C/2026/1628

11.3.2026

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/2026/1628)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Mosel'

EU reference number: PDO-DE-A1270-AM04 – 5.12.2025

1. **Name of product**

'Mosel'

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

The application for an amendment to the 'Mosel' 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;

[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).

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

The German authorities therefore consider the application to be for a standard amendment.

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

Title

Description of the wine or wines

Description

Changes have been made to the organoleptic description of *Prädikatswein Trockenbeerenauslese* [wine with the special attribute *Trockenbeerenauslese*].

☑ The amendment affects the single document.

Title

Demarcation of the area

Description

Parcels have been added to the Mosel PDO demarcated area.

☐ The amendment affects the single document.

Title

Wine grape varieties

Description

The following grape varieties have been added:

White varieties: Alvarinho, Blütenmuskateller, Soreli, Voltis, Sémillon.

Red varieties: Levitage, Schwarzblauer Riesling.

The following grape varieties have been deleted:

White varieties:

Blauer Silvaner, Freisamer, Früher Malingre, Früher roter Malvasier, Hölder, Kanzler, Merzling, Nobling, Orion, Osteiner, Sauvignon Cita, Sauvignon Gryn, Sauvignon Sary, Septimer, Silcher, Sirius, Staufer, Villaris, Würzer.

Red varieties:

Blauburger, Cabernet Cantor, Cabernet Carbon, Cabernet Carol, Calandro, Deckrot, Färbertraube, Hegel, Helfensteiner, Heroldrebe, Muskat-Trollinger, Neronet, Rosenmuskateller, Rotberger, Tauberschwarz, Wildmuskat.

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

Editorial amendments have been made and provisions on the production of individual-vineyard wines added.

☑ 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

'Mosel'

EU reference number: PDO-DE-A1270-AM04 – 5.12.2025

1. **Name(s)**

'Mosel'

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 wines generally vary in colour from a pale yellow with green tints to straw yellow and golden yellow. Depending on the grape variety and year, they may also present slight red tones.

Aroma

Wines with indication of the grape variety in particular are characterised by aromas typical of the variety or varieties used. Depending on the variety, fruity notes and aromas of exotic fruit can dominate. In particular, depending on the grape variety and the cellar operations, the wines have green aromas such as green peppers and green grass, or also scents of muscat and rose, honey and dried fruit, as well as spicy aspects such as hay, smoky and mineral notes. Depending on the winemaking process, toasted wooden barrels may add vanilla, toasted and coconut aromas to the bouquet. Reductive maturation techniques may add aromas of flint and truffle, while oxidative maturation techniques may add oxidised apple and nutty aromas.

Taste

The wines usually have a harmonious balance between acidity and sweetness. The wines are usually characterised by a delicate to strong body combined with pronounced to moderate acidity.

Additional information regarding organoleptic characteristics

The Riesling and Elbling varieties and the varieties of the Burgunder family in particular are able to express the terroir of the vineyard in the sensory elements of the wines produced from them. For example, the impression of acidity, the degree of acidity buffering and mineral notes make it possible to perceive the different types of rock and various residual soils of the Mosel region.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

The red colour tends to vary from a light cherry red to a pronounced dark elderberry.

Aroma

Wines with indication of the grape variety in particular are characterised by aromas typical of the variety or varieties used. The wines are above all characterised by notes of red fruit. They may also have green notes such as green peppers, rosemary and green stalk. Depending on the cellar operations and the wooden barrels used for ageing, the bouquet may also present spicy aromas, such as vanilla, toasted notes, chocolate and coconut, as well as reductive notes of flint and truffle.

Taste

These usually light and fruity to full-bodied wines are generally characterised by a soft to noticeable acidity.

Additional information regarding organoleptic characteristics

The Blauer Spätburgunder variety in particular is able to express the terroir of the vineyard in the sensory elements of the wines produced from it. For example, the impression of acidity, the degree of sensory acidity buffering and mineral notes make it possible to perceive the different types of rock and various residual soils of the Mosel region.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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; *Weißherbst, Blanc de Noir*

Organoleptic characteristics

Visual appearance

Rosé and *Weißherbst* wines usually vary from pale rose to pink to light red in colour, while *Blanc de Noir* wines have the colour spectrum of white wines.

Aroma

As a result of the musts being aged like a white wine, fruity aromas tend to dominate, such as raspberry, strawberry, blackcurrant and cherry but also lemon, apple and grapefruit. Depending on the grape variety used, the wines may also present notes of green pepper and herbs, and, if they are matured in wood, also vanilla, toasted and coconut notes.

Taste

The wines tend to taste like white wines.

Additional information regarding organoleptic characteristics

These types of wine are produced from swiftly pressed red grape varieties.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

Rotling wines generally have a faint to pronounced light-red colour.

Aroma

The aromas are usually fruity, sometimes subtly spicy, with notes of berries, pome fruit and citrus fruits.

Taste

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

Additional information regarding organoleptic characteristics

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

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

White *Kabinett* wines usually vary in colour from light yellow with green tints to a deeper yellow, whereas red *Kabinett* wines typically vary from a light cherry red to a pronounced dark elderberry.

Aroma

Usually fruity and fresh, the wines tend to express the characteristics of the grape varieties from which they are made. Depending on the cellar operations and the desired profile, this variety-specific bouquet may also include mineral aromas and aromas reminiscent of flint or truffle.

Taste

Kabinett wines usually have a moderate to strong sensation of acidity. *Kabinett* wines with residual sugar in particular tend to have low alcoholic strength and present a tense balance between acidity and sweetness.

Additional information regarding organoleptic characteristics

These wines are generally characterised by low to moderate alcoholic strength.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

White *Spätlese* wines usually vary in colour from light yellow to golden yellow, whereas red *Spätlese* wines mostly vary from a light cherry red to a pronounced dark elderberry.

Aroma

Spätlese wines tend to clearly express the grape varieties from which they are made. Their bouquet is generally characterised by ripe fruit.

Taste

Spätlese wines are usually characterised by a more harmonious acid structure. In general, *Spätlese* wines are developed to obtain a distinctive sweetness, as far as possible from their own residual sugar.

Additional information regarding organoleptic characteristics

Due to higher must weights, and thus usually riper grapes, *Spätlese* wines tend to have more body and higher alcoholic strength.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

White *Auslese* wines usually vary in colour from light yellow to golden yellow, whereas red *Auslese* wines mostly vary from a light cherry red to a pronounced dark elderberry.

Aroma

The use of fully ripe and overripe grapes essentially means the characteristics of the varieties used to make these wines are felt intensely. The wines usually have intense fruity and sometimes exotic aromas.

Taste

In general, *Auslese* wines are developed to obtain a distinctive sweetness, as far as possible from their own residual sugar.

Additional information regarding organoleptic characteristics

As well as grapes that have ripened for longer on the vine, grapes that have become concentrated through noble rot (*Botrytis cinerea*) may also be used.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

Beerenauslese wines generally have an intense, golden yellow to amber-like colour. For white wines in the *Beerenauslese* category, the colour typically varies from light yellow to all shades of amber.

Aroma

The wines' aromas tend to range from fruity to spicy, with notes of ripe to overripe fruit, dried fruit, honey and spices.

Taste

In terms of taste, the wines are usually intensely sweet, with a moderate to powerful acid structure. Generally their alcoholic strength is moderate to very low.

Additional information regarding organoleptic characteristics

Mosel wines with the special attribute *Beerenauslese* are made from overripe, dried or botrytised grapes and therefore generally have a high sugar content and a slightly oily texture. *Beerenauslese* wines are generally whites and rosés since, in principle, they are developed with residual sugars.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

The colour of white *Eiswein* wines typically varies from light yellow to amber.

Aroma

Eiswein wines tend to have pronounced varietal aromas.

Taste

Eiswein wines tend to have a rather high acidity, depending on the time it takes for the required low temperatures to be reached once the grapes are fully ripe.

Additional information regarding organoleptic characteristics

Mosel wines with the special attribute *Eiswein* are pressed from grapes that are naturally frozen at the time of harvesting and pressing, meaning that the grapes' ingredients are highly concentrated and that there is sometimes slight rot from *Botrytis cinerea*.

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

White *Trockenbeerenauslese* wines usually vary from light yellow to dark amber in colour.

Aroma

The aromas tend to range from intensely fruity to spicy, with notes of ripe to overripe fruit, dried fruit, honey and spices.

Taste

The wines tend to be particularly sweet and, depending on the grape variety, have highly concentrated acidity as well as moderate to very low alcoholic strength.

Additional information regarding organoleptic characteristics

These wines generally have an even higher sugar content than *Beerenauslese* wines due to the more concentrated botrytised 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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

The colour generally ranges from pale yellow with greenish tints to lime blossom yellow, pink and red.

Aroma

The wines typically have a fruity aroma and distinct varietal characteristics, though the carbon dioxide usually gives them additional freshness and liveliness. The most commonly used aromatic varieties may produce floral aromas and notes of exotic fruit in particular, as well as notes of raspberries, cherries and strawberries.

Taste

Quality semi-sparkling wines generally have fine bubbles.

Additional information regarding organoleptic characteristics

—

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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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

The colour generally ranges from pale yellow with green tints to lime blossom yellow and sometimes to rosé colours with various tones of red.

Aroma

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. This can produce slightly nutty and brioche notes, depending on how long the wine is kept on its lees. Base sparkling wine aged in contact with oak wood may produce roasted and spicy aromas in the sparkling wine. *Crémant* wines usually range from fruity and ripe to yeasty and spicy, influenced by the base wine type, the grape varieties used and the length of time the wine is kept on its lees. The longer minimum time spent on the lees generally produces fine, creamy and balanced *Crémant* wines.

Taste

Sekt b.A. wines are usually fresh and acidic and not markedly alcoholic. The residual sugar generally varies from barely noticeable to very sweet. The *Crémants* generally have intense bubbles and a soft structure.

Additional information regarding organoleptic characteristics

Quality sparkling wine usually reflects the moderate sugar content of the grapes. The gentle harvesting and pressing technique preserves the generally rather high acid 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 Mosel PDO wine produced without any enrichment may exceed 15 % by volume.

☑ 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 yield:

Maximum yield	125
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

— Affenthaler – Blauer Affenthaler

— Albalonga

— Allegro

— Alvarinho – Albarino, Albariño

— Arinto – Arinto de Bucelas

— Arnsburger

— Auxerrois – Auxerrois Blanc, Auxerrois blanc, Pinot Auxerrois

— Bacchus

— Baron

— Blauer Elbling

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

— Blauer Limberger – Blaufränkisch, Lemberger, Limberger

— Blauer Portugieser – Portugieser

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

— Blauer Trollinger – Trollinger, Vernatsch, Schiava Grossa

— Blütenmuskateller

— Bronner

— Cabernet Blanc

— Cabernet Bordo

— Cabernet Cortis

— Cabernet Cubin

— Cabernet Dorio

— Cabernet Dorsa

— Cabernet Franc

— Cabernet Jura

— Cabernet Mitos

— Cabernet Sauvignon

— Cabertin

— Calardis Blanc

— Chardonnay

— Chenin Blanc

— Dakapo

— Divico

— Domina

— Donauriesling

— Dornfelder

— Dunkelfelder

— Ehrenbreitsteiner

— Ehrenfelser

— Faberrebe – Faber

— Felicia

— Fernão Pires – Fernao Pires

— Fidelio

— Findling

— Gamay noir

— Gelber Kleinberger

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

— Gelber Orleans – Orleans

— Gm 4-46

— Gm 6414-17

— Gm 9224-2

— Gm 9337-1

— Gm 9620-5

— Goldmuskateller

— Goldriesling

— Grenache noir – Grenache

— Grüner Silvaner – Silvaner, Sylvaner

— Grüner Veltliner – Veltliner

— Grünfränkisch – Bormeo Verd

— Gutenborner

— Hartblau

— Helios

— Hibernal

— Huxelrebe – Huxel

— Johanniter

— Juwel

— Kerner

— Kernling

— Kleiner Fränkischer Burgunder – Franc Pineau, Schwarzblauer Klevner

— Lagrein – Blauer Lagrein, Lagrain

— Laurot

— Levitage

— Merlot

— Monarch

— Morio Muskat – Morio-Muskat

— Muscaris

— Muskat Ottonel – Muskat-Ottonel

— Müller Thurgau – Rivaner, Müller-Thurgau

— Müllerrebe – Pinot Meunier, Pinot meunier, Schwarzriesling

— Nebbiolo – Prunent

— Optima 113 – Optima

— Ortega

— Palas

— Pamina

— Perle

— Phoenix – Phönix

— Pinot Nova – Pinot nova

— Pinotin

— Piroso

— Primitivo – Zinfandel

— Prinzipal

— Prior

— Reberger

— Regent

— Regner

— Reichensteiner

— Rieslaner

— Rinot

— Rondo

— Rosa Chardonnay

— Roter Elbling – Elbling Rouge, Elbling rouge

— Roter Muskateller

— Roter Müller Thurgau – Roter Müller-Thurgau

— Roter Riesling

— Roter Traminer – Gewürztraminer, Traminer

— Roter Veltliner

— Rubinet

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

— Saphira

— Satin Noir

— Sauvignac

— Sauvignon Blanc – Fumé Blanc, Muskat Silvaner

— Sauvignon Gris

— Sauvitage

— Savagnin Blanc – Weißer Traminer

— Scheurebe

— Schwarzblauer Riesling

— Schwarzer Elbling – Pinot Salomon

— Schwarzer Urban

— Schönburger

— Siegerrebe – Sieger

— Solaris

— Soreli

— Souvignier Gris

— St. Laurent – Sankt Laurent, Saint Laurent

— Syrah – Shiraz

— Sémillon – Semillon blanc

— Süßschwarz

— Tempranillo

— Touriga nacional

— Trebbiano di Soave – Verdicchio bianco

— VB 91-26-5

— Veritage

— Viognier – Viogne

— Voltis

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

— Weißer Elbling – Elbling, Kleinberger

— Weißer Gutedel – Chasselas, Chasselas Blanc, Chasselas blanc, Fendant, Fendant Blanc, Gutedel

— Weißer Heunisch – Heunisch

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

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

In Rhineland-Palatinate the protected designation of origin covers vineyards in the following municipalities and municipal districts: Alf (1599), Alken (1375), Ayl (Ayl (2740), Biebelhausen (2741)), Bausendorf (Bausendorf (2476), Olkenbach (2477)), Beilstein (1509), Bekond (2609), Bengel (2474), Bernkastel-Kues (Andel (2431), Bernkastel (2433), Kues (2432), Wehlen (2434)), Brauneberg (Brauneberg (2429), Filzen (2428)), Bremm (1516), Briedel (1601), Briedern (1510), Brodenbach (1373), Bruttig-Fankel (Bruttig (1506), Fankel (1507)), Bullay (1596), Burg (Mosel) (2460), Burgen (rural district of Bernkastel-Wittlich) (2425), Burgen (rural district of Mayen-Koblenz) (1371), Cochem (Cochem (1531), Cond (1533), Sehl (1532)), Detzem (2602), Dieblich (1378), Dreis (rural district of Bernkastel-Wittlich) (2540), Ediger-Eller (Ediger (1514), Eller (1515)), Ellenz-Poltersdorf (1508), Enkirch (2459), Ensch (2605), Erden (2440), Ernst (1505), Esch (rural district of Bernkastel-Wittlich) (2562), Fell (Fastrau (2619), Fell (2622)), Fisch (2735), Flußbach (2478), Föhren (2610), Franzenheim (2786), Graach an der Mosel (2437), Hatzenport (1370), Hetzerath (2559), Hockweiler (2787), Hupperath (2542), Igel (Igel (2788), Liersberg (2789)), Irsch (2711), Kanzem (2757), Kasel (2662), Kastel-Staadt (2713), Kenn (2614), Kesten (2427), Kinderbeuern (2475), Kinheim (2473), Kirf (Kirf (2717), Meurich (2718)), Klausen (Krames-Klausen (2563), Pohlbach (2564)), Klotten (1502), Klüsserath (2608), Kobern-Gondorf (Gondorf (1364), Kobern (1363)), Koblenz (Güls (1405), Koblenz (1401), Lay (1403), Metternich (1407), Moselweiß (1402)), Köwerich (2607), Konz (Filzen (2770), Könen (2769), Kommlingen (2773), Konz (2771), Krettnach (2774), Niedermennig (2772), Oberemmel (2775)), Korlingen (2668), Kröv (2472), Langsur (Grewenich (2793), Langsur (2790), Metzdorf (2794)), Lehmen (Lehmen (1366), Moselsürsch (1367)), Leiwen (2601), Lieser (2436), Löf (Kattenes (1368), Löf (1369)), Lösnich (2441), Longen (2616), Longuich (2615), Maring-Noviand (2435), Mehring (Lörsch (2617), Mehring (2621)), Mertesdorf (2663), Merzkirchen (2724), Mesenich (1511, 2791), Minheim (2576), Morscheid (2665), Moselkern (1558), Müden (Mosel) (1557), Mülheim (Mosel) (2430), Neef (1597), Nehren (1513), Neumagen-Dhron (Dhron (2579), Neumagen (2580)), Niederfell (1377), Nittel (Köllig (2761), Nittel (2763), Rehlingen (2762)), Oberbillig (2767), Oberfell (1376), Ockfen (2739), Ollmuth (2675), Onsdorf (2760), Osann-Monzel (Monzel (2566), Osann (2565)), Palzem (Esingen (2728), Helfant (2732), Kreuzweiler (2729), Palzem (2730), Wehr (2731)), Pellingen (2776), Piesport (Niederemmel (2578), Piesport (2577)), Platten (2536), Pluwig (2670), Pölich (2603), Pommern (1546), Pünderich (1600), Ralingen (Edingen (2804), Godendorf (2803), Ralingen (2802), Wintersdorf (2799)), Reil (2471), Riol (2618), Rivenich (2561), Riveris (2664), Saarburg (2737), Sankt Aldegund (1598), Schleich (2604), Schoden (2742), Schweich (Issel (2613), Schweich (2612)), Sehlem (2560), Senheim (1512), Serrig (2712), Sommerau (2666), Starkenburg (2458), Tawern (Fellerich (2766), Tawern (2759)), Temmels (2765), Thörnich (2606), Traben-Trarbach (Traben (2452), Trarbach (2453), Wolf (2451)), Treis-Karden (Karden (1555), Treis (1556)), Trier (Biewer (2857), Eitelsbach (2855), Filsch (2866), Irsch (2867), Kernscheid (2868), Kürenz (2864), Olewig (2863), Ruwer-Maximin (2853), Ruwer-Paulin (2854), St. Matthias (2861), Tarforst (2865), Trier (2856), Zewen (2860)), Trittenheim (2581), Ürzig (2439), Valwig (1504), Veldenz (2423), Waldrach (2661), Wasserliesch (2768), Wawern (Trier-Saarburg) (2758), Wellen (2764), Wiltingen (2756), Wincheringen (Bilzingen (2723), Söst (2734), Wincheringen (2733)), Winningen (1362), Wintrich (2426), Wittlich (Lüxem (2522), Neuerburg (2524), Wittlich (2521)), Zell (Mosel) (Kaimt (1594), Merl (1595), Zell (1593)), Zeltingen-Rachtig (2438).

In Saarland the protected designation of origin covers vineyards in the following municipalities and municipal districts: Perl (3570), Oberperl (3560), Perl/Nennig (3540), Perl/Sehndorf (3580).

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 name 'Mosel' 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**

Categories of grapevine product

1. Wine

Summary of the link

All categories of grapevine product

The Mosel winegrowing region, whose vineyards are predominantly located along the River Mosel and its tributaries the Saar and the Ruwer, covers several physiographic areas. From south-west to north-east, the following areas can be distinguished: the Obermosel [Upper Mosel] (Perl to Konz); the Trierer Talweitung [Trier Valley] (Konz to Schweich); the Mittelmosel [Middle Mosel] (Schweich to Moselkern); and the Unteres Moseltal [Lower Mosel Valley] (Moselkern to Koblenz). In morphological terms, the Mosel region can be roughly divided into two subregions. In the Obermosel [Upper Mosel] and Trierer Talweitung [Trier Valley] physiographic areas, the Mosel winds through the rather soft Mesozoic rocks (mottled sandstone, shelly limestone and Keuper) of the Trierer Bucht [Trier Embayment]. Conversely, in the Mittelmosel and Untermosel [Middle and Lower Mosel] physiographic areas, the river meanders in a narrow V-shaped valley cut into the Devonian rocks of the Rheinisches Schiefergebirge [Rhenish Massif]. The areas along the Mosel, the Saar and the Ruwer which are used for winegrowing range in altitude from about 65 m to 375 m above sea level; the average altitude of the vineyards is 180 m above sea level. The vineyards mainly face SE-S-SW (50 %); the average orientation of the winegrowing area as a whole is 195° (SSW). Geology: Devonian rocks predominate by far in the Mosel winegrowing area. During the Devonian period, sediments were deposited in a sea basin. In coastal areas, the sediments were sands; inland, they were silts and clays. In the Carboniferous Period, those deposits, which had now hardened, were folded into mountains (the Rhenish Massif). Today, in the areas where Devonian rocks crop out, we find mainly quartzite sandstones, quartzites and (argillaceous) schist. In the Buntsandstein, river and wind deposits were set down in what is now the Trier Embayment; today, those deposits appear as sandstones. During the subsequent periods – Muschelkalk and Keuper – sea deposits containing lime formed in the Trier Embayment. Rocks from the Keuper and Muschelkalk can only be found in the Obermosel [Upper Mosel].

Natural factors

The annual average daytime temperature is 9,7 °C, with an average temperature during the growing season itself of 14,1 °C. The average annual precipitation is 760 mm, with 60 % of the precipitation falling during the growing season. The vines receive an average of 652 000 Wh/m² of direct sunshine during the growing season. The highest sunshine values are recorded on steep and very steep slopes.

Human factors

As the small-scale structure and steep slopes limit the use of machinery in the vineyards, tending them is very labour-intensive, which has a stabilising effect on yields. This contributes significantly to the quality of the harvest in terms of the natural minimum alcoholic strength, the development of the aromas and the acid balance of the wines. The long growing season, together with the particular topography of the growing area, the microclimatic conditions, the characteristic composition of the soil and the high level of human input, determine the typical characteristics of the wines. The human factor is based on a centuries-old winegrowing tradition.

The links described relate to the production of grapes, the primary product, which differ in character owing to the variety of soils and processing methods.

Wine category

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 cellaring operations can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

Categories of grapevine product

5. Quality sparkling wine

Summary of the link

The base product must meet the minimum requirement 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 the tank or bottle. Where production is by the special traditional bottle fermentation method, the product must have undergone a second alcoholic fermentation in the bottle to become sparkling wine. In this case the product must be matured in the bottle for at least nine months.

Categories 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] and *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* [wine with a special attribute], 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*, *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 a list of 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) and is managed by the Rhineland-Palatinate Chamber of Agriculture. In Saarland, they are listed in the Regulation on the demarcation of winegrowing areas in Saarland (*Verordnung über die Abgrenzung der Weinbaugebiete im Saarland*). The Rhineland-Palatinate 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 Rheinland-Pfalz)*);

— Saarland Regulation on the demarcation of winegrowing areas in Saarland of 2 June 2006 (*Verordnung über die Abgrenzung der Weinbaugebiete im Saarland vom 2. Juni 2006*);

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

Title of the requirement/derogation

Indication of vine varieties, individual vineyards and smaller geographical units, and special attributes

Legal framework

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

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Labelling rule

Only actual names may be used on the labelling of Mosel 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.

Individual vineyards and smaller geographical units

All categories

Saar, Ruwertal, Bernkastel and Burg Cochem wine district

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:

— Weißer Riesling,

— Blauer Spätburgunder.

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 authorised under point 8 of the product specification and under point 2.3(c).

The wines cannot be marketed as *Rosé, Weißherbst, Blanc de Noir* or *Rotling*.

Moseltor [Mosel Gate] and Obermosel [Upper Mosel] wine district 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:

— Chardonnay,

— Ruländer,

— Weißer Burgunder,

— Blauer Spätburgunder.

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 authorised under the product specification and under point 2.3(c). The wines cannot be marketed as *Rosé, Weißherbst, Blanc de Noir* or *Rotling*.

Moseltor [Mosel Gate] and Obermosel [Upper Mosel] wine district

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:

— Chardonnay,

— Ruländer,

— Weißer Burgunder,

— Blauer Spätburgunder.

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 authorised for the Mosel PDO.

The wines cannot be marketed as *Rosé, Weißherbst, Blanc de Noir* or *Rotling*.

In the Bernkastel, Burg Cochem, Ruwertal and Saar wine districts, cultivation of Weißer Riesling and Blauer Spätburgunder dates as far back as the Middle Ages. Riesling is the predominant variety, accounting for some 62 % of the land under vines. Thriving on schist steep-slope vineyards, it produces highly aromatic wines typical of the terroir, and of great international renown. Commercially, it is the most important grape variety in these Mosel PDO winegrowing districts, accounting for 87 % of all individual-vineyard wines submitted for testing to obtain quality wine status (2023). Blauer Spätburgunder, grown on many different soils in various locations of the Mosel, Saar and Ruwer, also produces subtly aromatic red wines that clearly express the terroir. 21 % of Spätburgunder wines for which quality wine status is sought bear the names of individual vineyards, a clear indication of its economic importance to the region (2023).

Burgunder varieties thrive particularly well on the limestone-rich Muschelkalk soils of the Obermosel [Upper Mosel] and Moseltor [Mosel Gate] wine districts, where conditions are similar to those of Burgundy and Champagne. The Chardonnay variety produces a subtle bouquet with a chalky minerality on the same soils and has proved resistant to drought, a clear advantage in times of climate change. Ruländer, Weißer Burgunder and Blauer Spätburgunder also produce elegant, aromatic and finely structured wines, redolent of the terroir, on Muschelkalk soils. The Obermosel [Upper Mosel] and Moseltor [Mosel Gate] wine districts, known collectively as *Burgundermosel*, owe their reputation for quality in large part to these four varieties.

These varieties account for 76 % of the total Mosel PDO winegrowing area and 99 % of all wines bearing the names of individual vineyards or smaller geographical units submitted for testing to obtain quality wine status (2023).

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

https://www.ble.de/SharedDocs/Downloads/DE/Ernaehrung-Lebensmittel/EU-Qualitaetskennzeichen/Antraege/Mosel_3_SAE/Produktspezifikation.pdf?__blob=publicationFile