C/2026/5030

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Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/5030)

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

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Račanská frankovka / Račianska frankovka / Frankovka z Rače'

EU Ref number PDO-SK-03435 – 9.6.2025

1. **Name(s)**

'Račanská frankovka / Račianska frankovka / Frankovka z Rače'

2. **Geographical indication type**

PDO ☒ PGI ☐

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

Slovakia

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

22 – BEVERAGES, SPIRITS AND VINEGAR

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

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

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' is a red wine obtained exclusively through the total or partial alcoholic fermentation of fresh grapes or grape must from the Rača area. It is made from the Frankovka Modrá variety, which must account for at least 90 % of the volume; other red grape varieties may be added, up to a maximum of 10 % of the volume.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' has a distinctive aroma, good extraction and an acid content 20-70 % higher than the minimum amount of 3,5 g/l, yet remains harmonious. 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' is made from grapes with a sugar content of at least 19 degrees on the standardised must scale (19 °NM). The must may be enriched up to 23 °NM under the permitted practices laid down in Regulation (EU) No 1308/2013 of the European Parliament and of the Council, as amended. The vine-bud load is left at such a level as to produce yields of no more than 13 t/ha. Most production falls within the category of dry wines. 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' is a medium-bodied to full-bodied wine with an ageing potential of five to seven years.

Organoleptic characteristics

Clarity: clear with a sparkle; may include individual fibres from filtration material, individual particles of cork, fine crystals of tartar and slight precipitation of pigment.

Colour: dark red or dark purple; a brownish shade may occur in wines of at least three years.

Aroma: typical, distinctive, evoking forest fruits, sweet cherries, sour cherries, plums and chocolate.

Taste: clean, medium to full, harmonious, distinctive, forest fruits, raspberry, blackberry, plum jam and dark chocolate.

Analytical characteristics

Sugar-free extract content: minimum 19 g/l

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 12

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 150

For maximum total alcoholic strength, the limit values provided for in the relevant legislation apply.

7. **Wine making practices**

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

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' must be produced in the demarcated geographical area. Vines are grown preferentially on medium or high trellis systems. The grapes are harvested at a minimum sugar content of 19 °NM.

Fresh grapes, grape must in fermentation and new wine still in fermentation may be enriched under the permitted processes referred to in Part 1 of Annex VIII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council, as amended. In winegrowing zone B, which includes the demarcated area, enrichment by 2 % by volume is possible. Enrichment is permitted up to a maximum value of 23 °NM.

The following enrichment processes are permitted under the legislation mentioned above:

(a) in respect of fresh grapes, grape must in fermentation and new wine still in fermentation – adding sucrose (through chaptalisation), concentrated grape must or rectified concentrated grape must;

(b) in respect of grape must in fermentation – adding sucrose (through chaptalisation), concentrated grape must or rectified concentrated grape must. Or by partial concentration, including reverse osmosis;

(c) in respect of wine - the enrichment is not permitted.

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine is produced by fermentation of the pomace on the skins for at least 10 days, at a temperature between 8 °C and 20 °C. Malolactic fermentation must take place in the pomace or the wine, either spontaneously or by inoculation with Oenococcus oeni or bacterial blends that prompt malolactic conversion. 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' must mature for at least 12 months. Part of the maturation process must take place in wooden casks. Yeast is used to ferment the musts. Fermentation takes place in cellars at a temperature between 10 °C and 18 °C; secondary fermentation occurs at a lower temperature – around 5 °C to 10 °C. Fermentation and maturation in cellars help to preserve the fruity aroma and rich tannin profile.

7.2. *Maximum yields per hectare*

13 000 kg of grapes per hectare

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

Alibernet

André

Cabernet Sauvignon

Cabernet Franc

Dunaj

Frankovka Modrá - Frankovka

Hron

Merlot

Modrý Portugal - Kékoportó, Blauer Portugieser

Neronet

Nitria

Rimava

Rosa

Rudava

Rulandské Modré - Pinot Noir, Červený Klevner, Pinot Nero

Svätovavrinecké - Saint Laurent

Torysa

Váh

Zweigeltrebe - Zweigelt

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

The demarcated geographical area – from which 100 % of the grapes used for producing 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine must originate, and in which the winemaking takes place – is located in the cadastral territory of Bratislava-Rača (in the Bratislava-Rača wine community – part of the Bratislava wine region).

10. **Link with the geographical area**

The causal link is based on the product's specific quality and characteristics, which result from the pedological and climatic conditions and the human factors present in the geographical area.

Details of the geographical area

The Bratislava-Rača wine community in the Bratislava wine region lies across the foothills of the Lesser Carpathians, on the northern fringe of Bratislava, at an elevation of approximately 150-250 metres above sea level.

The geological substrate consists mainly of the alluvial cones of the Lesser Carpathian streams and rivers; the soils are sandy loam and moderately skeletal; at the margins they comprise loess and aeolian sands.

The area is in the continental climatic zone. The temperate climate conditions are reflected in quite long and warm summers with an average temperature of 17,5 °C, and in mild winters with temperatures averaging between 0 °C and −5 °C. The total volume of precipitation – 650 mm – is distributed relatively evenly throughout the year. Average air temperatures in the period from May to September range between 13 °C and 20 °C, while the average temperature in the growing season is 17,5 °C. On average the area receives 2 100 hours of sunshine per year.

Human factors

By combining traditional and modern production practices, winemakers help to maintain the specific characteristics of 'Račanská frankovka / Račianska frankovka / Frankovka z Rače'. Those practices are the result of the skill and dexterity of the winegrowers in the area and consist of the transfer of knowledge and experience from one generation to the next, thanks to which 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' has a stable quality and specific character. The winegrowers' know-how lies in the care they take of the vineyards, including the specific way they prune the vines to a maximum of 8-16 buds and how they time the harvest: the timing is adjusted in line with the meteorological characteristics of a particular vintage so as to achieve a sugar content of at least 19 ° NM at harvest. These decisions by the winegrowers directly influence the concentration of sugars and extractive substances in the grapes, creating the preconditions for a fuller body and higher sugar-free extract in the wine.

The fermentation and maceration of the grapes are done in a way that enables the production of medium-bodied to full-bodied wines with an intense colour and a higher sugar-free extract than other varieties. Controlled maceration of the pomace on the skins (for at least 10 days), accompanied by regular stirring and a controlled temperature (8-20 °C), promotes the extraction of anthocyanins and phenolic substances, contributing to a fuller body and higher extractivity. Regular stirring of the pomace and decisions on the duration of maceration are conscious, purposeful interventions by the winegrower that shape the colour intensity, structure and tannic profile of the wine. The reductive wine-production technology enables the acid content to be maintained at a level of 30-70 % above the minimum level of 3,5 g/l, even after the malolactic conversion in the wines. Applying a reductive approach and managing malolactic fermentation are further important decisions by the winemaker that contribute to preserving the freshness, fruitiness and overall balance of the wine. The choice of fermentation and maturation conditions, including the use of wooden barrels, also influences the resulting complexity, harmoniousness and sensory profile of the wine.

Product details

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' is a red wine known for its intense dark-red or dark-purple colour and its rich fruity taste with a delicate chocolate aftertaste. The alcoholic strength is medium to high – between 12,00 % and 14,5 % by volume. 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' typically has rather high levels of extraction. The sugar-free extract averages 19 g/l; other wines in this area have a sugar-free extract averaging 16-17 g/l. The total acid content in the wines, even after malolactic fermentation, is around 4,00-6,00 g/l, expressed as tartaric acid. Most of the wines are produced as a dry wine; the residual sugar in the wine is 3,5-5,5 g/l. The wine must mature for at least one year, and for part of that time in a wooden cask, which gives it a velvety smoothness and a medium to full flavour. The wines are harmonious and also suitable for cellaring. They have an ageing potential of five to seven years.

Causal link

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' is closely linked to the demarcated area, where the grape variety has been grown for centuries. Frankovka Modrá is grown in Rača because of its adaptability to local climatic and soil conditions. The gradient and orientation of the slopes maximise the impact of sunlight during the day and the even warming of the slopes. The terrain relief enables stable and gradual ripening of the Frankovka Modrá grapes, maintaining an appropriate acid structure and phenolic balance.

The soil has a higher skeletal content; this forces the vines to root to a greater depth, increasing the stability of mineral intake and the regulation of water circulation. This factor gives rise to smaller grapes with a higher concentration of phenolic compounds and a firmer skin, which is directly evident in the intensity of the tannins and colour of 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wines. The main variety, Frankovka Modrá, is able to make good use of the minerals in the clay soils found in the Rača geographical area; these impart a fine mineral structure to 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine, giving it a specific taste profile with fruity and chocolate notes.

The higher elevation causes the grapes to ripen more slowly and to produce more complex acids and aromatic substances. The result is that 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' has a marked freshness and acidity and a delicate fruitiness (with cherry, sour cherry, raspberry and plum). Rača has a moderately warm climate, with sufficient sunny days and cooler nights; this encourages the grapes to ripen slowly, hence the strong aromas and high tannin content are preserved. Moreover, the variety is also resistant to disease.

Rača has a temperate continental climate, influenced by the proximity of the Lesser Carpathians. The warm summer months encourage the formation of sugars and aromatic phenolic substances. The colder autumn period slows down ripening and allows the natural acid to be preserved. Average annual precipitation is higher than in the lowland part of Bratislava; this contributes to the vitality of the vines without significant drought stress. The combination of these phenomena results in a well-balanced sugar-to-acid ratio in the grapes, which is typical of 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine.

The cultivation of Frankovka Modrá has been documented in the Rača area since the 18th century. Local winegrowers are aware of microclimatic differences between different locations and adapt cultivation to increase quality by means of the following: optimising planting density, regular canopy management, selective pruning of vines, and manual selection and harvesting of bunches. These practices result in lower grape yields, which leads to a higher concentration of extraction substances, a more stable tannin structure and an intense sensory aroma in the finished wine. Production practices include temperature-controlled fermentation and traditional maturation methods, including maturation in wooden barrels and combined methods in which the main objective is to preserve the varietal character and the natural characteristics obtained from the terroir. These practices enhance the structure of phenols and acids, promoting greater longevity of the wine and stability during ageing. The human factor does not smooth out the natural characteristics of the wine; rather it accentuates them. 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' is thus characterised, through the interaction between terroir and human labour, by its fresh, lively character, its delicate spiciness and its higher acidity – ideal for longer ageing.

Testimony to the traditional production method and in particular to the quality and specific characteristics of 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine may be found in a variety of written and oral sources.

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' was once also known under the names Lampart, Limburské and Francula.

11. **Further applicable requirements**

Specific rules concerning packaging, labelling and any other essential applicable requirements of the wine the registered name refers to

Type of further condition

Packaging within the demarcated geographical area

Legal framework

In national legislation

Description of the condition

'Račanská frankovka / Račianska frankovka / Frankovka z Rače' must be bottled in the demarcated geographical area. Because the Frankovka Modrá variety is also grown in the surrounding municipalities but does not reach the quality of that in 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine, bottling must take place in the demarcated area. This ensures the quality and guarantees the origin of 'Račanská frankovka / Račianska frankovka / Frankovka z Rače' wine. This is without prejudice to the right to use a mobile bottling line.

Bottling the product in the demarcated area makes it possible to maintain direct control over the handling of the wine from the end of maturation until the bottles are filled; this minimises the risk of the quality of the wine deteriorating during transport and ensures that its distinctive sensory characteristics are maintained. It also improves the traceability of the wine and allows the competent authorities to check compliance with the specification more effectively, thus contributing to increased transparency, the protection of the designation and consumer trust.

Reference to the publication of the product specification of the geographical indication

https://www.indprop.gov.sk/swift_data/source/pdf/specifikacie_op_oz/SPECIFIKACIA_RACIANSKA_FRANKOVKA.pdf