C/2024/6283

17.10.2024

Publication of a communication of approval of a standard amendment to the 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/2024/6283)

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

'Flevoland'

PGI-NL-A0380-AM07

Date of communication: 19.7.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Description of and reasons for the standard amendment

This amendment changes the grape varieties authorised for PGI Flevoland as included in the product specification and the single document, and is an update as a result of practice.

Description:

Twelve varieties have been added to the list of varieties authorised for this PGI, namely:

Amigne B

Donauriesling B

Grüner Veltliner B

Merlot Kanthus N

Merlot Khorus N

Pineau d'Aunis N

Pinot Kors N

Riesel B

Sauvignon Nepsis B

Savagnin Blanc B (Traminer)

Trousseau Gris G

Voltis B

Reasons: New varieties of grape are being developed and added to the OIV's variety catalogue when they are authorised, after a long development period and extensive authorisation procedures. If these varieties are included in the OIV variety catalogue, they may also be eligible to be added to the list of authorised varieties for this PGI.

This amendment is a standard amendment because it does not concern the name of the PGI, the product category, the link or the marketing restrictions.

([1]) OJ L 9, 11.1.2019, p. 2.

SINGLE DOCUMENT

1. **Name(s)**

Flevoland

2. **Geographical indication type**

PGI – protected geographical indication

3. **Categories of grapevine product**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
8. Semi-sparkling wine
9. Aerated semi-sparkling wine

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. **Description of the wine(s)**

1. Wine category 1: wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines are fresh and fruity, fairly full-bodied, with predominantly green notes.

The red wines are characterised by red fruit and are fairly full-bodied.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

2. Wine category 4: sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines are fresh and fruity, fairly full-bodied, with predominantly green notes.

The red wines are characterised by red fruit and are fairly full-bodied.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

3. Wine category 5: quality sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines are fresh and fruity, fairly full-bodied, with predominantly green notes.

The red wines are characterised by red fruit and are fairly full-bodied.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

4. Wine category 8: semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines are fresh and fruity, fairly full-bodied, with predominantly green notes.

The red wines are characterised by red fruit and are fairly full-bodied.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. Wine category 9: aerated semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines are fresh and fruity, fairly full-bodied, with predominantly green notes.

The red wines are characterised by red fruit and are fairly full-bodied.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

WHITE — harvesting, sorting, pressing, pre-fining, fermentation, fining/ageing, bottling

RED — harvesting, sorting, crushing/destemming, primary fermentation, pressing, malolactic fermentation, fining/ageing, bottling

5.2. *Maximum yields*

1. White grapes

   90 hectolitres per hectare

2. Red grapes

   75 hectolitres per hectare

6. **Demarcated geographical area**

Province of Flevoland, delimited by the provincial borders laid down in accordance with the Constitution.

7. **Wine grape variety(ies)**

Accent N

Acolon

Allegro N

Amigne B

Auxerrois B

Bacchus B

Baco Noir

Baron N

Bianca B

Birstaler Muscat

Bolero N

Bronner B

Cabaret Noir N (VB-91-26-4)

Cabernet Blanc B (VB-91-26-1)

Cabernet Cantor N

Cabernet Carbon N

Cabernet Carol N

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc N

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin N (VB-91-26-17)

Calandro N

Calardis Blanc B

Carmenere

Chardonnay B

Dakapo

Divicio N

Divona B

Domina N
Donauriesling B
Dornfelder N
Dunkelfelder N
Excelsior
Faber B
Felicia B
Florental N
Frühburgunder N
Gamaret N
Gamay N
Gewürztraminer Rs
Golubok N
Grüner Veltliner B
Hegel
Helios
Hibernal B
Huxelrebe B
Hölder B
Johanniter B
Juwel B
Kerner B
Kernling B
Landal N
Laurot N
Léon Millot N
Maréchal Foch N
Melody
Merlot
Merlot Kanthus N
Merlot Khorus N
Merzling B
Meunier N
Monarch
Morio Muscat B
Muscaris B
Muscat Blanc
Muscat Blue
Müller Thurgau B
Orion B
Ortega B
Palatina
Phoenix B
Pineau d'Aunis N

Pinot Grigio
Pinot Gris G
Pinot Kors N
Pinot Blanc B
Pinot Noir N
Pinotin N
Plantet N
Polo Muscat B
Portugiezer N
Prior N
Rayon d'Or B
Reberger
Regent N
Reichensteiner B
Riesel B
Riesling B
Rinot B
Rondo N
Roter Elbling Rs
Ruländer G
Saphira N
Satin Noir N (VB-91-26-29)
Sauvignac B (Cal 6-04)
Sauvignon Blanc B
Sauvignon Nepsis B
Sauvignon Soyhieres B (VB-32-7)
Sauvitage B
Savagnin Blanc B (Traminer)
Scheurebe B
Schönburger Rs
Seyval B
Siegerrebe Rs
Silcher B
Sirius
Solaris
Souvignier Gris
St Laurent
Staufer
Sylvaner B
Syrah
Tempranillo
Trousseau Gris G
Villaris B
Viognier B

Voltis B

Würzer B

Zweigeltrebe N

8. **Description of the link(s)**

8.1. *Geographical area: description and climate*

Flevoland consists mainly of Holocene marine clay on sand or peat.

This is also the case for the Noordoostpolder, but in places there is also peat or clay loam in the topsoil.

These polders were created in the 20th century after parts of the IJsselmeer were drained.

The climate is characterised by:

— an average rainfall of 850 mm/year

— 1 678 hours of sunshine per year (Lelystad)

— an average temperature of 9,8 °C over the year as a whole and 16,7 °C over the summer

— a difference between the daytime and night-time temperatures in September of 8,4 °C

8.2. *Causal link*

The climate makes it possible to achieve the stated yield and ripeness. The ripeness expresses itself in a fresh, very fruity white wine with green notes, and a red wine characterised by red fruit.

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

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

Area in immediate proximity for production of the wine

As regards the production area for winemaking (vinification), all Dutch provinces are defined as being in immediate proximity.

Part or all of a base wine made in the area covered by the PGI or an area in immediate proximity may be bottled by a contractor as semi-sparkling or sparkling wine.

This may take place outside the PGI area or area in immediate proximity while retaining the PGI name. In that case, the bottler is also to be indicated on the label, possibly using a code number (bottled by..... for.....).

Link to the product specification

https://www.rvo.nl/sites/default/files/2024-07/BGA_Flevoland_productdossier_2024.pdf