

**PALO DE MALLORCA  
GEOGRAPHICAL INDICATION**

**TECHNICAL FILE**

In accordance with Article 20 of Regulation (EC) No 110/2008 on the technical files to be submitted for registered geographical indications.

## 1. Name and category of spirit drink including the geographical indication:

Name: Palo de Mallorca

Category of the spirit drink: Liqueur (category 32 of Annex II to Regulation (EC) No 110/2008)

## 2. Description

Palo de Mallorca is a liqueur which is produced following the infusion and/or maceration of quina (the bark of *Cinchona* trees) and gentian (roots of *Gentiana lutea*) in a hydroalcoholic solution; the process also involves the addition of sugar, caramelised sugar and ethyl alcohol of agricultural origin, with the following characteristics:

### 2. a Physical and chemical characteristics

- Minimum alcoholic strength: 25 % vol.
- Maximum alcoholic strength: 36 % vol.
- Minimum sugar content: 300 g per litre.
- Maximum sugar content: 500 g per litre.
- Maximum methanol content: 20 g/hl of alcohol at 100 % vol.
- Minimum relative density at 20°C: 1 1200 g/ml
- Maximum relative density at 20°C: 1 1780 g/ml

### 2. b Organoleptic characteristics

- Colour: dark, near-black
- Flavour: sweet, with a significant bitter aftertaste.
- Dense and viscous taste, alcoholic burning sensation.
- Caramel aroma with notes of liquorice

### 2. c Specific characteristics (compared with spirit drinks of the same category)

The product has the following physical, chemical and organoleptic characteristics: the dark, near-black, colour, the bitter aftertaste, the dense and viscous sensation and aroma of caramel with notes of liquorice, in addition to the relatively high alcohol content and density are features which make this product unique compared to other beverages in the same category.

### 3. Definition of the geographical area

The area in which the liqueur covered by this geographical indication is prepared and bottled is restricted to the island of Mallorca situated in the Autonomous Community of the Balearic Islands.

The map below shows Mallorca's location in Europe.



With an area of 3 626 km<sup>2</sup>, Mallorca is the largest of the Balearic islands, which are situated in the central-west of the western Mediterranean, between latitude 40°05'17" and 38°40'27" N and longitude 1°17'23" and 3°50'23" E.

#### 4. Ingredients

1. Quina (bark of *Cinchona* trees)
2. Gentian (dry roots from *Gentiana lutea*).
3. Ethyl alcohol of agricultural origin.
4. Sugar.
5. Caramelised sugar.
6. Water

#### 5. Method of production

The liqueur is produced following the infusion and/or maceration of quina and gentian in a hydroalcoholic solution, the addition of sugar, caramelised sugar and ethyl alcohol of agricultural origin.

The production of the liqueur consists of the following five stages:

1. Preparation of a simple syrup by dissolving sugar in water by stirring it either in a cauldron or mixing machine.
2. Preparation of the aromatic base through the maceration of quina and gentian, previously crushed, in alcohol and water. It can also be obtained through an infusion of previously crushed quina and gentian in water, with alcohol being added subsequently.
3. Preparation of caramelised sugar, by heating sugar to a controlled temperature, which is used as the only colouring agent for the end product.
4. The simple syrup, aromatic base and caramelised sugar are mixed together in order to obtain the "concentrado de Palo". This is diluted using water and alcohol in order to provide the liqueur with the physical, chemical and organoleptic characteristics described above.
5. The product is bottled in glass bottles with a maximum capacity of 5 litres.

#### 6. Link with the geographical area

Palo de Mallorca's reputation comes firstly from the importance of its production and sale on the island of Mallorca throughout history and also in the present day, and secondly owing to its specific organoleptic characteristics which have resulted in the recognition of its quality.

The origins of this liqueur are closely linked to the medicinal properties of two of its characteristic ingredients: quina (known as "palo quina") and gentian. Various bibliographic references have shown that gentian was used as early as the 16th century for the production of a variety of drugs in Mallorca pharmacies, whilst quina began to be used in Spain in the 17th century.

Quina contains a series of alkaloids such as quinine and quinidine with anti-malarial properties, which reduce fever and "deactivating" the parasite responsible for the disease (*Plasmodium spp*). Gentian also contains active substances which destroy the parasite. The product first, therefore, started being used as a medicine, before later becoming a fruit beverage very popular with the people of Mallorca.

Although initially consumed for medicinal purposes, it was very difficult to drink because of a bitter taste thanks to the extracts of quina and gentian. By the late 19th century, the beverage had changed, following the use of ingredients to make it sweeter. This addition of sweeteners, which started with the introduction of syrup, improved the beverage's flavour considerably, although it did mean that the product ran the risk of experiencing spontaneous fermentation owing to another change, the addition of alcohol.

In the 18th century, the *Sociedad de Amigos del País* stated that Mallorca had 177 stills used for producing spirits, which produced 780 000 litres, 60% of which was for consumption on the island. During this period, Abbot Boyer, exiled in Mallorca because of the 1789 French Revolution, helped to improve distillation techniques.

In the late 19th century, Mallorca saw the opening of the most important distilleries producing Palo de Mallorca. During the 19th century and early 20th century, Palo de Mallorca became the preferred aperitif for Mallorcans. This product was displayed at a large number of events, including the 1877 National Wine Exhibition in Madrid, the 1897 Exposición

Balear de Manacor (Balearic Exhibition in Manacor) and the Exposición de Palma (Palma Exhibition) in 1903 and 1910.

Production of this liqueur has continued since then and even today.. It is a drink which has been improved over the years, thanks to the expertise and experience of those producing it and has become a unique and decidedly traditional product.

Palo de Mallorca has historically been consumed as an aperitif, and often mixed with soda water, sparkling water or fizzy drinks. Palo de Mallorca mixed with soda water is considered the Mallorca aperitif *par excellence*. Currently, given the gastronomic changes in recent years, new ways of consuming Palo de Mallorca have come into being, yet another sign of its excellent reputation.

These gastronomic innovations include the use of the product in cocktails and also in cooking, both for the preparation of light meals such as salads, providing a characteristic sweet and bitter taste.

Cocktail makers have benefited from Palo de Mallorca's uniqueness in order to prepare recipes such as peplib (Palo de Mallorca, orange juice and vanilla ice cream), calimandria (Palo de Mallorca, bitter lemon and ice) or ramonet (Palo de Mallorca, blood orange juice, soda water and crushed ice).

Palo de Mallorca is also one of the ingredients used in many recipes devised by prestigious cooks, including: Duck glazed with Palo de Mallorca and spices or smoked pigeon with vegetable vinaigrette and Palo de Mallorca jelly.

The frequency of references found on the Internet to this product also provides more indirect evidence of the great reputation and prestige which Palo de Mallorca enjoys. For example, a Google search on 3 April 2012 for Palo de Mallorca resulted in a total of around 92 000 references, mainly sites relating to gastronomy, tour guides, specialised and generalist press, etc.

## 7. Applicable requirements

- Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation,

labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/1989.

- Commission Implementing Regulation (EU) No 716/2013 of 25 July 2013 laying down rules for the application of Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks.

- Law No 1/1999 of 17 March 1999 on the Statute of Balearic Island agrifood producers and industries.

- Department of Agriculture, Environment and Land Order of 20 February 2014 approving the technical file of the Geographical Indication 'Palo de Mallorca'.

Producers of Palo de Mallorca must meet the following requirements:

a) They must be listed in the Register of Manufacturers and packagers of Palo de Mallorca.

b) Bottling in the place of origin: Palo de Mallorca may only be sold when bottled at the place of origin. The purpose behind this restriction is to ensure that the geographical indication is protected and justified on the basis of the following reasons:

*b.1.* to guarantee, safeguard and protect in a more effective way product quality and hence the reputation of the Geographical Indication. Those involved in the production of this product assume this responsibility as a group and in full, motivated by the following:

- The fact that packaging takes place in the production area is vital to helping preserve the specific characteristics and quality. It is equivalent to entrusting the application and control of packaging standards to the producers and to the control body. These collectives have the necessary knowledge and skills, as well as a fundamental interest in preserving the reputation acquired, the implementation and enforcement of all the rules relating to bottling.

- The production area is situated on the island of Mallorca and bulk transport to other areas could involve one or several sea crossings of considerable duration, which could jeopardise the quality of the final product, since one of the essential factors in its distinctive quality is the product's specific aroma. It is therefore essential to preserve the aroma acquired during production and to avoid the presence of other exogenous aromas. In order to ensure the essential characteristics, bottling needs to be performed at the place of origin and by the producers.

- The mere coexistence of two different bottling processes, inside or outside the production area, with or without systematic checks, could reduce consumers' trust in the geographical indication, consumers who are confident that the production and packaging for Palo de Mallorca is carried out under the supervision and responsibility of the joint beneficiary.

*b.2.* To guarantee traceability and ensure control: if packaging outside of the delimited area is permitted, this would compromise the guarantee of the origin of the product concerned.

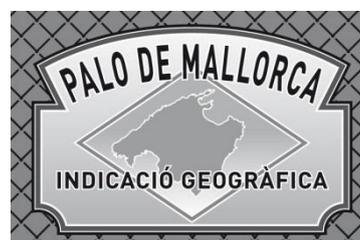
c) The product which is covered by the geographical indication must include in its labelling:

c.1. The name “Palo de Mallorca” with letters at least 2mm high.

c.2. One of the two following logos: Option A in colour or Option B in black and white.



Option A



Option B

8. Applicant

**Name:** Consell de Fabricants de Begudes Espirituoses de Mallorca  
**Address:** C. Gremi d'Hortelans, 11 planta 3 despacho 3  
Polígono Son Rossinyol  
07009 Palma

## 9. Check

### 9. (Competent authority)

**Name:** Directorate-General for the Rural and Marine Environment.  
Department of Agriculture, Environment and Land.  
Balearic Islands Regional Executive  
**Address:** Calle Foners, 10  
07006 Palma, Mallorca (Illes Balears)  
SPAIN  
**Telephone:** +34 971176666  
**Fax No:** +34 971177275

### 9. Control tasks.

#### - SCOPE OF THE CONTROLS

##### 1. Physical and chemical checks:

Checks are carried out to ensure that the operator performs analyses to guarantee that the requirements set out in section 2 of this technical file are met.

##### 2. Operators:

A check is carried out to ensure that the operators are capable of producing Palo de Mallorca under the conditions set out in the technical file and particularly:

- the existence of a registration system guaranteeing the identification and traceability of the processing and packaging procedure.
- the submission before the relevant authority of a statement relating to production, marketing and stocks, on a standard form, during the first month of the year.

### **3. Products:**

a random sample is taken to ensure that Palo de Mallorca complies with the established analytical characteristics.

#### **- METHOD FOR CONDUCTING ANNUAL CHECKS**

**1. Systematic controls on the self-control system of operators producing Palo de Mallorca with the following objectives:**

- checking that the alcohol is of agricultural origin.
- checking that the traceability of the product is ensured.
- checking that bottling takes place in the production area.
- checking that testing is carried out to check that the product meets the specifications set out in section 2.

**2. Random inspections to:**

- check batch traceability
- check analytical parameters by taking product samples.