs, flavouring preparations and natural flavouring substances, derived from the raw material referred to in the name of the flavouring or of the

foodstuff, supplemented by flavouring substances only where necessary to reinforce the flavour of that raw material.

34. **Crème de (supplemented by the name of a fruit or other raw material used)**

- (a) Crème de (supplemented by the name of a fruit or other raw material used) is a liqueur which has a minimum content of sweetening products of 250 grams per litre expressed as invert sugar.
- (b) The minimum alcoholic strength by volume of crème de (supplemented by the name of a fruit or other raw material used) shall be 15 %.
- (c) The rules on flavouring substances and flavouring preparations for liqueurs laid down under category 33 shall apply to this spirit drink.
- (d) The raw materials used shall exclude milk products.
- (e) The fruit or any other raw material used in the legal name shall be the fruit or the raw material that confers on that spirit drink its predominant flavour.
- (f) The legal name may be supplemented by the term ‘liqueur’.
- (g) The legal name ‘*crème de cassis*’ may only be used for liqueurs produced with blackcurrants, which have a content of sweetening products of more than 400 grams per litre expressed as invert sugar.

35. ***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 %.
- (c) Only natural flavouring substances and flavouring preparations may be used in the production of *sloe gin*.
- (d) The legal name may be supplemented by the term ‘liqueur’.

36. ***Sambuca***

- (a) *Sambuca* is a colourless aniseed-flavoured liqueur which meets the following requirements:
 - (i) it contains distillates of anise (*Pimpinella anisum* L.), star anise (*Illicium verum* L.) or other aromatic herbs;
 - (ii) it has a minimum content of sweetening products of 350 grams per litre expressed as invert sugar;
 - (iii) it has 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 flavouring preparations for liqueurs laid down under category 33 shall apply to *sambuca*.
- (d) *Sambuca* shall not be coloured.
- (e) The legal name may be supplemented by the term ‘liqueur’.

37. 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 produced by macerating cherries or parts of cherries in ethyl alcohol of agricultural origin or in a distillate of marasca cherries, with a minimum content of sweetening products 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 flavouring preparations for liqueurs laid down under category 33 shall apply to *maraschino, marrasquino* or *maraskino*.
- (d) *Maraschino, marrasquino* or *maraskino* shall not be coloured.
- (e) The legal name may be supplemented by the term ‘liqueur’.

38. Nocino or orehovec

- (a) *Nocino* or *orehovec* is a liqueur the flavour of which is given mainly by maceration, or by maceration and distillation, of whole green walnuts (*Juglans regia* L.), with a minimum content of sweetening products of 100 grams per litre expressed as invert sugar.
- (b) The minimum alcoholic strength by volume of *nocino* or *orehovec* shall be 30 %.
- (c) The rules on flavouring substances and flavouring preparations for liqueurs laid down under category 33 shall apply to *nocino* or *orehovec*.
- (d) The legal name may be supplemented by the term ‘liqueur’.

39. Egg liqueur or advocaat or avocat or advokat

- (a) Egg liqueur or *advocaat* or *avocat* or *advokat* is a liqueur, whether flavoured or not, produced from ethyl alcohol of agricultural origin, distillate of agricultural origin or spirit drink, or a combination thereof, and the ingredients of which are quality egg yolk, egg white and sugar or honey or both. The minimum sugar or honey content shall be 150 grams per litre expressed as invert sugar. The minimum content of pure egg yolk shall be 140 grams per litre of the final product. Any use of eggs from hens belonging to a species other than *Gallus gallus* shall be indicated on the label.
- (b) The minimum alcoholic strength by volume of egg liqueur or *advocaat* or *avocat* or *advokat* shall be 14 %.
- (c) Only flavouring foodstuffs, flavouring substances and flavouring preparations may be used in the production of egg liqueur or *advocaat* or *avocat* or *advokat*.
- (d) Milk products may be used in the production of egg liqueur or *advocaat* or *avocat* or *advokat*.

40. Liqueur with egg

- (a) Liqueur with egg is a liqueur, whether flavoured or not, produced from ethyl alcohol of agricultural origin, distillate of agricultural origin or spirit drink, or a combination thereof, the characteristic ingredients of which are quality egg yolk, egg white and sugar or honey or both. The minimum sugar or honey content shall be 150 grams per

litre expressed as invert sugar. The minimum egg yolk content shall 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 flavouring foodstuffs, natural flavouring substances and flavouring preparations may be used in the production of liqueur with egg.
- (d) Milk products may be used in the production of liqueur with egg.

41. ***Mistrà***

- (a) *Mistrà* is a colourless spirit drink flavoured with aniseed or natural anethole which meets the following requirements:
 - (i) it has an anethole content of not less than 1 gram and not more than 2 grams per litre;
 - (ii) it may also contain a distillate of aromatic herbs;
 - (iii) it has not been sweetened.
- (b) The minimum alcoholic strength by volume of *mistrà* shall be 40 % and the maximum alcoholic strength by volume shall be 47 %.
- (c) *Mistrà* may only be flavoured with flavouring preparations and natural flavouring substances.
- (d) *Mistrà* shall not be coloured.

42. ***Väkevä glögi or spritglögg***

- (a) *Väkevä glögi* or *spritglögg* is a spirit drink produced by flavouring wine or wine products and ethyl alcohol of agricultural origin with the flavour of cloves or cinnamon or both, using one of the following processes or a combination thereof:
 - (i) maceration or distillation,
 - (ii) distillation of the alcohol in the presence of parts of the plants specified above,
 - (iii) addition of natural flavouring substances of cloves or cinnamon.
- (b) The minimum alcoholic strength by volume of *väkevä glögi* or *spritglögg* shall be 15 %.
- (c) *Väkevä glögi* or *spritglögg* may only be flavoured with flavouring substances, flavouring preparations or other flavourings but the flavour of the spices specified in point (a) shall be predominant.
- (d) The content of wine or wine products shall not exceed 50 % of the final product.

43. ***Berenburg or Beerenburg***

- (a) *Berenburg* or *Beerenburg* is a spirit drink which meets the following requirements:
 - (i) it is produced using ethyl alcohol of agricultural origin;
 - (ii) it is produced by the maceration of fruit or plants or parts thereof;

- (iii) it contains as a specific flavour distillate of gentian root (*Gentiana lutea* L.), of juniper berries (*Juniperus communis* L.) and of laurel leaves (*Laurus nobilis* L.);
 - (iv) it varies in colour from light to dark brown;
 - (v) it may be sweetened to a maximum of 20 grams of sweetening products per litre expressed as invert sugar.
- (b) The minimum alcoholic strength by volume of *Berenburg* or *Beerenburg* shall be 30 %.
- (c) *Berenburg* or *Beerenburg* may only be flavoured with flavouring preparations and natural flavouring substances.
44. **Honey nectar or mead nectar**
- (a) Honey nectar or mead nectar is a spirit drink produced by flavouring a mixture of fermented honey mash and honey distillate or ethyl alcohol of agricultural origin or both, which contains at least 30 % vol. of fermented honey mash.
- (b) The minimum alcoholic strength by volume of honey nectar or mead nectar shall be 22 %.
- (c) Honey nectar or mead nectar may only be flavoured with flavouring preparations and natural flavouring substances, provided that the honey taste is predominant.
- (d) Honey nectar or mead nectar may only be sweetened with honey.

ANNEX II

SPECIFIC RULES CONCERNING CERTAIN SPIRIT DRINKS

1. *Rum-Verschnitt* is produced in Germany and obtained by mixing rum and ethyl alcohol of agricultural origin, in such a manner that a minimum proportion of 5 % of the alcohol contained in the final product shall come from rum. The minimum alcoholic strength by volume of *Rum-Verschnitt* shall be 37,5 %. The word '*Verschnitt*' shall appear in 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. The legal name of this product shall be 'spirit drink'. Where *Rum-Verschnitt* is placed on the market outside Germany, its alcoholic composition shall appear on the label.
2. *Slivovice* is produced in Czechia and obtained by the addition to the plum distillate, before the final distillation, of ethyl alcohol of agricultural origin, in such a manner that a minimum proportion of 70 % of the alcohol contained in the final product shall come from plum distillate. The legal name of this product shall be 'spirit drink'. The name '*slivovice*' may be added if it appears in the same visual field on the front label. If *slivovice* is placed on the market outside Czechia, its alcoholic composition shall appear on the label. This provision shall be without prejudice to the use of the legal names for fruit spirits in category 9 of Annex I.
3. *Guignolet Kirsch* is produced in France and obtained by mixing *guignolet* and *kirsch*, in such a manner that a minimum proportion of 3 % of the total pure alcohol contained in the final product shall come from *kirsch*. The word '*guignolet*' shall appear in the

description, presentation and labelling in characters of the same font, size and colour as, and on the same line as, the word ‘*kirsch*’ and, in case of bottles, on the front label. The legal name of this product shall be ‘*liqueur*’. Its alcoholic composition shall indicate the percentage by volume of pure alcohol that *guignolet* and *kirsch* represent in the total pure alcohol content by volume of *guignolet kirsch*.

ANNEX III

DYNAMIC OR ‘CRIADERAS Y SOLERA’ OR ‘SOLERA E CRIADERAS’ AGEING SYSTEM

The dynamic or ‘*criaderas y solera*’ or ‘*solera e criaderas*’ ageing system consists in the execution of periodical extractions of a portion of the *brandy* contained in each of the oak casks and containers that form an ageing scale and the corresponding replenishments with *brandy* extracted from the preceding ageing scale.

Definitions

‘Ageing scale’ means each group of oak casks and containers with the same level of maturation, through which the *brandy* progresses in the course of its ageing process. Each scale is known as ‘*criadera*’, except the last one, previous to the expedition of the *brandy*, known as the ‘*solera*’.

‘Extraction’ means the partial volume of *brandy* drawn from each oak cask and container in an ageing scale, for its incorporation into the oak casks and containers in the next ageing scale or, in the case of the *solera*, for its shipping.

‘Replenishment’ means the volume of *brandy* from the oak casks and containers of a given ageing scale that is incorporated into and blended with the content of the oak casks and containers of the following scale in terms of age.

‘Average age’ means the period of time corresponding to the rotation of the total stock of *brandy* that is undergoing the ageing process, calculated by dividing the total volume of *brandy* contained in all the ageing scales by the volume of the extractions made from the last scale – the *solera* – in one year.

The average age of the *brandy* drawn from the *solera* shall be calculated using the following formula: $t = Vt/Ve$, in which:

- t is the average age, expressed in years;
- Vt is the total volume of stocks in the ageing system, expressed in litres of pure alcohol;
- Ve is the total volume of product extracted for shipping during a year, expressed in litres of pure alcohol.

In the case of oak casks and containers of less than 1 000 litres, the number of annual extractions and replenishments shall be equal to or lower than twice the number of scales in the system, in order to guarantee that the youngest component has an age equal to or higher than six months.

In the case of oak casks and containers of 1 000 litres or more, the number of annual extractions and replenishments shall be equal to or lower than the number of scales in the system, in order to guarantee that the youngest component has an age equal to or higher than one year.

ANNEX IV

Correlation table

This Regulation	Regulation (EC) No 110/2008
Article 1(1) and (2)	Article 1(1) and (2)
Article 2, points (a) to (d)	Article 2(1) and (3)
Article 2, point (e)	Article 2(2)
Article 2, point (f)	Annex I, point 6
Article 3(1)	Article 8
Article 3(2) and (3)	Article 10
Article 3(4)	Article 15(1)
Article 3(5)	—
Article 3(6)	—
Article 3(7)	Article 15(3), third subparagraph
Article 3(8)	—
Article 3(9) and (10)	Article 11(2) and Annex I, point 4
Article 3(11) and (12)	Annex I, point (7)
Article 4(1)	Article 7 and Annex I, point (14)
Article 4(2)	Article 7 and Annex I, point (15)
Article 4(3)	Article 7 and Annex I, point (16)
Article 4(4)	—
Article 4(5)	Annex I, point (17)
Article 4(6)	—
Article 4(7)	Annex I, point (2)
Article 4(8)	Annex I, point (3)
Article 4(9)	Annex I, point (3)
Article 4(10)	Annex I, point (5)
Article 4(11)	Annex I, point (8)
Article 4(12)	Annex I, point (9)
Article 4(13)	—
Article 4(14)	—
Article 4(15)	—
Article 4(16)	—
Article 4(17)	—
Article 4(18)	—

Status: This is the original version (as it was originally adopted).

Article 4(19) and (20)	Annex I, point (10)
Article 4(21)	—
Article 4(22)	—
Article 4(23)	Annex I, point (11)
Article 4(24)	Annex I, point (12)
Article 5	Annex I, point (1)
Article 6(1)	Article 3(1)
Article 6(2)	Article 3(3)
Article 6(3)	Article 3(4)
Article 7(1)	Article 4
Article 7(2)	Article 5(1)
Article 7(3)	Article 5(2)
Article 7(4)	Article 5(3)
Article 8(1)	Article 26
Article 8(2)	Article 1(3)
Article 8(3)	—
Article 8(4)	—
Article 9	—
Article 10(1)	—
Article 10(2)	Article 9(1)
Article 10(3)	Article 9(2)
Article 10(4)	Article 9(3)
Article 10(5)	Article 9(5) and (6)
Article 10(6), points (a) to (c), (e) and (f)	—
Article 10(6)(d)	Article 12(2)
Article 10(7), first subparagraph	Article 9(4) and (7)
Article 10(7), second subparagraph	—
Article 11(1)	Article 10(1) and (2)
Article 11(2) and (3)	—
Article 12(1)	Article 10(1)
Article 12(2),(3) and (4)	—
Article 13(1)	Article 12(1)
Article 13(2)	Article 9(9)
Article 13(3), first and second subparagraph	Article 11(4)

Article 13(3), third subparagraph	Article 11(5)
Article 13(3), fourth subparagraph	—
Article 13(4), first subparagraph	Article 11(3)
Article 13(4), second subparagraph	Article 11(4)
Article 13(4), third subparagraph	Article 11(5)
Article 13(5)	—
Article 13(6)	Article 12(3)
Article 13(7)	—
Article 14(1)	Annex I, point (13)
Article 14(2)	—
Article 15(1)	Article 14(2)
Article 15(2)	—
Article 16	—
Article 17	Article 13
Article 18	—
Article 19(1)	Article 12(3)
Article 19(2)	—
Article 20, point (a)	—
Article 20, point (b)	Article 28(2)
Article 20, point (c)	—
Article 20, point (d)	—
Article 21(1)	—
Article 21(2)	Article 16
Article 21(3)	Article 15(3), first subparagraph
Article 21(4)	—
Article 22(1), first subparagraph	Article 17(4)
Article 22(1), second subparagraph	—
Article 22(2)	—
Article 23(1), introductory wording and points (a), (b) and (c)	—
Article 23(1), second subparagraph	Article 17(3)
Article 23(2)	Article 17(1), second sentence
Article 24(1) to (4)	—
Article 24(5), (6) and (7)	Article 17(2)

Status: This is the original version (as it was originally adopted).

Article 24(8)	Article 17(3)
Article 24(9)	Article 17(1), first sentence
Article 25	—
Article 26(1), first subparagraph	Article 17(5)
Article 26(1), second subparagraph	—
Article 26(2)	Article 17(6)
Article 27(1)	Article 17(7), first sentence
Article 27(2), (3) and (4)	—
Article 27(5)	Article 17(7), second sentence
Article 28	—
Article 29	—
Article 30(1), (2) and (3)	Article 17(8), first sentence
Article 30(4), first subparagraph	Article 17(8), second sentence
Article 30(4), second subparagraph	—
Article 31	Article 21
Article 32	Article 18
Article 33(1)	Article 15(2)
Article 33(2) and (3)	—
Article 34(1), (2) and (3)	Article 19
Article 34(4)	—
Article 35(1), first subparagraph	Article 15(3), second subparagraph
Article 35(1), second subparagraph	—
Article 35(2)	Article 23(3)
Article 35(3)	—
Article 36(1)	Article 23(1)
Article 36(2)	Article 23(2)
Article 37	—
Article 38(1)	—
Article 38(2)	Article 22(1)
Article 38(3)	Article 22(2)
Article 38(4)	—
Article 38(5)	Article 22(3)
Article 38(6)	Article 22(4)
Article 39(1)	—

Article 39(2) and (3)	—
Article 40	—
Article 41	—
Article 42	—
Article 43(1)	Article 24(1)
Article 43(2)	Article 24(3)
Article 44(1)	Article 24(2)
Article 44(2)	—
Article 45	Article 6
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Article 51	Article 30
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Annex I, category 33	Annex II, category 32
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