NOTIFICATION OF LAWS AND REGULATIONS UNDER  
ARTICLE 63.2 OF THE TRIPS AGREEMENT

MEXICO: GENERAL DECLARATION ON PROTECTION  
OF THE APPELLATION OF ORIGIN "RAICILLA"

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| **Notifying Member** | | **Mexico** |
| **Details of the notified legal text** | | |
| **Title** | | *Declaración General de Protección de la Denominación de Origen Raicilla* (General Declaration on Protection of the Appellation of Origin "Raicilla") |
| **Subject matter** | | Geographical indications |
| **Nature of notification** | | [X]Main dedicated intellectual property law or regulation  [ ] Other law or regulation |
| **Link to legal text[[1]](#endnote-1)** | | <https://members.wto.org/crnattachments/2019/IP/MEX/19_4127_00_s.pdf> |
| **Notification status** | | [X] First notification  [ ] Amendment or revision to notified legal text  [ ] Replacement or consolidation of notified legal text(s) |
| **Previous notification(s) referred to** | | Not applicable |
| **Brief description of the notified legal text**  Raicilla, as a finished product, is a liquid that, depending on its type, is colourless when aged in glass and yellowish when aged in wooden casks or left unaged, and is obtained by distilling agave juices fermented with wild or cultured Mexican yeast. The juices are extracted from cooked and/or roasted ripened heads of *Agave maximiliana* Baker, *Agave inaequidens* Koch, *Agave valenciana*, *Agave angustifolia* Haw., *Agave rhodacantha* and other agave plants (with the exception of *Agave tequilana* F.A.C. Weber) that are harvested in the territory covered by the appellation of origin "Raicilla".  Raicilla is produced in 16 municipalities in the State of Jalisco: Atengo, Chiquilistlán, Juchitlán, Tecolotlán, Tenamaxtlán, Puerto Vallarta, Cabo Corrientes, Tomatlán, Atenguillo, Ayutla, Cuautla, Guachinango, Mascota, Mixtlán, San Sebastián del Oeste and Talpa de Allende, as well as one municipality in the State of Nayarit: Bahía de Banderas.  Raicilla has its own distinct characteristics derived from the agave variety and the process used, which enable it to be identified and differentiated from other domestic and foreign beverages. Raicilla production in Mexico appears to date back over 500 years and drew on the expertise of Spanish settlers, who introduced more efficient methods of distillation. | | |
| **Language(s) of notified legal text** | | Spanish |
| **Entry into force** | | 1 July 2019; The Declaration will enter into effect on the day following its publication in the *Diario Oficial de la Federación* (Official Journal). |
| **Other date** | | Publication: 28 June 2019 |
| **Notification details** | | |
| **Submission date of notification** | 23 July 2019 | |
| **Other information** |  | |
| **Agency or authority responsible** | *Instituto Mexicano de la Propiedad Industrial* (Mexican Industrial Property Institute) | |

1. Links are provided to texts of laws and regulations notified under the TRIPS Agreement in the form supplied by the Member concerned; the WTO Secretariat does not endorse or revise their content. [↑](#endnote-ref-1)