OTHER ACTS

EUROPEAN COMMISSION

Publication of an application 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

(2017/C 29/16)

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].

SINGLE DOCUMENT

'TRADITIONAL WELSH CIDER'

EC No: UK-PGI-0005-01251 — 7.8.2014

PGI (X) PDO ( )

1. **Name(s)**

'Traditional Welsh Cider'

2. **Member State or Third Country**

United Kingdom

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

3.1. *Type of product*

Class 1.8. Other products listed in Annex I to the Treaty (spices etc.)

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

'Traditional Welsh Cider' (in Welsh 'Seidr Cymreig Traddodiadol') is cider made from first-pressed juice of cider apples from indigenous and non-indigenous apple varieties grown in Wales to a traditional method. 'Traditional Welsh Cider' may be made from a blend or a single variety of first pressed apple juice. 'Traditional Welsh Cider' is made from 100 % pure apple juice only.

Cider apple varieties used in 'Traditional Welsh Cider' are categorised as Bitter Sweets, Sharps, Sweets and Bitter Sharps. Blending skill is required to balance the tannins of the 'Bitter Sweets' varieties with the acidity of the 'Sharps'. 'Bitter Sweets' contain tannins that give bitterness and a darker colour and produce a full bodied drink. Sharp varieties contain high levels of malic acid giving the cider a sharp 'bite'. 'Sweet' varieties have low levels of tannins and acids but can add fruitiness and dilute the effect of the any harsh tannins. 'Bitter Sharps' contain both acids and tannins. Blending these characteristics requires skill and is based on the taste of each cider maker.

The colour of 'Traditional Welsh Cider' ranges from light to dark gold with shades of red and bronze depending on apple varieties used. It can be either clear or cloudy but is typically semi-opaque with a clean crisp taste and sweetness levels ranging from extremely dry to very sweet. It is predominantly fruity with a balance of malic acidity and tannins and has an alcoholic strength between 3,00-8,49 % ABV.

[1] OJ L 343, 14.12.2012, p. 1.

'Traditional Welsh Cider' has a clean crisp taste with sweetness levels which range from extremely dry to very sweet. It is prominently fruity with a balance of malic acidity and tannins. Although not usually measured, tannins and acidity are judged to individual cider makers' style and preference.

Three forms of 'Traditional Welsh Cider' are produced — still, bottle conditioned and bottle fermented as described.

Still: this is cider with no carbonation above atmospheric pressure. Stored in an airtight container the partial pressure of carbon dioxide (CO_2) will be less than 1 bar (100 kPa), and within a more porous container, such as a wooden barrel, the partial pressure will be substantially less than 1 bar. Cider served either directly or indirectly from these types of container will be still (flat) with no perceivable effervescence but with the possible formation of some bubbles if the temperature of the cider rises from its stored temperature as the solubility of CO_2 decreases as the temperature rises.

Bottle conditioned: a natural carbonation is introduced by bottling the cider prior to the completion of the primary fermentation. The cider is bottled at a specific gravity (SG) decided by the maker to give the desired level of carbonation and sweetness. The more carbonation achieved the less residual sweetness remains. For keeved cider the desired level of carbonation is achieved by reducing the number of yeast cells and denuding the yeast of nutrient which prevents the completion of fermentation to dryness. The CO_2 pressure achieved in bottle conditioned cider will be in the range of 1,5 to 3,0 bar (150-300 kPa) at 0 °C and as it contains yeast sediment can appear cloudy if not opened and poured carefully. It is dry to the palate unless 'keeved'. Only bottle conditioned, 'Traditional Welsh Cider' has the option of being 'keeved'. The maker can calculate the level of carbonation achieved from the difference in specific gravity (Δ SG) prior to bottling and that at completion of the bottle conditioning process.

Although the alcoholic strength of bottle conditioned 'Traditional Welsh Cider' can be in the range of still cider (from 3,00 % to a maximum of 8,49 % ABV) on average bottle conditioned cider, particularly if 'keeved' would tend to be the lower end of this range (3,0-5,5 % ABV) as keeving results in incomplete fermentation of the fruit sugars.

Bottle fermented: a natural carbonation is introduced by bottling the cider at the completion of the primary fermentation and inducing a second fermentation by the addition of fermentable sugar and yeast. Bottle fermented cider has a higher carbonation than bottle conditioned and is of clear appearance after disgorging. It is dry to the palate as all sugar is fermented during the secondary fermentation and post disgorgement dosing is not permitted. The CO_2 pressure achieved in bottle fermented cider will be in the range of 4,0-6,0 bar (400-600 kPa) at 0 °C The maker can predict the level of carbonation from the amount of fermentable sugar added and can calculate this from the Δ SG from measurements made post addition and that at completion of the bottle fermented process.

Although bottle fermented cider's alcoholic strength can be in the range of still 'Traditional Welsh Cider' (from 3,00 % to a maximum of 8,49 % ABV) on average bottle fermented cider will tend to be at the higher end of this range due to the second fermentation to dryness (5,5-8,49 % ABV).

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

The raw materials for the production of 'Traditional Welsh Cider' are:

— first pressed juice of cider apples from indigenous and non-indigenous apple varieties grown in Wales,

— permitted additives:

  — cultured yeasts such as *S.bayanus, S. cerevisiae*.

  — sulphite in the form of sodium or potassium metabisulphite is not always necessary, but is permissible to safeguard microbiological standards. Where a maker chooses to add sulphite it should not be more than 200mg/litre SO_2 and its inclusion must be identified on the label as required by law,

  — Calcium Chloride salt and Pectin esterase enzyme when using the 'keeving' method to reduce its yeast and yeast nutrient content

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

The following steps in production must take place in the geographical area:

— sourcing of the apples,

— pressing/juicing of apples,

— production of cider,

— fermentation,

— bottling and barrelling.

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

Still cider

Bottling and barrelling are the final packaging processes applied to still cider.

All bottling and barrelling of 'Traditional Welsh Cider' must take place within the geographical area; the cider is an unpasteurised 'live' product and to maintain quality, traceability, temperature control and the avoidance of any contamination, transportation at this stage should be kept to a minimum. 'Traditional Welsh Cider' production relies on the multifactorial influences of the local natural environment upon the final product and this precludes widespread bulk transport before final packaging.

Sparkling: bottle conditioned and bottle fermented cider

Sparkling cider is produced in bottles. The sparkle is caused by dissolved carbon dioxide that can only be introduced naturally (by means of fermentation of yeast inside the sealed bottle) and not by artificial carbonation.

For bottle conditioned cider: (completion of primary fermentation within the bottle)

Whether keeved or not, the cider is bottled at the required specific gravity to give the required conditioning and sweetness in the bottle.

For bottle fermented cider: (secondary in-bottle fermentation). Bottle fermentation applies to the process of secondary fermentation of still cider within a sealed bottle.

Cider used for this process is manufactured to the exact same specification as still cider prior to bottling. Bottles must be heavy-duty, punted and capable of being sealed with either a 29 mm crown cap or a natural cork or plastic stopper with a wire cage closure, and able to withstand a sustained internal pressure of 6-12 bar at 25 °C.

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

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

The Country of Wales

5. **Link with the geographical area**

The unique individual characteristics of 'Traditional Welsh Cider' are based upon the soil and climate of the designated area affecting the characteristics of the first pressed juice of indigenous or non-indigenous variety or varieties of apples grown and made into cider by a traditional method. The variety of apples used influences the flavour and appearance of the cider with the correct level of taste, flavour and appearance being obtained from expert and skilled artisan training.

The soil and the climate of the designated area underpin the reputation of 'Traditional Welsh Cider' and the character and flavour of 'Traditional Welsh Cider' has variations depending on the areas of Wales within which the cider is produced.

By the nature of its soil and climate, lowland areas of Wales are highly suitable for cider apple growing as it allows the selection of orchard sites which avoid frost pockets in early spring during blossom time. The Welsh climate also has plentiful rainfall, essential during both blossom time and during the autumn prior to harvest. The character of 'Traditional Welsh Cider' varies depending on the areas of Wales within which the cider is produced. At higher altitude there is a frost risk at blossoming time leading to reduced yields but conversely fermentation is slower which is considered to improve the taste of the cider. The Welsh climate is warm and sunny enough at the right times to produce sufficient levels of fruit sugars, and wet enough to satisfy the high water demands of established cider apple trees and to supply the needs of newly planted trees.

The Welsh county providing the majority of apples for 'Traditional Welsh Cider' is eastern Monmouthshire. The deep alluvial red sandstone soils have excellent moisture retaining properties whilst maintaining excellent drainage properties during times of above average rainfall. This combination is reputed to give a higher quality fruit which is translated into the cider. There are cider apples trees in Monmouthshire that are anything up to 150 years old.

'Traditional Welsh Cider' is made by fermenting the juice of apples grown in Wales from indigenous and non-indigenous varieties. The variety of cider apples used influences the flavour and appearance of the cider. The colour of 'Traditional Welsh Cider' will vary from light to dark gold with shades of red and bronze depending upon which apple varieties are used. The character and flavour also has variations depending upon the area of Wales within which the cider is grown. At higher altitude fermentation is slower which is considered to improve the taste of the cider resulting in a clean crisp taste.

'Traditional Welsh Cider' can range from extremely dry to very sweet. The addition of fermentable sugars such as glucose, fructose and sucrose is only allowed in the production of bottle fermented cider to start the secondary fermentation process. With all other 'Traditional Welsh Ciders' no extra sugar is added as there are sufficient natural fruit sugars in the Welsh cider apples themselves.

The juice of 'Traditional Welsh Cider' consists of 100 % first pressed apple juice from either a blend or a single variety, whereas in other parts of the UK a second pressing may occur. In addition in other parts of the UK the juice may be chapitalised (sugar added) leading to subsequent fermentation to a higher alcohol content, and then subsequently diluted with water which results in a more homogenous product. In comparison no two batches of 'Traditional Welsh Cider' are ever exactly the same which adds to the unique individual characteristic of this artisanal product.

Specific traditional making skills are required to make 'Traditional Welsh Cider' throughout the milling, pressing and blending stages. This knowledge and expertise is passed down from one 'Traditional Welsh Cider' maker to the next. Specific skills are required in blending the varieties in order to balance the tannins of the 'Bitter Sweets' with the acidity of the 'Sharps'. 'Bitter Sweet' varieties contain tannins that give bitterness and a dark colour, as well as a full bodied drink. 'Sharp varieties' contain high levels of malic acid giving the cider a sharp 'bite'. 'Sweet' varieties have low levels of tannins and acid but can add fruitiness, and can dilute the effect of any harsh tannins. 'Bitter Sharp' varieties contain both tannins and acid. Tannins are not normally measured but rather a juice is blended to the taste of each cider maker which is a specific skill. New cider makers often learn their skill from one another, frequently sharing equipment until they are able to afford equipment of their own.

'Traditional Welsh Cider' dates back to the tradition of Welsh farmers in the nineteenth century producing enough cider for their own use and as a way of supplementing their income. 'Traditional Welsh Cider' was often supplied to agricultural workmen often as part payment. It was exclusively a domestic undertaking and what little trade there was took place locally between neighbouring farms or with nearby public houses. Commercial cider making on any scale simply did not exist in Wales.

In 2001 the Welsh Perry and Cider Society was formed and today there are approximately 50 cider makers in Wales. In 2003 the Welsh Perry and Cider Society's was recognised by the Campaign for Real Ale (CAMRA) winning the Pomona Award for 'their outstanding work raising the profile of Welsh Real Cider' In 2009 the Welsh Perry and Cider Society was given the annual award of recognition by the Asturian Cider Foundation in Spain. This was for the Society's merit and innovations in promoting the production of craft cider; raising awareness of traditional cider and their dedication in maintaining the cultural heritage associated with the conservation and regeneration of native apple varieties through the creation of a gene bank at their museum. 'Traditional Welsh Cider' is

becoming well established and widely recognised by the food industry both in the UK and worldwide. As a quality product it is used by many top chefs and gastronomes and it regularly appears as a named ingredient on their menus. In 2005 Welsh Cider makers scooped all the main awards at the UK championships in Reading winning Champion Cider and Bottled Cider.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

https://www.gov.uk/government/publications/protected-food-name-welsh-cider