

Transmissie van een gevestigde geografische aanduiding voor een gedistilleerde drank

1. TECHNISCH DOSSIER

1.1. Naam en type

1.1.1. Benaming(en)

Oude jenever / oude genever (nl)

1.1.2. Categorie

19. Met jeneverbessen gearomatiseerde gedistilleerde drank

1.1.3. Aanvragend(e) land(en)

België
Nederland

1.1.4. Taal aanvrager: Engels

1.1.5. Type geografische aanduiding:

BGA – Beschermende geografische aanduiding

1.2. Contactgegevens

1.2.1. Naam en titel aanvrager

Naam en titel aanvrager	Vlaamse Overheid. Departement Landbouw en Visserij
Rechtsvorm, omvang en samenstelling (in het geval van rechtspersonen)	
Nationaliteit	Belgisch
Adres	Koning Albert-II-laan 35 1030 Brussel
Land	België
Telefoon	+322 552 79 20
E-mailadres(sen)	wijn@lv.vlaanderen.be

Naam en titel aanvrager	Région de Wallonie : Service public de Wallonie (SPW) – Direction générale opérationnelle Agriculture, Ressources naturelles et Environnement (D GARNE), Département des Politiques européennes et des Accords internationaux, Direction de la Politique Agricole
Rechtsvorm, omvang en samenstelling	

(in het geval van rechtspersonen)	
Nationaliteit	Belgisch
Adres	Chaussée de Louvain, 14 B 5000, Namur
Land	België
Telefoon	+32(0)81 649 696
E-mailadres(sen)	roxana.dragomir@spw.wallonie.be

Naam en titel aanvrager	Brussels Hoofdstedelijk Gewest – Economie en tewerkstelling - Landbouw
Rechtsvorm, omvang en samenstelling (in het geval van rechtspersonen)	
Nationaliteit	Belgisch
Adres	Kruidtuinlaan 20 1035 Brussel
Land	België
Telefoon	02/800.34.65
E-mailadres(sen)	agriculture@gob.brussels

Naam en titel aanvrager	Ministerie van Economische Zaken
Rechtsvorm, omvang en samenstelling (in het geval van rechtspersonen)	
Nationaliteit	Nederlands
Adres	Bezuidenhoutseweg 73 - 2594 AC Den Haag Postbus 20401 – 2500 EK Den Haag
Land	Nederland
Telefoon	+31 70 378 4389
E-mailadres(sen)	h.m.brugging@minez.nl

1.2.2. Gegevens bemiddelende instantie

Naam bemiddelende instantie	Vinum Et Spiritus Association Belgium
Adres	Livornostraat 13 bus 5 1060 Brussel
Land	België
Telefoon	+ 32 2 537 00 51
E-mailadres(sen)	info@vinumetspiritus.be

Naam bemiddelende instantie	SpiritsNL
Adres	Postbus 242 2501 CE Den Haag
Land	Nederland
Telefoon	+31 85 - 273 60 75
E-mailadres(sen)	info@spiritsnl.nl

1.2.3. Gegevens belanghebbende partijen

1.2.4. Gegevens bevoegde controleautoriteiten

Naam van de bevoegde controleautoriteit	Federale Overheidsdienst Economie, KMO, Middenstand & Energie Algemene Directie Controle en Bemiddeling
Adres	Koning Albert II-laan 16 1030 Brussel
Land	België
Telefoon	+3222775484
E-mailadres(sen)	eco.inspec@economie.fgov.be

Naam van de bevoegde controleautoriteit	Nederlandse Voedsel- en Warenautoriteit (NVWA), Hoofdkantoor NVWA
Adres	Catharijnesingel 59 3511 GG Utrecht - Postbus 43006 3540 AA Utrecht
Land	Nederland
Telefoon	088) 223 33 33 / (0800) 04 88
E-mailadres(sen)	info@nvwa.nl

1.2.5. Gedetailleerde informatie betreffende de controleorganen

1.3. Beschrijving van de gedistilleerde drank

Titel - Productnaam	Oude Jenever / Oude Genever
Fysische, chemische en/of organoleptische kenmerken	<p>1. Bondige beschrijving</p> <p>"Oude Jenever"/ "Oude Genever" is een geografische aanduiding voor een gedistilleerde drank, verkregen door aromatisering van ethylalcohol van landbouwoorsprong en/of graandistilla(a)t(en) met jeneverbessen (<i>Juniperus communis</i> L. en/of <i>Juniperus oxicedrus</i> L.), met een minimaal alcoholvolume van het eindproduct van 35% vol. en met een minimum van 15% moutwijn in het volume zuivere alcohol van het eindproduct, zodat het distillaat de waarneembare specifieke organoleptische kenmerken heeft van de gebruikte specifieke grondstoffen, in het bijzonder van het of de granendistillaten.</p> <p>2. Fysische, chemische en/of organoleptische kenmerken</p> <p>2.1 Minimaal alcoholvolume van het eindproduct: 35% vol.</p> <p>2.2 Helderheid: doorzichtig</p>

2.3 Kleur: amber / (licht)geel of (licht)bruin.
2.4 Verzoeting: binnen de perken van het verzoeten (rounding off) van de eindsmaak (max. 20 g/l)

2.5 Moet een minimum van 15% distillaat van volle granen bevatten in het volume zuivere alcohol van het eindproduct, verkregen door distillatie van volle granen tussen 80% en 40% vol. De traditionele term die in bepaalde regio's voor dergelijke distillaten wordt gebruikt, is "moutwijn".

2.6 The distillate has the discernible specific organoleptic characteristics of the specific raw materials used, especially of the distillate(s) of grains.

Its variety of taste and smell can differ with the used percentage of the malty flavour deriving from using "moutwijn" and further flavours can include carefully selected (distillates of) botanicals and/or the use of sugar. The taste of the Juniper berries should be discernible, albeit it moderately.

The common element of all jenevers/genevers is that the spirit is obtained by flavouring ethyl alcohol of agricultural origin and/or (a) distillate(s) of grain(s) with juniper berries (*Juniperus communis* L. and/or *Juniperus oxicedrus* L. and that the spirit must contain moutwijn.

Compared to jenever/genever with a minimum alcoholic strength of 30% vol. oude Jenever / oude genever must contain a minimum alcoholic strength of 35% vol, may be colored amber / (light) yellow or (light) brown and has the limitation of the rounding-off (max rounding 20 g/l) and must contain a minimum of 15% of moutwijn in the pure alcohol volume of the final product.

<p>Specifieke kenmerken (vergeleken met andere gedistilleerde dranken van dezelfde categorie)</p>	<p>"Oude Jenever"/"Oude Genever" onderscheidt zich in de categorie "gedistilleerde dranken gearomatiseerd met jeneverbessen" door zijn intrinsieke kenmerken inherent aan:</p> <ul style="list-style-type: none"> - het granen distillaat - een minimaal alcoholvolume van het eindproduct van 35% vol. - het minimum van 15% moutwijn in het volume zuivere alcohol van het eindproduct. Moutwijn is een distillaat dat uitsluitend wordt gemaakt van volle granen van tarwe, rogge, gerst, maïs, haver, boekweit en/of triticale. - de beperking van de verzoeting (max. rounding off van 20 g/l). - Het gebruik van (de hoeveelheid) moutwijn resulteert in een essentieel smaak- en aromaverschil vergeleken met andere gedistilleerde dranken. Het gebruik van moutwijn – uitsluitend verkregen door distillatie van volle granen tussen 80% en 40% vol. – leidt tot het krachtige en typische karakter van een "Oude Jenever"/"Oude Genever". Hoe meer moutwijn wordt gebruikt, hoe meer de smaak en de aroma's van de "jenever/genever/genièvre" de organoleptische aspecten van de granen weerspiegelen. <p>The factors which distinguish oude jenever/oude genever from other jenevers/genevers are: the differences in the production process, including differences reflected in the legal definitions; the more limited geography; and the personal skills and knowhow of the distiller.</p>
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1.4. Afbakenen van de geografische zone

1.4.1. Beschrijving van de afgebakende geografische zone

Het desbetreffende geografische gebied is het Koninkrijk België en het Koninkrijk Nederland. De fase van het productieproces van het eindproduct die de gedistilleerde drank zijn karakter en definitieve essentiële kwaliteiten verleende, moet plaatsvinden in de vermelde regio's. De reductie door toevoeging van water, de botteling en de verpakking kunnen worden uitgevoerd buiten de desbetreffende geografische regio's.

1.4.2. NUTS-zone

NL	NEDERLAND
BE	BELGIË

1.5. Methode voor het verkrijgen van gedistilleerde drank

Titel - Type van methode	
Methode	<p>Producenten van "Oude Jenever"/ "Oude Genever" gebruiken ethylalcohol van landbouwoorsprong en/of graandistillaten, waaronder moutwijn.</p> <p>Het graandistillaat is het resultaat van het volgende productieproces:</p> <p>Het graan/de granen (tarwe, rogge, gerst, maïs, haver, boekweit en triticale) wordt/worden grof gemalen.</p> <p>De daaruit resulterende mout wordt samen met water gebrouwen tot een mengsel dat wordt verhit om wort te verkrijgen. Enzymen kunnen worden toegevoegd om de versuikering van het zetmeel te bevorderen.</p> <p>De wort wordt gefermenteerd, indien nodig met behulp van gisten.</p> <p>De gefermenteerde wort wordt dan gedistilleerd door discontinue enkelvoudige of meervoudige distillatie met reflux of volgens een kolomdistillatieproces.</p> <p>De alcohol wordt gearomatiseerd door contact met de gewone jeneverbes (Juniperus communis L.) of de stekelige jeneverbes (Juniperus oxycedrus L.). Ook is aromatisering mogelijk met andere aromatische planten, voor zover de laatstgenoemde aroma's de jeneverbessen niet overheersen.</p>

	<p>The resulting flavoured alcohol can be redistilled.</p> <p>De veroudering kan gebeuren in houten vaten of tijdens opslag in andere types van recipiënten.</p>
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1.6. Verband met de geografische omgeving of de geografische oorsprong

Titel - Productnaam	
Gegevens van het geografische gebied of de geografische oorsprong die relevant zijn voor het verband	<p>The term "genever" has become by tradition the common name used for this spirit drink which developed considerably in the Low Countries (Belgium and the Netherlands) from the beginning of the 17th century and in French Flanders and in some Länder of Germany in the second half of the eighteenth century. An important historical work of reference, elaborated by prof. dr. Eric Van Schoonberghe, was published in 1996 (Jenever in de lage landen", Eric Van Schoonberghe, Stichting Kunstboek, 1996) .</p> <p>The distillation process is of all times and places.</p> <p>1) Medicinal use</p> <p>The Arab knowledge about the distillation of waters, brought together at the university of Alexandria in the 2nd century A.D., reached the West through the crusades and the Moorish colonies in Spain and Sicily, were spread around Europe through the universities of Bologna and Montpellier and through the convents. In the Low Countries, the convents of the Cistercians of Ter Duinen and Ter Doest took on the responsibility of disseminating this knowledge. It is no coincidence that the first text in Middle Dutch about alcohol , "aquavit" or "water of life" was written near Bruges (Copied by Joannes van Aalter in 1351 and preserved by the Royal Library of Brussels). This 'water of life' was used as a remedy for a wide range of ailments. Its medicinal strength was increased by</p>

macerating lots of berries, seeds and spices in it.

During the 12th century Western European countries discovered alchemy, a philosophical mixture of religion, magic and astrology. Already in 1266, Jacob van Maerlant wrote in his encyclopaedia of the natural world about the medicinal characteristics of juniper berries (Der Naturen Bloeme, Leiden, Bibliotheek der Rijksuniversiteit). Juniper berries cooked in rainwater were excellent for remedying abdominal pain. If, on the other hand, they were cooked in wine, they healed intestinal cramps. These "digestives" were the distant precursors of our current genièvre/jenever/genever. This deep faith in the medicinal strengths of juniper berries can also be found in many manuscripts of the Middle Ages. It was recommended to bathe in rainwater in which juniper berries had been cooked to cure skin diseases and intestinal disorders. The smoke of burning juniper berries and wood was used to disinfect places in which plague victims had lived, a remedy recommended by the famous Flemish physician and botanist Rembertus Dodonaeus or Rembert Dodoens (1517-1585) who is best known for his herbal Cruydeboeck (Rembert Dodoens, Cruydenboeck, 1554, Rijksmuseum Amsterdam) , written in old Flemish and published in 1554.

Common juniper is a coniferous tree of the Cupressaceae family. Its scientific name is *Juniperus communis* L. Common English name: Common Juniper. Common French name: Genévrier commun. Dutch name: Jeneverbes ("juniper berry"). German name: Wacholder. Walloon names: Pèkèt ("juniper berry").

2) From medicinal to a larger culinary use

By the 15th century, these 'water of life'-products belonged to the culinary recipes and were no longer simply regarded as

medication.

3) Craftsmanship and a switch from wine to mead and beer

In the 16th century, many books appeared dealing with distilled waters. In "Dit is die rechte conste om allerhande wateren te distilleren" (Willem Vorsterman, published in 1520 in Antwerp, Koninklijke Bibliotheek Albert 1, Brussel) (Here is all the art for distilling many waters), the medicinal strengths of aquavit distilled from wine were explained in depth. It contains a warning however about excessive consumption: "it purifies the five senses of man of any melancholy and any impurity if it is drunk in moderation".

The most important work of the 16th century is without a doubt "Een constich distilleerboeck" (An ingenious book about distillation) (Philippus Hermanni, the first edition of which was published in 1552 by Jan Roelands in Antwerp, Rijksarchief Gent). Philippus describes not only the medicinal waters such as "the water of juniper berries", but he also deals in detail with the production (distillation facilities) of water-of-life. Different sources such as books on beekeeping, agriculture and horticulture mention that in the Low Countries more and more water-of-life was being distilled from mead and beer, instead of wine. The reason for this distilling method is connected to the disappearance of vineyards after the bad harvests between 1511 and 1524 and to the period of cold that started in 1540 and became increasingly marked from 1590.

4) Birth of 'Genever' and its spreading over neighbouring countries

In the 17th century, but already at the end of the 16th century, in the seventeen provinces including Belgium, the Netherlands and French Flanders, wheat water-of-life became very popular, to the

point where the distillation of flat beer was abandoned and replaced with a brew of fermented grain of barley, rye and malt. Sometimes, this wheat water-of-life was flavoured with juniper berries, aniseed, caraway or fennel. The presence of the juniper plant in our regions and the deep faith in its medicinal strengths certainly played an important part: genever was born.

In 1601, the archdukes, Albert and Isabella, issued a proclamation prohibiting the production and sale of water-of-life distilled from grain, fruits and vegetables in the Southern Netherlands. The authorities were also concerned about the excessive use of water-of-life and were of the opinion that the grains were to be used to bake bread and not to be distilled into wheat water-of-life. The ban on distilling was, however, not always respected: illegal distillation won the day and the proclamation was issued 18 times during the course of the 17th century! Many distillers fled the country and joined their colleagues who had emigrated earlier because of the wars of religion. Flemish distillers were to be found at this time in the Northern Netherlands but also in Cologne, Berlin and Nuremberg. In 1604, in the French Calvinist city of La Rochelle, four of the eight distillers were Flemish. They distilled "brandy" the concentration of which was expressed in "Dutch proof". In 1624, Jean van den Booguert and Franz Loodewijck began a Cognac distillery at Tonnay-Charente. In London, the Flemings were producing "brandy" and "gin".

During the so called Golden Age in the 17th century the distilleries flourished in the Netherlands, especially in the most important ports of Amsterdam and Rotterdam. Because of the pollution that resulted from this industry, most of the distilleries moved out to Weesp near Amsterdam, and to neighbouring town of Schiedam in the vicinity of Rotterdam.

Especially in Schiedam the number of genever distilleries exploded and as a result Schiedam became known as the Genever capital of the country

5) Genever and its rural environment

In the 18th century, the distillation of wheat water-of-life was allowed once again, or even encouraged under the Austrian government (1713-1794) – except in the event of a shortage of grain. The authorities were not really interested in wheat water-of-life but rather more in the draff. Draff is the non-volatile residue of the first distillation of a brew of grain fermented in the still. This protein-rich draff was used as feed for livestock and perfectly complemented their winter diet. It was mainly used to fatten cattle. The manure from these animals - rich in phosphorus and nitrogen as well as the ashes of the wood and peat of the furnaces - were used to fertilise the agricultural land. Thanks to this, the three-year crop rotation system could be avoided. The fertilised agricultural land not only produced more but could also be used continuously. Many farms, especially in Eastern-Flanders, had a distillery to produce draff.

6) Genever and the effects of the industrial revolution: old and new systems

In the 19th century, the production of genever reached hitherto unreached levels. The distillers took an active part in the first industrial revolution. They quickly introduced steam generators to heat the boilers and steam engines for operating the pumps and machines. From 1829, many distillers acquired a distillation column which allowed continuous distillation which was economic to operate. New, cheaper raw materials were used such as beets, beet molasses, potatoes, maize and Jerusalem artichokes. Eminent scientists such as Dubrunfaut and Pasteur optimised the starch saccharification process as well as

the fermentation process. In this respect, they boosted the use of thermometers, hydrometers, microscopes and litmus papers to measure the degree of acidity. In the last quarter of the 19th century, fermentation and alcohol plants were created in the big cities producing cheap neutral spirit on a large scale to sell it all over the world. This neutral spirit, distilled in general using beet molasses, was used more and more to prepare genever, which made it lose its typical grain taste. The agricultural distillers stuck to the "old system".

The competition from cheap industrial alcohol as well as the increase in excise duty strongly disadvantaged the agricultural distillers. Many agricultural distilleries closed following the emergence of artificial fertiliser and competition from farmers who concentrated more and more on livestock. Some distillers remained artisanal with very specific local genever, while others bought alcohol with which they prepared genever and liqueurs of a more regional character, composed of varying proportions of "grains", but especially resulting in lower costs to compensate for the duty.

7) Geopolitical effects of the World War

In the 20th century, the political situation dramatically changed habits. During the First World War, the copper from the distillation apparatus was used to produce munitions. After the war, many distillers found themselves obliged to close. To cap it all, the Vandervelde Act was published in 1919 prohibiting spirits to be sold in public places and allowing the sale of spirits only if at least two litres of genever were bought. Workers could no longer afford to buy this drink and the sale of genever collapsed leading to a slow decline in the consumption of genever.

Especially in the Netherlands changes in the recipe of jenever / genever appeared after

the Second World War.

Two different types of jenever / genever emerged: "oude"- and "jonge" "jenever/genever". These types do not refer to aging, but to different recipes.

The old recipe of jenever is rather different from the recipe of jenever that is nowadays produced and consumed, especially within the Netherlands. Distillation of neutral alcohol was in the old days not possible. The jenever spirits had a very distinct taste of what is nowadays still called "moutwijn", a distillate of grain(s) with a strong grain flavour. In order to adapt the taste to the wishes of the consumers the taste was mellowed with juniper berries, or in Dutch "jeneverbessen". Also other herbs and spices were added, and this formula proved to be very successful in winning the consumers. Nowadays many jenevers are produced on the basis of neutral alcohol, although all jenevers need to contain a percentage of moutwijn and other herbs & spices. The most popular type of jenever in the Netherlands is called "jonge jenever", after its new recipe. This jenever was developed largely on the basis of neutral alcohol and only has a small percentage of moutwijn. The original type of jenever is called "oude jenever", after its old recipe, and has a higher percentage of moutwijn in accordance with the old recipe of jenever.

Over the years, the " genever " name has acquired a reputation that extends far beyond national borders and is therefore protected against fakes and imitations, something which has guaranteed the quality of this traditional product to the consumer and has enabled producers to retain their commercial value-added inherent in their skills, the source of this reputation.

Elements that illustrate the tangible and

	<p>intangible cultural heritage of “jenever/genever/genièvre”:</p> <ul style="list-style-type: none"> - Important literature about “jenever/genever/genièvre”: <ul style="list-style-type: none"> o “Lof van de jenever” from the famous poet Robert Hennebo. Published for the first time in 1718 o “Jenever” from Willem Verstraaten, published in 1994 o “Genever: 500 Years of History in a Bottle” by Veronique Van Acker, published in 2003, provides an enlightening review of genever’s colorful past and offers tempting options for making it part of your future o The famous novel “Het verdriet van België” (the sorrow of Belgium) from Hugo Claus mentions several times jenever o “Jenever een belgische belevenis” from Ronald Ferket en Hugo Elseman, published in 1987 o “Jenever in de lage landen” from Eric Van Schoonenberghe, published in 1996 o Today NL & BE Google research show more than 265.000 hits on oude jenever/ oude genever. In the Netherlands oude jenever/oude genever is a popular distilled spirit. In 2016, within the Netherlands, almost 400.000 litres of oude jenever/ oude genever were consumed within the Netherlands. - In the Dutch army officers receive the Officer’s cross after 15 years of service. The cross is also known as the Genever cross, for the officers receive the cross and a glass of genever. The Officer's Cross was installed in 1844 by King William II. He particularly wanted to give the officers token of appreciation. - The town of Schiedam has an annual
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	<p>genever festival (www.jeneverfestival.nl)</p> <ul style="list-style-type: none"> - Since 1902 the town of Schiedam has an authenticity seal that guarantees that the genever, made in Schiedam, is according to this strict Schiedam regulation. This authenticity seal is recognized by both the signature of the mayor and municipal clerck of Schiedam - since 1996 the Netherlands have a national genever museum in Schiedam (www.jenevermuseum.nl) - There is a Belgian jenever museum in Hasselt (http://www.jenevermuseum.be/en).
<p>Specifieke kenmerken van de gedistilleerde drank die zijn toe te schrijven aan het geografische gebied</p>	<p>The geographical area is characterised by the presence of juniper plants and by the deep faith in the medicinal strengths of juniper berries. As well in the history, juniper-flavoured spirit drinks have become very popular in this area that extends around the (Spanish) Low Countries and some peripheral areas. Even today Jenever/Genever/Genièvre is considered in Belgium and the Netherlands to be the national spirit drink.</p> <p>The knowledge of brewing and distilling have always been very important in the region. Therefore juniper-flavoured spirit drinks contain in the area a minimum of 1,5% distillate(s) of whole grains in the pure alcohol volume of the final product from wheat, rye, barley, maize, oats, buckwheat and triticale, obtained by distillation of between 40% and 80% vol. Moutwijn is the traditional term used to refer to this distillate.</p>
<p>Oorzakelijk verband tussen het geografische gebied en het product</p>	

1.7. Europese, nationale of regionale eisen

1.8. Aanvulling op de geografische aanduiding

Aanvulling op de geografische	Aanvulling op de geografische aanduiding
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aanduiding	
Definitie, beschrijving of draagwijdte van de aanvulling	<p>Als de geografische aanduiding “Oude Jenever”/”Oude Genever” wordt aangevuld met de geografische naam “Belgische”, “Nederlandse” (Belgian oude genever, Dutch oude jenever), is het product geproduceerd (uitgezonderd reductie, botteling en verpakking) in deze geografische gebieden.</p> <p>De geografische aanduiding “Oude Jenever”/”Oude Genever” mag worden gebruikt met een andere geografische naam die een kleinere geografische eenheid vormt dan Nederland of België, mits het product volledig is geproduceerd (uitgezonderd reductie, botteling en verpakking) in deze kleinere geografische eenheden en, indien van toepassing, in overeenstemming met de andere geografische aanduidingen die zijn opgenomen onder de EU-wetgeving inzake gedistilleerde dranken.</p>

1.9. Specifieke etiketteringsvoorschriften

Titel	Rijping/verwijzing naar de ouderdom
Beschrijving van het voorschrift	<p>Producten die minimaal één jaar werden gerijpt in houten vaten of fusten, mogen een verwijzing naar de rijping of veroudering dragen (in de zin van Bijlage I nr. 8 Van Verordening EG 110/2008 en punt 11 van artikel 4 van Verordening (EU) 787/2019 die van kracht zal worden vanaf 25.05.2021 en zal Verordening 110/2008 intrekken).</p> <p>Producten die minimaal één jaar werden gerijpt in houten vaten of fusten en die in de handel worden gebracht in het Koninkrijk België en/of Nederland, moeten een verwijzing dragen naar de duur van de rijping of veroudering waarvan de details (zoals begin, eind en gebied van het verouderingsproces, de traceerbaarheid van fles tot fust, ...) worden vermeld in een officieel register (bv. accijnsregister).</p>

	Producten die minimaal twee jaar worden opgeslagen in andere recipiënttypes (bv. stalen tanks...) mogen een verwijzing naar hun opslag dragen. Deze referenties en de gebruikte terminologie mogen de consumenten niet misleiden.
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Titel	“Oude graanjenever”/ “Oude graangenever”
Beschrijving van het voorschrift	<p>In accordance with the EU- regulation on spirit drinks the denomination "oude jenever" /"oude genever" may be named as "oude graanjenever"/"oude graangenever", only for spirit drinks obtained by flavouring ethyl alcohol of agricultural origin obtained exclusively from grains and/or grain distillate(s) with juniper berries (<i>Juniperus communis</i> L. and/or <i>Juniperus oxicedrus</i> L.) and containing a minimum of 15% of moutwijn in the pure alcohol volume of the final product, so that the distillate has the discernible specific organoleptic characteristics of the specific raw materials used, especially of the distillate(s) of grains and can only be processed in the Kingdom of Belgium or the Kingdom of the Netherlands and in conformity with the definition:</p> <ul style="list-style-type: none"> - minimaal alcoholvolume van het eindproduct van 35% vol. - Met een minimum van 15% distillaat van volle granen bevatten in het volume zuivere alcohol van het eindproduct, met een alc. vol. tussen 80% en 40%. <p>Als de geografische aanduiding “Oude graanjenever”/“Oude graangenever” wordt aangevuld met de geografische naam “Belgische”, “Nederlandse” (Belgian oude genever, Dutch oude jenever), is het product geproduceerd (uitgezonderd reductie, botteling en verpakking) in deze geografische gebieden.</p> <p>De naam “Oude graanjenever”/“Oude</p>

	graangenever” mag worden gebruikt met een andere geografische naam die een kleinere geografische eenheid vormt dan Nederland of België, mits het product volledig is geproduceerd (uitgezonderd reductie, botteling en verpakking) in deze kleinere geografische eenheden en, indien van toepassing, in overeenstemming met de andere geografische aanduidingen die zijn opgenomen onder de EU-wetgeving inzake gedistilleerde dranken.
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2. ANDERE INFORMATIE

2.1. Bewijsstukken

Dossiernaam	antwoordbrief oude jenever 31-08-2017.pdf
Beschrijving	Letter to the European Commission with reaction to the questions
Type document	Productdossier

Dossiernaam	NO_20170622_AutorisatieVO.pdf
Beschrijving	Autorisatie van de Vlaamse Overheid
Type document	Productdossier

Dossiernaam	Autorisation Wallonie aug 2017.pdf
Beschrijving	Autorisatie van de Waalse overheid
Type document	Productdossier

Dossiernaam	Autorisation Brussel_Scan des Pays-Bas Vruchten-jonge-Oude jenever.pdf
Beschrijving	Autorisatie van de Brussels Capitaal Regio
Type document	Productdossier

2.2. Link naar het productdossier

Link:	
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