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Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2024/2214)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1] within 3 months from the date of this publication.

SINGLE DOCUMENT

'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater'

EU No: PGI-CY-02862 – 26.8.2022

1. **Name(s) of PGI**

'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater'

2. **Member State or Third Country**

Cyprus

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.10. Essential oils

3.2. *Description of the product to which the name in (1) applies*

'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' is an aromatic water, or aqueous distillate. It is produced by the distillation in potable water of the whole flowers of the *Rosa damascena* species of aromatic rose. It is produced exclusively from the first distillation, which is not diluted with water, without any added aromas or preservatives. The product is characterised by a particularly intense and fresh aroma, which resembles the aroma of fresh roses.

Physical and organoleptic characteristics

Colour: colourless, transparent

Consistency: liquid

Aroma: fresh roses

Taste: fresh roses

Chemistry

Essential oil content at least 150 mg/litre (0,015 %)

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

The product 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' is made using flowers of the *Rosa damascena* rose, from holdings located within the defined geographical area. The area is located in a cirque, or natural hollow, surrounded by mountains. It has particular climate characteristics: winters are mild, summers cool, winds gentle and humidity relatively high. These conditions are particularly favourable for growing *Rosa damascena* roses and ensuring that they have the aromatic intensity necessary for making 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros

[1] OJ L 343, 14.12.2012, p. 1, ELI: http://data.europa.eu/eli/reg/2012/1151/oj.

Rosewater' with the desired aroma. Furthermore, using raw materials from agricultural holdings in the defined geographical area offers the advantage of short distances for transport. This helps minimise the stress on the delicate roses, thereby preserving the intense aromas of the raw materials and transferring them to the final product: 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater'.

3.4. *Specific steps in production that must take place in the identified geographical area*

The following stages in the production of 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' must take place in the defined geographical area:

— harvesting the roses from agricultural holdings and transferring them to the distillation site;

— taking delivery of the roses for immediate distillation or temporary safe-keeping prior to distillation;

— storing the aqueous distillate in vats prior to bottling;

— procedures related to product hygiene (filtering and/or antimicrobial treatment).

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

Bottling must take place in the defined geographical area as any changes in temperature and/or exposure to light could alter the chemical characteristics of the product and result in deterioration of the aroma. At the same time, bottling within the defined geographical area guarantees the traceability of the product. Product labelling must also take place within the defined area for reasons of traceability.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

The label must clearly display the wording 'προϊόν παραγόμενο από την Τριανταφυλλιά "Rosa damascena" η οποία καλλιεργείται στην κοινότητα Αγρού' [made from *Rosa damascena* roses produced in the Community of Agros].

4. **Concise definition of the geographical area**

The geographical area of production of 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' is contained within the administrative boundaries of the community of Agros in the Limassol District.

5. **Link with the geographical area**

'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' is known for the intense freshness of its aroma, which resembles the aroma of fresh roses. The special properties of the product are due in part to the use of the highly aromatic roses of the species *Rosa damascena* grown in the defined geographical area. The other factor is the know-how of the producers, from the harvest and throughout the distillation process. This know-how has been developed over time specifically to preserve the aroma of the roses and transfer it to the product. These characteristics have contributed to the product's reputation, making it especially popular with consumers.

The intense aroma of the raw materials, *Rosa damascena*, is due to the geo-physical conditions of the defined geographical area. Located at an altitude of 1 000 m, the area is essentially a natural hollow protected from the north winds by the surrounding mountains of the Troodos range. These conditions create a microclimate favourable to the cultivation of *Rosa damascena* roses, the concentration of essential oils and the development of the intense aroma of the roses. Historical references to the aroma of *Rosa damascena* from Agros include descriptive phrases such as 'the scented roses excite the nostrils' and 'the scented rose which is grown in Agros'.

In order to maintain the intense aromas in 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater', producers apply methods intended to maximise the aromas of the roses from the harvest to their arrival at the processing site, as well as during and after distillation.

In order to achieve the highest possible concentration of aromas, producers only harvest in the very early hours when the roses retain their aromas in their moisture. They then ensure that the roses are transported straight to the processing sites, before 10 a.m. The time between harvest and distillation is kept to a minimum to avoid dissipation of aromas through stress or moisture loss. Transport time is kept to a minimum thanks to the very short distances between the holdings and the processing sites (distilleries), as the defined geographical area is scarcely 10 square kilometres. Furthermore, it is an important aspect of the production process that distillation takes place immediately or, at the latest, within 24 hours of harvest. This helps preserve the desired aromatic characteristics of the roses.

The know-how developed by the producers is then deployed to preserve the aromas during the processing stage. It is centred on not separating off the essential oil during the distillation process, thereby retaining the intense aromas in the product. Over time, in order to preserve the aromas, producers have opted to process and market 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' exclusively as a product of the first distillation. Prior to bottling, it is stored in a cool environment, free of excessive temperature fluctuations, under a film of distilled rose oil, with no further dilution with water.

Production of 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' began in the community of Agros at the same time as the cultivation of *Rosa damascena* roses, around the beginning of the 20th century. At that time, a pioneering teacher in the area had the idea of disseminating the scented rose. He established the 'Pupils' Association for the Dissemination of the Rose Bush' and installed the first distillery to produce the product. Since then, the community of Agros has maintained the tradition. From a young age, local people learn from their parents to cultivate and harvest the roses for the main purpose of producing 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater'.

References both old and new stress that the special property of the product is its intense aroma. In the press of a bygone era, it was described characteristically in these terms: 'all those who want genuine rosewater with an exceptional scent should be sure to get the renowned rosewater of Agros, which has triumphed in Cyprus and is much sought after by all good families'. Another example states: 'the renowned rosewater of Agros, which has triumphed in Cyprus, is produced under the constant supervision of the Agros Agricultural Society, and the Society's seal of approval is the guarantee that it is the finest rosewater of Cyprus. All those who try it have no further interest in other rosewaters'.

The intense aroma of *Rosa damascena* grown in Agros, as well as the know-how developed to preserve and transfer the aromas to 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' have contributed to the product's reputation. As a result, there is a very dense concentration of rose bushes of the variety *Rosa damascena* within the administrative boundaries of the community of Agros.

In 2017, 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' appeared in the publication *A taste of Cyprus — the best traditional products from the island of Cyprus*. In 2018, it was named Cypriot Product of the Year by the Cyprus Eating Awards, with special mention of its aroma (scent). It is also noteworthy that, in 2014, the Cyprus Telecommunications Authority issued phonecards depicting this traditional product. There are various references to 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' in books, in guides to gastronomy and tourist guides which include the community of Agros, on websites and in cookery programmes such as episode 52 of *Μαγειρική ΠΟΠ* [PDO Cookery]. Food businesses use its exceptional quality in promoting their products such as ice-cream and rose syrup made with 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater'. There was also a special reference to the 'famed' art of producing the product, as the relevant website puts it, in 2008 when the community of Agros was awarded the title of European Destination of Excellence in the Intangible Heritage category. In addition, the product has a special place in the annual Rose Festival, which has been held since 2006 in the community of Agros and is a significant visitor attraction. Furthermore 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater' is among the products with the quality labels 'Cyprus Breakfast' and 'Taste Cyprus Delightful Journeys'.

The link between Agros and products made from the *Rosa damascena* variety of rose, which thrives in the area, is also evidenced by the social life of the community. The human factor is directly linked to rose cultivation for the purpose of producing 'Ροδοστάγμα Αγρού / Rodostagma Agrou / Agros Rosewater'. Indeed, in the early hours of the morning, before going to school, children have long joined their parents in harvesting the roses. It is a manual procedure, after which the roses are delivered to the processing site, and the children go to school. For the inhabitants of Agros, the rose harvest is a family activity which respects the aforementioned practices. Still today, producers follow these practices reverentially in order to preserve and transfer the aroma to 'Ροδόσταγμα Αγρού / Rodostagma Agrou / Agros Rosewater'. At the same time, they preserve the product's reputation for its aroma or scent, and its link with the community of Agros.

Reference to publication of the product specification

http://www.moa.gov.cy/moa/da/da.nsf/All/82B33F7D83ABF5A8C225879C00346BA5?OpenDocument