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28.11.2023

Publication of an application for a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2023/1213)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽¹⁾ within two months from the date of this publication.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

‘Dunántúli / Dunántúl’

PGI-HU-A1351-AM03

Date of application: 20.5.2020

1. Applicant and legitimate interest

Council of Wine Communities of the Etyek-Buda Wine Region

The Council of Wine Communities of the Etyek-Buda Wine Region (Etyek-Budai Borvidék Hegyközségi Tanácsa), which is submitting the application for an amendment, submitted the application for registration of the ‘Dunántúl’ PGI.

The Council of Wine Communities of the Etyek-Buda Wine Region is representing the following wine communities and wine community councils, which have unanimously supported the amendment request: Badacsonyi Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Badacsony Wine Region); Balatonboglári Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Balatonboglár Wine Region); Balatonfelvidéki Hegyközségi Tanács (Regional Council of Wine Communities of the Balatonfelvidék); Balatonfüred-Csopaki Borvidék Hegyközségi Tanács (Regional Council of Wine Communities of the Balatonfüred-Csopak Wine Region); Etyek-Budai Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Etyek-Buda Wine Region); Móri Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Mór Wine Region); Nagy-Somlói Borvidék Hegyközsége (Wine Communities of the Nagy-Somló Wine Region); Neszmélyi Borvidék Hegyközségi Tanács (Regional Council of Wine Communities of the Neszmély Wine Region); Pannonhalmi Borvidék Hegyközsége (Wine Communities of the Pannonhalma Wine Region); Pécsi Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Pécs Wine Region); Soproni Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Sopron Wine Region); Hegyközségi Tanács Szekszárd (Szekszárd Wine Communities Council); Tolnai Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Tolna Wine Region); Villányi Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Villány Wine Region); Zalai Borvidék Hegyközségi Tanácsa (Regional Council of Wine Communities of the Zala Wine Region).

2. Heading in the product specification affected by the amendment(s)

- Name of product
- Category of the grapevine product
- Link
- Marketing restrictions

3. Description and reasons for amendment

Inclusion of the product category of aerated semi-sparkling wine (single document, section 3: Categories of grapevine products)

An amendment of the specification would allow the placing on the market of the product by product category for the ‘Dunántúl / Dunántúli’ PGI too.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

Wineries began making aerated semi-sparkling wine in the demarcated area several decades ago. Over time, consumers have come to associate this wine closely with the Dunántúl (Transdanubia) region, and its outstanding quality has earned it a special reputation and recognition. This amendment is aimed at ensuring the further advancement of this product's reputation, and at harmonising the conditions of production of wineries operating in the demarcated area. In recent years, market demand has shifted increasingly towards aerated sparkling wine.

Headings affected:

Heading II:	Description of the wines (single document, point 4: Description of the wine(s))
Heading III:	Specific oenological practices (single document, point 5.1.2.: Mandatory oenological practices; point 5.2.: Maximum yields)
Heading V:	Maximum yield (single document, point 5.2: Maximum yields)
Heading VI:	Permitted grape varieties (single document, point 7: Main grape variety (varieties))
Heading VII:	Link with the geographical area (single document, point 8.2: Description of the links)
Heading VIII:	Further conditions (single document, point 9.: Essential further conditions (packaging, labelling, other requirements)).

SINGLE DOCUMENT

1. Name of product

Dunántúli / Dunántúl

2. Geographical indication type

PGI – Protected Geographical Indication

3. Categories of grapevine products

1. Wine

9. Aerated semi-sparkling wine

4. Description of the wine(s)

Wine – white

Light white wines ranging in colour from greenish yellow to golden yellow, with a medium aroma intensity and well-rounded acids.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Wine – red

The red wines range in colour from crimson to ruby, and have a fruity aroma, medium tannin level, and well-rounded, harmonious acids.

- * The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	

Wine – rosé

The rosé wines range in colour from salmon to light red, with a medium aroma intensity and well-rounded acids.

- * The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Aerated semi-sparkling wine – white

These wines range from greenish white to golden yellow in colour. They have a fruity fragrance, mainly of citrus fruits, pear and green apple. These are light-bodied wines with a lightness of taste, in addition to fresh acids. The wine's flavours and aromas are enhanced by the dissolved carbon dioxide which has been added.

- * The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9

Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Aerated semi-sparkling wine – rosé

The wines may range in colour from pale onion-skin to light red. They have a fruity fragrance (mainly of cherry and strawberry), and a lively, fresh character. The wine's flavours and aromas are enhanced by the dissolved carbon dioxide which has been added.

- * The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Aerated semi-sparkling wine – red

The wines may range in colour from pale onion-skin to light red. They have a fruity fragrance (mainly of plum, cherry and sour cherry), and a lively, fresh character. The wine's flavours and aromas are enhanced by the dissolved carbon dioxide which has been added.

- * The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine making practices

(a) *Specific oenological practices*

Rules on vine-training method

Vine-training practice

In the case of vineyards planted after 1 August 2010: umbrella, Moser, Sylvos, low, medium-high and high cordon, Guyot, single-curtain, head, gobelet and Lyra training

Planting density: min. 3 300 vines per hectare.

In the case of vineyards planted before 1 August 2010, vineyards using any previously approved method of cultivation and plantation density may be used as long as the vineyard is in operation.

Minimum sugar content of grapes expressed in potential alcoholic strength and Hungarian must grade (MM)

Vine-training practice

In the case of wine and aerated semi-sparkling wine: 8 %vol, 13,4 MM

Method and date of harvest

Vine-training practice

Method of harvest: both manual and mechanical harvests are permitted

Setting the date of the harvest: The earliest date of the harvest is 1 August each year.

Oenological practices not permitted

Specific oenological practice

The grapes used to produce 'Dunántúli / Dunántúl' wine are processed according to general processing methods. The oenological practices listed in rows 11.1 and 11.3 of Table 2 in Commission Delegated Regulation (EU) 2019/934 ⁽²⁾ are not permitted.

(b) *Maximum yields*

Wines and aerated semi-sparkling wines

160 hl/ha

Wines and aerated semi-sparkling wines – manual harvest

22 700 kg of grapes per hectare

Wines and aerated semi-sparkling wines – mechanical harvest

21 700 kg of grapes per hectare

6. Demarcated geographical area

The area to the right of the main branch of the River Danube in Baranya, Budapest and Pest Counties, and the areas of Fejér, Győr-Moson-Sopron, Komárom-Esztergom, Somogy, Tolna, Vas, Veszprém and Zala Counties that are classified as Class I and II of the cadastre of wine-producing regions.

7. Wine grape variety(ies)

aletta

alibernet

alicante boushet

bacchus

bianca

blauburger

blauer frühburgunder

⁽²⁾ OJ L 149, 7.6.2019, p. 1.

blauer silvaner
budai – budai zöld
budai – zöld budai
budai – zöldfehér
budai – zöldszőlő
bíbor kadarka
cabernet franc – cabernet
cabernet franc – carbonet
cabernet franc – carmenet
cabernet franc – gros cabernet
cabernet franc – gros vidur
cabernet franc – kaberne fran
cabernet sauvignon
chardonnay – chardonnay blanc
chardonnay – kereklevelű
chardonnay – morillon blanc
chardonnay – ronci bilé
chasselas – chasselas blanc
chasselas – chasselas dorato
chasselas – chasselas doré
chasselas – chrupka belia
chasselas – fehér fábiánszőlő
chasselas – fehér gyöngyszőlő
chasselas – fendant blanc
chasselas – sasza belaja
chasselas – weisser gutedel
csabagyöngye – pearl of csaba
csabagyöngye – perla czabanska
csabagyöngye – perla di csaba
csabagyöngye – perle di csaba
csabagyöngye –perle von csaba
csabagyöngye – vengerskii muskatnii rannüj
csabagyöngye – zsemcsug szaba
cserszegi fűszeres
csomorika – csomor
csomorika – gyüdi fehér
csomorika – szederkényi fehér
csókaszőlő
domina

dornfelder
ezerfürtű
ezerjő – kolmreifler
ezerjő – korponai
ezerjő – szadocsina
ezerjő – tausendachtgute
ezerjő – tausendgute
ezerjő – trummertraube
furmint – furmint bianco
furmint – moslavac bijeli
furmint – mosler
furmint – posipel
furmint – som
furmint – szigeti
furmint – zapfner
generosa
hamburgi muskotály – miszket hamburgszki
hamburgi muskotály – moscato d'Amburgo
hamburgi muskotály – muscat de hambourg
hamburgi muskotály – muscat de hamburg
hamburgi muskotály – muszkat gamburgszkij
hárslevelű – feuilles de tilleul
hárslevelű – garszleveljü
hárslevelű – lindeblättrige
hárslevelű – lipovina
irsai olivér – irsai
irsai olivér – muskat olivér
irsai olivér – zolotis
irsai olivér – zolotisztüj rannüj
juhfark – fehérboros
juhfark – lämmerschwantz
juhfark – mohácsi
juhfark – tarpai
kadarka – csetereska
kadarka – fekete budai
kadarka – gamza
kadarka – jenei fekete
kadarka – kadar

kadarka – kadarka negra
kadarka – negru moale
kadarka – szkadarka
kadarka – törökszőlő
karát
királyleányka – dánosi leányka
királyleányka – erdei sárga
királyleányka – feteasca regale
királyleányka – galbena de ardeal
királyleányka – königliche mädchentraube
királyleányka – königstochter
királyleányka – little princess
korai piros veltelini – crvena babovina
korai piros veltelini – eper szőlő
korai piros veltelini – frühroter velteliner
korai piros veltelini – kis veltelini
korai piros veltelini – malvasia rossa
korai piros veltelini – piros malvazia
korai piros veltelini – velteliner rouge précoce
korai piros veltelini – veltlinske červené skoré
korona
kék bakator
kékfrankos – blauer lemlberger
kékfrankos – blauer limberger
kékfrankos – blaufränkisch
kékfrankos – limberger
kékfrankos – moravka
kéknyelű – blaustängler
kékoportó – blauer portugieser
kékoportó – modry portugal
kékoportó – portugais bleu
kékoportó – portugalske modré
kékoportó – portugizer
kövidinka – a dinka crvena
kövidinka – a dinka mala
kövidinka – a dinka rossa
kövidinka – a kamena dinka
kövidinka – a ruzsica
kövidinka – steinschiller

kővérszőlő – grasa
kővérszőlő – grasa de cotnari
leányka – dievcenske hrozno
leányka – feteasca alba
leányka – leányszőlő
leányka – mädchentraube
menoire
merlot
nektár
nero
olasz rizling – grasevina
olasz rizling – nemes rizling
olasz rizling – olaszrizling
olasz rizling – riesling italien
olasz rizling – risling vlassky
olasz rizling – taljanska grasevina
olasz rizling – welschriesling
ottonel muskotály – mizket ottonel
ottonel muskotály – muscat ottonel
ottonel muskotály – muskat ottonel
pinot blanc – fehér burgundi
pinot blanc – pinot beluj
pinot blanc – pinot bianco
pinot blanc – weissburgunder
pinot noir – blauer burgunder
pinot noir – kisburgundi kék
pinot noir – kék burgundi
pinot noir – kék rulandi
pinot noir – pignula
pinot noir – pino csernűj
pinot noir – pinot cernii
pinot noir – pinot nero
pinot noir – pinot tinta
pinot noir – rulandski modre
pinot noir – savagnin noir
pinot noir – spätburgunder
pintes
piros bakator – bakar rózsa
piros bakator – bakator rouge

piros bakator – bakatortraube
piros veltelini – nagyságos
piros veltelíni – fleischtraube
piros veltelíni – somszőlő
piros veltelíni – velteliner rouge
piros veltelíni – veltlinské červené
piros veltelíni – veltlinszki rozovij
pátria
pölöskei muskotály
rajnai rizling – johannisberger
rajnai rizling – rheinriesling
rajnai rizling – rhine riesling
rajnai rizling – riesling
rajnai rizling – riesling blanc
rajnai rizling – weisser riesling
rizlingszilváni – müller thurgau
rizlingszilváni – müller thurgau bijeli
rizlingszilváni – müller thurgau blanc
rizlingszilváni – rivaner
rizlingszilváni – rizvanac
rozália
rubintos
rózsakő
sagrantino
sauvignon – sauvignon bianco
sauvignon – sauvignon bijeli
sauvignon – sauvignon blanc
sauvignon – sovinjon
semillon – petit semillon
semillon – semillon bianco
semillon – semillon blanc
semillon – semillon weisser
syrah – blauer syrah
syrah – marsanne noir
syrah – serine noir
syrah – shiraz
syrah – sirac
szürkebarát – auvergans gris
szürkebarát – grauburgunder

szürkebarát – graumönch
szürkebarát – pinot grigio
szürkebarát – pinot gris
szürkebarát – ruländer
sárfehér
sárga muskotály – moscato bianco
sárga muskotály – muscat blanc
sárga muskotály – muscat bélüj
sárga muskotály – muscat de frontignan
sárga muskotály – muscat de lunel
sárga muskotály – muscat lunel
sárga muskotály – muscat sylvaner
sárga muskotály – muscat zlty
sárga muskotály – muskat weisser
sárga muskotály – weiler
sárga muskotály – weisser
tannat
tramini – gewürtztraminer
tramini – roter traminer
tramini – savagnin rose
tramini – tramin cervené
tramini – traminer
tramini – traminer rosso
turán
viktória gyöngye
viognier
vulcanus
zalagyöngye
zefír
zengő
zenit
zeus
zweigelt – blauer zweigeltrebe
zweigelt – rotburger
zweigelt – zweigeltrebe
zöld szagos – decsi szagos
zöld szagos – zöld muskotály
zöld szilváni – grüner sylvaner
zöld szilváni – silvanec zeleni

zöld szilváni – sylvánske zelené

zöld veltelíni – grüner muskateller

zöld veltelíni – grüner veltliner

zöld veltelíni – veltlinské zelené

zöld veltelíni – zöldveltelíni

8. Description of the link(s)

8.1. Wine

Description of the demarcated area

The demarcated production area for the 'Dunántúli / Dunántúl' protected geographical indication comprises the Transdanubia (in Hungarian 'Dunántúl') region of Hungary. Two factors add a sub-Mediterranean character to its continental climate: from the west, air flows bringing cool and moist oceanic and mountain air, and from the south, Mediterranean air flows transporting dry and warm air from the Mediterranean Sea to Transdanubia. As a result, summers are wetter and less hot than in the Mediterranean region, while autumns are sunnier and drier than in other regions with a continental climate.

The average annual temperature is 9–11 °C, and there are around 1 900 hours of sunshine annually. The annual amount of precipitation varies between 600 and 800 mm. The landscape of Transdanubia is articulated by hills and medium-high mountain ranges. An important feature of this landscape is that there are streams, rivers and, occasionally, lakes near most settlements. The soil of the demarcated production area is Ramann-type brown forest soil with clay illuviation.

Description of the wines

Whatever their type, all 'Dunántúli / Dunántúl' wines are characterised by a discreet, medium-intensity aroma, well-rounded acids, and lightness and freshness.

Viticulture also played a key role in the life of the first Hungarian settlers in Transdanubia and was a major source of income for local inhabitants: as an important export product, wine was transported in large quantities to neighbouring countries.

Presentation and demonstration of the causal link

As a result of the westerly air flows that influence the climate of Transdanubia, there is sufficient rainfall even in the summer period, and the number of drought days is relatively low compared to other continental regions on the same latitude. Thanks to the water-retaining capacity of brown forest soils, vines have sufficient water supply even in the summer heat.

Typically, the producers of the production area plant the characteristic, medium-late (e.g. Kadarka, Kékoportó) and late-ripening (e.g. Olaszrizling, Kékfrankos, Szürkebarát) grape varieties of the 'Dunántúli / Dunántúl' PGI on south, south-east and south-west-facing slopes. The sunrays reflected back from the water surface of the streams, rivers or lakes on the foothills of these slopes help grapes ripen in the long, sunny autumn attributable to Mediterranean anticyclones, giving 'Dunántúli / Dunántúl' wines their well-rounded, mature acidity and richness of flavour, and rosé and red wines their silky, elegant tannins.

8.2. Aerated semi-sparkling wine

Description of the demarcated area

The demarcated production area for the 'Dunántúli / Dunántúl' protected geographical indication comprises the Transdanubia (in Hungarian 'Dunántúl') region of Hungary. Two factors add a sub-Mediterranean character to its continental climate: from the west, air flows bringing cool and moist oceanic and mountain air, and from the south, Mediterranean air flows transporting dry and warm air from the Mediterranean Sea to Transdanubia. As a result, summers are wetter and less hot than in the Mediterranean region, while autumns are sunnier and drier than in other regions with a continental climate.

The average annual temperature is 9–11 °C, and there are around 1 900 hours of sunshine annually. The annual amount of precipitation varies between 600 and 800 mm. The landscape of Transdanubia is articulated by hills and medium-high mountain ranges. An important feature of this landscape is that there are streams, rivers and, occasionally, lakes near most settlements. The soil of the demarcated production area is Ramann-type brown forest soil with clay illuviation.

Description of the wines

A specific feature of aerated semi-sparkling wines is that the added carbon dioxide makes the wines light-bodied and the fresh acids more intense in any given batch, which enhances the fresh, harmonious fruit sensation.

‘Dunántúli / Dunántúl’ aerated semi-sparkling wines have a harmonious and at least medium level of acidity, and a freshness, with notes reminiscent of fresh citrus fruits, apple and even pear.

Presentation and demonstration of the causal link

The climate of the Transdanubia region is suited to producing light and fresh white, rich rosé and light red wines, which form an excellent base for producing aerated semi-sparkling wines.

Having continuously monitored market demand and thanks to advances in competitive technology, wineries began making aerated semi-sparkling wine in the demarcated area several decades ago. Over time, consumers have come to associate this wine closely with the Transdanubia region, and its outstanding quality has earned it a special reputation and recognition.

As explained in the case of the wines, as a result of the westerly air flows that influence the climate of Transdanubia, there is a sufficient amount of rainfall even in the summer period, and the number of drought days is relatively low compared to other continental regions on the same latitude. Thanks to the water-retaining capacity of the brown forest soils, the vines have sufficient water supply even in the summer heat. This natural phenomenon ensures that the vine varieties grown in the area have a delicate and harmonious acid composition and retain their primary fruity aromas. The characteristic freshness and fruitiness of ‘Dunántúli / Dunántúl’ aerated semi-sparkling wines can be traced back to this peculiar natural phenomenon and to the vine varieties grown there.

9. **Specific further requirements (packaging, labelling, other requirements)**

Rules on the designation of the protection of origin category

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Rules on indications:

The expression ‘oltalom alatt álló földrajzi jelzés’ [protected geographical indication] may be replaced by the traditional expression ‘tájbor’ [country wine].

The English translation ‘Transdanubia’ may appear in the same field of vision as the ‘Dunántúli / Dunántúl’ protected geographical indication.

Rules on expressions that can be indicated

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wine – white:

- ‘Virgin vintage’ or ‘első szüret’ [first harvest]
- ‘Muskotály’ [Muscat]
- ‘Cuvée’ or ‘küvé’
- ‘Szűretlen’ [Unfiltered]
- ‘Primőr’ [Primeur] or ‘Újbor’ [New wine]:
- barrique, or ‘barrique-ban erjesztett’ [barrique-fermented], or ‘...hordóban erjesztett’ [... cask-fermented], or ‘barrique-ban érlelt’ [barrique-aged], or ‘...hordóban érlelt’ [... cask-aged]

Wine – rosé:

- ‘Virgin vintage’ or ‘első szüret’ [first harvest]
- ‘Cuvée’ or ‘küvé’
- ‘Szűretlen’ [Unfiltered]
- ‘Primőr’ [Primeur] or ‘Újbor’ [New wine]:

Wine – red:

- ‘Siller’
- ‘Virgin vintage’ or ‘első szüret’ [first harvest]
- ‘Cuvée’ or ‘küvé’
- ‘Szűretlen’ [Unfiltered]
- ‘Primőr’ [Primeur] or ‘Újbor’ [New wine]:
- barrique, or ‘barrique-ban erjesztett’ [barrique-fermented], or ‘...hordóban erjesztett’ [... cask-fermented], or ‘barrique-ban érlelt’ [barrique-aged], or ‘...hordóban érlelt’ [... cask-aged]

Aerated semi-sparkling wine – white:

- ‘Virgin vintage’ or ‘első szüret’ [first harvest]
- ‘Muskotály’ [Muscat]
- ‘Cuvée’ or ‘küvé’
- ‘Primőr’ [Primeur] or ‘Újbor’ [New wine]:

Aerated semi-sparkling wine – rosé:

- ‘Virgin vintage’ or ‘első szüret’ [first harvest]
- ‘Cuvée’ or ‘küvé’
- ‘Primőr’ [Primeur] or ‘Újbor’ [New wine]:

Aerated semi-sparkling wine – red:

- ‘Virgin vintage’ or ‘első szüret’ [first harvest]
- ‘Cuvée’ or ‘küvé’
- ‘Primőr’ [Primeur] or ‘Újbor’ [New wine]:

Rules on the expression ‘muskotály’

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

As a restricted expression, 'muskotály' may appear only on the labelling of wines with the following varietal composition:

- (i) at least 85 % (excluding the quantity of products used in sweetening) must be Csabagyöngye, Hamburgi muskotály, Mátrai muskotály, Cserszegi fűszeres, Irsai Olivér, Nektár, Ottonel muskotály, Pölöskei muskotály, Sárga muskotály, or Zefír;
- (ii) up to 15 % must be Bacchus, Piros Bakator, Bianca, Blauer Silvaner, Budai, Chardonnay, Chasselas, Csomorika, Ezerfürtű, Ezerjő, Furmint, Generosa, Hárslevelű, Juhfark, Karát, Kéknyelű, Királyleányka, Korai piros veltelíni, Korona, Kövérszőlő, Kövidinka, Leányka, Olasz rizling, Pátia, Pinot blanc, Pintes, Piros veltelíni, Rajnai rizling, Rizlingszilváni, Rozália, Rózsakő, Sárfehér, Sauvignon, Semillon, Szürkebarát, Trimini, Viktória gyöngye, Vulcanus, Zala gyöngye, Zengő, Zenit, Zeus, Zöld veltelíni, Zöld szagos, Zöld szilváni, or Viognier.

Production outside the demarcated production area:

Legal framework:

In EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

'Dunántúli / Dunántúl' wine products may be produced only in the demarcated area or, on account of historical traditions, and in accordance with Article 5(1a) of Regulation (EU) 2019/33, in the following municipalities of two counties located in the immediate proximity of the demarcated area:

— Bács-Kiskun County:

Akaszto, Apostag, Ágasegyháza, Baja, Ballószög, Balotaszállás, Bácsalmás, Bácsszőlős, Bátmonostor, Bócsa, Borota, Bugac, Császártöltés, Csátalja, Csávoly, Csengőd, Csikéria, Csólyospálos, Dávod, Dunapataj, Dunavecse, Dusnok, Érsekcsanád, Érsekhalma, Felsőlajos, Fülöpháza, Fülöpjakab, Fülöpszállás, Hajós, Harkakötöny, Harta, Helvécia, Imrehegy, Izsák, Jakabszállás, Jánoshalma, Jászszentlászló, Kaskantyú, Kecel, Kecskemét, Kelebia, Kéleshalom, Kerekegyháza, Kiskőrös, Kiskunfélegyháza, Kiskunhalas, Kiskunmajsa, Kisszállás, Kunbaja, Kunbaracs, Kunfehértó, Kunszállás, Kunszentmiklós, Ladánybene, Lajosmizse, Lakitelek, Mélykút, Móricgát, Nagybaracska, Nemesnádudvar, Nyárlőrinc, Orgovány, Páhi, Pirtó, Réms, Solt, Soltszentimre, Soltvadkert, Sükösd, Szabadszállás, Szank, Szentkirály, Tabdi, Tázlár, Tiszaalpár, Tiszakécske, Tiszazug, Tompa, Vaskút, Zsana,

and

— Pest County:

Abony, Albertirsa, Budapest-Rákosliget, Cegléd, Ceglédbercel, Csemő, Dány, Dömsöd, Gomba, Hernád, Inárcs, Kakucs, Kerepes, Kisnémedi, Kocsér, Kóka, Mogyoród, Monor, Monori erdő, Nagykőrös, Nyársapát, Ócsa, Órbottyán, Örkény, Pilis, Ráckeve, Szada, Szigetcsép, Szigetszentmárton, Szigetújfalu, Tápiószele, Tápiószentmárton, Tóalmás, Tököl, Újlengyel, Vác, Vácegres, Vácrátót, Veresegyház.

Link to the product specification

https://boraszat.kormany.hu/download/4/4c/e2000/DUNANTUL_OFJ_termekleiras%20v3_boraszat_220405.pdf