

1. NAME AND CATEGORY OF SPIRIT DRINK INCLUDING THE GEOGRAPHICAL INDICATION:

1.1. Name:

Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky

1.2. Category of spirit drink:

Whisky/Whiskey (Category 2 in Annex II to Regulation (EC) No 110/2008).

2. DESCRIPTION OF THE SPIRIT DRINK INCLUDING PHYSICAL, CHEMICAL, ORGANOLEPTIC CHARACTERISTICS

2.1. Principal Physical Characteristics:

2.1.1. Product description

“Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky”, having been distilled since the 6th century, is one of the oldest spirit drinks in Europe. The spirit ranges in colour from pale gold to dark amber. The product is distilled from a mash of malted cereals, with or without whole grains of other cereals.

The general classification “Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky” also contains three varieties, “Pot Still Irish Whiskey”, “Malt Irish Whiskey” and “Grain Irish Whiskey”. These varieties can also be called “Irish Pot Still Whiskey”, “Irish Malt Whiskey” and “Irish Grain Whiskey”. The above varieties can also be combined to form a “Blended Irish Whiskey/Irish Blended Whiskey”

“Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky” is a spirit distilled on the Island of Ireland, including Northern Ireland, from a mash of malted cereals with or without whole grains of other cereals and which has been:

- a) saccharified by the diastase of malt contained therein, with or without other natural enzymes;
- b) fermented by the action of yeast;
- c) distilled at an alcoholic strength of less than 94.8% by volume in such a way that the distillate has an aroma and taste derived from the materials used;
- d) subject to the maturation of the final distillate for at least three years in wooden casks, such as oak, not exceeding 700 litres capacity.

The distillate, to which only water and plain caramel colouring may be added, retains its colour, aroma and taste derived from the production process referred to in points (a) to (d).

2.2. Specific Characteristics - Classifications of “Irish Whiskey/Uisce Beatha Eireannach/Irish Whisky”:

The name “Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky” applies to spirits distilled and matured in Ireland including Northern Ireland and which complies with Regulation (EC) No 110/2008 of the European Parliament and of the Council and of the Irish Whiskey Act 1980 and its amendments. Adherence to these stipulations enables such spirits to comply with the requisite Product Category 2 whisky/whiskey of Annex II of Regulation (EC) No 110/2008 and merit the Geographic Indicator: “Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky” in Annex III of the Regulation (EC) No 110/2008.

The general classification “Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky” also contains the following three varieties, each with their own specific technical specifications, namely “Pot Still Irish Whiskey/Irish Pot Still Whiskey”, “Malt Irish Whiskey/ Irish Malt Whiskey” and “Grain Irish Whiskey/Irish Grain Whiskey”.<sup>1</sup> Where the variety name is used to describe an “Irish Whiskey/Uisce Beatha Eireannach /Irish Whisky” then the production method for this whiskey must strictly adhere to the technical specification defined for that whiskey.

2.2.1. Pot Still Irish Whiskey/Irish Pot Still Whiskey

“Pot Still Irish Whiskey/Irish Pot Still Whiskey” is made from natural raw materials, currently non-peated malted barley and includes unmalted barley and other unmalted cereals, water and yeast. Other natural enzymes may also be used at the brewing and fermentation stages. The unmalted barley is an essential ingredient of “Pot Still Irish Whiskey/Irish Pot Still Whiskey” as it gives both a distinctive spicy flavour to the whiskey and influences the texture by giving the whiskey a distinct creamy mouth feel.

“Pot Still Irish Whiskey/Irish Pot Still Whiskey” is defined as a spirit distilled from a mash of a combination of malted barley, unmalted barley and other unmalted cereals. The mash must contain a minimum of 30% malted barley and a minimum of 30% unmalted barley and be:

- a) saccharified by the diastase of malt contained therein, with or without other natural enzymes;
- b) fermented by the action of yeast;
- c) distilled in pot stills in such manner that the distillate has an aroma and taste derived from the materials used.

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<sup>1</sup> The varieties may use either the spelling ‘Whiskey’ or ‘Whisky’