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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of a summary of a specification pursuant to Article 18(2) of Commission Regulation (EC) No 1898/2006 laying down detailed rules of implementation of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2010/C 202/04)

SUMMARY

COUNCIL REGULATION (EC) No 510/2006 ⁽¹⁾**‘ČESKOBUDĚJOVICKÉ PIVO’****EC No: CZ/PGI/0005/0446-29.04.2004****PDO () PGI (X)**

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

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2. Group:

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Composition: Producers/processors (X) Other ()

3. Type of product:

Class 2.1 beer

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

4. **Specification:**

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name:*

‘Českobudějovické pivo’

4.2. *Description:*

Pale beer with a characteristic aroma imparted by pale malt and aromatic Žatec hops, with a flavour of lower intensity and mild or moderate bitterness, a malty taste resulting from the difference between the actual and potential degrees of attenuation of the hopped wort, and a crisp taste deriving from natural fermentation carbon dioxide.

When poured into a glass, the beer typically has a pale golden colour with a smooth, creamy head. The fine-aroma Žatec hops produce a high polyphenol content, as a result of which all types of ‘Českobudějovické pivo’ are pleasant and popular drinks.

The beer can be classified into five different types which have a clear common origin.

Pale lager beer

Alcohol (% vol.): 4,6-5,3

Original hopped wort (%): 11,4-12,3

Bitterness (IBU): 20-24

Colour (EBC units): 9-13

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of moderate to medium intensity, mild to slightly harsh character, medium- to full-bodied taste with a sweetish aftertaste and a marked sharpness

Kräusened pale lager beer

Alcohol (% vol.): 4,6-5,3

Original hopped wort (%): 11,4-12,3

Bitterness (IBU): 20-24

Colour (EBC units): 9-13

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of moderate to medium intensity, mild to slightly harsh character, full- to very full-bodied taste with a sweetish aftertaste and a marked sharpness

Pale draught beer

Alcohol (% vol.): 3,5-4,5

Original hopped wort (%): 9,5-10,1

Bitterness (IBU): 18-21

Colour (EBC units): 8-12

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of moderate to medium intensity, slightly harsh character, medium-bodied taste with a sweetish aftertaste and a marked sharpness

Special beer

Alcohol (% vol.): 7,4-8,2

Original hopped wort (%): 16,0-17,0

Bitterness (IBU): 24-28

Colour (EBC units): 11-17

Aroma: medium to strong intensity, distinct scent of fine-aroma Žatec hops.

Taste: bitterness of medium to strong intensity, mild to moderately harsh character, full- to very full-bodied taste with a sweetish aftertaste and a marked sharpness

Non-alcoholic beer

Alcohol (% vol.): 0,2-0,5

Original hopped wort (%): 3-4

Bitterness (IBU): 22-26

Colour (EBC units): 5-7

Aroma: medium intensity, distinct scent of fine-aroma Žatec hops, slightly reminiscent of hopped wort

Taste: bitterness of medium intensity, moderately harsh character, light-bodied taste, marked sharpness, with a hint of hopped wort

The main raw materials used to produce 'Českobudějovické pivo' are water, malt and hops, using bottom-fermenting brewer's yeast. All of the main raw materials used come from the specified geographical areas and have the specified characteristics.

5. Geographical area:

The location of the production, processing and preparation of the product is defined by the geographical area in which it is possible to draw water from the underground lake of the České Budějovice Basin.

The area where Žatec hops are grown is the area around Žatec, comprising the cadastral areas of the municipalities in the districts of Chomutov, Kladno, Louny, Plzeň-sever, Rakovník and Rokycany.

The area in which the malting barley is grown is situated in a region of Moravia.

5.1. Proof of origin:

The beer has been brewed in the town of České Budějovice since it was founded in 1265 and has always been known by its place of origin.

The name 'Českobudějovické pivo' achieved such renown that in 1967 it was registered in the form 'Českobudějovické pivo/Budweiser Bier/Bière de Budweis/Budweis Beer' in the WIPO register of Appellations of Origin (No 49) on the basis of a national registration. It was also protected at the same time by a bilateral agreement with Portugal.

To ensure the product's traceability, the inspection body keeps records of producers and the geographical indication in its register of inspected entities; this contains information about the producer, the start of production, inspection results, any measures imposed, etc. The inspection body carries out inspections that determine whether producers using the geographical indication are complying with the conditions set out in the specification.

5.2. Method of production:

All stages of production, processing of the raw materials and preparation of 'Českobudějovické pivo' take place exclusively within the defined geographical area.

The hopped wort for 'Českobudějovické pivo' is produced exclusively by the double-decoction method of mashing, with open straining of the wort and boiling at atmospheric pressure.

The strain of bottom-fermenting yeast used for pitching was isolated at the brewery and is now produced and preserved there. Fermentation takes place in vertical cylindro-conical tanks with a controlled temperature of 6-11 °C, while lagering takes place separately from fermentation (two-phase technology), exclusively in horizontal tanks. The period of lagering is consistent with the principles of extended cold secondary fermentation at a temperature of no more than 3 °C. After secondary fermentation, the beer is filtered and then placed into consumer packaging or transport packaging.

The production procedures and production equipment used to produce the beer are based on the professional experience and practical skills acquired by generations of brewers and refined in accordance with modern brewing knowledge. Beer production was first the preserve of individuals, but manufacturing plants were later established, and this led to the concentration of beer production in České Budějovice and the creation of České Budějovice Breweries. This tradition of beer production has continued to the present day.

5.3. *Link:*

The popularity it has built up over many years and its enduring quality now guarantee 'Českobudějovické pivo' a place on foreign markets in more than 50 countries. Its renown has earned it a place as one of the leading global beer brands.

The sensory properties of 'Českobudějovické pivo' are determined in particular by the mineral composition of the water from the local spring, supplemented by the combined influence of the characteristics of the main raw materials, the house strain of brewer's yeast, the geometry of the production vessels and the timing of the main production operations.

The production of 'Českobudějovické pivo' is part and parcel of the town of České Budějovice. Indeed, most Czech and foreign encyclopaedias associate the town of České Budějovice with the production of 'Českobudějovické pivo'.

For consumers, tradition is one of the main yardsticks of quality, representing a certain added value and guaranteeing quality. The fact that the beer is from České Budějovice means that it can safely be expected to possess the specific properties of beer produced in this area.

Since time immemorial, consumers have associated České Budějovice with the brewing of good-quality beer which differs in its sensory properties from beers produced in other areas.

5.4. *Inspection body:*

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5.5. *Labelling:*

'Českobudějovické pivo' shall be labelled in accordance with the rules applicable to the labelling of geographical indications in general and use of the Community symbol for protected geographical indications in particular and other applicable EU labelling requirements. Labelling shall in addition respect the provisions of the Treaty of Accession.
