

SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

‘ČESKOBUDĚJOVICKÉ PIVO’

EC No: CZ-PGI-0105-01036 – 05.09.2012

PGI (X) PDO ()

1. NAME

‘Českobudějovické pivo’

2. MEMBER STATE OR THIRD COUNTRY

Czech Republic

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

Class 2.1. Beer

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

Pale beer with a characteristic aroma imparted by light malt and aromatic Žatec hops, with a taste of low intensity that is mild or slightly bitter, a malty flavour resulting from the difference between the actual and potential degrees of attenuation of the hopped wort, and a sharp taste deriving from natural carbon dioxide from fermentation.

Dark beer of an intense colour, with a dominant roasted aroma imparted by the use of colouring, caramel and Bavarian malts, with a moderately harsh bitterness of medium to higher intensity, obtained by adding Žatec hops and special malts. The full flavour, without any sweet aftertaste, is the result of residual unfermented extract. The sharpness derives from natural carbon dioxide from fermentation.

When poured into a glass, the beer typically has a pale golden colour, or an intense dark colour, with a smooth, creamy head. The fine aromatic Žatec hops yield a high polyphenol content, as a result of which ‘Českobudějovické pivo’ of all types is a pleasant and popular drink.

The beer can be divided into six different types which have a clear common origin.

Pale lager

Alcohol (% vol.): 4.6-5.3

Original hopped wort (%): 11.4-12.3

Bitterness (IBU): 20-24

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

EBC colour: 9-13

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of slight to medium intensity, mild to slightly harsh character, medium to full-bodied taste with a sweetish aftertaste, pronounced sharpness.

Kräusened pale lager

Alcohol (% vol.): 4.6-5.3

Original hopped wort (%): 11.4-12.3

Bitterness (IBU): 20-24

EBC colour: 9-13

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of slight to medium intensity, mild to slightly harsh character, full- to very full-bodied taste with a sweetish aftertaste, pronounced sharpness.

Pale draught beer

Alcohol (% vol.): 3.5-4.5

Original hopped wort (%): 9.5-10.1

Bitterness (IBU): 18-21

EBC colour: 8-12

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of slight to medium intensity, slightly harsh character, medium-bodied taste with a sweetish aftertaste, pronounced sharpness.

Special beer

Alcohol (% vol.): 7.4-8.2

Original hopped wort (%): 16.0-17.0

Bitterness (IBU): 24-28

EBC colour: 11-17

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of medium to strong intensity, mild to slightly harsh character, full- to very full-bodied taste with a sweetish aftertaste, pronounced sharpness.

Non-alcoholic beer

Alcohol (% vol.): 0.2-0.5

Original hopped wort (%): 3-4

Bitterness (IBU): 22-26

EBC colour: 5-7

Aroma: medium intensity, pronounced aroma of fine aromatic Žatec hops, slightly reminiscent of hopped wort.

Taste: bitterness of medium intensity, slightly harsh character, light-bodied taste, pronounced sharpness, with a hint of hopped wort.

Dark lager

Alcohol (% vol.): 4.0-5.3

Original hopped wort (%): 10.5-12.0

Bitterness (IBU): 20-35

EBC colour: 60-120

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops and roasted malt.

Taste: bitterness of medium to strong intensity, mild to moderately harsh character, full- to very full-bodied taste with a dry, roasted aftertaste, pronounced sharpness.

3.3. Raw materials (for processed products only)

The main raw materials for the production of ‘Českobudějovické pivo’ are water, malt and hops, using bottom-fermenting brewer’s yeast. All of the main raw materials used come from the specified geographical areas and have the specified characteristics.

Only water from artesian wells that are over 300 m deep is used. These wells provide clean water from an underground lake situated below the surface of the defined area of the České Budějovice Basin. The nitrate content of the water must be less than 3 mg/l. The water held within the upper Cretaceous layers is about 7 000-8 000 years old. The hardness of this brewing water is very low and must not exceed 1 mmol/l, and its mineral composition is key to ensuring the typical characteristics of ‘Českobudějovické pivo’, as is a pH of 6-7, which lends itself exceptionally well to the brewing process without any adjustment.

Light malt is obtained from two-row spring barley grown in Moravia, and this is verified and validated by the relevant inspection body. Light malt is typified by a high recovery rate and a pale colour.

Special malts are used to produce dark beer: these are caramel, Bavarian and colouring malts.

Fine aromatic *Žatecký poloraný červeňák* hops, purchased and supplied solely in the form of pressed hops (no pellets or extracts), are grown in a defined geographical area, i.e. the area around Žatec.

It is a strain of bottom-fermentation yeast (*Saccharomyces cerevisiae* var. *uvarum*) whose properties give the beer its characteristic aroma and flavour. It is held as No 2 in the collection of microorganisms used for production purposes held by the Research Institute of Brewing and Malting in Prague. The collection is internationally registered under No RIBM 655.

3.4. Feed (for products of animal origin only)

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

All stages of production, processing of raw materials and preparation of 'Českobudějovické pivo' take place exclusively in the defined geographical area.

The hopped wort for 'Českobudějovické pivo' is produced exclusively by the two-mash decoction method, with open straining of the wort and boiling at atmospheric pressure.

Fermentation takes place in vertical cylindro-conical tanks with a controlled temperature of 6-11 °C, while lagering takes place separately from fermentation (two-phase technology), exclusively in horizontal tanks. The period of lagering is in keeping with the principles of extended cold secondary fermentation at a temperature of no more than 3 °C. After secondary fermentation, the beer is filtered and then placed into consumer packaging or transport packaging.

3.6. Specific rules concerning slicing, grating, packaging, etc.

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3.7. Specific rules concerning labelling

The indication 'Českobudějovické pivo' is used in accordance with the rules applicable to the use of geographical indications in general and the use of the EU symbol for protected geographical indications in particular, and in accordance with other applicable EU labelling requirements. The way in which it is used is also consistent with the provisions of the Treaty of Accession.

4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The location of the production, processing and preparation of the product is defined by the geographical area in which water can be drawn from the underground lake of the České Budějovice Basin.

The area where Žatec hops are grown is the area around Žatec, comprising the cadastral areas of the municipalities in the districts of Chomutov, Kladno, Louny, Plzeň-sever, Rakovník and Rokycany.

The area in which the light malting barley is grown is situated in a region of Moravia.

5. LINK WITH THE GEOGRAPHICAL AREA

5.1. Specificity of the geographical area

The beer has been brewed in České Budějovice since the town was founded in 1265 and has always been known by its place of origin.

Only water from the underground lake situated below the surface of the defined area of the České Budějovice Basin is used. The nitrate content of the water must be less than 3 mg/l. The water held within the upper Cretaceous layers is estimated to be 7 000-8 000 years old. The hardness of this water is very low and must not exceed 1 mmol/l, and its mineral composition is key to ensuring the typical characteristics of 'Českobudějovické pivo', as is a pH of 6-7, which lends itself exceptionally well to the brewing process without any adjustment.

The production procedures and production equipment used to produce the beer are based on the professional experience and practical skills acquired by generations of

brewers and refined in accordance with modern brewing knowledge. Beer production was first the preserve of individuals, but manufacturing plants were later established, and this led to the concentration of beer production in České Budějovice and the establishment of the České Budějovice breweries. This tradition of beer production has continued to the present day.

5.2. Specificity of the product

The sensory properties of ‘Českobudějovické pivo’ are determined in particular by the mineral composition of the water from the local spring, supplemented by the combined influence of the characteristics of the main raw materials, the strain of brewer’s yeast used, the geometry of the production vessels and the timing of the main production operations.

The beer is either of the pale or the dark type, with a characteristic aroma imparted by the variety of malt used and by aromatic Žatec hops, with a taste of low intensity that is mild or slightly bitter, a malty flavour resulting from the difference between the actual and potential degrees of attenuation of the hopped wort, and a crisp taste deriving from natural carbon dioxide from fermentation. When poured into a glass, the pale beer typically has a pale golden colour and the dark beer has a colour imparted by dark malt, with a smooth, creamy head. The fine aromatic hops ensure a high polyphenol content

The name ‘Českobudějovické pivo’ achieved such renown that in 1967 it was registered in the form ‘Českobudějovické pivo/Budweiser Bier/Bière de Budweis/Budweis Beer’ in the WIPO register of Appellations of Origin (No 49) on the basis of a national registration. It was also protected at the same time by a bilateral agreement with Portugal.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The popularity and enduring quality built up over many years now guarantees ‘Českobudějovické pivo’ a place on foreign markets in more than 50 countries. Its renown has earned it a place as one of the leading global beer brands.

The sensory properties of ‘Českobudějovické pivo’ are determined in particular by the mineral composition of the water from the local spring, supplemented by the combined influence of the characteristics of the main raw materials, the strain of brewer’s yeast used, the geometry of the production vessels, as tried and tested by generations of brewers, and the timing of the main production operations.

The production of ‘Českobudějovické pivo’ is part and parcel of the town of České Budějovice. Indeed, most Czech and foreign encyclopaedias associate the town of České Budějovice with the production of ‘Českobudějovické pivo’.

For consumers, tradition is one of the main yardsticks of quality, representing a certain added value and guaranteeing quality. The fact that the beer is from České Budějovice means that it can safely be expected to possess the specific properties of beer produced in this area.

Since time immemorial, consumers have associated České Budějovice with the brewing of good-quality beer which differs in its sensory properties from beers produced in other areas.

REFERENCE TO PUBLICATION OF THE SPECIFICATION

(Article 5(7) of Regulation (EC) No 510/2006*)

<http://isdv.upv.cz/portal/pls/portal/portlets.ops.det?popk=65&plang=cs>

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