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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/2373)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ⁽¹⁾.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘Rheinischer Landwein’

PGI-DE-A1301-AM01

Date of communication: 27 October 2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description of the changes

a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

The minimum natural alcoholic strength and minimum natural must weight of ‘Rheinischer Landwein’ have been set out in a separate point. There are no changes in content. The following sentence on cellar accounting has been inserted for clarification: ‘The must weight in the fermentation container must be recorded.’

An organoleptic description of the various products has also been provided.

b) Demarcation of the area

With regard to the ‘Rheinischer Landwein’ PGI area, the district of Bingerbrück has been listed as an exception for the municipality of Bingen am Rhein.

Maps showing the demarcation of the area can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

The area in which Landwein may be produced has been amended. To date, production of ‘Rheinischer Landwein’ has only been possible in the Rheinhessen growing area. The rules in this regard have been aligned with legal requirements and now allow for ‘Rheinischer Landwein’ to also be produced in a different area of the same federal state or in a neighbouring federal state:

‘Landwein may be produced in an area other than the specified growing area in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.’

c) Wine grape varieties

To date, the following grape varieties have been listed under point 7 (which is to become point 8) of the product specification:

White wine

Albalonga, Arnsburger, Auxerrois, Bacchus, Bronner, Chardonnay, Ehrenbreitsteiner, Ehrenfelser, Faberrebe, Findling, Freisamer, Gelber Muskateller, Gewürztraminer, Grauer Burgunder, Grüner Silvaner, Grüner Veltliner, Helios, Hiberna, Hölder, Huxelrebe, Johanniter, Juwel, Kanzler, Kerner, Kernling, Mariensteiner, Merzling, Morio-Muskat, Müller-Thurgau, Muskat-Ottonel, Nobling, Optima, Orion, Ortega, Perle, Phoenix, Prinzpal, Regner, Reichensteiner, Rieslaner, Roter Gutedel, Roter Muskateller, Roter Traminer, Saphira, Sauvignon Blanc, Scheurebe, Schönburger, Septimer, Siegerrebe, Silcher, Sirius, Solaris, Staufer, Weißer Burgunder, Weißer Gutedel, Weißer Riesling, Würzer.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Red and rosé wine

Acolon, Blauer Frühburgunder, Blauer Limberger, Blauer Portugieser, Blauer Silvaner, Blauer Spätburgunder, Blauer Trollinger, Blauer Zweigelt, Bolero, Cabernet Carbon, Cabernet Cortis, Cabernet Cubin, Cabernet Dorio, Cabernet Dorsa, Cabernet Franc, Cabernet Mitos, Cabernet Sauvignon, Dakapo, Deckrot, Domina, Dornfelder, Dunkelfelder, Färbertraube, Früher Roter Malvasier, Hegel, Heroldrebe, Merlot, Monarch, Müllerrebe, Muskat Hamburg, Neronet, Palas, Prior, Regent, Rondo, Rotberger, Rubinet, Saint Laurent, Syrah.

AMENDMENTS

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wine' and 'red and rosé wine'.

The following varieties have been removed:

'Blauer Silvaner' (wrong list)

'Früher Roter Malvasier' (wrong list)

'Muskat Hamburg'.

The following varieties have been added:

White grape varieties:

'Adelfränkisch, Alvarinho, Blauer Silvaner, Blütenmuskateller, Cabernet Blanc, Calardis Blanc, Chenin Blanc, Cumdeo Blanc, Dalkauer, Donauriesling, Donauveltliner, Felicia, Früher Leipziger, Früher Roter Malvasier, Furmit, Gelber Kleinberger, Gelber Orleans, Glera, Gm 324 58, Gm 6423-12, Gm 6427-5, Gm 789-10, Gm 7926-1, Gm 7941-11, Goldmuskateller, Grünfränkisch, Jakob Gerhardt Blanc, Manzoni Bianco, Marsanne Blanche, Muscabona, Muscaris, Orangertraube, Petit Manseng, Pollux, Rheinfelder, Rinot, Rosa Chardonnay, Roter Riesling, Roter Veltliner, Sauvignac, Sauvignon Gris, Sauvignon Gryn, Sauvignon Sary, Sauvitage, Savagnin Blanc, Semillon, Souvignier Gris, Trebbiano di Soave, VB 32-7, Viognier, Weißer Räuschling, We S 503.'

Red grape varieties:

'Accent, Alegrillo Negro, Barbera, Bettlertraube, Blauer Gänsfüßer, Blauer Hängling, Blauer Muskateller, Cabaret Noir, Cabernet Cantor, Cabernet Jura, Cabertin, Calabrese, Carménère, Chatus, Cumdeo Rouge, Divico, Gamay Noir, Gm 6421-2, Gm 6421-15, Gm 674-1, Gm 7217-5, Gm 8210-1, Grenache Noir, Hartblau, Kleiner Fränkischer Burgunder, Lagrein, Laurot, Malbec, Muskattrollinger, Nebbiolo, Petite Syrah, Petit Verdot, Pinotage, Pinotin, Pinot Nova, Primitivo, Reberger, Rosenmuskateller, Sangiovese, Satin Noir, Schwarzblauer Riesling, Schwarzer Heunisch, Schwarzer Urban, Süßschwarz, Tannat, Tempranillo, VB 91-26-5, We 70-281-37, We 94-26-37.'

d) *Other requirements laid down by an organisation managing the PDO/PGI*

The following provision which reflects existing legislation will be maintained: 100 % of grapes used in production must come from the area the Landwein takes its name from. This rule is indicated as a requirement laid down by an organisation managing the PDO/PGI (protection association) and no longer as a requirement under national law. The figure of 100 % is now explicitly mentioned, and reference is made to it in the list identifying the demarcated area and the list of grape varieties in the product specification.

The wording "Rheinischer Landwein" may only be made from grapes coming from vineyards in the winegrowing area and from authorised grape varieties' has been amended as follows:

'100 % of the grapes used to produce "Rheinischer Landwein" must come from the municipalities or cadastral units listed under point 4 of the product specification and from the grape varieties authorised under point 8 of the product specification.'

e) *Control body*

In point 11 of the specification, the fax number and tasks of the control body have been amended. This is because responsibility for new planting permits has been transferred from the Rhineland-Palatinate Chamber of Agriculture (*Landwirtschaftskammer Rheinland-Pfalz – LWK*) to the Federal Office for Agriculture and Food (*Bundesanstalt für Landwirtschaft und Ernährung – BLE*).

f) *Other*

Editorial changes in line with EU requirements. This includes any amendments made to reflect current legislation, by referring to the applicable rules or deleting the wording in question.

2. **Reasons for the changes**a) *Description of the wine / grapevine products and analytical and/or organoleptic characteristics*

The minimum natural alcoholic strength and minimum natural must weight have been listed under a separate point to make the product specification clearer. The removal of the conversion table means that there is no longer any legal basis for indicating the minimum natural must weight. However, as producers in practice work with the *Öchslegrade* (must weight scale), this will continue to feature in the product specification. The indication of the minimum natural alcoholic strength and the indication of the minimum natural must weight will therefore be combined by the word 'and'. This clearly shows that both the value of the minimum natural alcoholic strength and the value of the minimum natural must weight must be observed by producers if they are to market products as 'Rheinischer Landwein'. In order to avoid misunderstandings with regard to cellar accounting, the protection association (*Schutzgemeinschaft*) decided to insert a sentence clarifying that only the minimum must weight has to be recorded in the winery records.

The descriptions of the organoleptic characteristics have been made more nuanced in order to better reflect the different products.

b) *Demarcation of the area*

The district of Bingerbrück has been excluded from the 'Rheinischer Landwein' PGI area, as it forms part of the Nahe growing area.

The product specification should not define the production options more narrowly than the law requires.

c) *Wine grape varieties*

The previous list of grape varieties was incorrect and incomplete. All varieties cultivated in the growing area which have been classified to date will be added to it, as these varieties have already proved their worth in the area. The wines produced from these varieties comply with the requirements of the product specification. Muskat Hamburg is a table grape, so it is not permitted. Blauer Silvaner and Früher Roter Malvasier have been removed from the list of red varieties, as they are used to produce white wines.

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wine' and 'red and rosé wine', as it is the list of grape varieties in the product specification that determines whether varieties can or cannot be cultivated, not the end product.

d) *Other requirements laid down by an organisation managing the PDO/PGI*

National legislation does not include the 100 % rule as amended. It is therefore indicated as a requirement laid down by an organisation managing the PDO/PGI (protection association). The amendments made to the text (e.g. explicitly mentioning the figure of 100 %) are to clarify the substance of the original provision. There are no changes in content.

e) *Control body*

The fax number has changed.

The wording on new planting permits has been amended to reflect the applicable legislation.

f) *Other*

Editorial changes have to be made in order to comply with EU requirements.

SINGLE DOCUMENT

1. **Name(s)**

Rheinischer Landwein

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine

4. **Description of the wine(s)**1. *Wine, white*

BRIEF WRITTEN DESCRIPTION

The white wines tend to be pale to straw yellow in colour, often with green tints. They usually have aromas of yellow and tropical fruit, occasionally also with floral nutmeg notes, and a fine balance between sweetness and acidity.

Riesling wines reflect the differences between the various terroirs of the 'Rheinischer Landwein' area particularly well.

Notably, mash-fermented white wines can also appear orange in colour, with reddish and brown tints. The white wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted. On the nose there are also deliberate oxidative, phenolic or reductive notes of delicate to moderate intensity.

After enrichment, the total alcoholic strength by volume must not exceed 11,5 %.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity:
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

2. *Wine, red*

BRIEF WRITTEN DESCRIPTION

The red wines are red to deep red in colour, often with bluish, violet tints. They usually have aromas of red fruit and berries and a soft acid structure. Medium-bodied wines have a soft acidity and a discreet tannin structure, with a high degree of fruitiness. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 12 %.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):

- Minimum total acidity:
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

3. *Wine, rosé, Blanc de Noir*

BRIEF WRITTEN DESCRIPTION

The rosé wines are faint to light red in colour, and are produced exclusively from softly pressed red grape varieties. The Blanc de Noir wines are the colour of white wine. They are usually characterised by aromas of red fruit and berries and a fresh, lively acidity. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 11,5 %.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity:
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

4. *Rotling wine*

BRIEF WRITTEN DESCRIPTION

The Rotling wines are faint to light red in colour, and are made by blending white and red grapes or must. They tend to be medium-bodied with aromas of yellow and red fruit. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 11,5 %.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

- Maximum total alcoholic strength (in % volume):
- Minimum actual alcoholic strength (in % volume):
- Minimum total acidity:
- Maximum volatile acidity (in milliequivalents per litre):
- Maximum total sulphur dioxide (in milligrams per litre):

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

The current legislation applies.

2. Relevant restrictions on making the wines

The current legislation applies.

3. Cultivation practices

The current legislation applies.

5.2. Maximum yields

150 hectolitres per hectare

6. Demarcated geographical area

In order to bear the protected geographical indication 'Rheinischer Landwein', products must come from vineyards in the following municipalities: Albig, Alsheim, Alzey, Appenheim, Armsheim, Aspisheim, Badenheim, Bechenheim, Bechtheim, Bechtolsheim, Bermersheim (rural district of Alzey-Worms), Bermersheim vor der Höhe, Biebelnheim, Biebelnheim, Bingen am Rhein (except Bingerbrück), Bodenheim, Bornheim (rural district of Alzey-Worms), Bubenheim (rural district of Mainz-Bingen), Budenheim, Dalheim, Dexheim, Dienheim, Dintesheim, Dittelsheim-Heßloch, Dolgesheim, Dorn-Dürkheim, Eckelsheim, Eich, Eimsheim, Engelstadt, Ensheim, Eppelsheim, Erbes-Büdesheim, Esselborn, Essenheim, Flonheim, Flörsheim-Dalsheim, Flomborn, Framersheim, Frei-Laubersheim, Freimersheim (rural district of Alzey-Worms), Frettenheim, Friesenheim, Fürfeld, Gabsheim, Gau-Algesheim, Gau-Bickelheim, Gau-Bischofsheim, Gau-Heppenheim, Gau-Odernheim, Gau-Weinheim, Gensingen, Gimsheim, Grolsheim, Gumsheim, Gundersheim, Gundheim, Guntersblum, Hackenheim, Hahnheim, Hangen-Weisheim, Harxheim (rural district of Mainz-Bingen), Hillesheim (rural district of Mainz-Bingen), Hochborn, Hohen-Sülzen, Horrweiler, Ingelheim am Rhein, Jugenheim in Rheinhessen, Kettenheim, Klein-Winternheim, Köngernheim, Lonsheim, Lörzweiler, Ludwigshöhe, Mainz, Mauchenheim, Mettenheim, Mölsheim, Mommenheim, Monsheim, Monzernheim, Mörsstadt, Nack, Nackenheim, Neu-Bamberg, Nieder-Hilbersheim, Nieder-Olm, Nieder-Wiesen, Nierstein, Ober-Flörsheim, Ober-Hilbersheim, Ober-Olm, Ockenheim, Offenheim, Offstein, Oppenheim, Osthofen, Partenheim, Pfaffen-Schwabenheim, Pleitersheim, Sankt Johann (rural district of Mainz-Bingen), Saulheim, Schornsheim, Schwabenheim an der Selz, Selzen, Siefersheim, Sörgenloch, Spiesheim, Sprendlingen, Stackeden-Elsheim, Stein-Bockenheim, Sulzheim, Tiefenthal (rural district of Bad Kreuznach), Udenheim, Uelversheim, Undenheim, Vendersheim, Volxheim, Wachenheim (rural district of Alzey-Worms), Wahlheim, Wallertheim (Wallertheim, Wißberg), Weinolsheim, Welgesheim, Wendelsheim, Westhofen, Wintersheim, Wolfsheim, Wöllstein, Wonsheim, Worms, Wörrstadt, Zornheim, Zotzenheim.

Maps showing the demarcation of the area can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

Landwein may be produced in an area other than the specified growing area in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.

7. Wine grape varieties

Accent

Acolon

Adelfränkisch - Grüner Adelfränkisch

Albalonga

Alegrillo Negro

Alvarinho - Albarino

Arnsburger

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Barbera

Bettlertraube - Grüne Bettlertraube

Blauer Frühburgunder - Pinot Noir Précoce, Pinot Madeleine, Madeleine Noir, Frühburgunder, Pinot Madelaine

Blauer Gänsfüßer

Blauer Hängling

Blauer Limberger - Lemberger, Blaufränkisch, Limberger
Blauer Muskateller - Muskateller, Schwarzblauer Muskateller; Muscat Noir, Schwarzer Muskateller, Muscat a petits grains noirs
Blauer Portugieser
Blauer Silvaner
Blauer Spätburgunder
Blauer Trollinger - Trollinger, Vernatsch
Blauer Zweigelt - Zweigeltrebe, Rotburger, Zweigelt
Blütenmuskateller
Bolero
Bronner
Cabaret Noir
Cabernet Blanc
Cabernet Cantor
Cabernet Carbon
Cabernet Cortis
Cabernet Cubin
Cabernet Dorio
Cabernet Dorsa
Cabernet Franc
Cabernet Jura
Cabernet Mitos
Cabernet Sauvignon
Cabertin
Calabrese - Nero d'Avola
Calardis Blanc
Carménère
Chardonnay
Chatus
Chenin Blanc
Cumdeo Blanc
Cumdeo Rouge
Dakapo
Dalkauer
Deckrot
Divico
Domina
Donauriesling
Donauveltliner
Dornfelder
Dunkelfelder
Ehrenbreitsteiner

Ehrenfelser
Faberrebe
Felicia
Findling
Freisamer
Früher Leipziger
Früher Roter Malvasier - Malvasier, Früher Malvasier, Malvoisie
Furmint
Färbertraube
Gamay Noir
Gelber Kleinberger
Gelber Muskateller
Gelber Orleans - Orleans
Glera
Gm 324-58
Gm 6421-15
Gm 6421-2
Gm 6423-12
Gm 6423-12
Gm 6427-5
Gm 674-1
Gm 7217-5
Gm 789-10
Gm 7926-1
Gm 7941-11
Gm 8210-1
Goldmuskateller - Muskateller
Grenache noir - Grenache
Grüner Silvaner - Silvaner, Sylvaner
Grüner Veltliner - Veltliner
Grünfränkisch
Hartblau
Hegel
Helios
Heroldrebe
Hibernal
Huxelrebe - Huxel
Hölder
Jakob Gerhardt Blanc - Jakob Gerhardt blanc
Johanniter
Juwel
Kanzler

Kerner
Kernling
Kleiner Fränkischer Burgunder - Burgunder Fränkisch Kleiner
Lagrein - Blauer Lagrein, Lagrain
Laurot
Malbec
Manzoni Bianco - Manzoni Bianco
Mariensteiner
Marsanne Blanche - Marsanne
Merlot
Merzling
Monarch
Morio Muskat
Mucabona
Muscaris
Muskat Ottonel - Muskat-Ottonel
Muskat Trollinger
Müller Thurgau - Rivaner
Müllerrebe - Schwarzriesling, Pinot Meunier
Nebbiolo
Neronet
Nobling
Optima 113 - Optima
Orangentraube
Orion
Ortega
Palas
Perle
Petit Manseng
Petit Verdot
Petite Syrah
Phoenix - Phönix
Pinot Nova
Pinotage
Pinotin
Pollux
Primitivo - Zinfandel, Blaucher Scheuchner
Prinzipal
Prior
Reberger
Regent

Regner
Reichensteiner
Rheinfelder
Rieslaner
Rinot
Rondo
Rosenmuskateller - Muskateller
Rosé Chardonnay - Chardonnay, Rosa Chardonnay, Chardonnay Rosé
Rotberger
Roter Gutedel - Chasselas Rouge, Fendant Rouge
Roter Muskateller - Muskateller, Muscat, Moscato
Roter Riesling
Roter Traminer - Clevner, Traminer
Roter Veltliner
Rubinet
Ruländer - Pinot Grigio, Grauburgunder, Grauer Burgunder, Pinot Gris
Saint Laurent - St. Laurent, Sankt Laurent
Sangiovese
Saphira
Satin Noir
Sauvignac
Sauvignon Blanc - Muskat Silvaner
Sauvignon Gris
Sauvignon Gryn
Sauvignon Sary
Sauvitage
Savagnin Blanc - Weißer Traminer
Scheurebe
Schwarzblauer Riesling
Schwarzer Heunisch
Schwarzer Urban
Schönburger
Semillon
Septimer
Siegerrebe
Silcher
Sirius
Solaris
Souvignier Gris
Staufer
Syrah
Süßschwarz

Tannat
 Tempranillo
 VB 32-7
 VB 91-26-5
 Verdicchio Bianco - Trebbiano di Soave
 Viognier
 We 70-281-37
 We 94-26-37
 We S 503
 Weißer Burgunder - Pinot Bianco, Weißburgunder, Pinot Blanc
 Weißer Gutedel - Chasselas Blanc, Fendant Blanc, Fendant
 Weißer Riesling - Riesling Renano, Rheinriesling, Klingenberger, Riesling
 Weißer Räuschling
 Würzer

8. Description of the link(s)

Applies to all products

The 'Rheinischer Landwein' wine-growing area lies at the northern edge of the Upper Rhine Plain, beside a bend in the Rhine, between the cities and towns of Mainz, Bingen, Alzey and Worms. The landscape is characterised by plateaus of resistant limestone cut through by broad depressions with gentle hills and lowlands. The highest plateau areas are between 250 and 300 metres above sea level, while the lowlands are 100 to 150 metres above sea level. Winegrowing is concentrated on the hillsides. On average, the vines grow at an altitude of 175 metres above sea level. Most of the vineyards face south-east to south-west.

The wine-growing area consists mainly of Tertiary and Quaternary sediments lying on a base of Rotliegend rocks. The Rotliegend rocks appear on the surface of the earth only in the extreme south-west of the area and near Nierstein (the Niersteiner Horst). Most of the area rests on Tertiary rocks that are predominantly overlaid with Quaternary sediments (loess derivatives, river terraces, watercourse sediments, slope sediments). The plateau areas consist of Tertiary limestone, while the slope, hill and lowland areas consist of softer Tertiary marls. The limestone of the plateau areas is usually overlaid with loess, the limes and marls of the slopes are often concealed by loess or slope sediments, and the marls of the lowland areas are covered by watercourse, terrace or redistributed sediments. Devonian quartzites and slate are found in the north-western part of the wine-growing area near Bingen. As regards soil formation, loess and loess derivatives constitute the main parent substrate.

The climate of the wine-growing area is as follows. The average annual temperature is about 9,9 °C. The average temperature during the growing season is 14,6 °C. The areas with the lower average annual temperatures are located in the south-west of the growing area, on the border with the Saar-Nahe Basin. The medium temperatures occur on the Tafel- und Hügelland (plateau and uplands), while the highest average annual temperatures are reached towards the Upper Rhine Plain. The area receives an average of approximately 500 mm of precipitation each year, 65 % (355 mm) of which generally falls during the growing season. On average, the vines in Rheinhessen receive approximately 650 000 Wh/m² of direct sunshine during the growing season.

9. Essential further conditions (packaging, labelling, other requirements)

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States.

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

100 % of the grapes used to produce 'Rheinischer Landwein' must come from the municipalities or cadastral units listed under point 4 of the product specification and from the grape varieties authorised under point 8 of the product specification.

The residual sugar content of a wine marketed as 'Rheinischer Landwein' PGI may not exceed the maximum permissible value for the 'semi-dry' indication.

Link to the product specification

<http://www.ble.de/eu-qualitaetskennzeichen-wein>
