

**REGULATION OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL (EC) No. 110/2008  
on the definition, description, presentation, DESIGNATION and the protection of geographical  
DESIGNATION measurement of spirit drinks and repealing Regulation (EEC) No. 1576/89**

Technical documentation - Article 20

**"Spišská borovi no ka "**

geographical indication

**A AME N and categories:**

**"With Pisskó BOROVI No. KA"**

Category 19 - Geneva

**B. P DESCRIPTION spirit drink including principal physical,  
And organoleptic characteristics of products as well as specific properties  
Spirit drink as compared to the relevant category**

**CHEMICAL**

**Description spirits**

Spišská gin is a spirit drink with an alcohol content of 40% vol., With a characteristic pronounced taste and aroma of juniper *Juniperus communis*, or *Juniperus oxicedris*. It is clear liquid, free of sediment and turbidity of approximately five pieces of dried fruit juniper or juniper twigs. Filled into bottles with a volume of glass 0.5 La 0.7 alkork seal LS. Gradual leaching juniper berries and twigs Juniper acquires spirit pale yellow color. For the production of Spišska Juniper using only natural ingredients - quality grain alcohol, juniper distillate blueberry bonifikátor, sugar syrup, treated drinking water and fruits or juniper twigs juniper. The water that is used to make gin Spišska comes High Tatras from quality sources and has exceptional sensory characteristics.

**The chemical and physical properties of Ethanol:** 39.7 to 40.3% by volume.

**organoleptic properties**

Appearance - clear liquid, free of sediment and turbidity, and free of other contaminants, which swim Dried juniper berries or juniper twigs.

Color - slightly yellowish, juniper berries and twigs are dark in color.

Smell and taste - deliciously subtle, typically juniper, without foreign odors and flavors.

**The specific properties of the distillates as compared to the relevant category**

Spišská gin is characterized by typical intense, yet natural and delicate taste and aroma of juniper, which gives it a juniper distillate made by traditional recipe and completes it so special. bonifikátor blueberry, a natural macerate of juniper berries enriched with juniper oil obtained in the distillation process. separately the specific nature of the supply dried juniper berries or juniper twigs added to each bottle in its implementation that it besides rounding off very lightly stained.

A specific feature of the product is a long history of production in the file and appear through the mountain landscape character and specific soil and climate conditions have common juniper extraordinary quality properties, particularly high in juniper berry oil and other aromas. Thanks to the exquisite skills of the old distillery masters and continuous improvement of production technology over several centuries of history production of this traditional drink in Spiš we now have available the traditional manufacturing process, which ensures an unmistakable taste and the specificity of the product Spišská gin.

**C. The definition of the geographical area**

The geographical area rather it is a specific unique historical development of the so-called. spišskej counties, respectively. province 16 Zips towns. It has a peculiar natural character - it's mostly

Mountain area with harsh climate. It is situated on the territory of today's Spišská Nová Ves, Kežmarok, Poprad, Levoča, Kežmarok and Gelnica which the rivers Hornád, Hnilec, Dunajec and Poprad. In the north it is bordered by mountains Spišská Magura, Pieniny and Ľubovnianska highlands in the south Volovské hills to the west and East Tatry and the east Ľubotínska Upland, Spišsko-šarišské medzihorie and Levočské hills.

The historic line rather were created as early as the 1st century. In the 12th and 13th centuries spread the Zamagurie, Podolíneec, nests and Stara Ľubovna, to its northern boundary shifted to position that no major changes lasted until the early 20th century. In the second half of the 12th Century got Spiš local self-government and became a separate county. On the territory of Spiš historically they developed three sub-areas. Around the Old Ľubovňa along with Zamagurie created Northern Spiš in Poprad basin under the Tatra peaks stretches middle Spiš. Territory from which water is drained Hornád and its tributaries, is referred to as the southern File (Annex No. 1 - Map of Slovakia with a border geographical and historical region SPIS).

#### **D. Description of the method of obtaining spirits**

The process of getting spirits begins incomes and quality control of raw materials, and the spirit, juniper distillate, juniper bonifikátora, sugar syrup and dried juniper berries or juniper twigs.

Alcohol used for the production Spišska gin is produced in the defined geographical area. The production process is determined by complicated technology supplied distillery, which begins mash fermentation and distillation of its follow-up through a complex distillation system with five core departments and different levels of pressure, allowing economical use of heat.

The entire process begins in the spent part then continues cleaning section, which is heading into rectifying section from which the distillate is discharged through the final refining of the column portion, wherein The resulting product is a high straws. Grain comes mostly possible from local growers and quality, as well as the quality of the final product is provided by a certified quality control system ISO 22000: 2005 and HACCP.

Water before entering the technological process adjusts the softening station where disposed carbonate hardness, and then it demineralized to the technological equipment - reverse osmosis.

Juniper distillate produced by the distillation of juniper mash. Juniper broth is prepared so that the fruits of juniper ground to stools mill and thus the ground filled into the fermentation vats, quenched with warm water and thoroughly mixed. Added with nutrients and yeast and prepare the broth juniper. After fermentation, the wort is added to the refined smooth alcohol. Juniper fermentation broth with a refined spirit is distilled on a periodic stills with a stirrer and a separator juniper oil raw distillate.

This was rectified to give a juniper distillate - cut semi-finished product. stored in wooden or rustproof tanks.

Juniper bonifikátor is produced by maceration of juniper berries in alcohol and added juniper berry oil obtained in the distillation process.

To use the sweetened liquid invert sugar refraction of 70-75 ° Brix. It is preparing the way the sugar is dissolved in water in a stainless steel jacketed mixer with a heated boiler

live steam. Once the solution begins to boil, add citric acid. After cooking, the syrup was filtered through a coarse filter to the storage tank.

### **Technological process**

In preparation, the production of drinking water is adjusted in the softening device. measured the amount of alcohol is mixed with the appropriate amount of juniper distillate bonifikátora a sugar syrup, and make up fresh water is adjusted to achieve the desired Graduability. After thorough mixing and checking the content of ethanol is twisted into storage tank, where it integrates and allowed to rest for at least 14 days. after sensory and analytical assessment, which provides racing laboratory is given instruction on filling

to consumer packaging. The finished liquor in the last stage filtered and filled into consumer packages, which are manually inserted or sprigs of juniper berries

juniper.

The whole production process from the selection of suppliers of raw materials and materials continuing their purchases, entrance control, mixing, process controls, filtration, filling, sealing, labeling, final inspection, packing to group Packaging (cartons) and storage takes place in the defined geographical area. although production Spišská Borovička undergone several production facilities in the region Spiš, manufacturing process with minor modifications preserved to this day.

#### **E. Details bearing out the link with the geographical environment or geographical origin**

Spiš a specific unique historical development. It has a peculiar natural character - it's largely mountainous region with a harsh climate.

Soil and climatic conditions allow natural abundance of juniper (*Juniperus communis*), which was a condition for their use in the production of traditional alcohol. This was originally used as a stomach tonic. Only later, when he started getting distilleries and distilleries, became the favorite drink available and among the wider population.

Spišská junipers is a traditional product produced on file by virtue of their specificity. manifested in its quality earned good reputation at home and abroad. tradition

Production dates back to the second half of the 18th century. According to archival maps from 1773 Author Major Batscheka (Annex. 2 - Object no. 15) was located near the

Ľubovňa castle distillery, which produced spirits. Since 1778 it produced gin distillery in Spišská Bela (Annex. 3). In the tradition of the distillery he went from 1875 Kleinberger distillery, which produced fabled Spiska juniper (Annex no. 4 and no. 5).

Production continued in the years of the first Czechoslovak Republic, where Michal Mureko states in a newspaper article that Henry Morgenbesser distillery has produced liqueurs, brandies, rum

a borovička (Annex no. 6). From the oral testimony of Mrs. Eleonóra Simákovéj Hniezdne that worked in this company as an accountant, we know that it was a Spiska juniper, which is produced for the domestic market.

Later in 1940 the production absorbed by p. Róbert Pavlovský and gave the name of a distillery "The factory in fine spirits, veľkopálenica plum brandy, gin and fruit spirits" (Annex no. 7). According to the area of the District National Committee in Stara Lubovna from r. 1946 Povereníctva SNR acreage for food and supplies from r. 1948 (Annex no. 8) was on the company imposed national report. Advanced technology of the distillery documented drawing Distillery description distillation and rectifying plant, a description of the production of spirit and equipment juniper distillate production (Annex. 9 and no. 10). This device was after nationalization in 1948 moved to the national enterprise Východoslovenské distilleries and distillery Levoca, later undertaking White Lady. The original factory was located on the square in the Old Lubovni in the house no. 17, who won in his possession the current owner of the company GAS Familia, Ltd., Mr. Marián Gurega. During the reconstruction of the building in the year. 2002 was found authentic accounting documents (Annex no. 11).

Spišská junipers is a traditional spirit known not only for Slovaks, but also for foreign Slovakia visitors who visit our country from the take away as a gift this specialty.

**F. Requirements laid down by Community community and / or national and / or regional provisions**

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**G. The name and contact address asking 'and**

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Monitoring of compliance and verification of the technical documentation „ Spišská gin " conducted regularly

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