Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/1289)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Nahe'

EU reference number: PDO-DE-A1271-AM02 – 28.11.2025

1. **Name of product**

'Nahe'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Germany

5. **Member State authority communicating the standard amendment**

Name

Federal Ministry of Agriculture, Food and Regional Identity (BMLEH)

Name

Federal Office for Agriculture and Food (BLE)

6. **Qualification as standard amendment**

The German authorities consider the application to meet the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

The amendments to the product specification are standard amendments according to the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

The application for an amendment to the 'Nahe' PDO does not involve any of the three situations constituting a Union amendment. Specifically it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The German authorities therefore consider that the application is for a standard amendment.

7. **Description of the approved standard amendment(s)**

Title

Demarcation of the area

Description

The following parcels have been added to the demarcated area of the Nahe PDO:

Cadastral unit	Cadastral unit No	Cadastral subunit	Numerator	Denominator
Bad Kreuznach	1942	40	9	0
Bad Kreuznach	1942	40	69	0
Bad Kreuznach	1942	41	15	0
Bad Kreuznach	1942	41	42	2
Bad Kreuznach	1942	41	37	1
Bad Kreuznach	1942	41	85	7
Bad Kreuznach	1942	41	86	3
Bad Kreuznach	1942	87	32	0
Bad Kreuznach	1942	91	9	0
Bretzenheim	1928	18	23	0
Bretzenheim	1928	18	24	0
Bretzenheim	1928	18	73	0
Bretzenheim	1928	19	2	0
Bretzenheim	1928	19	20	0
Bretzenheim	1928	22	117	0
Ebernburg	1977	0	2 552	0
Hargesheim	2008	2	154	0
Hargesheim	2008	2	155	0
Hargesheim	2008	2	156	0
Hargesheim	2008	8	67	0
Langenlonsheim	1924	10	163	0
Langenlonsheim	1924	11	101	0
Langenlonsheim	1924	12	10	0
Langenlonsheim	1924	12	11	0
Langenlonsheim	1924	12	12	0
Langenlonsheim	1924	12	13	0
Langenlonsheim	1924	12	109	0

Cadastral unit	Cadastral unit No	Cadastral subunit	Numerator	Denominator
Langenlonsheim	1924	13	60	0
Langenlonsheim	1924	14	48	0
Langenlonsheim	1924	14	103	1
Langenlonsheim	1924	15	5	0
Langenlonsheim	1924	16	181	1
Langenlonsheim	1924	23	47	0
Langenlonsheim	1924	23	276	0
Langenlonsheim	1924	23	277	0
Langenlonsheim	1924	23	336	1
Langenlonsheim	1924	23	339	0
Langenlonsheim	1924	23	340	0
Langenlonsheim	1924	24	145	1
Langenlonsheim	1924	24	212	0
Mandel	2006	2	56	0
Mandel	2006	7	21	0
Mandel	2006	11	277	0
Mandel	2006	12	44	0
Mandel	2006	13	160	2
Mandel	2006	13	161	2
Mandel	2006	13	162	0
Mandel	2006	14	168	0
Monzingen	2041	26	203	0
Monzingen	2041	26	204	0
Monzingen	2041	27	281	0
Monzingen	2041	27	385	0
Monzingen	2041	27	391	0
Monzingen	2041	27	392	0
Monzingen	2041	27	394	0
Monzingen	2041	27	395	0
Monzingen	2041	27	396	0
Monzingen	2041	27	403	1
Monzingen	2041	27	403	2
Monzingen	2041	27	404	0
Monzingen	2041	27	426	0
Monzingen	2041	27	428	0
Monzingen	2041	27	429	0
Monzingen	2041	27	435	0
Monzingen	2041	27	436	0
Monzingen	2041	27	437	0

Cadastral unit	Cadastral unit No	Cadastral subunit	Numerator	Denominator
Monzingen	2041	27	442	0
Monzingen	2041	27	443	0
Monzingen	2041	27	446	0
Monzingen	2041	27	447	0
Monzingen	2041	27	452	0
Münster-Sarmsheim	3512	14	45	1
Niederhausen	1984	1	113	0
Nußbaum	2042	8	386	0
Waldböckelheim	2000	23	267	0
Waldböckelheim	2000	31	269	0
Waldböckelheim	2000	31	271	0
Waldböckelheim	2000	42	28	4
Waldböckelheim	2000	44	21	0
Waldlaubersheim	1911	7	1	15
Windesheim	1925	5	40	0

☐ The amendment affects the single document.

Title

Wine grape varieties

Description

The following wine grape varieties have been added:

Red varieties:

Malbec, Pinot Nova

Moreover, errors in the spelling of certain varieties have been corrected and name changes taken into account.

☑ The amendment affects the single document.

Title

Applicable requirements under EU or national legislation / requirements laid down by an organisation managing the PDO/PGI

Description

Individual vineyards and smaller geographical units

Indication of grape variety not mandatory; production restriction in line with designation law, but no restriction on sweetening.

Names of individual vineyards or smaller geographical units which have been demarcated on the land-register map and entered in the vineyard register may be used under the condition that at least 85 % of the products in question was produced from the following wine grape varieties:

— Blauer Spätburgunder

— Chardonnay

— Grüner Silvaner

— Ruländer

— Sauvignon Blanc

— Weißer Burgunder

— Weißer Riesling.

The following is not to be taken into account in this respect:

— any quantity of grapevine product used in sweetening, 'expedition liqueur' or 'tirage liqueur', and

— any quantity of grapevine product referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013.

Apart from this the products may be made from any of the grape varieties listed in point 8.

Wines with the special attributes *Beerenauslese, Trockenbeerenauslese* and *Eiswein* may be made from any of the grape varieties listed in point 8.

☑ The amendment affects the single document.

Title

Control bodies

Description

Control bodies and their tasks have been removed from the product specification and listed in a separate document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Nahe'

EU reference number: PDO-DE-A1271-AM02 – 28.11.2025

1. **Name(s)**

'Nahe'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Germany

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

5. Quality sparkling wine

8. Semi-sparkling wine

6. **Description of the wine or wines**

Grapevine product

Qualitätswein (quality wine), white

Organoleptic characteristics

Visual appearance

The colours typically range from pale yellow, sometimes with green tints, to greenish-yellow, straw yellow and golden yellow. Slight red tones are also possible, depending on the grape variety.

Aroma

Depending on the grape variety, the bouquet is primarily reminiscent of fresh, fruity primary aromas, sometimes of exotic fruit (e.g. apple, gooseberry, peach, citrus fruit, pear, apricot, quince, blackcurrant, pineapple, melon or honeydew melon, mango, maracuja) or of dried fruit (raisins), but also of floral notes (e.g. elderflowers, roses), spicy aromas (e.g. hazelnut, walnut, almond, nutmeg, pepper, vanilla, clove or cinnamon) or vegetable aromas (e.g. fresh grass, mint, hay or tea), accompanied by earthy mineral notes (e.g. shale), depending on the soil type in the vineyard. Depending on the winemaking method used, the bouquet may be supplemented in particular by woody, smoked aromas, vanilla, coconut and roasted aromas, as well as aromas of flint, truffles or oxidised apple or nutty and caramelised aromas (e.g. honey or malt).

Taste

The taste usually ranges from light, delicate, fresh and lively, to powerful and round vintages with fine toasted notes, to complex sweet and noble wines. Riesling wines reflect the variations in different Nahe terroirs particularly well. The wines are generally characterised by a crisp acidity and minerality.

Additional information regarding organoleptic characteristics

These wines are produced as single-variety and blended wines.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

Weißer Riesling: 7,0 % vol. and 57 °Oechsle

All other varieties: 7,5 % vol. and 60 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Qualitätswein (quality wine), red

Organoleptic characteristics

Visual appearance

Depending on the grape variety and the cellar operations, the red wines usually range from light red to ruby and garnet red to red-black in colour, often with bluish, violet and brown tints.

Aroma

Depending on the grape variety and the cellar operations, the red wines typically have fruity aromas reminiscent of cherries, red or black berries (blackberries, elderberries), blackcurrant or sometimes of dried fruit. Depending on the cellar operations and whether the wine is aged in wood, spicy aromas such as vanilla, toasted notes, chocolate and coconut may add to the bouquet, while ageing in an anaerobic environment may add notes reminiscent of flint or truffle.

Taste

Medium-bodied wines tend to have soft to noticeable acidity and a discreet tannin structure with a high degree of fruitiness. Full-bodied wines have concentrated aromas of red or black berries and may also present spicy and smoky aromas. These wines tend to have a softer acid structure but robust tannins, which gives them good structure and keeping qualities. In particular, wines aged in oak barrels or casks are usually characterised by fine toasted aromas.

Additional information regarding organoleptic characteristics

These wines are produced as single-variety and blended wines.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

Dornfelder: 8,8 % vol. and 68 °Oechsle

All other varieties: 7,5 % vol. and 60 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Qualitätswein (quality wine), rosé

Organoleptic characteristics

Visual appearance

These wines are usually of a delicate pink or pale to light red colour. *Weißherbst* wines are always single-variety wines. *Blanc de Noir* wines are made from fresh red wine grapes in the same way as white wine and therefore have the colour range of white wines.

Aroma

As the musts are developed in the same way as white wine, they generally have a fruity and fresh aroma reminiscent of red or light yellow fruit and berries. Depending on the grape variety used, the wines typically present spicy aromas or herbal notes, and, if they are aged in wood, vanilla, toasted and coconut notes.

Taste

Rosé wines differ from red wines in that they are generally fresh with a more moderate alcoholic strength and lower tannin content. These wines tend to have a fine to round structure, and a taste characterised by a delicate to fresh lively acidity.

Additional information regarding organoleptic characteristics

These wines are produced as single-variety and blended wines.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

Dornfelder: 8,8 % vol. and 68 °Oechsle

All other varieties:7,5 % vol. and 60 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Qualitätswein (quality wine), *Rotling*

Organoleptic characteristics

Visual appearance

These wines are typically of a pale to intense light red colour.

Aroma

The sensory characteristics of *Rotling* wines are generally close to those described for rosé wines. Their aromas are predominantly fruity, sometimes subtly spicy, with notes of berries, pome fruit and citrus fruits.

Taste

They generally have a delicate to rich flavour and a fresh acid structure.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

Weißer Riesling: 7,0 % vol. and 57 °Oechsle

Dornfelder: 8,8 % vol. and 68 °Oechsle

All other varieties: 7,5 % vol. and 60 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Kabinett (wine with the special attribute *Kabinett*)

Organoleptic characteristics

Visual appearance

The colour is similar to that of the corresponding *Qualitätsweine* (quality wines).

Aroma

Fruity profile reflecting the grape variety used: white varieties produce aromas of green fruit (apple, pear) and yellow fruit (peach, apricot); red varieties produce notes of red and sometimes black berries. Often fresh and elegant aromas, occasionally with grassy or spicy notes; finely nuanced.

Taste

Nahe wines with the special attribute *Kabinett* are usually fine, fresh and fruity wines made from ripe grapes, of moderate alcoholic strength. They clearly express the characteristics of the grape varieties from which they are made, combined with a generally moderate to powerful sensation of acidity. *Kabinett* wines are developed to varying residual sugar levels, usually dry to medium dry; the residual sugar accentuates the fruit. They often have a lively, fresh and well-integrated acidity.

Bouquet: clear, bold aromas of green or yellow fruit for white grapes; red grapes bring out berry aromas. The exact aromas vary depending on the grape variety, terroir and cellar operations.

Body and structure: medium to light; elegant, fine and well-balanced body, often with moderate alcoholic strength and, depending on the terroir, a fine minerality.

Finish: fresh and long, with fine fruity notes; often cool/mineral notes.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

All varieties: 9,5 % vol. and 73 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Spätlese (wine with the special attribute *Spätlese*)

Organoleptic characteristics

Visual appearance

The colour range is similar to that of *Qualitätsweine* (quality wines), depending on the grape variety and the type of wine, but the colour is usually deeper as a result of ageing.

Aroma

Spätlese wines tend to strongly express the characteristics of the grape varieties from which they are made due to a higher must weight than is the case for *Kabinett* wines.

Taste

Spätlese wines tend to have more roundness and body.

Creamy to velvety in texture, depending on the variety and cellar operations, with a good balance between acidity and fruity sweetness.

Often slightly more pronounced natural residual sugar.

A pleasing, distinct and well-integrated acidity balances the fruit and adds ageing potential.

Sometimes subtle minerality; elegant, fine structure.

Bold, ripe fruity aromas, of yellow or exotic fruit for white grape varieties and of red or black berries for red grape varieties; possible notes of dried fruit or raisins.

The exact aromas vary depending on the grape variety, terroir and cellar operations, but also on vintage.

Often long finish, rich in aromas.

Spätlese wines have a good balance between ripe fruit, fresh acidity and often elegant sweetness; any ageing in glass brings depth, a long finish and nuanced floral, honey and mineral notes.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

Weißer Riesling:10,3 % vol. and 78 °Oechsle

Müller Thurgau and Grüner Silvaner: 10,9 % vol. and 82 °Oechsle

All other white varieties:11,7 % vol. and 87 °Oechsle

All other red varieties: 10,9 % vol. and 82 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Auslese (wine with the special attribute *Auslese*)

Organoleptic characteristics

Visual appearance

The use of fully ripe to overripe grapes tends to give *Auslese* wines a deep colour, depending on the grape variety and type of wine. The colour of white *Auslese* wines generally ranges from delicate greenish-yellow tones in younger wines to pale yellow, golden yellow and amber, depending on maturity and the grape variety, while the colour of red *Auslese* wines usually ranges from light cherry to ruby or garnet red, sometimes deep, depending on the grape variety and age. There is usually also a noticeable oily texture. General: deep colour and brilliance due to greater maturity; limpid and concentrated in appearance.

Aroma

The bouquet is dominated by mostly intense fruity aromas with hints of exotic fruits; aromas of dried fruit may develop with ageing. Subtle honey-like and spicy notes are also possible.

Taste

The residual sugar content tends to be considerably higher than for *Kabinett* and *Spätlese* wines; the taste is often delicately sweet to very sweet, harmoniously balanced by acidity.

The acidity level varies according to the grape variety; Riesling *Auslese* wines typically have a pronounced, fresh acidity that balances the high residual sugar.

Bouquet: clearly defined yellow and tropical fruit aromas, combined with more complex aromas of honey, dried fruit or citrus for *Auslese* wines made from botrytised grapes.

Body and structure: ample roundness and intensity, often rich in extracts, mellow and opulent, yet elegant due to a balanced freshness. Fine mineral notes; elegant, structured texture. Long, aromatic and persistent finish with long fruity and floral notes.

The bouquet varies greatly depending on the grape variety, terroir and cellar operations and any influence from botrytis.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

Weißer Riesling: 11,4 % vol. and 85 °Oechsle

Müller Thurgau and Grüner Silvaner: 12,5 % vol. and 92 °Oechsle

All other white varieties: 13,0 % vol. and 95 °Oechsle

All red varieties: 12,5 % vol. and 92 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Beerenauslese (wine with the special attribute *Beerenauslese*)

Organoleptic characteristics

Visual appearance

Depending on the grape variety and wine type, *Beerenauslese* wines tend to have a deep colour and a slightly oily texture. General: deep colour, limpid brilliance; amber tones that increase with ageing.

Aroma

Fruity to spicy aromas, typically with notes of ripe to overripe (also exotic) fruit, dried fruit, honey, raisins, caramel and spices.

Taste

The taste is usually characterised by a distinctly sweet mouthfeel, with a moderate to powerful acid structure and a low to moderate alcoholic strength.

Mineral and floral notes can be detected, depending on the variety; notes of alcohol and fruit combine to create an opulent bouquet. Bouquet: honey, dried fruit, raisins, caramel; exotic grapes bring out more tropical notes; any noble rot aromas can mask other fruity aromas.

Body and structure: very rich, concentrated, oily and powerful; heavy on the palate; alcohol tends to be moderately to slightly noticeable. Long finish, intensely sweet with persistent notes of fruit and honey; long aftertaste of residual sugar.

Additional information regarding organoleptic characteristics

These wines are made from fully ripe to overripe grapes, raisined grapes or grapes with noble rot (botrytised grapes) with a high sugar content.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

All varieties:16,9 % vol. and 120 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Eiswein (wine with the special attribute *Eiswein*)

Organoleptic characteristics

Visual appearance

Deep colour usually ranging from pale yellow to golden yellow to amber, depending on the grape variety and maturity; wines made from red grape varieties can also have delicate rosé tones due to gentle pressing and little contact of the juice with the grape skin. *Eiswein* wines are often clear to slightly viscous in appearance.

Aroma

Intense and aromatic, with a pronounced varietal character. Aromas of yellow and exotic fruit, combined with honey, sweet and spicy notes and occasionally notes of dried fruit; for wine made from certain varieties, also floral or mineral notes. As acidity is preserved, the fragrance is fresh and lively despite the high sugar content.

Taste

Very fruity and sweet combined with a lively, usually limpid acidity tending to be far more clearly perceived than for other wines with special attributes; this contributes to a good balance between fruit sweetness and acidity and provides freshness and structure.

Bouquet: predominantly floral aromas reminiscent of yellow and exotic fruit, combined with sweet and spicy aromas such as of honey and dried fruit.

Body and structure: often round to powerful, sometimes creamy or oily, due to high levels of residual sugar and concentrated extracts. The alcohol tends to be moderate to noticeable. *Eiswein* wine usually has a full, concentrated body, a velvety to oily texture and a long finish with fruity and spicy notes.

Additional information regarding organoleptic characteristics

Nahe wines with the special attribute *Eiswein* are made from grapes that are naturally frozen at the time of harvesting and pressing, meaning that the grape ingredients are highly concentrated. For the freezing out of moisture in the vineyard, the grapes must be generally healthy and ripe.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

All varieties:16,9 % vol. and 120 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Trockenbeerenauslese (wine with the special attribute *Trockenbeerenauslese*)

Organoleptic characteristics

Visual appearance

The colour of *Trockenbeerenauslese* wines usually ranges from a very dense light yellow to dark amber; they often have high viscosity. Deep colours: due to botrytis or extreme water stress the grapes are very dry, resembling raisins. Their ingredients (sugar, acid and extracts) are concentrated due to evaporation, resulting in an even deeper colour.

Aroma

Intense and complex aromas characterised by botrytis or raisin-like notes. Ripe to overripe fruit, dried fruit, honey, spices; also spicy notes and minerality depending on the grape variety.

Taste

Extremely sweet, often combined with concentrated acidity, depending on the grape variety; rather moderate to low alcohol level. Extremely concentrated and full, creamy to oily in the texture; notes of dried fruit, honey, raisins, tropical fruit and spices; very long and intense finish.

Additional information regarding organoleptic characteristics

These wines tend to have an even higher sugar content than *Beerenauslese* wines due to the more concentrated botrytised, or even raisined, grapes and the greater effort put into selecting them.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

All varieties: 21,5 % vol. and 150 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-sparkling wine

Organoleptic characteristics

Visual appearance

Depending on the grape variety or varieties and the type of wine, the colour generally ranges from pale yellow tones with greenish tints to lime-blossom yellow when white grape varieties are used, and from delicate pink to light or deep red when red grape varieties are used. Fine to distinct bubbles, often with a lively effervescence, depending on the quality.

Aroma

Depending on the grape variety, the wines typically have a mostly fruity and sometimes delicately spicy aroma and a distinct varietal character. Often aromas of berries and exotic fruit; floral notes for aromatic varieties; sometimes spicy or mineral notes.

Taste

Fruity, fresh, lively; moderate to moderate (*sic*) alcohol; fine to distinct bubbles adding freshness; also notes of raspberry, cherry and strawberry, depending on the grape variety; further freshness from carbon dioxide. Finish: fresh, usually short to medium long.

Additional information regarding organoleptic characteristics

Quality semi-sparkling wines typically have fine bubbles and a distinct fruity and varietal character, with carbon dioxide adding freshness.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Weißer Riesling: 7,0 % vol. and 57 °Oechsle

Dornfelder: 8,8 % vol. and 68° Oechsle

All other varieties: 7,5 % vol. and 60 °Oechsle

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine

Organoleptic characteristics

Visual appearance

Depending on the base wine or wine type used, the colour usually ranges from pale yellow with green tints to lime-blossom yellow, or, for the red varieties, from a delicate pink to light or deep red.

Depending on the base wine, usually pale yellow with green tints to lime-blossom yellow; delicate pink to light or deep red for the red varieties. Often lively bubbles and a distinct soft structure.

Aroma

The quality sparkling wines, including of the *Crémant* type, are usually characterised by aromas typical of the variety and by the sensory effects of keeping them on their lees after secondary fermentation, in particular if aged over a longer period. This is typically expressed by slightly nutty and brioche notes. Roasted and spicy aromas may be present in the sparkling wine if the base sparkling wine is aged in contact with oak wood.

Taste

Quality sparkling wines tend to be fresh, fruity and acidic and not markedly alcoholic in taste. The residual sugar varies from barely noticeable to very sweet. They generally have intense bubbles and a soft structure. Their aromas usually range from fruity and ripe to yeasty and spicy, influenced by the type of base wine, the grape varieties used and the length of time that the wine is kept on its lees. A longer minimum time on the lees generally produces fine, creamy and balanced sparkling wines.

Finish: usually long with distinct freshness, often with lingering discreet aromas of nut or brioche.

Additional information regarding organoleptic characteristics

Quality sparkling wine usually reflects a moderate sugar content of the grapes. The gentle harvesting and pressing technique preserves the generally rather high acid content. *Sekt b.A.* wines (quality sparkling wines from a defined region) are generally characterised by the base wine type, the grape varieties used, and the length of time the wine is kept on its lees during production.

Analytical characteristics

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

Additional information regarding analytical characteristics

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

Minimum natural alcoholic strength and minimum must content:

All varieties: 7,0 % vol. and 57 °Oechsle

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not mentioned in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Not applicable

7.2. *Maximum yields*

All wines / category /variety / type

All products

Maximum yields

Maximum yield:	105
Maximum yield unit:	Hectolitres per hectare

8. **List of the wine grape variety or varieties from which the wine or wines are produced**

— Accent

— Acolon

— Adelfränkisch – Grüner Adelfränkisch, Grünedel, Verdet Blanc

— Albalonga

— Aromera

— Artaban

— Auxerrois – Auxerrois Blanc, Auxerrois blanc, Pinot Auxerrois

— Bacchus

— Blauer Frühburgunder – Frühburgunder, Madeleine Noir, Pinot Madeleine, Pinot Noir Précoce

— Blauer Limberger – Blaufränkisch, Lemberger, Limberger

— Blauer Portugieser – Portugieser

— Blauer Silvaner

— Blauer Spätburgunder – Clevner, Pinot Noir, Pinot noir, Pinot Nero, Pinot nero, Samtrot, Spätburgunder

— Blütenmuskateller

— Bronner

— Cabaret Noir

— Cabernet Blanc

— Cabernet Cantor

— Cabernet Carbon

— Cabernet Cortis

— Cabernet Cubin

— Cabernet Dorio

— Cabernet Dorsa

— Cabernet Franc

— Cabernet Jura

— Cabernet Mitos

— Cabernet Sauvignon

— Cabertin

— Calardis Blanc

— Calardis Musqué

— Chardonnay

— Chenin Blanc

— Comtessa

— Dakapo

— Deckrot

— Divico

— Divona

— Domina

— Donauriesling

— Dornfelder

— Dunkelfelder

— Ehrenfelser

— Faberrebe – Faber

— Floreal

— Freisamer

— Gamay noir

— Gelber Kleinberger

— Gelber Muskateller – Moscato, Muscat, Muskat, Muscat blanc, Muscat Blanc, Muskateller

— Gm 6414-39

— Gm 6423-12

— Gm 6423-7

— Gm 7517-29

— Gm 7519-1

— Gm 7519-3

— Gm 7520-1

— Gm 7539-4

— Gm 7816-7

— Gm 7838-1

— Goldmuskateller

— Grüner Silvaner – Silvaner, Sylvaner

— Grüner Veltliner – Veltliner

— Grünfränkisch – Bormeo Verd

— Hegel

— Hibernal

— Huxelrebe – Huxel

— Hölder

— Johanniter

— Juwel

— Kanzler

— Kerner

— Kernling

— Kleiner Fränkischer Burgunder – Franc Pineau, Schwarzblauer Klevner

— Laurot

— Malbec – Cot

— Merlot

— Monarch

— Morio Muskat – Morio-Muskat

— Muscaris

— Muskat Ottonel – Muskat-Ottonel

— Muskat Trollinger – Muskat-Trollinger

— Müller Thurgau – Rivaner, Müller-Thurgau

— Müllerrebe – Pinot Meunier, Pinot meunier, Schwarzriesling

— Neronet

— Optima 113 – Optima

— Orion

— Ortega

— Ortlieber

— Osteiner

— Palas

— Pamina

— Perle

— Phoenix – Phönix

— Pinot Nova – Pinot nova

— Pinotin

— Prinzipal

— Regent

— Regner

— Reichensteiner

— Rieslaner

— Rondo

— Rosa Chardonnay

— Rotberger

— Roter Elbling – Elbling Rouge, Elbling rouge

— Roter Muskateller

— Roter Riesling

— Roter Traminer – Gewürztraminer, Traminer

— Ruländer – Grauburgunder, Grauer Burgunder, Pinot Grigio, Pinot grigio, Pinot Gris, Pinot gris

— Sangiovese – Nerino

— Saphira

— Satin Noir

— Sauvignac

— Sauvignon Blanc – Fumé Blanc, Muskat Silvaner

— Sauvignon Gris

— Sauvitage

— Scheurebe

— Schwarzblauer Riesling

— Schönburger

— Septimer

— Sibera

— Siegerrebe – Sieger

— Solaris

— Soreli

— Souvignier Gris

— St. Laurent – Sankt Laurent, Saint Laurent

— Staufer

— Syrah – Shiraz

— Sémillon – Semillon blanc

— Thurling

— VB 91-26-5

— Vidoc

— Viognier – Viogne

— Voltis

— Weißer Burgunder – Pinot Bianco, Pinot bianco, Pinot Blanc, Pinot blanc, Weißburgunder

— Weißer Elbling – Elbling, Kleinberger

— Weißer Riesling – Klingelberger, Riesling, Rheinriesling, Riesling Renano, Riesling renano

— Würzer

9. **Concise definition of the demarcated geographical area**

The Nahe PDO area is located in the federal state of Rhineland-Palatinate in the area of the Nahe, a left tributary to the Rhine. It extends upstream from the point where the Nahe flows into the Rhine at Bingerbrück to just before Kirn and to the secondary valleys of Guldenbach, Gräfenbach, Glan and Alsenz.

The following municipalities and districts belong to the Nahe protected designation of origin:

Alsenz (4597), Altenbamberg (1978), Auen (2037), Bad Kreuznach (Bad Kreuznach (1942), Bad Münster am Stein (1976), Bosenheim (1943), Ebernburg (1977), Ippesheim (1945), Planig (1944), Winzenheim (1941)), Bad Sobernheim (Sobernheim (2043)), Bärweiler (2047), Bayerfeld-Steckweiler (4625), Becherbach bei Kirn (2088), Bingen am Rhein (Bingerbrueck (3521)), Bockenau (2003), Boos bei Bad Kreuznach (2001), Braunweiler (2014), Breitenheim (2073), Bretzenheim (1928), Burgsponheim (2004), Callbach (2063), Dalberg (2016), Desloch (2072), Dielkirchen (Dielkirchen (4623), Steingruben (4624)), Dorsheim (1922), Duchroth (1982), Eckenroth (1909), Feilbingert (1980), Finkenbach-Gersweiler (4606), Gaugrehweiler (4596), Gerbach (4627), Guldental (Heddesheim (1927), Waldhilbersheim (1926)), Gutenberg (2009), Hargesheim (2008), Hergenfeld (2010), Hochstätten (1979), Hohenöllen (4683), Hüffelsheim (1997), Kalkofen (4593), Kirschroth (2046), Langenlonsheim (1924), Langenthal (2038), Laubenheim (1923), Lauschied (2048), Lettweiler (2061), Mandel (2006), Mannweiler-Cölln (Cölln (4600), Mannweiler (4599)), Martinstein (2051), Meddersheim (2044), Meisenheim (2069), Merxheim (2045), Monzingen (2041), Münsterappel (4594), Münster-Sarmsheim (3512), Niederhausen (1984), Niederhausen an der Appel (4591), Niedermoschel (4603), Norheim (1985), Nußbaum (2042), Oberhausen an der Appel (4595), Oberhausen an der Nahe (1983), Obermoschel (4604), Oberndorf (4598), Oberstreit (2002), Odernheim am Glan (2050), Offenbach-Hundheim (Offenbach (4701)), Raumbach (2070), Rehborn (2062), Rockenhausen (4631), Roth bei Bad Kreuznach (1906), Roxheim (2007), Rüdesheim (1996), Rümmelsheim (1921), Sankt Katharinen (2013), Schloßböckelheim (1999), Schöneberg bei Bad Kreuznach (1908), Schweppenhausen (1910), Simmertal (2096), Sommerloch (2012), Spabrücken (2017), Sponheim (2005), Staudernheim (2049), Stromberg (1907), Traisen (1986), Unkenbach (4605), Waldalgesheim (Genheim (3511)), Waldböckelheim (2000), Waldlaubersheim (1911), Wallhausen (2011), Warmsroth (Wald-Erbach (1905), Warmsroth (1904)), Weiler bei Bingen (3509), Weiler bei Monzingen (2040), Weinsheim bei Bad Kreuznach (1998), Windesheim (1925), Winterborn (4592) and Wolfstein (4658).

The precise demarcation can be seen on maps showing the vineyards in the municipalities referred to above, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

Qualitätswein (quality wine), *Prädikatswein* (wine with a special attribute), *Sekt b.A.* (quality sparkling wine from a defined region) and *Qualitätsperlwein b.A.* (quality semi-sparkling wine from a defined region) bearing the protected designation of origin 'Nahe' 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.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

All categories

In simplified terms the winegrowing area is located in triangle between the towns of Bingen, Alsenz and Monzingen. It forms part of three physiographic zones. In the extreme north-east the Hunsrück (Soonwald) foothills extend into the winegrowing area. The northern part belongs to the *Nördliches Oberrheintiefland* (northern Upper Rhine lowlands), made up of the *Unteres Nahehügelland* and the *Untere Naheebene* (lower Nahe hills and lower Nahe plain), while the southern part belongs to the *Saar-Nahe-Bergland* (Saar-Nahe hills) in the *Nordpfälzer Bergland* (North Palatine Uplands). This physiographic structure is a rough outline of the region's geology. On average the vineyard area is located at some 210 metres above sea level. Winegrowing in the Nahe area also takes place on steep or very steep slopes, for example on the Rotenfels next to Bad Münster am Stein and on the Steinberg next to Niederhausen. The average gradient in the Nahe winegrowing area is 12,5 % (sloping vineyards).

The oldest rocks in the area date back to the Devonian period. These include hardened, ancient marine deposits (sandstone, slate, quartzites) as well as metamorphic rocks (greenschist, phyllite). However, Rotliegend rocks, including volcanic Rotliegend rocks (latite, andesite and basalt), are by far the most widespread. Vines also grow on tertiary deposits, including on fluviatile and coastal sands and marine marls.

The annual average daytime temperature is 9,3 °C, with an average temperature during the growing season itself of 13,8 °C. The average annual precipitation is 580 mm, with 60 % of the precipitation falling during the growing season.

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 their growth potential, which is made possible by the various soil profiles. This results in a broad palette of aromas for the consumer. The wine sector has gained particular momentum in the past 20 years, as shown by the increasing number of top young producers. The human factor is based on a centuries-old winegrowing tradition.

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

Wine

Qualitätsweine (quality wines) must meet the minimum requirements as regards minimum natural alcoholic strength and minimum must weight for the relevant category of grape variety and may be enriched.

Prädikatsweine (wines with special attributes) must meet the minimum requirements as regards minimum natural alcoholic strength and minimum must weight 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 cellar operations can, as an additional human factor, shape the wine with a special attribute ultimately produced.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

The base product must meet the minimum requirements as regards minimum natural alcoholic strength and minimum must weight. 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 that characterises *Sekt b.A.* or *Winzersekt* (quality sparkling wine from a defined region). The wine is produced by first or second fermentation in a 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 aged in the bottle for at least nine months.

Category of grapevine product

8. Semi-sparkling wine

Summary of the link

For *Qualitätsperlwein b.A.* (quality semi-sparkling wine from a defined region) the base product must meet the minimum requirements for quality wine from the defined region as regards minimum natural alcoholic strength and minimum must weight. Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.

11. **Further applicable requirements**

Title of the requirement/derogation

Indication of traditional terms and smaller geographical units

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

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 a defined region) or *Sekt b.A.* (quality sparkling wine from a defined region). 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 following traditional terms: *Qualitätswein* (quality wine), whether or not supplemented by *b.A.* (from a defined region); *Prädikatswein*, supplemented by *Kabinett*, *Spätlese*, *Auslese*, *Beerenauslese*, *Trockenbeerenauslese* or *Eiswein*; *Qualitätsperlwein b.A.* (quality semi-sparkling wine from a defined region); or '*Sekt b.A.*' | '*Winzersekt*' (quality sparkling wine from a defined region). The traditional terms *Classic*, *Liebfrau(en)milch*, *Riesling Hochgewächs* and *Weißherbst* are 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 individual vineyards and open-field systems that may be used as smaller geographical units. The register 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 was established and is 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 (BLE).

Title of the requirement/derogation

List of varieties

Legal framework

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

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Only actual names may be used on the labelling of Nahe PDO products marketed with indication of the vine variety. Blending with new strains is permitted.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Title of the requirement/derogation

Indication of individual vineyards and smaller geographical units

Legal framework

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

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Indication of grape variety not mandatory; production restriction in line with designation law, but no restriction on sweetening.

Names of individual vineyards or smaller geographical units which have been demarcated on the land-register map and entered in the vineyard register may be used under the condition that at least 85 % of the products in question was produced from the following wine grape varieties:

— Blauer Spätburgunder

— Chardonnay

— Grüner Silvaner

— Ruländer

— Sauvignon Blanc

— Weißer Burgunder

— Weißer Riesling.

The following is not to be taken into account in this respect:

— any quantity of grapevine product used in sweetening, 'expedition liqueur' or 'tirage liqueur', and

— any quantity of grapevine product referred to in points (3)(e) and (f) of Part II of Annex VII to Regulation (EU) No 1308/2013.

Apart from this the products may be made from any of the grape varieties listed in point 8.

Wines with the special attributes *Beerenauslese*, *Trockenbeerenauslese* and *Eiswein* may be made from any of the grape varieties listed in point 8.

In the Nahe area there are seven predominant varieties with a long-standing cultivation tradition. In particular, Weißer Riesling, Weißer Burgunder, Ruländer and Grüner Silvaner vineyards date back to the 19th century, and Blauer Spätburgunder has been a major red variety since the last few decades of the 20th century. While Chardonnay and Sauvignon Blanc do not yet enjoy as long a growing tradition along the Nahe, these varieties are increasingly gaining importance not least due to their high quality potential.

Proximity to the river ensures a mild climate with warm days and cool nights – ideal conditions for optimal aroma development and maturing of the grapes.

The region has several microclimates and a wide variety of soils, ranging from shale to mottled sandstone to loess and clay. This geological diversity allows the vines to express themselves through a wide array of styles and flavours, resulting in wines ranging from dry to sweet and noble.

Weißer Riesling is the dominant variety grown along the Nahe. It thrives in particular on steep, south-facing slopes near the river, producing elegant wines reflecting the terroir. Blauer Spätburgunder grows in various locations, producing finely structured red wines with a strong terroir character; the rosé types are also becoming increasingly popular. Similarly, Grüner Silvaner, Weißer Burgunder, Ruländer, Chardonnay and Sauvignon Blanc benefit from favourable local growing conditions, producing high-quality wines with terroir character. These wines are often characterised by fine fruit, elegant acidity and mineral notes.

In recent years, many winegrowers have started testing different cultivation methods and winemaking techniques in order to better determine the potential of the various vine varieties.

These seven varieties are key to the Nahe winegrowing area due to their versatility and ability to reflect the specific features of the terroir. The high proportion of the area under vines dedicated to these varieties (around 63 %) and their strong presence in individual vineyards and small estates highlight their importance to the Nahe protected designation of origin.

Nahe wines reflect tradition, diversity based on terroir and increasing attention to quality, helping to showcase the region both nationally and internationally.

Electronic reference to the publication of the product specification (URL)

https://www.ble.de/SharedDocs/Downloads/DE/Ernaehrung-Lebensmittel/EU-Qualitaetskennzeichen/Antraege/Nahe-gU/Produktspezifikation.pdf?__blob=publicationFile