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

(2022/C 179/06)

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 three months from the date of this publication.

SINGLE DOCUMENT

'Nagykörűi ropogós cseresznye'

EU No: PGI-HU-02415 – 12 April 2018

PDO ( ) PGI (X)

1. **Name(s) [of PDO or PGI]**

'Nagykörűi ropogós cseresznye'

2. **Member State or Third Country**

Hungary

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

3.1. *Type of product*

Class 1.6: Fruit, vegetables and cereals, fresh or processed

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

The protected geographical indication (PGI) 'Nagykörűi ropogós cseresznye' may be used for the 'Petrovay ropogós' variety and the following State-recognised cherry varieties registered in the national list of varieties: 'Badacsonyi óriás', 'Bigarreau Burlat', 'Carmen', 'Jaboulay', 'Hedelfingeni óriás', 'Germersdorfi' and their registered variants intended for fresh consumption and/or processing.

'Nagykörűi ropogós cseresznye' has the following quality characteristics:

— size: large or very large, with diameters ranging from 26 to 38 mm and weighing 10–13 g, depending on the flesh growth.

— shape: regular heart shape, the stem medium-long or long and easily detached from the fruit.

— skin colour: bright red to almost black, depending on the degree of maturity,

— flesh: firm and crisp consistency, dense texture. The fruit tolerates transportation and storage well.

— taste: pleasantly sweet and sour

'Nagykörűi ropogós cseresznye' has the following chemical characteristics:

Sugar content: 14–18 ° Brix

Acidity: 0,6–0,8 g/100 g

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

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

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

The production and harvesting of 'Nagykörűi ropogós cseresznye' take place in the geographical area defined in point 4.

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

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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 production area of 'Nagykörűi ropogós cseresznye' is within the administrative boundary of the village of Nagykörű.

5. Link with the geographical area

The link of 'Nagykörűi ropogós cseresznye' with the geographical area is based on quality.

The fruits of the 'Nagykörűi ropogós cseresznye' are larger than the average. 'Nagykörűi ropogós cseresznye' is pleasantly sweet and sour thanks to a high sugar content and balanced acidity. The crispness, which comes from the firm texture of the flesh, distinguishes it from cherries produced in other geographical areas. The 'Nagykörűi ropogós cseresznye' can be kept fresh in a refrigerator for two weeks. Thanks to its firm flesh, it transports well. These properties contribute to its good shelf life.

Nagykörű is located in the centre of Jász-Nagykun-Szolnok County in the Great Plain, directly on the River Tisza. Fruit and grape production in enclosed orchards and vineyards goes back to the middle of the 18th century. Soon afterwards, the production of the now world-famous cherry took off, leading to the creation of the largest cherry orchard in Hungary, covering 200 hectares. Testimony to its importance in the municipality's economy is the fact that the cherry has even been included in the municipality's coat of arms. Situated in the embrace of the meandering River Tisza, this geographical area has a particular microclimate.

The geological, hydrographic and climatic characteristics of the Nagykörű Basin are as follows:

After the Pannonian Sea disappeared, deposits from rivers taking their source in the Mátra Mountains filled up the area, which was sinking faster than its environment. To depths of several tens of metres, the surface consists of Holocene-floodplain sand, silt and clay of various particle sizes. Also as a result of the former floodplain, the high banks became covered in infusion loess, subsequently deposited with alluvial soil. The resulting floodplain island does not have a surface water network, and the groundwater table is estimated to be between 2 and 4 metres in flood-free areas.

The main statistical features of the climate include an annual median temperature of 10 °C; average annual precipitation between 300 mm and 700 mm; annual sunshine of 2 100 hours and annual average relative humidity of 82 %.

The high-quality and lightly structured alluvial soil described above allows a fruit tree to have roots the same size as its crown, and to take water from the deeper layers of the soil. Due to the proximity of the River Tisza and its alluvial soil, the production area has a continuous supply of water. This contributes to the larger-than-average size of the fruit of 'Nagykörűi ropogós cseresznye' (26–38 mm in diameter). A high number of sunshine hours (2 100 per year) and the sandy soil, which reflects the sun's heat, increase the fruit's sugar content (14–18 ° Brix). The acidity of the fruit is balanced (0,6–0,8 g/100 g) due to the soil in the area that was filled up by deposits from rivers taking their source in the Mátra Mountains. The sugar and acidity values typical of 'Nagykörűi ropogós cseresznye' produce a pleasant sweet and acidic taste.

The soil of the former floodplain has a good supply of phosphorus. This positively affects the firmness and storage life of the flesh. Consequently, 'Nagykörűi ropogós cseresznye' is firm and it travels and stores well.

Also due to the microclimate and the characteristics of the soil, only when planted in this geographical area will the 'Petrovay ropogós', as well as the other varieties listed in point 3.2, and their variants, produce the crisp, bright-coloured, heart-shaped, large fruit, with a diameter of 26–38 mm in keeping with the characteristics of the variety, with a pleasantly sweet and sour flavour.

In addition to local natural conditions, the human factor is also of key significance; in particular, local producers' expertise and experience, handed down over 150 years from father to son, in pruning, plant protection, soil preparation, nutrient supplies, and above all, their knowledge of harvesting and the special characteristics of cherry varieties. Harvesting is carried out by hand. Feeling the fruit to select the cherries that are sufficiently firm and ripe requires great expertise and experience. The tasks of the Nagykörűi Virágzástól Befőzésig – Helyi Termék Klub és Turisztikai Egyesület [From Blossom to Jar – Local Product Club and Tourist Association] include cultivating the local 'Petrovay ropogós' variety, running the nursery and producing reproductive material. The Nagykörűi Virágzástól Befőzésig – Helyi Termék Klub és Turisztikai Egyesület also functions as a knowledge base providing farmers with information on plant protection and cultivation.

The Cherry Festival (Cseresznyefesztivál), held in the village of Nagykörű in June every year since 1996, celebrates the ripening of the cherries. Over the years, it has transformed into a traditional, large-scale event with high turnouts (four to five thousand people).

Numerous press articles and radio programmes have referred to Nagykörű as the 'cherry orchard of Hungary' (Magyar Nemzet, 2003; Szabad Föld, 2007; Népszabadság, 2013; Kossuth Rádió, Hajnal-táj [Dawn landscape], 12 October 2018; Duna Tv Ízőrzők [Guardians of flavours], a culinary/cultural show, 5 December 2019). Also, many public-media TV programmes have presented 'Nagykörűi ropogós cseresznye' and the products made from the fruit, including dried cherries, preserve, jam, syrup, cherry-stem tea, cherry-stone pillow, cherry pálinka [brandy], dried-cherry cheeses, goat yoghurt with cherries and cherry-scented artisanal soap. The municipality also hosts professional forums for cherry growing.

Reference to publication of the specification

https://gi.kormany.hu/foldrajzi-arujelzok