Goan Feni

Prelims: Current events of National and International Importance

Why in News?

Goan Feni, also known as Ozzo Feni, has recently been granted a Geographical Indication (GI) tag.

- Feni is a traditional Indian spirit ***native to Goa.***
- It is made from the ***fermentation and double distillation of either cashew apples or coconut sap.***
- It is a strong, clear liquor with a unique flavour.
- **History -** The Portuguese missionaries brought the cashew plant trees to Goa and in the 1600s and introduced the cashew apple to the region.
- They also introduced the method of distillation, which was then passed on to the locals.
- The people who made feni were called bhatikars, who used earthen pots or bhatis under a fire.
- Today, copper pots under the coil method are used to make Feni.
- The juice is fermented naturally for 72 hours, and then distilled twice.
- **Process -** As per a study, cashew feni production is a four-step process consisting of
    - The harvesting of cashew apples,
    - Juice extraction through stomping with feet,
    - Natural fermentation in earthen pots, and
    - Subsequent distillation and condensation in a clay still over a low wood fire.
- The distilled Feni is then aged for a couple of months and bottled.

Reference

Times of India | Goan Feni