

## The Common organization of the market for olive oil

Bazoti G.

in

Baourakis G. (ed.).

The Common Agricultural Policy of the European Union: New market trends

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## SECTOR OF WINES - TRADE NAME OF ORIGIN

P. SAVVAS,

*Directorate of Agricultural Policy and Documentation, Greek Ministry of Agriculture*

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Ladies and Gentlemen,

In the short amount of time available to us, we shall concern ourselves with what I hope is a subject of great interest - the Sector of Wine and the Trade Names of Origin.

Before we arrive at the main topic, however, I would like to say a few words about Greek agriculture and about the CAP (Common Agricultural Policy), to give you an idea of the climate at present.

As you are aware, Greece is one of the 15 Member States (M-S) of the European Union (EU).

In 1950, the ECSC was formed by the Treaty of Paris.

In 1957, the EEC and the EAEC (European Atomic Energy Community, or Euratom) were formed.

The above-mentioned treaties were amended:

in 1986 with the Act of European Union and

in 1992, with the Treaty on European Union which was signed at Maastricht.

The structure of the Community developed as follows:

- 1950: 6 Member States (France, Ireland, Germany, Belgium, Holland, Luxemburg)
- 1972: 3 Member States (United Kingdom, Denmark, Italy)
- 1981: 1 Member States (Greece)
- 1986: 2 Member States (Spain, Portugal)
- 1994: 3 Member States: (Austria, Sweden, Finland)

Total: 15 Member States

Discussions have continued over a long period concerning the accession of Cyprus and the CIS states.

The main area of activity of the EU has always been, and is now, agriculture, for which there is the only Common Policy in existence (Common Agricultural Policy).

The Ministries of Agriculture in the Member States play a huge role within the framework of the EU, and they carry out an enormous amount of work.

## 1. CHARACTERISTICS OF GREEK AGRICULTURE

1. In Greece the agricultural sector occupies the largest percentage, and is also the highest in the EU.
2. Agricultural production comprises 13-14 % of the GDP (against 3.5 % in the EU, i.e. 4 times as much). However, the value of our agricultural products in real prices does not exceed 4 % of the corresponding Community value.
3. The share of agricultural products in the total of exports is about 80 %, compared to 83 % in the EU as a whole. The share of agricultural products in the total of imports is 17 % (against 14 % in the EU).
4. The percentage of those engaged in agriculture corresponds to 21-22 % of the total work force (against 6 % in the EU). The Greek agricultural workforce exceeds, in real figures, the 10 % of the farmers of the EU, at a time when our population constitutes only 3 % of the EU.
5. It is apparent, therefore that whatever the course of development of the CAP will be, particularly in Greece, it concerns a great number of people.
6. The average age of our producers is > 55 years. In 1993, 57 % of the heads of enterprises were > 55 years of age, while 30 % were > 65 years of age.
7. Our total area under cultivation is 3.5 million hectares and only comprises 27 % of our total land surface area (against 55-60 % in the EU). This is due to: the mountainous nature of the Greek landscape, the limited opportunities for irrigation, and the fact that 40 % (5.1 million hectares) of the areas are characterised as pastureland or permanent meadows of which 3.1 million hectares are State property. Forests cover 22 % of the total area. In spite of this, the area cultivated more than meets the needs of our country where agricultural products are concerned, with the exception of livestock rearing (cattle and milk).

The share of the various types of crop in the land cultivated is as follows:

\* cereals 40 % against 55 % of the EU

\* other annual crops 23 %

\* monocultures (vines and trees): 29 % (olive growing 76 %) against 10-15 % in the EU.

8. Number of agricultural enterprises: about 900,000 (i.e. 11 % of the total number in the EU).

Average size of enterprise in GR is 4.5 ha, as opposed to EU: 13-14 ha, UK: 65 ha, DK: 32-35 ha, F: 28-30 ha.

In Greece: 75 % of enterprises < 5 ha

15 % of enterprises < 5-10 ha

10 % of enterprises < 10 ha

Number of plots per enterprise 6-7 (a contributory factor to this are the laws concerning inheritance and also the inherent right of Greek individuals to possess property).

9. Our production structure, which is due mainly to soil and climatic factors but also to the policy followed by the Community in recent years, is the reverse of Community production structure, that is:

- GR: 70 % plant products and 30 % livestock (this ratio is deteriorating)

- EU: 40-45.5 % plant products and 55-60 % livestock.

The conditions on the market and the accompanying agricultural policy (plafonds etc) have led to changes in our farming production.

In the decade from 1980-1990 the value of the volume of our production rose by 5.1 %.

This increase is due almost entirely, however, to the increase in our plant production (by 7.8 %). Our animal production has remained almost stable (increase of 0.4 %).

Farming in Greece is inauspicious when compared to that of the Community. This is illustrated by some examples:

- \* Average of milk production: GR: 3,000 kg/cow -EU: 4,500-5,000 kg/cow
- \* Average yield of cereals: GR: 350 kg/stremma -EU: 500-550 kg/stremma (Comm.12)
- \* Irrigable areas: GR: only 35 % of the areas under cultivation
- \* Share of Greek production = 4.4 % of the value of farm production in the Community (1992)
- \* Share of Greek plant products = 6.3 % in Community plant production
- \* Share of Greek animal products = 2.5 % in Community animal production.

## 2. GREEK FARMING AND THE CAP

The above statistics are indicative of a situation which is something other than propitious for the structure of our production. A great endeavour is needed to meet competition. The full liberalisation of the international market (as tendencies show) will be a most inauspicious factor where both Greek agriculture and that of other States is concerned. Because of their nature, agricultural products cannot and must not be regarded simply as goods. They must be regarded as commodities of a particular and wider importance.

The CAP offers real assistance and plays an important and decisive role. However, like all things, the CAP has advantages and disadvantages.

Today, (ie from 1992) a change of tactic has been ventured upon:

**“A transition is being attempted from the policy of price support to a system of support for productive endeavour, and of direct aid for the income of the producer.”**

This event alone would not perhaps have had so much importance. In conjunction with the new reality which is the GATT, however, it creates anxieties for the future. Phenomena such as ceilings of production, although the products are in short supply (cotton, tobacco etc) do not offer so much by way of consolation.

## 3. STATE OF THE WINE SECTOR

### 3.1 General

#### 1) An historical view

The interest of Greece in the sector of wine is not a chance one. The country has an almost 4,000 year old tradition of winemaking.

The cultivated vine or VITIS-VINIFERA was first grown in the Mediterranean area - in the Aegean islands, Italy, Egypt etc - during the Bronze Age (3000 -1550 BC). Wine appeared at about the same time. The self-sown vine or VITIS-SILVESTRIS has existed amongst the flora from the beginning of the Quaternary period (1 - 0.6 million years BC).

Some well-known Greek wines (from Chios, Kos, Rhodes, Mytiline, Samos, Heraklion, Cyprus) are of a very great antiquity. The first laws concerning vineyards appeared in 450 BC. The wine trade developed in parallel.

The oldest written evidence of the transport of wine by sea is given in Homer (in the 9th book of the Iliad, verses 71-2). It was mainly transported in amphorae. For a long time, trade in wine was only carried out by merchants.

The first organisations of vinegrowers and winemakers appeared in the 17th century. In the 19th century, these organisations took cooperative form, and were concerned at all stages from the production of the grape right up to the trade in wine.

Parallel with the trade in wine, there was also a trade in scions of the vines. Gradually, the vine was distributed all over the world. At the beginning of the 19th century, however, *phylloxera* almost wiped out its cultivation.

The use of antiphylloxeral (American) rootstocks saved the situation. Today, there is a whole science concerned with this product. Within the framework of the EU we operate under the domain of the C.O.M, about which more will be said later.

2) Condition of the wine sector in Greece before and after the entry of the country into the EEC:

a) Area covered by Greek viticulture:

Year	Area (in hectares)
1860	64,556
1911	153,318
1925	201,188
1935	255,622
1971	208,361
1981	177,168
1992	138,322
1993	135,497
1994	148,700
1995	140,600
1996	139,500

Of the area of 135,497 ha covered by Greek viticulture today:

56 % = vineyards

31 % = raisin production

13 % = table grapes

b) Development of wine production (1000 HI).



	Total wine production	Total wine production	Table wines	Table wines	VQPRD	VQPRD	Other wines	Other wines
	Greece	EUR12	Greece	EUR10	Greece	EUR10	Greece	EUR 10
1971/75	5,115	152,328	3,807	113,992	536	27,708	772	10,628
1981/82	5,470	140,064	5,000	104,042	300	28,785	170	7,237
1985/86	4,538	142,976	4,171	92,761	338	34,472	29	15,745
1989/90	4,532		4,132		328		72	
(EUR12) 90/91								
(EUR 12) 91/92	4,022	160,548	3,603	101,179	355	49,355	64	10,014
(EUR12) 92/3	4,050		3,538		236		276	
(EUR12) 93/4	3,392	167,480	3,170		203		19	
(EUR 12) 94/5	3,051		2,795		534		33	
(EUR 12) 95/6	3,875		3,568		284		23	

c) Comparison of Greek - Community - Worldwide wine-growing activity information for 1993:

	Area (ha)	Production (Hl)	
Greece	135,479	(3,392,000 in 1996)	(3,875,000 in 1995/6)
EEC (15)	3,988,000	167,480,000	information 1993
Europe	4,711,000	189,860,000	information 1993
World	8,060,000	263,490,000	information 1993

Community wine-growing covers an area of about 4 million hectares and represents 49 % of global viticulture, but accounts for 63 % of world production. Greek viticulture represents 3.4 % of Community and 1.7 % of global wine-growing. Greek production constitutes 2 % of Community production and 1.3 % of world production.

d) Size of enterprises

The average size of an agricultural enterprise in the EEC is 15.7 ha. The corresponding size in Greece is 4.3 ha, i.e. it is only 27 % of that in the Community.

- 69 % of the total of wine-producing enterprises have an area <0.5 ha and represent 25 % of the area covered by vineyards.
- 94 % of the total of Greek wine-producing enterprises have an area <2 ha and represent 69 % of the area covered by vineyards.
- 99.5 % of the total of wine-producing enterprises have an area <5 ha and represent 95.1 % of the area covered by vineyards.

e) Share of wine-growing products in the Greek economy

Wine-growing products (in 1992) represented 5.79 % of the Gross Value of Plant Production (at stable prices) while in 1988 this amount was 8.42 %. In the same period the share of wine and grape musts in plant production was 2.29 % (1992) against 2.62 % (1988). The share of wine-growing products in the total of agricultural production was 4.10 % (in 1992) against 5.84 % (1988). The share of grape musts and wines in the total of agricultural production was 1.62 % (1992) against 1.82 % (1988).

f) Development of exports - imports (in Hl)

	EXPORTS			IMPORTS		
	To EEC countries	To third countries	Total	From EEC countries	From third countries	Total
MO	432,000	325,000	757,000	4,000	55,000	59,000
1971/82						
1981/2	170,000	98,000	268,000	3,000	1,000	4,000
1982/83	207,000	61,000	268,000	4,000	1,000	5,000
1983/84	221,000	78,000	299,000	5,000	1,000	6,000
1984/85	811,000	430,000	1,241,000	5,000	1,000	6,000
1985/86	786,000	295,000	1,081,000	5,000	1,000	6,000
1986/87	620,000	146,000	766,000	6,000	-	6,000
1987/88	457,000	151,000	608,000	7,000	1,000	8,000
1988/89	843,000	383,000	1,226,000	35,000	4,000	39,000
1989/90	821,000	171,000	992,000	52,000	13,000	65,000
1990/91	565,000	70,000	635,000	90,000	8,000	98,000
1991/92	549,000	83,000	632,000	65,000	2,000	67,000
1992/93	636,000	54,000	690,000	60,000	6,000	66,000
1993/4	570,000	80,000	650,000	60,000	10,000	70,000
1994/95	577,000	64,000	641,000	50,000	-	50,000
1995/96	600,000	50,000	650,000	50,000	-	50,000

g) Abandonment of vineyards

From 1988/9 to 1993/4 a total of 25,808 ha were abandoned in Greece.

Eligible = 65,661 persons.	Receipts ECU 175,895,000
Of these: 8,035 ha	for wine production
11,989 ha	for raisin production
2,814 ha	for table grape production

h) Manufacturing units

There are about 302 wine manufacturers in Greece, of which 55 are co-operatives

i) Classification of Greek wines

- Table wines:

Here, there are: 60 local wines  
2 appellations de tradition (retsina, verdea)

- V.Q.P.R.D: There are 8 appellations d'origine controlée  
21 appellations d'origine de qualité supérieure

### 3.2 Existing COM for the wine sector

By the term COM is meant a network of regulations which govern the sector and whose purpose is the protection of the income of producers. Within the framework of these regulations we have:

1. *Regulations concerning the production, control, and development of wine-growing potential:*

- The Member States, by means of yearly researches, monitor the areas for production of inferior material
- They classify the wine-growing areas into categories
- They grant permission (after application) for planting and replanting
- The planting of any new vineyard is prohibited until 31.12.96 (with exceptions)
- The Council of Ministers of the Community issues general regulations for the classification of the types of vineyard
- The use of hybrids is prohibited

#### 3.2.1 Oenological practices

A lot of detail can be given here. This will not be done, however. We shall confine ourselves to certain elements of particular interest, such as the following:

- a) The mixing of red and white wine is prohibited (except for Spain).
- b) The mixing of Community wine with wine from a third country is prohibited.
- c) The mixing of wines located in the Community but from third countries is prohibited.
- d) The enrichment of wines is permitted, under the precondition that the lowest natural alcohol content per zone is as given below; the highest permitted increase in alcohol content is also listed:

Zone	Lowest natural alcohol content	Highest permitted increase in alcohol content
A	5°	3.5° (-4.5)
B	6°	2.5° (-3.5)
C <sub>Ia</sub>	7°, 5°	
C <sub>Ib</sub>	8°	2°
C <sub>II</sub>	8°, 5°	
C <sub>IIa, b</sub>	9°	



e) Acidity: The increase or reduction in acidity is permitted as follows:

In zones A, B, C<sub>Ia,b</sub> : reduction permitted

In zones C<sub>II</sub>, C<sub>IIa</sub> : increase or reduction permitted

In zones C<sub>IIIb</sub> : increase permitted

### 3.2.2 Regime of prices - intervention measures

There is a complete network of prices and measures which we shall just indicate briefly here.

Prices: Guide price

Activating price (92 % of the guide price)

Representative prices

Balance of forward estimates

- intervention measures

- private storage (agreements were signed from 16/12-15/2)

- restorage

- quality suppl.

Producers are obliged to submit 10 % of the alcohol contained in the wine for distillation. Here, the distillation of the by-products is compulsory.

The distillation price is 26 % of the guide price.

- Distillation of wines from table grapes, or of double use.

The distillation price is 35 % of the guide price.

- Preventive distillation - this is voluntary. Price: 65 % of the guide price.

- Compulsory distillation:

For a quantity < 10 % of Community usage: price 50 % of the guide price

For a quantity > 10 % of Community usage: price 7.5 % of the guide price

In 1993/4 the price arrived at was 26 % of the guide price or 0.82 ECU/Hl, that is, 33 Drach./LT 12°.

- Support distillation:

Voluntary. Starts with the beginning of compulsory distillation.

Price: 82 % of the guide price

- Aid for utilisation of grape musts for enrichment

- for concentrated must : 1.34 ECU/Hl

- for concentrated, unpurified must: : 1.74 ECU/Hl

- Aid for musts for the production of grape juice

- Table wines with an established alcohol content < 9.5 % VOL are excluded from every non-compulsory measure.

### 3.2.3 Trade with third countries

In this sector there is also a body of measures designed to protect Community production from instances of imports at very low prices.

a) Reference price:

Defined before the beginning of every period for:

white and red wines

grape juices (including musts)

concentrated juices (including musts)

musts from fresh grapes or fermentation, without interruption through additional alcohol

alcoholised wines

Vins de liqueur

The reference prices are defined on the basis of the guide prices (of white and red table wines) increased according to the expenses accruing from the placing of Community wines on the same level for trade as that for imported wines

b) Entry price "Free at border":

This is defined for every product for which a reference price is determined.

In a case where, notwithstanding this regime, unusually low prices are observed, a second entry price "Free at border" is determined.

c) Equalising levy: This is applied in a case where the entry price "Free at border" of a product, increased in accordance with the actual tariff revenues, is lower than the corresponding reference price. This equalising levy is equal to the above difference. The levy is not collected for imports from states which have declared that they will respect the reference price.

d) In addition to the tariff and the equalising levy, a levy based on the various added sugars is applied during import.

e) Export refunds: these are designed to facilitate Community exports (difference between the Community price and international price).

f) The levy of any surcharges having equivalent effect on the tariffs is prohibited. Also prohibited is any quantitative limit whatsoever or measure having equivalent effect.

g) Imported wines which have a geographical designation may acquire protection for their trade within the Community, on condition of reciprocity.

We should add here that all of the above are reassessed within the framework of the GATT, in accordance with which these measures are replaced by tariffs (which will be reduced by 36 % in 5 years).

The imbalance in the market has led the Commission to suggest (in 1994) the revision of the COM. Until now, this has not been realised. Today, the facts have changed.

#### **4. CLASSIFICATION OF WINES**

##### **4.1 WINES WITH GEOGRAPHICAL INDICATION - TRADE NAME OF ORIGIN OF WINES (APPELLATION D'ORIGINE)**

I wish to emphasize right from the beginning that the Community legislation on wines is one of the largest and most complicated. It is generally a strict and detailed legislation.

Some of the preconditions and compulsory measures of the Community legislation are:

The mixing of Community wines and wines from third countries is prohibited. The mixing of white and red wines is prohibited (with the exception of Spain).

We can classify Community wines into two general categories:

#### **A. Table wines (vins de table)**

These are accordingly divided into:

table wines without geographical indication

wines with geographical indication - local wines (table I)

“wines named according to tradition”(table II)

The table wines have to be produced in accordance with Community legislation and permitted oenological practice.

The main restrictions on their production and their main characteristics are:

- they must be produced within the Community.
- they must be produced from recognised varieties of wine grapes, as referred to in Reg. 3800/81.
- they must have 9 <established alcohol content < 15.

Today, within the framework of table wines in Greece we have:

60 local wines (table I)

2 wines named according to tradition (table II)

\* Retsina (table II)

\* Veritea

Retsina wine is governed by PD 514/79 “concerning the production control and protection of resinated wines”.

It is a wine produced exclusively in Greece (Reg. 822/87, app. I, note 13)

Retsina wines are only white or rosé

Retsina wine is produced with the addition of a maximum of 1ml/Hl of pine resin from *pinus halepensis*, before or during the fermentation.

Table I

LOCAL WINES		
1. Trifyllia	21. Dodecanese	41. Markopouliotikos
2. Mesembriotikos	22. Anavysiotikos	42. Lelantian plateau
3. Epanomitikos	23. Paianitikos	43. Chalkidiki
4. Côtes of Corinthian mountains	24. Drama	44. Karistanos
5. Pylia	25. Kraniotikos	45. Chalikounas
6. Côtes of Vertiskou	26. Côtes of Parnitha	46. Opountia Lokris
7. Herakliotikos	27. Syrianos	47. Pella
8. Lasithiotikos	28. Thebaikos	48. Andrianiotikos
9. Peloponnisiakos	29. Côtes of Kithairon	49. Serres
10. Messiniakos	30. Côtes of Petrotos	50. Mainland Greece
11. Makedonikos	31. Gerani	51. Agorianos
12. Kritikos	32. Pallinotikos	52. Valley of Atalanta
13. Thessalikos	33. Attikos	53. Arkadia
14. Kissamos	34. Siatistinos	54. Panyiretakos
15. Turnavou	35. Ritsonas Avlida	55. Metaxata
16. Côtes of Ambeli	36. Letrini	56. Klimena
17. Villizas	37. Tegea	57. Imathia
18. Grevena	38. Aigiopelagitikos	58. Kerkyras
19. Attica	39. N. Côtes of Pendeli	59. Sithonia
20. Ayioritikos	40. Spatanikos	60. Mantzavinata

### B. Wines of Appellation d'Origine (V.Q.P.R.D)

These are wines which are produced within a particular region from certain varieties of grapes under strict preconditions regarding the yield from the grape, method of production, ageing/vintage etc. and are governed by Reg. 823/87.

These are the wines which far and away win the preference of consumers. We have 29 such wines (table III).

In Greece there existed legislation governing these wines long before our entry into the EEC.



Amongst others, particular reference should be made to:

- Law 243/69 “concerning the amelioration and protection of wine production”, particularly articles 4 and 5 (ann.1)
- Law 423/70 “concerning the recognition of trade names of origin” (ann. 2)
- Min. Decision 335757/7665/79 concerning the prerequisites, procedures and conditions established for the recognition of trade names of origin for wines” (ann. 3)
- Min. Decision 301653/2962/74 “rules for bottling V.Q.P.R.D (ann. 4)

The wines of appellation d’origine in Greece must carry a band denoting that they are produced subject to control.

In Greece we have: 29 wines of appellation d’origine, of which 8 wines are of appellation d’origine contrôlée and 21 wines of appellation d’origine de qualité supérieure (table 3)

### - Particular analysis of wines of appellation d’origine

#### - Classification of Greek sweet wines

Among the Greek appellations d’origine mentioned above there are 12 V.D.L (vins de liqueur) and V.N.D. (naturally sweet wine or vin naturellement doux).

Vin de liqueur: This is a product which contains

$15 < \text{established alcohol content} < 22$

total alcohol content  $> 17.5$

- Alcohol and grape must or other products have been added.

They are divided into:

V.D. (sweet wine or vin doux)

V.D.N. (natural sweet wine or vin doux naturel)

V.D.N. Grand Cru (natural sweet wine from selected vineyards ,vin doux naturel Grand Cru)

V.N.D. is produced without any additive.

The classification of our wines as described above can be seen thus:

### I. Appellation d’Origine Contrôlée (8 types)

#### A. V.D.L.

a) From the variety: Muscat grapes

- |                     |                                |
|---------------------|--------------------------------|
| 1. Samos            | Variety: White Muscat          |
| 2. Muscat of Lemnos | Variety: Muscat of Alexandria  |
| 3. Muscat of Rhodes | Variety: White or Trani Muscat |
| 4. Muscat of Patras | Variety: White Moschoudi       |

- |                          |                          |
|--------------------------|--------------------------|
| 5. Muscat of Rion/Patras | Variety: White Moschoudi |
| 6. Muscat of Kefallenia  | Variety: White Moschoudi |

The above mentioned wines can be presented as:

V.D., V.D.N., V.D.N. Grand Cru and as V.N.D.

b) From the variety Mavrodafni:

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1. Mavrodafni of Patras     | Variety: Mavrodafni > 50 % Corinthian |
| 2) Mavrodafni of Kefallenia | Variety:                              |

The above wines are presented as V.D.N.

## II. Appellations d'Origine de Qualité Supérieure

(20 appellations)

### A. V.D.L.

- |              |                                     |
|--------------|-------------------------------------|
| 1. SANTORINI | Variety: Asyrtiko, Aidani white     |
| 2. SITIA     | Variety: Liatiko                    |
| 3. DAFNES    | Variety: Liatiko                    |
| 4. NEMEA     | Variety: Ayioryitiko or Black Nemea |

These wines can be produced as : V.D, V.D.N, V.N.D, except for NEMEA which is only produced as V.D.

### B. Other wines:

1. Sitia
2. Rhodes
3. Naousa
4. Nemea
5. Robola Kefallinias
6. Rapsani
7. Mantinea
8. Piza
9. Archanes
10. Dafnes
11. Santorini
12. Patras
13. Zitsa
14. Amyntaio
15. Goumenissa
16. Paros
17. Limnos
18. Angchialos

19. Côtes of Melitona

20. Mesenicola

### Description and Presentation of wines and grape musts

The details recorded on the wine labels are differentiated into two groups, i.e. those which are compulsory, and those which are voluntary, and are exactly defined in EEC Regulations:

**2392/89** "General regulations for the description and presentation of wines and grape musts"

**3201/90** "Concerning details of the application of the regulations for the description and presentation of wines and grape musts"

Apart from the above-mentioned information, no other details are permitted on the label. An exception may exist for wines which are exported, where the labels may carry supplementary information, under the prerequisite that the legislation of the third country permits and demands it.

Given below are extracts of the above-mentioned regulations, so that you may be able to form a picture of the way in which wines are labelled.

Regulation 2392/89 "Description-marking of wines and grape musts" (ann..5)

A. Description of table wines: 1. marking on the label

2. registrations in official documents and books
3. the Commercial Documentation

B. Description of V.Q.P.R.D: 1.

- 2.
- 3.

C. Description of products other

- than table wines and V.Q.P.R.D. 1.
- 2.
  - 3.

D. Description of products which

- originate from third countries 1.
- 2.
  - 3.

Regulation 3201/90 "Details of the application of regulations for description and presentation of wines and grape musts" (ann., 6)

In App. I: Reference is made to the designations of higher quality (qualité supérieure) which can be carried by wines imported from third countries.

In note 5, particular mention is made of the designations which can be carried by the labels on Bulgarian wines. These designations are referred to in the App. to the Agreement made in 1993 between the EEC and Bulgaria, in communication B "wines of Bulgarian origin" (pages 70,71,72,73). (ann. 79)

In communication A are mentioned the corresponding wines of the EEC and in note IV (pages 44,45,46,47) mention is made in particular of the Greek wines.

In App. II: Reference is made to the imported wines which may carry a geographical designation. In note 6 particular mention is made of Bulgarian wines. These wines are referred to in the same agreement between the EEC and Bulgaria in 1993.

In App. III: Reference is made to the SYNONYMS of the names of varieties of grapes which can be used for the marking of table wines and V.Q.P.R.D of the Community.

In note 4 (page 53) particular reference is made to the synonyms for the Greek varieties.

In App. IV: Reference is made to the synonyms of the varieties of grapes which can be used for the marking of imported wines.

In note 6 (pages 61,62) special reference is made to the synonyms for Bulgarian varieties.

## 4.2 ALCOHOLIC DRINKS (Re. 1576/89)

This regulation lays down the general rules for the definition, description and presentation of alcoholic drinks.

What is an alcoholic drink? – a liquid product which is intended for human consumption

- has particular organoleptic characteristics and a degree of alcohol > 15% Vol.
- there are exceptions

It is obtained – either by direct distillation, with or without the presence of aromatic substances,

- or by the blending of an alcoholic drink with
  - \* one or more other drinks containing alcohol
  - \* ethyl alcohol of agricultural origin, a product of distillation of agricultural origin or a distillate (eau de vie)



- \* one or more alcoholic drinks,
- one or more drinks

## VARIOUS PRELIMINARY DEFINITIONS

- a) Sweetening: Use during the production of alcoholic drinks of the following - semi-white, white, refined sugar, dextrose, fructose, glucose syrup, liquid sugar, inverted liquid sugar, syrup of inverted sugar, purified, concentrated grape must, fresh grape must, caramelised sugar, honey, carob syrup as well as other natural sweeteners which have the same result as that of the products mentioned.
- b) Admixture: The process during which two or more different drinks are mixed together in order to form a new one.
- c) Addition of alcohol of agricultural origin to alcoholic drinks
- d) Blending: the admixture of two or more alcoholic drinks of the same category which do not exhibit substantial differences between them in their composition, except for differences owing to one or more of the following elements:
  - the method of production
  - the type of distillation apparatus used
  - the length of maturation or ageing
  - the geographical zone of production
  - The alcoholic drink obtained belongs to the same category as those drinks that were mixed together.
- e) Maturation or ageing
- f) Aromatisation: the use of aromatic substances in accordance with Directive 88/388/EEC, art. 1, para. 2a.
- g) Colouration: the use of colouring substances
- h) Ethyl alcohol of agricultural origin: obtained by distillation after alcoholic fermentation of agricultural products.
- i) Distillate of agricultural origin. The alcoholic liquid obtained by distillation, after the alcoholic fermentation of agricultural products which are included in App. II of the agreement and do not exhibit the characteristics of ethyl alcohol as defined in (g) nor the characteristics of an alcoholic beverage. The liquid must have retained the aroma and flavour from the raw materials used. When the raw material is mentioned it must originate exclusively from it.

- j) Alcoholic content by volume: the volume of alcohol contained in a product up to 20%.
- k) Content in volatile substances (proof): i.e. volatile substances except for ethyl and methyl alcohol, which are due to their distillation or redistillation.
- l) Place of production: the location or region where that phase of production of the final product was carried out, which gave the alcoholic drink the character and final essence of its identity.
- m) Category of alcoholic drinks: all of the alcoholic drinks which correspond to the same definition.

## Definitions of Drinks

### a) Rum:

Obtained exclusively by alcoholic fermentation and distillation, either of molasses or syrups which originate from the production of sugar from sugar cane, or from the juice of the sugar cane, and distilled at < 96 % Vol. The product obtained must have a content of volatile substances > 225g/hl of alcohol 100 % Vol. The distillate which is produced exclusively from fermentation and distillation of juice from sugar cane may be placed on the market with the designation "agricultural rum", in conjunction with one of the geographical trade names of the French overseas regions which are referred to in App. II.

### b) Whisky/Whiskey:

Obtained from the distillation of grain musts:

- which are turned into sugar by the fission of the malt they contain
- which are fermented by the action of yeast
- which are distilled at < 94.8 % Vol. and acquire the aroma and flavour of the raw materials used.

Whisky is aged in wooden barrels of capacity < 700 litres for at least three (3) years.

### c) Alcoholic drink from grain:

Obtained from the distillation of grain musts which have undergone fermentation and which have assumed organoleptic characteristics from the raw materials used. This nomenclature may be replaced by "Korn" or "Kornbrand" in German-speaking countries, under the prerequisite that the production of the drink is traditional and it is produced without any additive:

- either through the exclusive distillation of the fermented must from complete grains of wheat, barley, oats or rye, or *polygons* with all their components
- or through the redistillation of a distillation product which has been obtained in accordance with the first case.

A grain spirit can be called a "grain distillate" inasmuch as it originates from distillation and exhibits organoleptic characteristics which originate from the raw materials used.

**d) Distillate of wine (eau de vin):**

This is the alcoholic drink obtained exclusively by distillation at < 86 % Vol, of wine or alcoholic wine or through redistillation. It contains volatile substances > 125 g/hl of alcohol 100 % Vol.

**e) Brandy or Weinbrand:**

This is the alcoholic drink obtained from distillates of wine, blended or not with a product of the distillation of wine, which has been distilled at < 94.8 %, on the condition that this product of distillation does not exceed 50 % of the alcoholic content of the final product.

- It has undergone ageing in oak barrels for one (1) year, or for at least six months if the oak barrels have a capacity < 1000 litres.

-It contains volatile substances > 125 gr/hl of alcohol 100 % Vol.

-It contains methyl alcohol < 200 gr/hl alcohol 100 % Vol.

**f) Distillate of grape marc:**

This is obtained by fermentation and distillation of grape marc, either directly through steam or after the addition of water, to which wine lees may be added (in certain ratio). The distillation takes place at < 86 % Vol.

- Redistillation at the same alcoholic content is permitted

- It has a capacity in volatile substances > 140 gr/hl of alcohol 100 % Vol.

- It has a capacity in methyl alcohol < 1000 gr/hl of alcohol

The designation “distillate of grape marc” can be replaced by the designation GRAPPA in Italy.

Here in Greece we have:

- Tsikoudiá Krítis
- Tsípouro Makedonías
- Tsípouro Thessalías
- Tsípouro Turnavóu

**g) Distillate of fruit marc : (Procedure with article 15)**

Obtained through the fermentation and distillation of marcs.

**h) Distillate of raisins or Raisin Brandy:**

Obtained through the distillation of the product which is produced by alcoholic fermentation of the extract of raisins of the “Black Corinthian” or “Muscat of Malaga” type and distilled at less than 94.5 % Vol. in such a way that the product of distillation has the aroma and flavour which originate from the raw materials used.

**i) Distillate of fruits: Kirsch (cherries) and Williams (pears)**

-obtained exclusively through alcoholic fermentation and distillation of a fleshy fruit or the must from such a fruit with or without the presence of the pip or stone

- distilled at < 86

- volatile substances > 200 gr/hl of alcohol 100 % Vol.

- methyl alcohol < 1000 gr/hl alcohol

- hydrocyanic (prussic) acid (in the distillation of stone-bearing fruits) < 10 gr/hl of alcohol.

**j) The distillate of cider apple or pear:**

**i) distillate of gentian**

**ii) alcoholic drink from fruit:** obtained from the breakdown of the fruit into ethyl alcohol of agricultural origin.

Supplementary aromatisation may take place.

It is called: an alcoholic drink from (names of fruit). When it is produced in Spain it is called PACHARAN.

**iii) alcoholic drink with juniper**

**iv) alcoholic drink with cumin (fennel)**

**v) alcoholic drink with aniseed**

The alcoholic drink which is produced through the aromatisation of ethyl alcohol of agricultural origin with the addition of natural extract of common aniseed (*pimpinella anisum*), of fennel (*poeniculum vulgare*) or any other plant whatever which contains the same basic aromatic ingredient, by one of the following methods:

saturation and/or distillation

redistillation of the alcohol with the presence of the seeds or other parts of these plants

addition of natural distilled extracts of these plants

combined use of the previous three methods

It is called **PASTIS** when it contains natural extracts of *glycyrrhiza glabré*.

It is called **OUZO** when produced in Greece:

- and is obtained through the blending of alcohols which have been aromatised with seeds, plants or fruits through distillation or saturation.

The alcohol which has been aromatised through distillation must represent 20 % at least of the alcohol content of the ouzo.

The product of distillation in question must:

- be obtained by distillation in traditional copper stills of intermittent function, of capacity up to 1,000 litres.

- have an alcoholic content from 55 % up to 100 % Vol.

Ouzo must be colourless and its sugar content must not exceed 50 gr/l.

It is called **ANIS** when the characteristic aroma originates exclusively and only from common and/or other aniseed, and/or fennel.



It is called DISTILLED ANIS if it contains alcohol which was distilled with the presence of these seeds, in ratio of at least 20 % of the alcoholic content.

**vi) Bitter alcoholic drink**

**vii) Vodka:** This is obtained from ethyl alcohol of agricultural origin, either purified through distillation, or through filtration by means of active charcoal, followed eventually by simple distillation or another equivalent process, with the intention of selective attenuation of the organoleptic characteristics which are connected with the raw materials used. It has a slightly sweetish flavour.

**viii) Liqueur**

**ix) Egg-based liqueur (Advocaat)**

**x) Liqueur with eggs**

**Alcoholic content of alcoholic drinks**

40 % Vol:	Whiskey, Whisky, Pastis
37.5 Vol:	Rum, Rum-Verschnitt (blended rum)
	distillate of wine
	distillate of grape marc
	distillate of fruit marc
	distillate of raisins
	distillate of fruits
	distillate of cider apple or pear
	distillate of gentian
	gin, distilled gin
	Aquavit
	Vodka
	Grappa
	<b>Ouzo</b>
	Kornbrand
36 % Vol:	Brandy/Weinbrand
	Alcoholic drink from grain/distillate of grain,
	Anis
32 % Vol:	Corn
30 % Vol:	Alcoholic drink with cumin (apart from Aquavit)
25 % Vol:	Alcoholic drink from fruit
15 % Vol:	Alcoholic drink with aniseed (except ouzo, pastis, anis). The remaining products which are referred to in article 1, para. 4, and are not mentioned above.

There are of course exceptions, which are referred to in App. III.

Regulation 1601\91

	Aromatised wine	Aromatised drink with wine as its basis	Aromatised cocktail of wine-growing products
<b>Obtained from:</b>	<p>- wines referred to in notes 12-18, of App. I, of Reg. 822/87, except for Retsina wine. To these wines there has probably been added:</p> <p>grape must,</p> <p>grape must in fermentation,</p> <p>grape must of which the fermentation has been interrupted by the addition of alcohol.</p> <p>= The share of these wines in the final product before enrichment must be &gt; 75 %</p>	<p>- wines referred to in notes 1-3 and 15-18 of App. I of Reg. 822/87, except for wines produced with the addition of alcohol, and retsina wine. To these wines there has probably been added:</p> <p>grape must,</p> <p>grape must in fermentation</p> <p>= The share of these wines in the final product must be &gt; 50 %</p>	<p>- wine or from grape must</p> <p>= Its share in the final product &gt; 50 %</p>
Addition of alcohol	Yes	No	No
Aromatisation	Yes	Yes	Yes
Sweetening	Yes	Probably	Probably
Colouration	Probably		Probably
Alcoholic content	<p>14.5 &lt; EAC &lt; 22</p> <p>TAC &gt; 17.5</p> <p>(dry: TAC &gt; 16</p> <p>very dry: TAC &gt; 15</p>	7 < EAC < 14.5	EAC < 7

N.B.: EAC = established alcoholic content, TAC = total alcoholic content

<p>The three terms employed in the above table can be replaced or supplemented by the terms opposite:</p>	<p>The term aromatised wine can be replaced by the term “wine- based Aperitive”</p> <p>Definitions:</p> <p>a) Vermouth b) Bitters</p> <p>Aromatic wines</p> <p>c) Aromatic wines with egg</p>	<p>Definitions:</p> <p>a) Sangria b) Clarka c) Zurra d) Bitter Soda e) Kalte Ente f) Glühwein g) Mainwein h) Maitrak i) others</p>	<p>Definitions:</p> <p>a) Wine-based cocktail b) semi-sparkling aromatised drink from grapes c) other terms</p>
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### Designation of Origin of agricultural products except for products of the wine sector

Regulation 2081/92 is concerned with:

The protection of indications of geographical origin and designations of origin of agricultural products and foods. This Regulation is not concerned with wine-growing products and alcoholic drinks. The products may be registered either:

As being of designated Origin (AOP)

or as being of indicated geographical  
origin (IGP)

AOP = the name of a region of a a specific  
place or in exceptional circumstances of a  
country which is used in the description of  
an agri-cultural product or a foodstuff :

IGP = as aside

Which originates from this region, specific  
place or country ,

and

as aside

of which the quality or characteristics are  
due mainly or exclusively to the  
geographical environment which contains  
the natural and human resources for its  
manufacture and production, and of which  
the production and processing take place  
in the geographical area defined.

of which a particular quality, reputation  
or other characteristic can be assigned to  
this geographical derivation and of  
which the production and processing  
take place in the geographical area  
defined.

The designations which have been established as common are not registered. To be accorded AOP or IGP an agricultural product or foodstuff has to fulfill certain specifications (see article 4, para. 2).

The procedure for registration of AOP. or IGP is as follows:

- Application for registration by a group or (exceptionally) by a legal entity or natural person.
- The application is sent to the MS in which the geographical region is located.
- The MS checks whether the application is justified and submits it to the Commission.
- Within 6 months, the Commission checks whether the application for registration is complete, and informs the MS concerned.
- If it is entirely adopted by the Commission, it is published in the Journal of the EU.
- If after that there no objection is raised within a 6-month period the designation is registered by the Commission in the **Register of AOP or IGP**.

Up to the present, Greece has submitted applications for 146 products, of which 63 have been registered. The others are in obeyance.

Those that have been accepted are:

- Cheeses	20 AOP
- Other products of animal origin (eggs, honey etc)	1 AOP
- Olive oil	16 AOP 8 IGP 8
- Fruit, vegetables, cereals	20 AOP 16 IGP 4
- Bakery products, confectionery etc	2 AOP 1 IGP 1
- Fish, molluscs etc	1 AOP
- Natural gums and resins	2 AOP
- Essential oils	1 AOP