



C/2025/5009

12.9.2025

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/5009)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ⁽¹⁾, an opposition procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

‘Mátra/Mátrai’

PDO-HU-A1368-AM03

Date of application: 15.2.2020

1. Applicant and legitimate interest

Mátrai Borvidék Hegyközségi Tanácsa

(Council of the Wine Communities of the Mátra Wine Region)

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

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

3. Description and reasons for amendment

1. Inclusion of a new grapevine product category, aerated semi-sparkling wine, in the product specification

(a) Product specification headings affected:

- II. Description of wines
- III. Specific oenological practices
- V. Maximum yields
- VI. Permitted grape varieties
- VII. Link with the geographical area
- VIII. Further conditions

(b) Single document sections affected:

- Categories of grapevine product
- Description of the wine or wines

⁽¹⁾ Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11.4.2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

- Wine-making practices
 - Link with the geographical area
 - Further conditions
- (c) Justification:
- Consumer tastes have created an increased demand for fresh, carbonated wines. The properties of the production area, the variety structure and the wine-growing practices of the Mátra wine region are particularly favourable to the production of these types of wine, which are predominantly characterised not only by the attributes of the variety, but also by the fresh, balanced acidity and fruitiness typical of the production area. Aerated semi-sparkling wines therefore contribute to the diversity of the wine region and to the gradual expansion of its vineyards and subsequent market growth.
2. *Amending and tightening of the rules in respect of the production of the product outside the demarcated production area*
- (a) Product specification headings affected:
- VIII. Further conditions
- (b) Single document sections affected:
- Further conditions
- (c) Justification:
- The purpose of the amendment is to restrict production of the 'Mátra' PDO to the Mátra wine region from the 2019/2020 wine year onwards with a view to strengthening the designation of origin.
- Under the current rules, grapes may be exported from the Mátra wine region to the defined areas to produce 'Mátra' PDO wine. This makes the rules, monitoring and social perception of the standard somewhat more lax. Since anyone can produce 'Mátra' PDO wines in their own cellar, 'external' investors have failed to come to the wine region. As a result, no new wineries have been created.

SINGLE DOCUMENT

1. **Name of the product**

'Mátra/Mátrai'

2. **Type of geographical indication**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

- 1. 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 – white*

The white wines are a pale green, through pale straw-yellow, to deep straw-yellow colour.

Their fragrance is dominated by citrus and stone fruits, without oak-barrel aromas.

In flavour, in addition to light acids and alcohol, fresh stone fruits are dominant, often combined with citrus notes.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

2. *Wine – Rosé*

The rosé wines are a pale pink, through pink, to pale violet colour.

Their youthful fragrance is dominated by red berries without barrel notes.

Light-bodied wines, their flavour is dominated by red berries, as well as vivid acids.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

3. *Wine – Red*

The red wines are deep to very dark ruby in colour.

Their fragrance features red berries, notes of black berries and mild sweet spices, without a predominant aroma of oak.

They are characterised by moderate acids, a smooth texture, medium body and alcohol.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 20
- Maximum total sulphur dioxide (in milligrams per litre): —

4. *Wine – Muskotály [Muscat]*

The Muscat wines range from pale to deep straw yellow in colour.

Their fragrance is dominated by aromatic, fragrant notes (grapevine flower and perfume) with citrus tones.

In addition to moderate acids (even some residual sugar is allowed), their flavour is dominated primarily by notes of citrus, perfume and grapevine flower.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

5. Wine – ‘Késői szüretelésű’ [Late-harvest]

The late-harvest wines are golden-coloured, with a complex bouquet, a robust, oily texture, rich flavours and aromas, flavours derived from wooden-barrel or bottle ageing, a pleasant acidic sensation and alcoholic strength, and often with a residual sugar content.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

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

6. Wine – Siller

The Siller wines are pale red to intense red in colour, with a cherry or sour-cherry bouquet, a light, vivid acid sensation, varietal character, and a fragrance and taste having no trace of barrel ageing.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

7. Wine – ‘Superior fehér’ [Superior white]

The Superior white wines are greenish white or greenish yellow with deep lemon tones.

Their fragrances feature notes of ripe stone fruit and traces of minerals.

The flavour is dry or semi-dry, with notes of ripe stone fruits and some minerality. The structure is dominated by a medium body and alcoholic strength, with a long finish.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 12
- Minimum total acidity: 5 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 13,33
- Maximum total sulphur dioxide (in milligrams per litre): —

8. *Wine – ‘Superior vörös’ [Superior red]*

The Superior red wines range from a garnet red colour to a deep shade of ruby.

Their fragrance conveys notes of red and black berries, herbs, as well as sweet spices resulting from ageing. The aroma is characterised by notes of cherry, sour cherry, raspberry, redcurrant, cinnamon, vanilla, chocolate and tobacco.

The flavour has the powerful fruitiness of ripe red and black berries. They are characterised by moderate, rounded acids and tannins. The wines have a long finish, often with hints of minerality.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 12
- Minimum total acidity: 5 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 15
- Maximum total sulphur dioxide (in milligrams per litre): —

9. *Aerated semi-sparkling wine – white*

The colour of the wines ranges from greenish white to golden yellow.

Their fragrance conveys notes of citrus and green fruits.

The flavour reveals citrus notes, fresh and elegant acids. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

10. *Aerated semi-sparkling wine – rosé*

The rosé wines range in colour from pale onion-skin to light red.

Their fragrance reveals a lively, fresh, youthful character, primarily with notes of red berries.

The flavour is lively and fresh, dominated primarily by red berries. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 18
- Maximum total sulphur dioxide (in milligrams per litre): —

11. *Aerated semi-sparkling wine – red*

The red wines range from pale ruby to moderately deep ruby in colour.

Their fragrance is dominated by red berries and a light, youthful character.

These red wines have a velvety texture and red-berry aromas. The addition of carbon dioxide accentuates the wines' fragrances and flavours.

The maximum total alcoholic strength and maximum total sulphur dioxide content correspond to the limit values laid down in EU legislation.

General analytical characteristics:

- Maximum total alcoholic strength (in % volume): —
- Minimum actual alcoholic strength (in % volume): 9,5
- Minimum total acidity: 4 g/l expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): 20
- Maximum total sulphur dioxide (in milligrams per litre): —

5. **Wine making practices**

5.a. ***Specific oenological practices***

1. *White wine*

Specific oenological practice

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- cleaning of the must

2. *Rosé wine*

Specific oenological practice

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- pressing may be carried out only in batch presses
- cleaning of the must

3. *Red wine*

Specific oenological practice

MANDATORY:

- red wine production by fermentation on the skins or by heating
- pressing may be carried out only in batch presses

4. *Muskotály [Muscat] wine*

Specific oenological practice

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- pressing may be carried out only in batch presses
- cleaning of the must
- coupage rule: the wine must contain at least 85 % Cserszegi fűszeres, Irsai Olivér, Ottonel muskotály or Sárga muskotály varieties

5. *Késői szüretelésű [Late-harvest] wine*

Specific oenological practice

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- pressing may be carried out only in batch presses
- cleaning of the must
- the wine may be bottled at the earliest on 1 March of the year following the harvest
- ageing in bottles for 3 months is necessary before placing on the market

6. *Siller*

Relevant restriction on making the wines

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- pressing may be carried out only in batch presses

7. *Superior fehér [Superior white] wine and Superior vörös [Superior red] wine*

Specific oenological practice

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- pressing may be carried out only in batch presses
- must not be placed on the market any earlier than 1 March in the year following the harvest
- the entire quantity must be certified and bottled as a single batch

8. *Prohibited oenological practices*

Relevant restriction on making the wines

For Késői szüretelésű [Late-harvest] wine:

PROHIBITED: sweetening and enrichment

For Superior white and red wine:

PROHIBITED:

- sweetening
- enrichment
- acidification
- de-acidification
- the use of oak chips
- reverse osmosis

9. *Aerated semi-sparkling wine*

Relevant restriction on making the wines

White:

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- cleaning of the must

Rosé:

MANDATORY:

- the grapes must be processed within 24 hours of harvesting
- pressing may be carried out only in batch presses
- cleaning of the must

Red:

MANDATORY:

- red wine production by fermentation on the skins or by heating
- pressing may be carried out only in batch presses

10. *Rules of viticulture*

Cultivation practice

1. Cultivation method and planting density: Only grapes originating from vineyards with a vine loss of 25 % or less can be used to produce 'Mátra' PDO wines.
2. Vine bud load: When determining the vine load, the number of living light buds left on each vine must not exceed 16 per square metre, regardless of the cultivation method. There is an exception for Mátra Superior wines, for which the number of living light buds left on each vine must not exceed 12 per square metre.
3. Rules for plantations established after 1 January 2012:
 - (a) cultivation method:
 - (i) Umbrella
 - (ii) Moser
 - (iii) Single curtain

- (iv) Sylvoz
 - (v) Low and medium-height cordon
 - (b) Planting density: at least 3 530 vines/ha. When determining the distance between rows and between vines, besides even row and vine spacing, the planting of twin rows and/or twin vines is also acceptable.
 - (c) distance between rows: no less than 1,00 m, no more than 3,260 m
 - (d) distance between vines: no less than 0,60 m, no more than 1,20 m. In the case of twinned vines, the average distance between the vines is the determining factor.
4. In the case of Mátra Superior wines, the quantity of fruit must be reduced so that it does not exceed 1 kg per vine.

11. *Minimum sugar content of grapes at harvest*

Cultivation practice

The date on which harvesting begins is set by the competent wine community council each year. The date of the harvest is published in the form of an announcement by the wine communities.

Minimum sugar content of grapes

WINE:

- White: 9,0 % by volume (15° Hungarian must grade)
- Rosé: 9,0 % vol (15° Hungarian must grade)
- Red: 9,0 % vol (15° Hungarian must grade)
- Muskotály [Muscat]: 9,0 % vol (15° Hungarian must grade)
- Késői szüretelésű [Late-harvest wine] wine: 12,08 % vol (19° Hungarian must grade)
- Siller: 9,0 % vol (15° Hungarian must grade)
- Superior fehér [Superior white]: 12,45 % vol (19,5° Hungarian must grade)
- Superior vörös [Superior red]: 12,45 % vol (19,5° Hungarian must grade)

AERATED SEMI-SPARKLING WINE:

- White: 9,0 % by volume (15° Hungarian must grade)
- Rosé: 9,0 % vol (15° Hungarian must grade)
- Red: 9,0 % vol (15° Hungarian must grade)

Method of harvest: manual or mechanical (késői szüretelésű [late-harvest], superior fehér [superior white] and superior vörös [superior red]: manual harvest only)

5.b. **Maximum yields**

1. *Wine – White, rosé, red and Siller – if the municipality name is indicated*

100 hectolitres per hectare

2. *Wine – White, rosé, red and Siller – if the municipality name is indicated*

14 000 kg of grapes per hectare

3. *Wine – White, rosé, red and Siller – if the vineyard name is indicated*

56 hectolitres per hectare

4. Wine – White, rosé, red and Siller – if the vineyard name is indicated
8 000 kg of grapes per hectare
5. Wine – Muskotály (Muscat) – if the municipality name is indicated
12 000 kg of grapes per hectare
6. Wine – Muskotály (Muscat) – if the vineyard name is indicated
56 hectolitres per hectare
7. Wine – Muskotály (Muscat) – if the vineyard name is indicated
8 000 kg of grapes per hectare
8. Wine – White, rosé, red, Siller and Muskotály
100 hectolitres per hectare
9. Wine – White, rosé, red, Siller and Muskotály
14 000 kg of grapes per hectare
10. Wine – Késői szüretelésű [Late-harvest] – if the municipality name is indicated
56 hectolitres per hectare
11. Wine – Késői szüretelésű [Late-harvest] – if the municipality name is indicated
8 000 kg of grapes per hectare
12. Wine – Késői szüretelésű [Late-harvest] – if the vineyard name is indicated
40 hectolitres per hectare
13. Wine – Késői szüretelésű [Late-harvest] – if the vineyard name is indicated
6 000 kg of grapes per hectare
14. Wine – Késői szüretelésű [Late-harvest]
70 hectolitres per hectare
15. Wine – Késői szüretelésű [Late-harvest]
10 000 kg of grapes per hectare
16. Wine – Superior fehér [Superior white] and Superior vörös [Superior red]
60 hectolitres per hectare
17. Wine – Superior fehér [Superior white] and Superior vörös [Superior red]
8 000 kg of grapes per hectare
18. Aerated semi-sparkling wine
100 hectolitres per hectare
19. Aerated semi-sparkling wine
14 000 kg of grapes per hectare

20. *Aerated semi-sparkling wine – if the municipality name is indicated*

84 hectolitres per hectare

21. *Aerated semi-sparkling wine – if the municipality name is indicated*

12 000 kg of grapes per hectare

22. *Aerated semi-sparkling wine – if the vineyard name is indicated*

56 hectolitres per hectare

23. *Aerated semi-sparkling wine – if the municipality name is indicated*

80 kg of grapes per hectare

6. **Demarcated geographical area**

Areas of the following municipalities that are classified as Class I or II in the vineyard cadastre: Abasár, Apc, Atkár, Budapest-Rákosliget, Detk, Domoszló, Ecséd, Gyöngyös, Gyöngyöshalász, Gyöngyösoroszi, Gyöngyöspata, Gyöngyössolymos, Gyöngyöstarján, Halmajugra, Hatvan, Heves, Karácsond, Kerepes, Kisnána, Kisémedi, Markaz, Mogyoród, Nagyréde, Órbottyán, Pálosvörösmart, Pásztó, Rózsaszentmárton, Szada, Szendehely, Szücsi, Vác, Vácegres, Vácrátót, Vécs, Veresegyház and Visonta.

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

blauburger

cabernet franc – cabernet

cabernet franc – carbonet

cabernet franc – carmenet

cabernet franc – gros cabernet

cabernet franc – gros vidur

cabernet franc – kaberne fran

cabernet sauvignon

chardonnay – chardonnay blanc

chardonnay – kereklevelű

chardonnay – morillon blanc

chardonnay – ronci bilé

chasselas – chasselas blanc

chasselas – chasselas dorato

chasselas – chasselas doré

chasselas – chrupka belia

chasselas – fehér fábiánszőlő

chasselas – fehér gyöngyszőlő

chasselas – fendant blanc

chasselas – sasza belaja

chasselas – weisser gutedel

cserszegi fűszeres

furmint – furmint bianco

furmint – moslavac bijeli

furmint – mosler

furmint – posipel

furmint – som
furmint – szigeti
furmint – zapfner
hárslevelű – feuilles de tilleul
hárslevelű – garszleveljü
hárslevelű – lindeblättrige
hárslevelű – lipovina
irsai olivér – irsai
irsai olivér – muskat olivér
irsai olivér – zolotis
irsai olivér – zolotisztűj rannűj
kadarka – csetereska
kadarka – fekete budai
kadarka – gamza
kadarka – jenei fekete
kadarka – kadar
kadarka – kadarka negra
kadarka – negru moale
kadarka – szkadarka
kadarka – törökszőlő
királyleányka – dánosi leányka
királyleányka – erdei sárga
királyleányka – feteasca regale
királyleányka – galbena de ardeal
királyleányka – königliche mädchentraube
királyleányka – königstochter
királyleányka – little princess
kékfrankos – blauer lemlberger
kékfrankos – blauer limberger
kékfrankos – blaufränkisch
kékfrankos – limberger
kékfrankos – moravka
kéknyelű – blaustängler
leányka – dievcenske hrozno
leányka – feteasca alba
leányka – leányszőlő
leányka – mädchentraube
merlot
olasz rizling – grasevina
olasz rizling – nemes rizling
olasz rizling – olaszrizling
olasz rizling – riesling italien
olasz rizling – risling vlassky
olasz rizling – taljanska grasevina

olasz rizling – welschrieslig
ottonel muskotály – miszket otonel
ottonel muskotály – muscat otonel
ottonel muskotály – muskat otonel
pinot blanc – fehér burgundi
pinot blanc – pinot beluj
pinot blanc – pinot bianco
pinot blanc – weissburgunder
pinot noir – blauer burgunder
pinot noir – kisburgundi kék
pinot noir – kék burgundi
pinot noir – kék rulandi
pinot noir – pignula
pinot noir – pino csernűj
pinot noir – pinot cernii
pinot noir – pinot nero
pinot noir – pinot tinta
pinot noir – rulandski modre
pinot noir – savagnin noir
pinot noir – spätburgunder
rajnai rizling – johannisberger
rajnai rizling – rheinriesling
rajnai rizling – rhine riesling
rajnai rizling – riesling
rajnai rizling – riesling blanc
rajnai rizling – weisser riesling
rizlingszilváni – müller thurgau
rizlingszilváni – müller thurgau bijeli
rizlingszilváni – müller thurgau blanc
rizlingszilváni – rivaner
rizlingszilváni – rizvanac
sauvignon – sauvignon bianco
sauvignon – sauvignon bijeli
sauvignon – sauvignon blanc
sauvignon – sovinjon
syrah – blauer syrah
syrah – marsanne noir
syrah – serine noir
syrah – shiraz
syrah – sirac
szürkebarát – auvergans gris
szürkebarát – grauburgunder
szürkebarát – graumönch
szürkebarát – pinot grigio

szürkebarát – pinot gris
szürkebarát – ruländer
sárga muskotály – moscato bianco
sárga muskotály – muscat blanc
sárga muskotály – muscat bélűj
sárga muskotály – muscat de frontignan
sárga muskotály – muscat de lunel
sárga muskotály – muscat lunel
sárga muskotály – muscat sylvaner
sárga muskotály – muscat zlty
sárga muskotály – muskat weisser
sárga muskotály – weiler
sárga muskotály – weisser
tramini – gewürtztraminer
tramini – roter traminer
tramini – savagnin rose
tramini – tramin červené
tramini – traminer
tramini – traminer rosso
zenit
zweigelt – blauer zweigeltrebe
zweigelt – rotburger
zweigelt – zweigeltrebe
zöld veltelíni – grüner muskateller
zöld veltelíni – grüner veltliner
zöld veltelíni – veltlinské zelené
zöld veltelíni – zöldveltelíni

8. Description of the link(s)

(1) Wine

(a) Natural factors

The area demarcated for the production of wines under the 'Mátra' protected designation of origin is located in the northern part of Hungary. The Mátra is the highest range of hills in the country, running from east to west, and its sun-rich southern slopes are home to the country's largest hilly wine region. High-quality wine grapes can be grown on the partly volcanic, partly nutrient-rich sedimentary soils protected from the northerly winds.

The soils of the wine region fall into two major groups: grassland soils and forest soils. Grassland soils formed in the lower part of the wine region, while forest soils formed in the upper part, in forest areas cleared of trees.

The climate conditions of the production area are mainly determined by the continental climate, which is predominant in Hungary and is characterised primarily by hot summers and cold winters. The grapevine is a light-loving plant and requires a luminous intensity of 20 000-30 000 lux for assimilation. It grows best where the number of hours of sunshine during the growing season is between 1 250 and 1 500. The Mátraalja [the lower slopes of the Mátra Hills] receives this amount almost every year. Annual sunshine is between 1 900 and 2 000 hours. These figures may vary substantially from year to year, but in the Mátraalja they rarely fall below the

minimum required for successful vine-growing. The lower temperature limit for production can be drawn at the 9-10 °C isotherm. The five-year average in the wine region is 10,5 °C, and in the growing season it can reach 17 °C. In many years the annual average exceeds 11 °C, an important marker of good vintages. The amount of precipitation in the Mátraalja is 356-903 mm. The average precipitation in June, July and August has a positive effect on quality and quantity. The sheltering effect of the Mátra also has a positive influence on temperatures.

(b) Human factors

Due to its large geographical size, the production area has rich vine-growing and wine-making traditions. Vine-growing in the Mátraalja dates as far back as the very beginning of the second millennium.

The Mátra wine region plays a key role in Hungary's viticultural and wine-making sectors. In addition to its economic significance, grape production also plays an important social role by generating and supplementing income and helping to retain the local population. The landscape-forming effect of vine-growing helps make the region more attractive. Selecting specific varieties during grape cultivation to ensure the quality of the final product, the rules on yield control, determining the suitable ripeness of the grapes at harvest time, and – for some wine types – ageing, are all based on human knowledge and expertise. A key human factor is the knowledge base, the rapid processing of the raw material being a determining factor in the case of fresh (white, rosé and Muscat-style) wines. Only manual harvesting is permitted for late-harvest, superior white and superior red wines. The red wines may be produced by fermentation on the skins or by heating.

Description of the wines:

The Mátra PDO is based on lighter, fruity and aromatic Muscat wines. The 'muskotály' (Muscat) wine type, with its highly aromatic, fragrant notes, is especially noteworthy. With this wine type, particular emphasis is placed on the aromatic varieties of the production area.

The wine-making process allows the use of reductive technology for the white and rosé wines and the production of fresh red wines emphasising the fruity nature of the grapes (e.g. pressing may be carried out only in batch presses). Fresh, fruity wines, and robust, full-bodied white and red wines can also be found, which may even display a minerality of sorts.

Link between the production area, human factors and the product:

The ecological environment has a significant impact on the characteristics of the wines. These characteristics cannot be reproduced in other wine-growing regions. This distinctiveness manifests itself above all in rapidly developing, generally light, soft, rapidly acidifying wines, with some vintages rich in alcohol. As a result of the soil and climatic conditions, the white and rosé wines have an intense bouquet and are rich in flavour. The red wines are generally fruity, lighter, and less deep in colour; their tannic acids also develop rapidly. The wines of the production area are chiefly regarded as short-maturation wines for rapid consumption. The ecological environment has led to the proliferation of traditional varieties associated with this production area.

In addition to the lighter wines, the Mátra wine region also has a number of production areas where the fruit grown in the vineyards can be used to produce natural, authentic wines. These wines are of outstanding quality, including in terms of their analytical parameters, thanks to values that reflect the flavours of the Mátra wine region and the protected origin system.

The mandatory cleaning of the must and rapid processing result in fruity wines, which is also reflected in the organoleptic characteristics of the particular wine type.

The impact of human factors on the production area can be observed in the following areas:

- the conscious establishment of varietal structures (including both traditional and new varieties) that are in keeping with the ecological potential of the area;

- the development of vine-growing and wine-production techniques suited to ecological, and partly to market, conditions;
- the development of a production and integration structure suited to ecological and market conditions.

In the case of Mátra Superior wine, we believe that the area can override the specific characteristics of the grape variety if the winemaker produces the wine with due care, using suitably regulated methods of cultivation. The purpose of this unique raw material is to produce natural, authentic wines.

(2) *Aerated semi-sparkling wine*

1. Description of the demarcated area

(a) Natural factors

The area demarcated for the production of wines under the 'Mátra' protected designation of origin is located in the northern part of Hungary. The Mátra is the highest range of hills in the country, running from east to west, and its sun-rich southern slopes are home to the country's largest hilly wine region. High-quality wine grapes can be grown on the partly volcanic, partly nutrient-rich sedimentary soils protected from the northern winds.

The soils of the wine region fall into two major groups: grassland soils and forest soils. Grassland soils formed in the lower part of the wine region, while forest soils formed in the upper part, in forest areas cleared of trees.

The climate conditions of the production area are mainly determined by the continental climate predominant in Hungary, and is characterised primarily by hot summers and cold winters. The grapevine is a light-loving plant and requires a luminous intensity of 20 000-30 000 lux for assimilation. It grows best where the number of hours of sunshine during the growing season is between 1 250 and 1 500. The Mátraalja [the lower slopes of the Mátra Hills] receives this amount almost every year. Annual sunshine is between 1 900 and 2 000 hours. These figures may vary substantially from year to year, but in the Mátraalja they rarely fall below the minimum required for successful vine-growing. The lower temperature limit for production can be drawn at the 9-10 °C isotherm. The five-year average in the wine region is 10,5 °C, and in the growing season it can reach 17 °C. In many years the annual average exceeds 11 °C, an important marker of good vintages. The amount of precipitation in the Mátraalja is 356-903 mm. The average precipitation in June, July and August has a positive effect on quality and quantity. The sheltering effect of the Mátra also has a positive influence on temperatures.

(b) Human factors

Due to its large geographical size, the production area has rich vine-growing and wine-making traditions. Vine-growing in the Mátraalja dates as far back as the very beginning of the second millennium. After the Second World War, the small wine-cellars disappeared and were replaced by large-scale cooperatives. The rate of grapevine planting increased, and the size of the wine region approached 8 000 hectares. In 1990, property rights were reformed, and most vineyards became private property. Family-run wine-cellars were established – estates that still define the wine region today.

The Mátra wine region plays a key role in Hungary's viticultural and wine-making sectors. In addition to its economic significance, grape production also plays an important social role by generating and supplementing income and helping to retain the local population. The landscape-forming effect of vine-growing helps make the region more attractive.

Since the early 2000s, with advances in local winegrowers' and winemakers' expertise – greatly aided by their skilled younger counterparts, many of whom have visited other countries around the world – and with the emergence of new wine-making technologies, more and more producers have begun making aerated semi-sparkling wines. Local winemakers have come to realise that the mainly cooler, continental climate of the production area ensures the retention of a high acidity, allowing the fresh fragrances and aromas to be preserved, which can be very apparent in the aerated semi-sparkling wines.

2. Description of the wines

Mátra wines are characterised by their richness of fragrance and aroma. Both the taste and fragrance emphasise the fruity character of the fresh grapes. These wines have a mature, fresh acidity. Combined with carbon dioxide, these common characteristics make for even livelier, fresher and fruitier aerated semi-sparkling wines.

3. Link between the production area, human factors and the product

The properties of the production area, the variety structure and the wine-growing practices of the Mátra wine region are particularly favourable to the production of aerated semi-sparkling wines, which are predominantly characterised not only by the attributes of the variety, but also by the fresh, balanced acidity and fruitiness typical of the production area. Aerated semi-sparkling wines therefore contribute to the diversity of the wine region and to the gradual expansion of its vineyards and subsequent market growth.

The ecological environment has a significant impact on the characteristics of the wines. These characteristics cannot be reproduced in other wine-growing regions. Thanks to the carbon dioxide, the aerated semi-sparkling wines further enhance the existing freshness and better convey the primary aromas derived from the grapes.

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

1. Rules on indications

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) Variety names, traditional terms, expressions referring to the colour of the wine or other restricted expressions can be indicated only if they do not stand out more than the designation of origin in terms of their font type, font size or font colour.
- (b) Rules on coupage wines:
 - (i) The terms 'küvé' and 'cuvée', or, as a synonym, 'házasítás' [coupage], may be used.
 - (ii) Indication of a variety name is possible only if the proportion of a variety in the coupage is at least 5 %. In this case, the variety name must appear in a font size not larger than 50 % of the font size used to indicate the designation of origin.
- (c) It is recommended that the logo of the Mátra wine region feature on the label. Minimum dimensions: 1,5 × 1,5 cm

2. Rules on indications

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) Rules on the indication of smaller geographical units:
 - (i) The name of a smaller geographical unit (such as a municipality or vineyard) may feature on the label only if 100 % of the product was produced within that smaller geographical unit or vineyard. A vineyard name may only appear together with the 'Mátra' designation of origin and the name of the municipality.

- (ii) Names of municipalities that may be indicated: Abasár, Apc, Atkár, Detk, Domoszló, Ecséd, Gyöngyös, Gyöngyöshalász, Gyöngyösoroszi, Gyöngyöspata, Gyöngyössolymos, Gyöngyöstarján, Hatvan, Halmajugra, Heves, Karácsond, Kismána, Markaz, Mogyoród, Nagyréde, Rózsaszentmárton, Szücsi, Vécs, Visonta, Pásztó, Szendehely, Budapest-Rákosliget, Kerepes, Kismémedi, Mogyoród, Órbottyán, Szada, Vác, Vácegres, Vácrátót and Veresegyház. Demarcation: administrative boundaries
- (iii) The following vineyard names may be indicated:
- Abasár: Bánya úti, Egytagos, Első-dűlő, Galagonyás, Hanáké, Kendertábla, Középső-dűlő, Külső-dűlő, Veres úti, Meddőhányó, Réti-dűlő, Rókus, Rózsás, Sár-hegy: Bika-halom, Cibike, Dobóczy-lapos, Jóvilág, Liba-hegy, Pusztaparlag, Vízi-máj
 - Apc: Cseri
 - Atkár: Bánya-tábla, Cseplye, Himfli, Homokosi-tábla
 - Detk: Rákos, Rozmaring
 - Domoszló: Domoszlai-Tag-tető
 - Ecséd: Agrária, Engli, Fáy-szőlők, Gárdony, Homoki-dűlő, Jaj-hegy, Meggyes, Nyárjas, Öreg-hegy, Szent-lapos, Varjas
 - Gyöngyös: Farkasmály, Magdalaki, Érseké, Aranysas, Bene-hát, Sár-hegy, Szurdok-part, Lencse-máj, Rózsa-máj, Kármélus,
 - Gyöngyöshalász: Alecki, Baktai, Csala, Eb-hát, Gyalog-földek, Jeges, Kármélusi Kis-Halászi, Kis-Nagy völgy, Kotyolló, Nagy-völgy, Öreg-Encsi, Öreg-hegy, Papjussi, Ravasz-part, Rókalyuk
 - Gyöngyösoroszi: Epres, Hagyóka, Képesfa, Mély-kúti, Mencses, Öreg-hegy, Száraz-völgy, Úrerdő, Veres-kút
 - Gyöngyöspata: Acélos, Bódics, Borsos, Bőr-kúti tábla, Csák-berek, Csász-berek, Cserepes, Dobogó, Előmáj, eresztvény, Fajzati-út, Fencel, Gereg, Hajmal, Hótó, Kopár-hegy, Közép-bérc, Labodás-oldal, Meggyes, Ördögös-tető, Peres, Póc-tető, Rédei-határ, Szaló, Szedres, Szoros, Szúri, Tamás-hegy, Tehéntánc, Úrráteszi, Vármege, Virág-domb
 - Gyöngyössolymos: Toka, Zsobraák, Eresztvény, Kis-hegy, Nagy-mál, Paskom, Széles-mező, Körtés, Rózsás, Bába-haraszt, Mérges, Bába-kő
 - Gyöngyöstarján: Barnatanya, Csipkés, Deli-dűlő, diós, Fajzat, Fáy-domb, Hajnal-hegy, Halyagos, Király-berek, Lógi, Papjuss, Paskom, Puskor, Puttonyos, Rétföld, Száraz-völgy, Szili-dűlő
 - Hatvan: Cigány-hegy, Fancsali, Gombospusztá, Kócos-dűlő, Peres, Strázsa-hegy
 - Heves: Ötödész, Bernáthegey, Sárgapusztá: Rigó-telep, Juhásztanya, Anna-telep
 - Markaz: Alsó-Dolina, Alsótanya, Baksa: Papé, Birka-part, Fehér kereszt dűlő, Felső-Dolina, Galambos, Homok-tető, Humnyiszka, Meddőhányó, Nyiged, Öreg-hegy, Paskom, Plága, Sári-szőlők, Töviskes, Ubocs, Veres-haraszt
 - Nagyréde: Anna-hegy, Belső-pusztá, Csárda-dűlő, Csász-berek, Dejcs, Delijuss, Fáy-birtok, Ferenc-hegy, Fúzi-oldal, Kajná, Konc, Külső-pusztá, Lajos-hegy, Lubyé, Manósi, Nyúzó, Öreg-hegy, Pirító, Rózsás, Sáros-berek, Új-hegy, Vadalmás-lapos, Vajs, Zsolca

- Rózsaszentmárton: Cser, Felső-cser, Hangács, Homok-dűlő, Körtefa, Tarcód
- Szücsi: Galagonyás, Gyémánté, Katona-berek, Kecse-kő, Rózsi-oldal, Tangó, Tavasz-föld, Vitéz-föld, Zsolca
- Visonta: Csárdai-csücskő, Csókás, Rókus, Sár-hegy

3. Rules on indications

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Use of other restricted expressions for certain wine types:

WINE:

- 'barrique', 'barrique-ban erjesztett' [barrique-fermented] or 'hordóban erjesztett' [barrel-fermented], 'barrique-ban érlelt' [barrique-aged] or 'hordóban érlelt' [barrel-aged]: may be indicated for all wine types
- 'első szüret' [first harvest], 'virgin vintage' or 'szűztermés' [virgin crop]: may be indicated for the white, rosé, red, Muscat and Siller wine types
- 'újbor' [new wine] or 'primőr' [primeur]: may be indicated for the white, rosé, red, Muscat and Siller wine types
- 'szűretlen' [unfiltered]: may be indicated for the white, red, Muscat, late-harvest wine, Superior white and Superior red wine types
- 'töppedt szőlőből készült bor' [wine made from raisined grapes]: may be indicated for the white, Muscat, Siller and late-harvest wine types
- 'jégbor' [ice wine]: may be indicated for the white, Muscat and late-harvest wine types
- 'küvé' or 'cuvée': all wine types
- the protected traditional term 'muzeális bor' [historical wine]: may be indicated for the white, red, Muscat and late-harvest wine types
- 'főbor' [prime wine]: may be indicated for the white, Muscat, Superior white and Superior red wine types

AERATED SEMI-SPARKLING WINE:

- 'első szüret' [first harvest], 'virgin vintage' or 'szűztermés' [virgin crop]: may be indicated for the white, rosé and red wine types
- 'újbor' [new wine] or 'primőr' [primeur]: white, rosé, red
- the protected traditional term 'válogatott szüretelésű bor' [selected-harvest wine]: white, rosé, red
- 'küvé' or 'cuvée': white, rosé, red

4. Protected traditional terms

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following traditional term may be used as a synonym of the term 'protected designation of origin': 'védett eredetű bor' [wine of protected origin]

Description of the characteristics of the product:

'Késői szüretelésű bor' [Late-harvest wine], 'válogatott szüretelésű bor' [selected-harvest wine], 'muzeális bor' [historical wine], Siller

Link to the product specification

https://boraszat.kormany.hu/download/c/e8/b2000/Matra%20OEM_v2_korr.pdf
