

Taste and Feel of Slovakia

Designation of Origin and Geographical Indications of Slovakia

www.indprop.gov.sk

6 - 14 July
2 0 2 3




WORLD
INTELLECTUAL PROPERTY
ORGANIZATION



INDUSTRIAL
PROPERTY OFFICE
OF THE SLOVAK REPUBLIC

Unique Gems of Slovakia

Map of the Slovak protected designations of origin and geographical indications



POTTERY
Sekulská keramika

SAUERKRAUT
Stupavské zelé

BRATISLAVA

BRENDY
Karpatské brandy

POTTERY
Modranská majolika

WINE
Karpatská perla

RED WINE
Skalický rubín

SWEET PASTRY
Skalický trdelník

HEALING MUD
Piešťanské bahno

MALT
Trnavský slad

RED PEPPER
Žitavská paprika

GOLD ONYX
Levický zlatý onyx

CHEESE
Tekovský

BREAD
Hrušovský lepník

EMBROIDERY
Senohradská výšivka

EMBROIDERY
Detvianska výšivka

MATURE CHEESE
Klenovecký syrec

WOODEN TOYS
Kyjatické hračky

WOVEN FABRIC
Tkanina z Kostolian nad Hornádom /Hornádska tkanina

WHITE WINE
Tokajské víno zo slovenskej oblasti



PRECIOUS OPAL
Slovenský opál



LACE
Solňobanská čipka

HONEY
Bardejovský med

MINERAL WATER
Cigeľská prírodná liečivá voda

MINERAL WATER
Sulinka

MINERAL WATER
Baldovská minerálna voda

JUNIPER SPIRIT
Spišská borovička

POTTERY
Trstenská keramika

BEADED LACE
Liptovská paličkovaná čipka

MEAT PRODUCT
Liptovské droby

MINERAL WATER
Fatra

MINERAL WATER
Korytnica, Korytnická

CHEESE PRODUCT
Zázrivské vojky

CHEESE PRODUCT
Zázrivský korbáčik

MINERAL WATER
Budiš

JUNIPER SPIRIT
Trenčianska borovička „JUNIPERUS“

ŽILINA

BANSKÁ BYSTRICA

PREŠOV

KOŠICE

TRENČÍN

NITRA

TRNAVA

Wine-growing regions:

- Malokarpatská
- Južnoslovenská
- Nitrianska
- Stredoslovenská
- Východoslovenská
- Tokaj
- Slovenská

Area of production:

- Slovenská bryndza
- Slovenská parenica
- Slovenský oštiepok cheese

The map shows designations of origin and geographical indications originating in Slovakia, which are registered in the Register of the Industrial Property Office of the Slovak Republic, the World Intellectual Property Organization or in the register of the European Commission.



INDUSTRIAL
PROPERTY OFFICE
OF THE SLOVAK REPUBLIC



Skalický rubín (Red Wine)

Protected Designation of Origin

Protected from:

17/12/2014

"Skalický rubín" is a red wine produced exclusively from the complete or partial alcoholic fermentation of fresh grapes of the Frankovka modrá, Svätovavrinecké and Modrý Portugal varieties only. This wine is characterized by its full taste, strong tannin content and ruby color which forms the basis of the name of the wine. Extraordinary impact for ripening grapes have long dry autumns which help to obtain higher sugar content and grape extract. The heavy clay subsoil of the vineyards ensures for vines sufficient moisture even in this period of year and therefore berries do not wither.

The vineyard in the area is grown in the most suitable locations and localities, in small units with different soil characteristics. All this adds a stable nature of the final product. „Skalický rubín“ is stored in the original underground cellars with a natural climate and a characteristic atmosphere.



Representative:

Vínna cesta Záhorie, občianske združenie

Zázrivský korbáčik (Cheese Product)

Protected geographical indication (PGI)

Protected from:

30/10/2007

"Zázrivský korbáčik" is very specific among cheeses and cheese products for its unusual shape. It is prepared by the traditional handmade method. A fermented, partially ripened lump cheese is steamed in hot water and then stretched into string-like strands, traditionally known as "vojky". The strands are then plaited together into the shape of a little whip. The manual processing of the steamed cheese – the manual kneading and stretching, make the product specific and unique. Only the skillful hands of women from Zázrivá and Orava region can make the „Zázrivský korbáčik“ and none of mechanical machine can replace them.



Representative:

Združenie zázrivských korbáčikárov

TOKAJSKÉ VÍNO

zo slovenskej oblasti (White Wine)

Geographical Indication – IPO SR

Chránené od:

01/02/1974

Designation of Origin - WIPO

Chránené od:

22/11/1967

Wine product having the designation "Tokajské víno zo slovenskej oblasti" is a product obtained exclusively by means of the complete or partial alcoholic fermentation of fresh grapes or grape must. Volcanic soil, climatic conditions, cultivated varieties, processing technology and specific aging practices allow the geographical area of Tokaj (note: East of Slovakia) to produce exceptional wines of different characteristics and categories. Volcanic soil gives the wines higher minerality and higher fullness expressed by the extract. The climatic conditions of this region contribute to the higher acid content, the formation of cibebas and the sugar content of the grapes at harvest.

The wines from this area are extremely full, extractive, the grapes reach a high sugar content when ripe. Special types of wines can be obtained by the action of the noble mold *Botrytis cinerea* Persoon with amber color and higher residual sugar content.

Representative:

TOKAJ REGNUM, občianske združenie,



TOKAJSKÉ
VÍNO



Klenovecký syrec

(Mature Cheese)

Protected geographical indication (PGI)

Protected from:

22/6/2012

"Klenovecký syrec" is a semi-hard, ripened cheese, smoked or unsmoked, in the form of a wheel or in wedges. The basic raw material for 'Klenovecký syrec' is sheep's or cow's milk with added milk cultures isolated from raw sheep's milk. It is produced either directly in a salaš (a hut used by a shepherd when keeping sheep on summer pastures) or on a farm, using the salaš method of production, or at dairies, using the industrial method. The surface of the cheese is unbroken, with a particular mosaic pattern: a circle 4–6 cm in diameter containing a cross or four-leaf clover which is embossed into the cheese. 'Klenovecký syrec' may have a soft rind or may be coloured green, or be coloured using wood ash.



KLENOVECKÝ
SYREC



Representative:

KEĽO A SYNOVIA s. r. o.

Trenčianska borovička JUNIPERUS TRENČÍN DISTILLERY



Geographical indication – IPO SR

Protected from

01/02/1974

Designation of origin - WIPO

Protected from:

22/11/1967

Trenčianska borovička JUNIPERUS TRENČÍN DISTILLERY is clear, colorless spirit with a content of 42% vol. of alcohol, with significant aroma and intense delicious taste of juniper common and red juniper. It is used for its production aged juniper distillate, fine refined alcohol and liquid sugar.

The specific production technology consists in compliance with the traditional preparation of kvass, prescribed fermentation parameters and in two-stage distillation, which releases aromatic substances, resins, terpenes and other substances forming the basis of the final spirit. The original process of juniper processing, their distillation and ripening, characteristic of the Trenčín region, established the First Trenčín pine factory, founded in 1905 and still in use today.

Applicant:

OLD HEROLD, s. r. o.,
Bratislavská 36, 911 05 Trenčín

Contact:

Ing. Natália Ambrosová
tel.: 0915 397 875
e-mail: oldherold@oldherold.sk,
ambrosovan@oldherold.sk



Urpiner Brewery (Beer made from The Levice's malt)



The tradition of brewing beer in the city under the Urpin hill began as early as 1501 and is now being followed by the modern brewery built in the Radvaň - Kráľová, which began operating on 13 August 1971 as Pivovar Urpín (Urpín Brewery) with the production capacity of 350 thousand hectolitres of beer per year. Banskobystrický pivovar is a good example of how a Slovak company with no foreign capital can produce an excellent product, invest in technologies and support employment in the region of Central Slovakia, even in current difficult times. Banskobystrický pivovar, a.s. produces an exceptional Slovak beer, the Urpiner brand, characterised by original taste and brewed using traditional recipes. When the extraordinary beer Urpiner is brewed, only the unique ingredients are selected by the brewery masters – the water from the mountains surrounding Banská Bystrica, the highest quality Slovak hop and the malt from Levice, which is grown on the fertile lands in the southern Slovakia. The Levice's malt is the first and only malt in its category added to the Register of the EU protected geographical indications.

URPINER BEWERY



Urpiner Premium 12° (Pale Lager)



Non protected

This lager is characterised by a higher alcohol content and full body. It combines malt and hop taste with medium to high crispness. The lager has a distinctive colour and it leaves a pleasant taste in the mouth. It meets the highest criteria of drinkers and is the most popular. A large number of domestic and international awards also testify to its quality.

Urpiner Exclusive 16° (Pale Lager)

Non protected

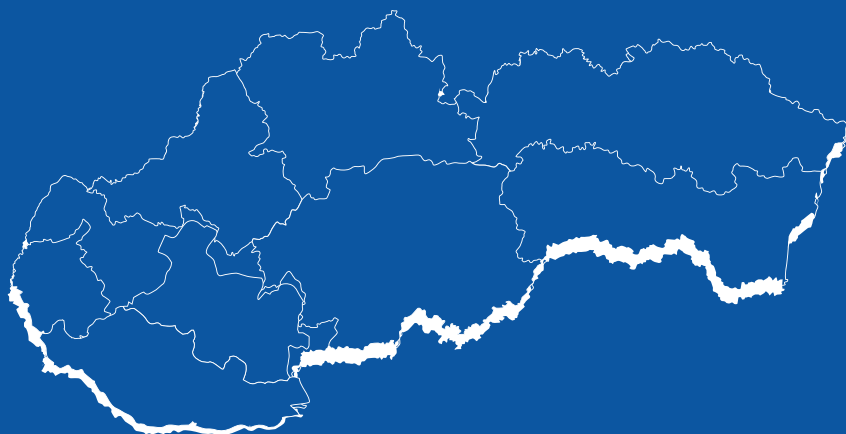
An outstanding exclusive lager with higher alcohol content and distinctive body. It tastes and smells like malt and hops. The lager is characterised by medium to high crispness and distinctive bitterness. Clear colour, radiant sparkle and rich foam, which are typical for this lager, offer visual pleasure. The lager is intended for drinking on special occasions and for those unforgettable times which bring lasting memories. During recent years the lager has won the hearts of consumers as well as numerous international quality awards.

URPINER
BREWERY





INDUSTRIAL
PROPERTY OFFICE
OF THE SLOVAK REPUBLIC



www.indprop.gov.sk