



The village of Herbón in the Padrón local district grows a very distinctive crop. Here, the Padrón pepper plant produces a mass of small green peppers. Padrón peppers are sweet, wrinkled and ideal for frying. They are eaten simply in their own frying oil and a pinch of salt. They are a real delicacy and can give you a surprise or two: very occasionally, a Padrón pepper is hot rather than sweet. A growing tourist and culinary industry has developed around the pimienta de Padrón. An application is currently in process with the European Union for a protected designation of origin for this crop.

The Galician potato or pataca has already been recognised under a protected geographical indication and enjoys high esteem among consumers. Of the species *Solanum tuberosum*, var. Kennebec, the potatoes are selected to a very high standard, which takes account of their appearance, size, texture and other features. The potatoes are grown by traditional crop cultivation and rotation techniques. A given plot of land is never sown two years running, for example, and there is a maximum allowed yield. The special features of the climate, soil, and deep-rooted traditional growing practices in Galicia give these potatoes exceptional culinary value. Galicia potatoes are highly regarded by chefs and have a historic and natural link to the region. Potato growing was already widespread in Galicia in the seventeenth century.

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GALICIA POTATO

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The ideal texture of the soil means the skin of the potato is fine and uniform, and the tubers are picked clean from the ground (washing is unnecessary). The only potato under the PGI Patata de Galicia is the Kennebec variety.

Kennebec potatoes under this PGI are round or oval, with very shallow eyes, a smooth, fine, buff skin, and a white pulp which on cooking acquires a firm and creamy texture. They make for excellent eating because of their high dry-matter content and their keeping their colour, aroma and flavour even after cooking.

The dry-matter content is above 18%, while the reducing sugar content is less than 0.4%.

Galicia potatoes are presently being marketed in 3, 4 and 10 kg paper bags. All these packages have a third-length front label bearing the PGI Patata de Galicia logo and the legend PATATA (O PATACA) DE GALICIA INDICACIÓN GEOGRAFICA PROTEGIDA, and a numbered back-label issued by the Consejo Regulador (the inspection body). All these potatoes come under a strict monitoring system which starts in the crop fields themselves.

The Galicia potato-growing areas are:

- a) Bergantiños: comprising the local districts of Carballo, Coristanco, A Laracha, Malpica and Ponteceso.
- b) A Terra Chá-A Mariña: comprising the local districts of Abadín, Alfoz, Barreiros, Cospeito, Foz, Lourenzá,



Mondoñedo, Ribadeo, Trabada, O Valadouro, Vilalba and Xermade.

c) Lemos: made up of the local districts of Monforte de Lemos, Pantón and O Saviñao.

d) A Limia: comprising the local districts of Baltar, Os Blancos, Calvos de Randín, Porqueira, Rairiz de Veiga, Sandiás, Sarreaus, Trasmiras, Vilar de Santos and Xinzo de Limia; the parishes of Coedo and Torneiros, in Allariz; Atas, Cualedro, Lucenza, Vilela and A Xironda in Cualedro; Bóveda, Padreda, Seiró and Vilar de Barrio in Vilar de Barrio; and A Abeleda, Bobadela a Pinta, A Graña and Sobradelo in Xunqueira de Ambía.

In the latest campaign of 2005-6, the PGI Patata de Galicia label marked 5,600,000 kg of potatoes. That figure is expected to rise shortly to 8,000,000 kg, and eventually to the range 15,000,000 to 20,000,000 kg.

There are currently 724 registered producers and 13 authorised packing plants, with a further two authorisations in progress.



PATACA DE GALICIA, IGP 220





XUNTA DE GALICIA
CONSELLERÍA DO MEDIO RURAL



Pataca de Galicia O CORAZÓN DA TERRA

Un cultivo tradicional, na mellor terra,
e unha produción controlada, son a nosa
garantía de calidade, de confianza.



Consello Regulador da
Indicación Xeográfica Protecida
Pataca de Galicia