



C/2024/2508

30.4.2024

**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/2024/2508)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**'Pfalz'**

**PDO-DE-A1272-AM02**

**Date of communication: 5.2.2024**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

**1. Analytical and/or organoleptic characteristics**

Description:

The indication of the minimum natural alcoholic strength and the indication of the minimum natural must weight will in future be combined by the word 'and'. The following sentence on cellar accounting has been inserted for clarification: 'The must weight in the fermentation container must be recorded.'

In the description of quality sparkling wine, there is no longer a reference to a second fermentation in the production process.

Reasons:

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 with 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 'Pfalz' PDO. In order to avoid misunderstandings with regard to cellar accounting, the protection association (*Schutzgemeinschaft*) decided to insert a sentence clarifying that only must weight has to be recorded in the winery records.

The description no longer refers to a second fermentation, as quality sparkling wine can also be produced by first fermentation.

**2. Demarcation of the area**

Description:

The following parcels have been included in the demarcation of the 'Pfalz' PDO production area:

|              |      |      |   |
|--------------|------|------|---|
| Friedelsheim | 4337 | 1568 | 0 |
| Einselthum   | 4554 | 2186 | 0 |
| Einselthum   | 4554 | 2187 | 0 |
| Essingen     | 5517 | 3529 | 0 |
| Essingen     | 5517 | 3646 | 1 |
| Großkarlbach | 4405 | 2145 | 0 |
| Großkarlbach | 4405 | 2146 | 0 |
| Großkarlbach | 4405 | 2147 | 0 |
| Großkarlbach | 4405 | 2148 | 0 |
| Großkarlbach | 4405 | 2149 | 0 |

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

|                    |      |      |   |
|--------------------|------|------|---|
| Großkarlbach       | 4405 | 2151 | 0 |
| Großkarlbach       | 4405 | 2152 | 0 |
| Großkarlbach       | 4405 | 2153 | 0 |
| Großkarlbach       | 4405 | 2154 | 0 |
| Großkarlbach       | 4405 | 2155 | 0 |
| Großkarlbach       | 4405 | 2155 | 1 |
| Großkarlbach       | 4405 | 2204 | 1 |
| Großkarlbach       | 4405 | 2205 | 0 |
| Großkarlbach       | 4405 | 2206 | 0 |
| Großkarlbach       | 4405 | 2207 | 0 |
| Großkarlbach       | 4405 | 2208 | 0 |
| Großkarlbach       | 4405 | 2209 | 0 |
| Großkarlbach       | 4405 | 2210 | 0 |
| Großkarlbach       | 4405 | 2273 | 0 |
| Großkarlbach       | 4405 | 2275 | 0 |
| Großkarlbach       | 4405 | 2275 | 1 |
| Großkarlbach       | 4405 | 2275 | 2 |
| Großkarlbach       | 4405 | 2275 | 3 |
| Großkarlbach       | 4405 | 2276 | 0 |
| Großkarlbach       | 4405 | 2277 | 0 |
| Großkarlbach       | 4405 | 2278 | 0 |
| Großkarlbach       | 4405 | 2279 | 0 |
| Mörzheim           | 5562 | 5092 | 0 |
| Mörzheim           | 5562 | 5093 | 0 |
| Mörzheim           | 5562 | 5094 | 0 |
| Mörzheim           | 5562 | 5095 | 0 |
| Mörzheim           | 5562 | 5096 | 0 |
| Mörzheim           | 5562 | 5097 | 0 |
| Weisenheim am Sand | 4367 | 8380 | 0 |
| Weisenheim am Sand | 4367 | 8309 | 0 |
| Weisenheim am Sand | 4367 | 8310 | 0 |
| Weisenheim am Sand | 4367 | 8311 | 0 |
| Weisenheim am Sand | 4367 | 8406 | 0 |
| Bissersheim        | 4404 | 971  | 1 |
| Bissersheim        | 4404 | 972  | 1 |
| Bissersheim        | 4404 | 973  | 1 |
| Bissersheim        | 4404 | 974  | 1 |
| Bissersheim        | 4404 | 976  | 0 |
| Bissersheim        | 4404 | 977  | 0 |
| Bissersheim        | 4404 | 978  | 0 |

|                   |      |       |   |
|-------------------|------|-------|---|
| Bissersheim       | 4404 | 979   | 0 |
| Bissersheim       | 4404 | 980   | 0 |
| Lachen-Speyerdorf | 4253 | 12897 | 0 |
| Lachen-Speyerdorf | 4253 | 12898 | 0 |
| Lachen-Speyerdorf | 4253 | 12899 | 0 |
| Lachen-Speyerdorf | 4253 | 12903 | 0 |
| Lachen-Speyerdorf | 4253 | 12904 | 0 |
| Lachen-Speyerdorf | 4253 | 12905 | 0 |
| Lachen-Speyerdorf | 4253 | 12906 | 0 |
| Lachen-Speyerdorf | 4253 | 12907 | 0 |
| Lachen-Speyerdorf | 4253 | 12908 | 0 |
| Lachen-Speyerdorf | 4253 | 12909 | 0 |
| Lachen-Speyerdorf | 4253 | 12932 | 0 |
| Herxheim          | 5527 | 7418  | 0 |
| Herxheim          | 5527 | 7419  | 0 |
| Herxheim          | 5527 | 7420  | 0 |
| Herxheim          | 5527 | 7421  | 0 |
| Herxheim          | 5527 | 7423  | 0 |
| Herxheim          | 5527 | 7424  | 0 |
| Freinsheim        | 4369 | 6912  | 0 |
| Freinsheim        | 4369 | 6913  | 0 |
| Freinsheim        | 4369 | 6914  | 0 |
| Impflingen        | 5387 | 2333  | 0 |
| Impflingen        | 5387 | 2337  | 0 |
| Impflingen        | 5387 | 2338  | 0 |
| Impflingen        | 5387 | 2341  | 0 |
| Neustadt          | 4257 | 4837  | 0 |
| Neustadt          | 4257 | 4837  | 1 |
| Neustadt          | 4257 | 4840  | 0 |
| Neustadt          | 4257 | 4841  | 0 |
| Neustadt          | 4257 | 4842  | 0 |
| Neustadt          | 4257 | 4844  | 0 |
| Neustadt          | 4257 | 4845  | 0 |
| Neustadt          | 4257 | 4849  | 0 |
| Neustadt          | 4257 | 4850  | 0 |
| Neustadt          | 4257 | 4853  | 0 |
| Neustadt          | 4257 | 4855  | 0 |
| Neustadt          | 4257 | 4856  | 0 |
| Neustadt          | 4257 | 4858  | 0 |
| Neustadt          | 4257 | 4864  | 0 |

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|----------|------|------|----|
| Neustadt | 4257 | 4865 | 0  |
| Neustadt | 4257 | 4872 | 3  |
| Neustadt | 4257 | 4873 | 0  |
| Neustadt | 4257 | 4873 | 2  |
| Neustadt | 4257 | 4873 | 3  |
| Neustadt | 4257 | 4873 | 4  |
| Neustadt | 4257 | 4873 | 5  |
| Neustadt | 4257 | 4876 | 0  |
| Neustadt | 4257 | 4878 | 1  |
| Neustadt | 4257 | 4878 | 2  |
| Neustadt | 4257 | 4880 | 1  |
| Neustadt | 4257 | 4881 | 1  |
| Neustadt | 4257 | 4881 | 2  |
| Neustadt | 4257 | 4883 | 0  |
| Neustadt | 4257 | 4886 | 4  |
| Neustadt | 4257 | 4887 | 3  |
| Neustadt | 4257 | 4887 | 4  |
| Neustadt | 4257 | 4888 | 2  |
| Neustadt | 4257 | 4891 | 0  |
| Neustadt | 4257 | 4892 | 6  |
| Neustadt | 4257 | 4892 | 7  |
| Neustadt | 4257 | 4893 | 0  |
| Neustadt | 4257 | 4894 | 0  |
| Neustadt | 4257 | 4895 | 0  |
| Neustadt | 4257 | 4899 | 1  |
| Neustadt | 4257 | 4899 | 13 |
| Neustadt | 4257 | 4903 | 2  |
| Neustadt | 4257 | 4903 | 3  |
| Neustadt | 4257 | 4905 | 0  |
| Neustadt | 4257 | 4905 | 2  |
| Neustadt | 4257 | 4905 | 4  |
| Neustadt | 4257 | 4905 | 5  |
| Neustadt | 4257 | 4905 | 6  |
| Neustadt | 4257 | 4907 | 0  |
| Neustadt | 4257 | 4908 | 0  |
| Neustadt | 4257 | 4908 | 2  |
| Neustadt | 4257 | 4912 | 2  |
| Neustadt | 4257 | 4912 | 3  |
| Neustadt | 4257 | 4912 | 4  |
| Neustadt | 4257 | 4913 | 0  |

|          |      |      |    |
|----------|------|------|----|
| Neustadt | 4257 | 4914 | 4  |
| Neustadt | 4257 | 4914 | 5  |
| Neustadt | 4257 | 4919 | 0  |
| Neustadt | 4257 | 4919 | 1  |
| Neustadt | 4257 | 4920 | 2  |
| Neustadt | 4257 | 4923 | 0  |
| Neustadt | 4257 | 4926 | 1  |
| Neustadt | 4257 | 4926 | 2  |
| Neustadt | 4257 | 4927 | 0  |
| Neustadt | 4257 | 4928 | 1  |
| Neustadt | 4257 | 4928 | 2  |
| Neustadt | 4257 | 4931 | 0  |
| Neustadt | 4257 | 4931 | 1  |
| Neustadt | 4257 | 4931 | 2  |
| Neustadt | 4257 | 4935 | 5  |
| Neustadt | 4257 | 4935 | 6  |
| Neustadt | 4257 | 4935 | 9  |
| Neustadt | 4257 | 4935 | 11 |
| Neustadt | 4257 | 4936 | 0  |
| Neustadt | 4257 | 4937 | 1  |
| Neustadt | 4257 | 4937 | 2  |
| Neustadt | 4257 | 4938 | 0  |
| Neustadt | 4257 | 4939 | 2  |
| Neustadt | 4257 | 4939 | 3  |
| Neustadt | 4257 | 4939 | 4  |
| Neustadt | 4257 | 4939 | 5  |
| Neustadt | 4257 | 4940 | 0  |
| Neustadt | 4257 | 4941 | 0  |
| Neustadt | 4257 | 4942 | 0  |
| Neustadt | 4257 | 4943 | 0  |
| Neustadt | 4257 | 4944 | 0  |
| Neustadt | 4257 | 4945 | 0  |
| Neustadt | 4257 | 4951 | 0  |
| Neustadt | 4257 | 4951 | 1  |
| Neustadt | 4257 | 4956 | 0  |
| Neustadt | 4257 | 4956 | 2  |
| Neustadt | 4257 | 4956 | 3  |
| Neustadt | 4257 | 4956 | 4  |
| Neustadt | 4257 | 4956 | 5  |
| Neustadt | 4257 | 4956 | 6  |

|          |      |      |   |
|----------|------|------|---|
| Neustadt | 4257 | 4959 | 2 |
| Neustadt | 4257 | 4959 | 4 |
| Neustadt | 4257 | 4961 | 0 |
| Neustadt | 4257 | 4962 | 0 |
| Neustadt | 4257 | 4962 | 3 |
| Neustadt | 4257 | 4963 | 3 |
| Neustadt | 4257 | 4963 | 4 |
| Neustadt | 4257 | 4963 | 5 |
| Neustadt | 4257 | 4964 | 0 |
| Neustadt | 4257 | 4964 | 2 |
| Neustadt | 4257 | 4965 | 2 |
| Neustadt | 4257 | 4965 | 3 |
| Neustadt | 4257 | 4968 | 3 |
| Neustadt | 4257 | 4968 | 4 |
| Neustadt | 4257 | 4972 | 3 |
| Neustadt | 4257 | 4972 | 4 |
| Neustadt | 4257 | 4973 | 1 |
| Neustadt | 4257 | 4974 | 1 |
| Neustadt | 4257 | 4974 | 2 |
| Neustadt | 4257 | 4976 | 2 |
| Neustadt | 4257 | 4976 | 3 |
| Neustadt | 4257 | 4978 | 1 |
| Neustadt | 4257 | 4978 | 2 |
| Neustadt | 4257 | 4981 | 0 |
| Neustadt | 4257 | 4983 | 1 |
| Neustadt | 4257 | 4983 | 2 |
| Neustadt | 4257 | 4984 | 0 |
| Neustadt | 4257 | 4987 | 0 |
| Neustadt | 4257 | 4987 | 1 |
| Neustadt | 4257 | 4988 | 2 |
| Neustadt | 4257 | 4988 | 3 |
| Neustadt | 4257 | 4990 | 0 |
| Neustadt | 4257 | 4991 | 1 |
| Neustadt | 4257 | 4991 | 2 |
| Neustadt | 4257 | 4994 | 0 |
| Neustadt | 4257 | 4994 | 5 |
| Neustadt | 4257 | 4994 | 6 |
| Neustadt | 4257 | 4994 | 7 |
| Neustadt | 4257 | 4996 | 1 |
| Neustadt | 4257 | 4996 | 2 |

|          |      |      |   |
|----------|------|------|---|
| Neustadt | 4257 | 4998 | 1 |
| Neustadt | 4257 | 4998 | 2 |
| Neustadt | 4257 | 4999 | 0 |
| Neustadt | 4257 | 4999 | 1 |
| Neustadt | 4257 | 5000 | 2 |
| Neustadt | 4257 | 5001 | 4 |
| Neustadt | 4257 | 5002 | 0 |
| Neustadt | 4257 | 5003 | 0 |
| Neustadt | 4257 | 5003 | 2 |
| Neustadt | 4257 | 5004 | 1 |
| Neustadt | 4257 | 5004 | 2 |
| Neustadt | 4257 | 5005 | 0 |
| Neustadt | 4257 | 5007 | 2 |
| Neustadt | 4257 | 5007 | 5 |
| Neustadt | 4257 | 5007 | 6 |
| Neustadt | 4257 | 5007 | 7 |
| Neustadt | 4257 | 5007 | 8 |
| Neustadt | 4257 | 5009 | 1 |
| Neustadt | 4257 | 5009 | 2 |
| Neustadt | 4257 | 5013 | 0 |
| Neustadt | 4257 | 5013 | 3 |
| Neustadt | 4257 | 5013 | 4 |
| Neustadt | 4257 | 5013 | 5 |
| Neustadt | 4257 | 5013 | 6 |
| Neustadt | 4257 | 5014 | 0 |
| Neustadt | 4257 | 5015 | 0 |
| Neustadt | 4257 | 5015 | 1 |
| Neustadt | 4257 | 5015 | 2 |
| Neustadt | 4257 | 5018 | 0 |
| Neustadt | 4257 | 5018 | 1 |
| Neustadt | 4257 | 5019 | 0 |
| Neustadt | 4257 | 5019 | 2 |
| Neustadt | 4257 | 5020 | 1 |
| Neustadt | 4257 | 5020 | 2 |
| Neustadt | 4257 | 5020 | 3 |
| Neustadt | 4257 | 5022 | 0 |
| Neustadt | 4257 | 5023 | 1 |
| Neustadt | 4257 | 5023 | 2 |
| Neustadt | 4257 | 5026 | 0 |
| Neustadt | 4257 | 5028 | 1 |

|          |      |      |   |
|----------|------|------|---|
| Neustadt | 4257 | 5028 | 2 |
| Neustadt | 4257 | 5029 | 0 |
| Neustadt | 4257 | 5030 | 3 |
| Neustadt | 4257 | 5030 | 4 |
| Neustadt | 4257 | 5030 | 5 |
| Neustadt | 4257 | 5030 | 6 |
| Neustadt | 4257 | 5031 | 0 |
| Neustadt | 4257 | 5031 | 3 |
| Neustadt | 4257 | 5031 | 4 |
| Neustadt | 4257 | 5031 | 5 |
| Neustadt | 4257 | 5031 | 6 |
| Neustadt | 4257 | 5031 | 7 |
| Neustadt | 4257 | 5031 | 8 |
| Neustadt | 4257 | 5034 | 0 |
| Neustadt | 4257 | 5035 | 0 |
| Neustadt | 4257 | 5037 | 0 |
| Neustadt | 4257 | 5038 | 1 |
| Neustadt | 4257 | 5038 | 2 |
| Neustadt | 4257 | 5039 | 0 |
| Neustadt | 4257 | 5041 | 1 |
| Neustadt | 4257 | 5041 | 2 |
| Neustadt | 4257 | 5043 | 1 |
| Neustadt | 4257 | 5047 | 0 |
| Neustadt | 4257 | 5048 | 0 |
| Neustadt | 4257 | 5049 | 0 |
| Neustadt | 4257 | 5099 | 1 |
| Neustadt | 4257 | 5101 | 6 |
| Neustadt | 4257 | 5101 | 8 |
| Neustadt | 4257 | 5102 | 1 |
| Neustadt | 4257 | 5103 | 1 |
| Neustadt | 4257 | 5104 | 2 |
| Neustadt | 4257 | 5105 | 1 |
| Neustadt | 4257 | 5105 | 2 |
| Neustadt | 4257 | 5106 | 0 |
| Neustadt | 4257 | 5107 | 2 |
| Neustadt | 4257 | 5108 | 5 |

#### Reasons:

The parcels to be included are adjacent to the current growing area and have undergone the procedure laid down in the 'Pfalz' protection association's rules of procedure. Including them will consolidate the area under vines in line with the objective of a continuous wine-growing area and will not lead to further fragmentation.

### 3. Wine grape varieties

Description:

To date, the following grape varieties have been listed:

White wine

Albalonga, Auxerrois (Auxerrois Blanc, Pinot Auxerrois), Bacchus, Blauer Silvaner, Bronner, Cabernet Blanc, Calardis Blanc, Chardonnay, Chardonnay Rosé (Rosa Chardonnay), Ehrenbreitsteiner, Ehrenfelder, Faberrebe (Faber), Felicia, Früher Malingre (Malingre), Früher Roter Malvasier (Malvasier, Malvoisie, Früher Malvasier), Gelber Muskateller (Muskateller, Moscato, Muscat, Blanc), Goldmuskateller, Goldriesling, Grüner Silvaner (Silvaner, Sylvaner), Grüner Veltliner (Veltliner), Hibernat, Hölder, Huxelrebe (Huxel), Johanniter, Juwel, Kanzler, Kerner, Kernling, Morio-Muskat, Müller-Thurgau (Rivaner), Muscaris, Muskat-Ottonel, Nobling, Optima 113 (Optima), Orion, Ortega, Osteiner, Perle, Phoenix (Phönix), Prinzipal, Regner, Reichensteiner, Rieslaner, Roter Elbling (Elbling Rouge, Elbling), Roter Gutedel (Chasselas Rouge, Gutedel, Chasselas), Roter Müller-Thurgau, Roter Muskateller (Muskateller, Moscato, Muscat), Roter Riesling, Roter Traminer (Gewürztraminer, Clevner, Traminer), Ruländer (Grauer Burgunder, Grauburgunder, Pinot Gris, Pinot Grigio), Saphira, Sauvignon Blanc, Sauvignon Gryn, Sauvignon Sary, Sauvitage, Scheurebe, Schönburger, Siegerrebe (Sieger), Sirius, Solaris, Souvignier Gris, Staufer, Trebbiano di Soave, Villaris, Weißer Burgunder (Weißburgunder, Pinot Blanc, Pinot Bianco), Weißer Elbling (Elbling), Weißer Gutedel (Gutedel, Chasselas, Chasselas Blanc, Fendant Blanc), Weißer Riesling (Riesling Renano, Rheinriesling, Klingelberger, Riesling), Würzer.

Red and rosé wines

Accent, Acolon, Allegro, Baron, Blauburger, Blauer Frühburgunder (Frühburgunder, Pinot Noir Précoce, Pinot Madeleine, Madeleine Noir), Blauer Limberger (Lemberger, Blaufränkisch, Limberger), Blauer Portugieser (Portugieser), Blauer Spätburgunder (Spätburgunder, Pinot Noir, Pinot Nero, Samtrot), Blauer Trollinger (Trollinger, Vernatsch), Blauer Zweigelt (Zweigeltrebe, Rotburger, Zweigelt), Bolero, Cabernet Cantor, Cabernet Carbon, Cabernet Carol, Cabernet Cortis, Cabernet Cubin (Cubin), Cabernet Dorio (Dorio), Cabernet Dorsa (Dorsa), Cabernet Franc, Cabernet Mitos (Mitos), Cabernet Sauvignon, Cabertin, Calandro, Dakapo, Deckrot, Domina, Dornfelder, Dunkelfelder, Färbertraube, Helfensteiner, Heroldrebe, Merlot, Müllerrebe (Schwarzriesling, Pinot Meunier), Muskattrollinger, Palas, Pinotin, Piroso, Prior, Reberger, Regent, Rondo, Rosenmuskateller, Saint-Laurent (Sankt Laurent, St. Laurent), Syrah (Shiraz), Tauberschwartz, Wildmuskat.

AMENDMENTS:

In future, 'white wine' and 'red and rosé wine' will be replaced by 'white grape varieties' and 'red grape varieties'.

The following varieties have been added:

White grape varieties

'Adelfränkisch, Alvarinho, Arneis, Blütenmuskateller, Calardis Musqué, Chenin Blanc, Donauriesling, Fernão Pires, Floreal, Gelber Orleans, Gf Ga-52-42, Gf 2010-011-0048, Glera, Grenache Blanc, Grünfränkisch, Helios, Manzoni Bianco, Mariensteiner, Marsanne Blanche, Petit Manseng, Pollux, Rinot, Roter Veltliner, Roussanne, Sauvignac, Sauvignon Gris, Sauvignon Nepis, Sauvignon Rytos, Semillon, Sorelli, VB 32-7, Viognier, Weißer Heunisch, Weißer Lagler, We S 509, We 86-708-86'.

Red grape varieties

'Artaban, Barbera, Blauer Gänsfüßer, Blauer Muskateller, Cabaret Noir, Cabernet Bordo, Cabernet Eidos, Cabernet Jura, Carignan Noir, Carménère, Cinsault, Divico, Dolcetto, Fer Servadou, Gamaret, Gf 84-58-988, Gf 2004-043-0010, Gm 674-1, Grenache Noir, Lagrein, Laurot, Malbec, Marselan, Merlot Kanthus, Merlot Khorus, Mourvèdre, Nebbiolo, Petite Syrah, Petit Verdot, Pinotage, Pinot Nova, Primitivo, Rösler, Sangiovese, Satin Noir, Schwarzblauer Riesling, Schwarzer Urban, Tannat, Tempranillo, VB Cal 1-22, VB Cal 1-28, VB 91-26-5, VB 91-26-8, Vidoc, We 70-281-36, We 70-281-37, We 73-45-84, We 94-26-36, We 94-27-5, We 94-28-32'.

The synonyms have been deleted.

The following varieties have been removed:

White wine

'Ehrenbreitsteiner, Goldriesling, Orion, Osteiner, Regner, Prinzipal, Sirius, Staufer'.

Red and rosé wine

'Baron, Blauburger, Färbertraube, Wildmuskat'.

Reasons:

(c) Wine grape varieties

The list of grape varieties was incomplete and has been supplemented. All previously classified varieties under cultivation should be mentioned, as these varieties have already proved their worth in the region. The wines produced from these varieties comply with the requirements of the product specification. It was decided to remove from the list any vine varieties not currently grown in the 'Pfalz' PDO wine-growing area; this is a sign that the winegrowers do not presently consider them viable.

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

The synonyms have been deleted, as the list of grape varieties in the product specification is essentially a 'planting permit', not a labelling requirement.

#### 4. **Applicable requirements**

Description:

Applicable requirements under national legislation:

The provision on designations has been added, according to which legally regulated elements of a designation may be used in accordance with the applicable law.

Reasons:

Applicable requirements under national legislation:

The new rules on designations are intended to clarify concepts of designation in national law which are not protected by e-Ambrosia.

#### 5. **Control authorities**

Description:

The fax number of the Chamber of Agriculture has been corrected.

The following sentence in point 11.2.3, 'Quality check', of the specification has been deleted: 'A compulsory check is carried out on every Qualitätswein (quality wine), Sekt b.A. (quality sparkling wine from defined regions) and Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions).'

Reasons:

The fax number of the Rhineland-Palatinate Chamber of Agriculture has changed.

The sentence has been deleted to avoid duplication.

#### 6. **Other**

Description:

In the paragraph 'Link with the area', the descriptions of the categories 'wine', 'semi-sparkling wine' and 'quality sparkling wine' have been clarified and reworded. There is no need to submit a Union amendment, as the link with the geographical area is not voided by the amendments (cf. Article 14 of Regulation (EU) 2019/33).

The following amendments have been made:

An addition has been made to point 9.4.1, 'Wine' category, of the product specification. The amended sentence originally read as follows: "Prädikatsweine" (wines with special attributes) must meet at least the criteria set out in point 3.2.' It will now read: "Prädikatsweine" (wines with special attributes) must meet at least the criteria set out in point 3.2 and must not be enriched.'

A sentence in point 9.4.2, 'Semi-sparkling wine' category, of the product specification has been reworded. The sentence to be amended reads as follows: 'Production is carried out by fermentation or the addition of endogenous carbonic acid.' After amendment, it will read: 'Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.'

Wording on first fermentation has been added in point 9.4.3, 'Quality sparkling wine' category. Until now, according to the description, quality sparkling wine could be produced only by means of a second fermentation of the base sparkling wine. The amendment means that quality sparkling wine may be produced through the first fermentation.

Reasons:

Point 9.4.1, 'Wine' category, has been reworded in order to distinguish Prädikatsweine (wines with special attributes) from Qualitätsweine (quality wines).

Point 9.4.2, 'Semi-sparkling wine' category, has been reworded to reflect the actual processes involved in making semi-sparkling wine.

The first fermentation has been added to point 9.4.3, 'Quality sparkling wine' category, as, under the previous description of the category, such a wine could be produced only by secondary fermentation. This is no longer in line with current practice, since it is now possible to also produce quality sparkling wine by first fermentation.

## SINGLE DOCUMENT

1. **Name(s)**

Pfalz

2. **Geographical indication type**

PDO – Protected designation of origin

## 3. Categories of grapevine product

- 1. Wine
- 5. Quality sparkling wine
- 8. Semi-sparkling wine

4. **Description of the wines**

- 1. Qualitätswein (quality wine), white

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute). 'Pfalz' PDO products are also used to produce semi-sparkling and quality sparkling wine.

Generally, the white wines present aromas that range from fruity and fresh to fruity and exotic. Depending on the grape variety and the cellar operations, they may present green aromas, spicy overtones or smoky, mineral notes. Depending on the wine-making process, the bouquet may be supplemented with vanilla, toasted and coconut aromas through contact with wood; reductive maturation techniques may add aromas of flint and truffle, and oxidative maturation techniques may add oxidised apple and nutty aromas.

The wines have a good balance between acidity and sweetness and are generally full-bodied with pronounced to moderate acidity.

The colour of the wines usually ranges from pale yellow with green tints to straw and golden yellow. Depending on the grape variety, they may also present slight red tones.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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. Qualitätswein (quality wine), red

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute). 'Pfalz' PDO products are also used to produce semi-sparkling and quality sparkling wine.

The red wines are characterised, in particular, by aromas of berries and red fruit. They may also present green aromas. Depending on the cellar operations and whether the wine is matured in wood, the bouquet may also present spicy aromas of vanilla, toasted notes, chocolate and coconut, or reductive notes of flint and truffle. These generally full-bodied wines are characterised by their mild to notable acidity.

Their red colour usually ranges from pale cherry red to deep elderberry.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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. Qualitätswein (quality wine), rosé; Weißherbst, Blanc de Noir

#### BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute). 'Pfalz' PDO products are also used to produce semi-sparkling and quality sparkling wine.

These types of wine are produced from swiftly pressed red grape varieties. Blanc de Noir wines have the colour spectrum of white wines, while the colour of rosé and Weißherbst wines generally ranges from pale pink to light red. As the musts are matured in the same way as white wine, these wines generally have a fruity and fresh aroma of berries and red and white/yellow fruits. Depending on the grape variety used, the wines may also present notes of green pepper and herbs, and, if they are matured in wood, vanilla, toasted and coconut notes.

Rosé wines have a more moderate alcoholic strength and, in terms of taste, may produce a stronger sensation of acidity.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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. Qualitätswein (quality wine), Rotling

#### BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute). 'Pfalz' PDO products are also used to produce semi-sparkling and quality sparkling wine.

These wines are made by blending red and white grapes or must. In terms of their organoleptic characteristics, they are very similar to rosé wines.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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. Prädikatswein Kabinett (wine with the special attribute 'Kabinett')

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute).

These wines are generally characterised by their fresh and fruity aromas of white, yellow and exotic fruits, and may impart green grass and spicy notes. They have a low to moderate alcoholic strength. The wines clearly express the characteristics of the grape varieties from which they are made, combined with a generally moderate to powerful sensation of acidity. Their colour is similar to that of the corresponding Qualitätsweine (quality wines).

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 6. Prädikatswein Spätlese (wine with the special attribute 'Spätlese')

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute).

As Spätlese wines have a higher must weight than wines with the special attribute 'Kabinett', they strongly express the characteristics of the grape varieties from which they are made, usually with a fuller body and higher alcoholic strength. This is reflected in particular in the fruity aromas and sweetish, spicy hints. The colour spectrum is that of the relevant type of Qualitätswein (quality wine).

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 7. Prädikatswein Auslese (wine with the special attribute 'Auslese')

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute).

The use of fully ripe and overripe grapes means the characteristics of the varieties used to make these wines are felt intensely. As well as grapes that have ripened for longer on the vine, grapes that have become concentrated through noble rot (*Botrytis cinerea*) may also be used. Their bouquet is usually dominated by intense fruity aromas combined with hints of exotic fruit, honey and dried fruit. Furthermore, they are generally characterised by a distinctive residual sweetness. Their colour is similar to that of the corresponding Qualitätsweine (quality wines).

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 8. Prädikatswein Beerenauslese (wine with the special attribute 'Beerenauslese')

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute).

The use of healthy, fully ripe to overripe grapes, dried grapes and concentrated botrytised grapes means that these wines have a high sugar content. The higher the proportion of botrytised grapes, the more some of the aromas typical of the varieties used tend to fade into the background, while honey, dried fruit, raisins, caramel and the aromas of exotic fruit become more dominant. Beerenauslese wines are generally developed with residual sugars and therefore have moderate to very low alcoholic strength. The colour spectrum is that of the relevant type of Qualitätswein (quality wine).

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 9. Prädikatswein Eiswein (wine with the special attribute 'Eiswein')

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute).

As a result of freezing out the water in the vineyard, the grapes are barely affected by noble rot and their ingredients are concentrated. Eiswein wines therefore tend to have higher acidity and stronger aromas of the varieties used, depending on the time it takes for the required low temperatures to be reached once the grapes are fully ripe. Aromas of yellow and exotic fruit dominate in particular, supplemented by sweetish, spicy aromas such as honey and dried fruit. Their colour is similar to that of the corresponding Qualitätsweine (quality wines).

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 10. Prädikatswein Trockenbeerenauslese (wine with the special attribute 'Trockenbeerenauslese')

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute).

The use of healthy, fully ripe to overripe grapes, dried grapes and concentrated botrytised grapes means that these wines have a high sugar content. The higher the proportion of botrytised grapes, the more some of the aromas typical of the varieties used tend to fade into the background, while honey, dried fruit, raisins, caramel and the aromas of exotic fruit become more dominant. Beerenauslese wines are generally developed with residual sugars and therefore have moderate to very low alcoholic strength. The colour spectrum is that of the relevant type of Qualitätswein (quality wine).

Trockenbeerenauslese wines differ from Beerenauslese wines in that their sugar content tends to be higher and their aromas and colour more intense. Depending on the grape variety used, they may also have a concentrated acidity.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 11. Quality sparkling wine

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute). 'Pfalz' PDO products are also used to produce semi-sparkling and quality sparkling wine.

These wines are produced either from base wines (white, rosé, red, Rotling) or from blends of white wines and swiftly pressed red grapes. The moderate sugar content of the grapes preserves the high degree of acidity. Quality sparkling wines are characterised by aromas of the underlying varieties and the sensory effects of keeping them on their lees during production. This may be expressed by slightly nutty and brioche notes. Toasted and spicy aromas may be present if the base wine is matured in contact with wood. Quality sparkling wines are usually fresh and acidic and not markedly alcoholic. The residual sugar varies from barely noticeable to very sweet. The colour spectrum of the wines usually ranges from pale yellow with green tints to lime-blossom yellow, but also pink and red.

Quality sparkling wines designated as 'Cremant' are usually delicately fruity with a crisp acidity. They are generally white or pink in colour. The longer minimum storage time gives rise to sparkling 'Cremant' wines that are fine, creamy, balanced and delicately bubbly.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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)

## 12. Semi-sparkling wine

## BRIEF WRITTEN DESCRIPTION

White, red and rosé wines, and – to a limited extent – Rotling wines, are traditionally produced in the Pfalz region. These wine types can also be marketed as Prädikatsweine (wines with a special attribute). 'Pfalz' PDO products are also used to produce semi-sparkling and quality sparkling wine.

These wines have a moderate alcoholic strength and are subtly bubbly. They present generally fruity aromas and flavours typical of the grape varieties used to make them. The most commonly used aromatic varieties produce floral aromas and notes of exotic fruit in particular, as well as notes of berries and red fruit. The colour spectrum of the wines generally ranges from pale-yellow tones with green tints to lime-blossom yellow when white varieties are used. When red varieties are used, the spectrum includes pink and red.

The total alcoholic strength of 'Pfalz' PDO wine produced without any enrichment may exceed 15 % by volume.

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. All products

Specific oenological practice

The current legislation applies.

## 2. All products

Relevant restrictions on making the wines

The current legislation applies.

## 3. All products

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

## 1.

105 hectolitres per hectare

6. **Demarcated geographical area**

The area is limited to the Vorderpfalz/Rheinpfalz, i.e. from the mountain fringes of the Palatinate Forest in the west, through the Haardtrand, to the Vorderpfalz lowlands, which occupy the central and eastern parts. Winegrowing takes place predominantly in the Haardtrand and on the loess-covered interfluvies and plateaus. The region's natural borders are the Haardtrand in the west, the Rhine in the east, Alsace (France) or the border with the Bienwald in the south, the border with Worms in the north-east, and Kirchheimbolanden, Stetten, Gauersheim and the Zellertal, including the municipalities of Albsheim, Einselethum and Zell, in the north-west.

The protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Albersweiler (5426), Albsheim (Pfrimm) (4555), Altdorf (5470), Annweiler am Trifels (Gräfenhausen (5424), Queichhambach (5421)), Bad Bergzabern (5372), Bad Dürkheim (Bad Dürkheim (4351), Grethen (4354), Leistadt (4356), Seebach (4353), Ungstein (4358)), Barbelroth (5360), Battenberg (Pfalz) (4396), Bellheim (5619), Billigheim-Ingenheim (Appenhofen (5383), Billigheim (5386), Ingenheim (5384), Mühlhofen (5385)), Birkweiler Birkweiler (5393), Bischheim (4571), Bissersheim (4404), Bobenheim am Berg (4379), Bobenheim-Roxheim

(3951), Bockenheim an der Weinstraße (Großbockenheim (4414), Kleinbockenheim (4415)), Böbingen (5472), Böchingen (5399), Böhl-Iggelheim (Böhl (4006), Iggelheim (4007)), Bolanden (4573), Bornheim (Südliche Weinstraße) (5516), Bubenheim (Donnersbergkreis) (4550), Burrweiler (5491), Dackenheim (4375), Dannstadt-Schauernheim (Dannstadt (3994)), Deidesheim (4310), Dierbach (5358), Dirmstein (4408), Dörrenbach (5366), Ebertsheim (4420), Edenkoben (Edenkoben (5466), 4 Mittelhainger (5467), Edesheim (Edesheim (5479), 3 Mittelhainger (5480), Einselethum (4554), Ellerstadt (4339), Erpolzheim (4366), Eschbach (Südliche Weinstraße) (5390), Essingen (5517), Flemlingen (5483), Forst an der Weinstraße (4309), Frankweiler (Südliche Weinstraße) (5397), Freckenfeld (5676), Freimersheim (Pfalz) (5476), Freinsheim (4369), Freisbach (5601), Friedelsheim (4337), Fußgönheim (3978), Gauersheim (4567), Gerolsheim (4407), Gleisweiler (5493), Gleiszellen-Gleishorbach (5374), Göcklingen (5388), Gönnheim (4338), Gommersheim (5474), Großfischlingen (5478), Großkarlbach (4405), Großniedesheim (3962), Grünstadt (Asselheim (4426), Grünstadt (4427), Sausenheim (4428), Hainfeld (5485), Haßloch (4301), Hergersweiler (5359), Herxheim am Berg (4373), Herxheim bei Landau/Pfalz (5527), Herxheimweyer (5526), Heßheim (3965), Heuchelheim bei Frankenthal (3963), Heuchelheim-Klingen (Heuchelheim (5381), Klingen (5382), Hochdorf-Assenheim (Assenheim (3995), Hochdorf (3996), Hochstadt (Pfalz) (Niederhochstadt (5519), Oberhochstadt (5518), Ilbesheim bei Landau in der Pfalz (5389), Immesheim (4548), Impflingen (5387), Insheim (5529), Kallstadt (4371), Kandel (5671), Kapellen-Drusweiler (5363), Kapsweyer (5355), Kindenheim (4416), Kirchheim an der Weinstraße (4402), Kirchheimbolanden (4577), Kirrweiler (Pfalz) (5455), Kleinfischlingen (5477), Kleinkarlbach (4400), Kleinniedesheim (3961), Klingenmünster (5375), Knittelsheim (5618), Knöringen (5403), Lamsheim (3971), Landau in der Pfalz (Arzheim (5560), Dammheim (5555), Godramstein (5558), Landau (5551), Mörlheim (5553), Mörzheim (5562), Nußdorf (5556), Queichheim (5554), Wollmesheim (5561), Laumersheim (4406), Leinsweiler (5391), Lingenfeld (5599), Lustadt (Niederlustadt (5597), Oberlustadt (5596), Maikammer (5453), Marnheim (4572), Meckenheim (4306), Mertesheim (4418), Minfeld (5675), Morschheim (4570), Neuleiningen (4398), Neustadt an der Weinstraße (Diedesfeld (4254), Duttweiler (4252), Geinsheim (4251), Gimmeldingen (4259), Haardt (4258), Hambach (4256), Königsbach (4260), Lachen-Speyerdorf (4253), Mußbach (4261), Neustadt (4257)), Niederhorbach (5362), Niederkirchen bei Deidesheim (4308), Niederrotterbach (5357), Oberhausen (Südliche Weinstraße) (5361), Oberotterbach (5364), Obersülzen (4409), Obrigheim (Pfalz) (Albsheim an der Eis (4411), Colgenstein- Heidesheim (4410), Mühlheim (4412), Obrigheim (4413), Offenbach an der Queich (5515), Ottersheim (4549), Ottersheim bei Landau (5617), Pleisweiler-Oberhofen (5373), Ranschbach (5392), Rhodt unter Rietburg (Rhodt unter Rietburg (5487), 3 Mittelhainger (5488)), Rittersheim (4568), Rödersheim-Gronau (Alsheim-Gronau (3992), Rödersheim (3991)), Römerberg (Berghausen (4071), Heiligenstein (4072), Mechtersheim (4073)), Rohrbach (Südliche Weinstraße) (5530), Roschbach (5481), Rüßingen (4547), Ruppertsberg (4307), Sankt Martin (5451), Schwegenheim (5600), Schweigen-Rechtenbach (Rechtenbach (5353), Schweigen (5351)), Schweighofen (5354), Siebeldingen (5395), Speyer (4101), Steinfeld (5356), Steinweiler (5673), Stetten (4566), Venningen (5468), Vollmersweiler (5677), Wachenheim an der Weinstraße (4336), Walsheim (5401), Weingarten (Pfalz) (5602), Weisenheim am Berg (4377), Weisenheim am Sand (4367), Westheim (Pfalz) (5598), Weyher in der Pfalz (Weyher in der Pfalz (5489), 3 Mittelhainger (5490)), Winden (Germersheim) (5674), Zeiskam (5616), Zellertal (Harxheim (4551), Niefernheim (4552), Zell (4553)).

The precise demarcation can be seen on maps showing the vineyards in the above-mentioned municipalities, demarcated by parcel. The maps can be viewed at [www.ble.de/eu-qualitaetskennzeichen-wein](http://www.ble.de/eu-qualitaetskennzeichen-wein).

Qualitätswein (quality wine), Prädikatswein (wine with a special attribute), Sekt b.A. (quality sparkling wine from defined regions) and Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions) bearing the protected name 'Pfalz' 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

Allegro

Alvarinho - Albarino

Arneis

Artaban

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Barbera

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

Blauer Gänsfüßer

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 Bordo  
Cabernet Cantor  
Cabernet Carbon  
Cabernet Carol  
Cabernet Cortis  
Cabernet Cubin  
Cabernet Dorio  
Cabernet Dorsa  
Cabernet Eidos  
Cabernet Franc  
Cabernet Jura  
Cabernet Mitos  
Cabernet Sauvignon  
Cabertin  
Calandro  
Calardis Blanc  
Calardis Musqué  
Carignan Noir  
Carménère  
Chardonnay  
Chenin Blanc  
Cinsault  
Dakapo  
Deckrot  
Divico  
Dolcetto  
Domina  
Donauriesling  
Dornfelder  
Dunkelfelder  
Ehrenfelser

Faberrebe  
Felicia  
Fer Servadou  
Fernaio Pires  
Floreal  
Früher Malingre - Malinge  
Früher Roter Malvasier - Malvasier, Früher Malvasier, Malvoisie  
Gamaret  
Gelber Muskateller  
Gelber Orleans - Orleans  
Gf 2004-043-0010  
Gf 2010-011-0048  
Gf 84-58-988  
Gf Nf 10-1026  
Gf-Ga 52-42  
Glera  
Gm 674-1  
Goldmuskateller - Muskateller  
Grenache Blanc  
Grenache Noir - Grenache  
Grüner Silvaner - Silvaner, Sylvaner  
Grüner Veltliner - Veltliner  
Grünfränkisch  
Helfensteiner  
Helios  
Heroldrebe  
Hibernal  
Huxelrebe - Huxel  
Hölder  
Johanniter  
Juwel  
Kanzler  
Kerner  
Kernling  
Lagrein - Blauer Lagrein, Lagrain  
Laurot  
Malbec  
Manzoni Bianco - Manzoni Bianco  
Mariensteiner  
Marsanne Blanche - Marsanne  
Marselan  
Merlot  
Merlot Kanthus  
Merlot Khorus

Monastrell - Mourvèdre  
Morio Muskat  
Muscaris  
Muskat Ottonel - Muskat-Ottonel  
Muskat Trollinger  
Müller Thurgau - Rivaner  
Müllerrebe - Schwarzriesling, Pinot Meunier  
Nebbiolo  
Nobling  
Optima 113 - Optima  
Ortega  
Palas  
Perle  
Petit Manseng  
Petit Verdot  
Petite Syrah  
Phoenix - Phönix  
Pinot Nova  
Pinotage  
Pinotin  
Piroso  
Pollux  
Primitivo - Zinfandel, Blaucher Scheuchner  
Prior  
Reberger  
Regent  
Reichensteiner  
Rieslaner  
Rinot  
Roesler - Rösler  
Rondo  
Rosenmuskateller - Muskateller  
Rosé Chardonnay - Chardonnay, Rosa Chardonnay, Chardonnay Rosé  
Roter Elbling - Elbling Rouge  
Roter Gutedel - Chasselas Rouge, Fendant Rouge  
Roter Muskateller - Muskateller, Muscat, Moscato  
Roter Müller-Thurgau  
Roter Riesling  
Roter Traminer - Clevner, Traminer  
Roter Veltliner  
Roussanne  
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 Nepis  
Sauvignon Rytos  
Sauvignon Sary  
Sauvitage  
Scheurebe  
Schwarzblauer Riesling  
Schwarzer Urban  
Schönburger  
Semillon  
Siegerrebe  
Solaris  
Soreli  
Souvignier Gris  
Syrah  
Tannat  
Tauberschwarz  
Tempranillo  
VB 32-7  
VB 91-26-5  
VB 91-26-8  
VB Cal 1-22  
VB Cal 1-28  
Verdicchio Bianco - Trebbiano di Soave  
Veritage  
Vidoc  
Villaris  
Viognier  
We 70-281-36  
We 70-281-37  
We 73-45-84  
We 94-26-36  
We 94-27-5  
We 94-28-32  
We S 509  
Weißer Burgunder - Pinot Bianco, Weißburgunder, Pinot Blanc  
Weißer Elbling - Elbling, Kleinberger  
Weißer Gutedel - Chasselas Blanc, Fendant Blanc, Fendant  
Weißer Heunisch - Heunisch

Weißer Lagler

Weißer Riesling - Riesling Renano, Rheinriesling, Klingenberger, Riesling

Würzer

## 8. Description of the links

From a structural and geological point of view, the Haardtrand and the lowlands of the Vorderpfalz belong to the Upper Rhine Plain, a tectonic rift valley running NNE-SSW. Winegrowing in the Pfalz is limited to the Vorderpfalz/Rheinpfalz area, i.e. from the mountain fringes of the Palatinate Forest in the west, through the Haardtrand, to the Vorderpfalz lowlands, which occupy the central and eastern parts. The vineyards are, on average, situated at approximately 170 m above sea level. Winegrowing takes place predominantly in the Haardtrand and on the loess-covered interfluvial and plateaus. The steepest slopes, which have gradients of up to 60 % and are thus home to steep-slope vineyards, are located in the west, on the fringes of the Palatinate Forest and in the Haardtrand. Flat vineyards (< 10 % gradient) are found predominantly on the interfluvial and plateaus. The average gradient of the Pfalz's vineyards as a whole is approximately 4,5 %. The average aspect is 140° (south-east).

To the east, the Palatinate Forest gives way to the fringes of the Haardtrand hills, the actual rift zone of the Upper Rhine Plain. This area, only a few kilometres wide, has a very varied geological composition. In addition to Tertiary sediments, Mesozoic rock can be found there in places. Such rock is frequently completely overlain by relatively thick cover sediment from the Quaternary. In the Pfalz winegrowing area, a significant proportion of the vines grow on loess and loess derivatives. Vines can also be found on Quaternary fluvial clay, sand and gravel. Tertiary limestone and marl are the third most prevalent soil type by surface area. Vines are also cultivated on Rotliegend sandstone and mottled sandstone, although only to a limited extent. Limestone, marl and dolomite from the Muschelkalk, Keuper und Jurassic are essentially exotic rock. Completely isolated deposits of Rotliegend and Tertiary volcanic rocks and Early Paleozoic rocks can also be found.

In terms of soil composition, loess and loess derivatives constitute the primary sediment, in which para-brown, chernozem and para-rendzina soils have developed. The most common soils on the fluvial sediments are regosols and brown soils, while vege and gley-vege soils are also found in the floodplains. On the Tertiary sediments, a variety of soil types have formed, notably ferrallite, fersiallite and Terraes calcis. Despite the deeply ploughed furrows created for vine cultivation, the natural soil types are still frequently recognisable.

The climate of the Pfalz wine-growing area is as follows. The average annual temperature is about 10 °C and the average temperature during the growing season is 14,7 °C. In principle, the temperature increases from west (the Haardtrand) to east (the Rhine Plain). The area receives an average of approximately 655 mm of rainfall each year, 60 % (390 mm) of which comes, on average, during the growing season. The south-west of the Pfalz wine-growing area receives the highest levels of precipitation, while the lowest average annual precipitation occurs in the very north-east of the region. During the growing season, vines in the Pfalz area receive an average of approximately 665 000 Wh/m<sup>2</sup> of direct sunshine.

Human factors: The winegrowers farm large, connected parcels, which means that mechanisation works well and the areas can be cultivated in a cost-effective way. They set great store by the range of vine varieties and the potential for growing them, as made possible by the various soil profiles. This results in a broad palette of flavours for the consumer. The wine sector has gained particular momentum in the past 20 years. The increasing number of top young producers is proof of this momentum. The human factor is based on a centuries-old wine-growing tradition.

Categories of grapevine product

The links described relate to the production of base products from grapes which differ in character owing to the variety of soils and processing methods. Following the harvest, they are classified into the appropriate wine production quality grade.

'Wine' category

Quality wines must meet the minimum requirements per category of grape variety laid down in point 3.2 of the product specification and may be fortified. 'Prädikatsweine' (wines with special attributes) must meet at least the criteria set out in point 3.2 of the product specification and must not be enriched. When cultivating the primary product (grapes) earmarked for the production of wine with special attributes, the winegrower may use special plant care measures during the growing season, such as defoliating the grape areas or thinning out the grapes, to achieve better quality and a more intense composition of constituents in the grape. Furthermore, various technology-related cellaring operations can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

'Semi-sparkling wine' category

For quality semi-sparkling wine from defined regions, the base product must meet the minimum requirements for quality wine in the region in question set out under point 3.2 of the product specification. Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.

‘Quality sparkling wine’ category

The base product must meet the criteria set out in point 3.2 of the product specification. Depending on their growth stage and location, grapes from selected vineyards used to make base wine intended for the production of sparkling wine must be harvested earlier so that they maintain the crisp acid structure of quality sparkling wine from defined regions. The wine is produced by first or second fermentation in the tank or bottle. Where production is by the special traditional bottle fermentation method, the product must have undergone a second alcoholic fermentation in the bottle to become sparkling wine. In this case the product must be matured in the bottle for at least 9 months.

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

*Wine, quality sparkling wine, semi-sparkling wine*

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The wines must pass an official inspection in order to be labelled with the traditional terms Qualitätswein (quality wine), Prädikatswein (wine with a special attribute), Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions) and Sekt b.A. (quality sparkling wine from defined regions). The inspection number issued in this context (*amtliche Prüfungsnummer*) must be indicated on the label. It replaces the batch number.

In addition to the existing protected wine name, wine and wine products must be labelled with one of the traditional terms listed in point 5(a) of the product specification. The use of the traditional terms listed in point 5(b) of the product specification is optional.

Statutory elements of a designation may be used in accordance with the applicable law.

Moreover, the vineyard register provides the list of the names of areas, large-scale and single vineyards and open-field systems that may be used as smaller geographical units. It indicates the boundaries of the sites and areas in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel). It is managed by the Rhineland-Palatinate Chamber of Agriculture. The vineyard register is established and maintained on the basis of:

- Section 23(3) and (4) of the Federal Wine Act (*Weingesetz*);
- Section 29 of the Federal Wine Regulation (*Weinverordnung*);
- Rhineland-Palatinate Act on the designation of sites and areas and the vineyard register, Vineyards Act (*Landesgesetz über die Festsetzung von Lagen und Bereichen und über die Weinbergsrolle – Weinlagengesetz*);
- Section 2(16) of the Rhineland-Palatinate Regulation on responsibilities in the area of wine legislation (*Landesverordnung über Zuständigkeiten auf dem Gebiet des Weinrechts*).

The boundaries of smaller geographical units may be changed only with the agreement of the competent organisation under Section 22g of the Federal Wine Act, which must notify any changes to the Federal Office for Agriculture and Food.

**Link to the product specification**

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