

Official Journal of the European Union

C 254



English edition

Information and Notices

Volume 63

3 August 2020

Contents

II *Information*

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2020/C 254/01	Non-opposition to a notified concentration (Case M.9888 – SEGRO/PSPIB/SELP/Target Portfolio) ⁽¹⁾	1
2020/C 254/02	Non-opposition to a notified concentration (Case M.9897 – Actineo/SHAM/Antevis JV) ⁽¹⁾	2

IV *Notices*

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2020/C 254/03	Euro exchange rates — 31 July 2020	3
---------------	--	---

V *Announcements*

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2020/C 254/04	Prior notification of a concentration (Case M.9881 – Charlesbank/TA/Vista/Aptean/Yaletown) Candidate case for simplified procedure ⁽¹⁾	4
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⁽¹⁾ Text with EEA relevance.

OTHER ACTS

European Commission

2020/C 254/05	Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33	6
2020/C 254/06	Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs	17
2020/C 254/07	Publication of an application for amendment pursuant to Article 17(6) of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89	21

Corrigenda

2020/C 254/08	Corrigendum to the Notice of a request concerning the applicability of Article 34 of Directive 2014/25/EU – Extension of the period for adoption of implementing acts (OJ C 193, 9.6.2020)	26
2020/C 254/09	Corrigendum to 'Accord de coopération et d'assistance administrative mutuelle en matière douanière entre l'Union européenne et la Nouvelle-Zélande *** Résolution législative du Parlement européen du 13 mars 2018 sur le projet de décision du Conseil relative à la conclusion, au nom de l'Union européenne, de l'accord de coopération et d'assistance administrative mutuelle en matière douanière entre l'Union européenne et la Nouvelle-Zélande (07712/2016 – C8-0237/2017 – 2016/0006(NLE))' (OJ C 162, 10.5.2019)	27

II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration
(Case M.9888 – SEGRO/PSPIB/SELP/Target Portfolio)**(Text with EEA relevance)**

(2020/C 254/01)

On 28 July 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9888. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration**(Case M.9897 – Actineo/SHAM/Antevis JV)****(Text with EEA relevance)**

(2020/C 254/02)

On 28 July 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9897. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

31 July 2020

(2020/C 254/03)

1 euro =

Currency			Exchange rate		
USD	US dollar	1,1848	CAD	Canadian dollar	1,5898
JPY	Japanese yen	124,31	HKD	Hong Kong dollar	9,1825
DKK	Danish krone	7,4442	NZD	New Zealand dollar	1,7771
GBP	Pound sterling	0,90053	SGD	Singapore dollar	1,6245
SEK	Swedish krona	10,2835	KRW	South Korean won	1 409,56
CHF	Swiss franc	1,0769	ZAR	South African rand	20,0960
ISK	Iceland króna	160,00	CNY	Chinese yuan renminbi	8,2637
NOK	Norwegian krone	10,7323	HRK	Croatian kuna	7,4815
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 364,00
CZK	Czech koruna	26,175	MYR	Malaysian ringgit	5,0230
HUF	Hungarian forint	344,95	PHP	Philippine peso	58,124
PLN	Polish zloty	4,4034	RUB	Russian rouble	87,6900
RON	Romanian leu	4,8315	THB	Thai baht	36,948
TRY	Turkish lira	8,2595	BRL	Brazilian real	6,1219
AUD	Australian dollar	1,6488	MXN	Mexican peso	26,2780
			INR	Indian rupee	88,6355

⁽¹⁾ Source: reference exchange rate published by the ECB.

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.9881 – Charlesbank/TA/Vista/Aptean/Yaletown)
Candidate case for simplified procedure*(Text with EEA relevance)*

(2020/C 254/04)

1. On 27 July 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Charlesbank Capital Partners, LLC ('Charlesbank') (United States),
- TA Associates Management, L.P. ('TA') (United States),
- Vista Equity Partners Management, LLC ('Vista') (United States),
- Aptean Acquiror Inc. ('Aptean') (United States) and Yaletown Acquiror (UK) Ltd ('Yaletown') (United Kingdom) (together 'Target').

Charlesbank, TA and Vista acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of Target.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Charlesbank: private equity investment firm focusing on management-led buyouts and growth capital financings and engages in opportunistic credit and technology investments. It typically invests in companies in the technology, education, financial services, industrial, consumer, energy, and healthcare sectors,
- for TA: private equity firm focused on targeted sectors within five industries: technology, healthcare, financial services, consumer and business services,
- for Vista: investment firm that is focused on empowering and growing enterprise software, data and technology-enabled businesses,
- for Target: provides software that enables customers to enhance their internal workflows, including enterprise resource planning, supply chain management and compliance solutions.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9881 – Charlesbank/TA/Vista/Aptean/Yaletown

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

E-mail: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 254/05)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ⁽¹⁾.

COMMUNICATION OF A STANDARD AMENDMENT AMENDING THE SINGLE DOCUMENT

‘CARIÑENA’**PDO-ES-A0043-AM02****Date of communication: 8 April 2020****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

In accordance with Article 14 of Commission Delegated Regulation (EU) 2019/33 and based on the causes and reasons, the amendments described in this document are not considered to be Union amendments, as they do not include a change in the name of the protected designation of origin; a change, a deletion or an addition of a category of grapevine product; void the link or entail further restrictions on the marketing of the product. The changes described and explained below are therefore considered to be standard amendments.

1. NEW WORDING FOR THE DESCRIPTION OF THE WINES COVERED BY THE PDO

This amendment concerns point 2 ‘Description of the wine(s)’ of the specification and point 2 ‘Categories of grapevine products’ of the Single Document.

The current wording of point 2 of the specification lists the wines covered by the protected designation of origin according to grapevine product categories (liqueur wines, semi-sparkling wines, quality sparkling wines) or according to optional terms (naturally sweet, late vintage, medium-dry, semi-sweet and sweet wines).

A new wording for this section has been proposed, listing only the types of wine that are made in the PDO and using the grapevine product categories provided in Part II of Annex VII to Regulation (EU) No 1308/2013:

1. Wine;
3. Liqueur wine;
5. Quality sparkling wine;
8. Semi-sparkling wine;
16. Wine of overripe grapes.

Therefore the subtypes ‘medium-dry, semi-sweet and sweet’ are being deleted because they are included in category 1 ‘Wine’. The subtypes ‘naturally sweet wines’ and ‘late vintage wines’ are included in category 16 ‘Wine from overripe grapes’, as they are both optional terms provided for in Spanish legislation and are applicable to wines made from overripe grapes covered by protected designations of origin or geographical indications.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

As regards category 16 'Wine from overripe grapes', the error of omission of this category in the initial wording of point 2 of the single document is being corrected. In short, this amendment does not consist of a change, a deletion or an addition of a category of grapevine product. It provides a new wording for point 2 of the specification and corrects an error in point 2 of the Single Document.

2. AMENDMENT TO ANALYTICAL CHARACTERISTICS OF LIQUEUR WINES AND INCLUSION OF CERTAIN VALUES IN OTHER CATEGORIES

This amendment concerns point 2(a) 'Analytical characteristics of the product' of the specification and point 3 'Description of the wine(s)' of the Single Document.

In accordance with the previous amendment, the categories of grapevine product are specified for each of the wine types covered by the PDO.

The analytical characteristics of medium-dry, semi-sweet and sweet wines correspond to those which are described for white, rosé and red wines. They have therefore been deleted as the information was duplicated. The maximum sulphur dioxide values (mg/l) have been added for rosé wines in the semi-sparkling wine and wine from overripe grapes categories.

The total minimum acidity (tartaric acid) values have been amended for liqueur wines.

In response to market trends, there has been a gradual change in the manufacturing process for liqueur wines covered by the 'Cariñena' PDO. Given that liqueur wine is not a naturally acidic drink and that its total acidity values can range between 3,5 and 4,5 grams per litre without this resulting in an unpleasant sensation in the organoleptic analysis, it has been decided that the minimum total acidity (tartaric acid) values should be reduced so that the wines placed on the market are perfectly harmonious and balanced.

The maximum sulphur dioxide values (mg/l) have been added for rosé wines in the semi-sparkling wine and wine from overripe grapes categories. They had been left out due to a clerical error. As the wine-making process is similar, these values are the same as those for white wines in the same categories.

The upper limit on the total alcoholic strength has been removed for 'naturally sweet' wines.

According to the rules, the term 'naturally sweet' can be applied to wines covered by a protected designation of origin that are made without artificially increasing their alcoholic strength. The alcohol content comes entirely from fermentation. The natural alcoholic strength by volume is over 15 % vol. and the actual alcoholic strength by volume must be at least 13 % vol. Therefore there is no need to include an upper limit on the total alcoholic strength.

In the paragraph on the maximum sugar content, the expression 'reducing sugars' has been replaced by 'residual sugars'. Its wording has also been changed so that the specification only contains information specific to the 'Cariñena' PDO.

3. AMENDMENT TO THE ORGANOLEPTIC CHARACTERISTICS

This amendment concerns point 2(b) 'Organoleptic characteristics' of the specification and point 3 'Description of the wine (s)' of the Single Document. This point has been rewritten to include a breakdown of the grapevine product categories and wine types covered by the PDO in order to provide a clear, specific organoleptic description for each type of wine in the various stages of the assessment (appearance, aroma and taste) and thus make the descriptors more objective. This will make it easier for the control body to ensure compliance with the UNE-EN ISO/IEC 17065:2012 standard, 'Conformity assessment. Requirements for bodies certifying products, processes and services' as regards their checks on compliance described in this section of the specification.

4. AMENDMENT TO SPECIFIC OENOLOGICAL PRACTICES.

This amendment concerns point 3 'Specific cultivation practices' of the specification and point 4 'Wine-making practices' of the Single Document.

4.1. Deletion of requirements for growing practices.

The maximum limits on vines per hectare and buds per hectare has been deleted. It is not considered necessary to set a maximum limit for vines and buds per hectare as these parameters are linked to the maximum grape yield per hectare. The maximum yield set out in point 5 of the specification indirectly determines a maximum number of vines and buds per hectare and therefore deleting this information will not affect the yield of the vineyard as these additional checks would be redundant.

The mentions made to the espalier (with single or double cordon) and cane and spur pruning systems have been deleted. The espalier pruning method of vine formation favoured as agronomic practices evolve tends to enhance the vines, by maintaining optimal yield while ensuring the plant is in good condition. It is not necessary to distinguish between or specify the type of espalier pruning method.

4.2. Amendment to specific oenological practices.

This amendment concerns point 3(b) 'Specific oenological practices' of the specification and point 4(a) 'Wine-making practices. Essential oenological practices' of the Single Document.

The value quantifying the grape ripeness expressed as grams of sugar per litre of must has been replaced with the probable volume of alcohol. This amendment is based on the development of oenological practices. The wineries currently use refractometers to measure the probable alcohol content when receiving the grapes. This is a more precise way of measuring grape ripeness and the method of measuring sugar in must have practically fallen into disuse.

It is further clarified that the must extraction is the combination of the devatting and pressing operations.

4.3. Improvements to the description of how different types of wine are made.

This amendment concerns point 3 'Specific oenological practices' of the specification.

The types of wine are classified according to the grapevine product categories indicated in point 1 of this document.

For white and rosé wines, the section on 'Carbonic maceration' provides a more detailed description of the wine-making process. Wines featuring the term 'Barrica' (Barrel) under Spanish legislation have been added to the wording. Certain requirements concerning the ageing of wines featuring the terms 'Roble' (Oak) and 'Barrica' (Barrel) have been amended: the time in the barrel has been shortened and it is clarified that they must always be made of oak, which is the material that has been used for decades by all of the wineries covered by the designation.

Given that the process includes exposure to wood, the specific characteristics of wines featuring the terms 'Roble' (Oak) and 'Barrica' (Barrel) can be achieved with less time in the barrel and that is the reason why the ageing periods have been amended. The maximum nominal capacity of the barrels has also been deleted because it is not a more restrictive requirement than is applicable under Spanish law.

Liqueur wine may be made using any of the authorised varieties, thus maintaining the analytical and organoleptic characteristics of the designation for this wine category. Therefore the restriction whereby it can only be made using three varieties has been deleted.

The reference to 'sweet wine' has been deleted for this type of wine, so as to avoid the possibility of misleading the end consumer.

Only those requirements which are specific for making quality sparkling wines covered by the PDO have been left and all those that are already laid down in the applicable legislation have been deleted. The self-classification criterion has also been harmonised. The end product must be classified after disgorgement and before it is placed on the market so the reference to wine being classified in the intermediate stages has been deleted.

4.4. Lifting of restrictions.

The ban on using techniques that involve pre-heating the grapes or heating up the must or wine in the presence of the marc has been deleted. Given the technological advances, these practices allow to force the extraction of the colouring material without compromising the quality of the end product.

The start date of the ageing period for the wines has also been deleted. The records and the traceability required by the certification process mean these periods can be identified clearly without the need to condition them to a reference date.

5. AMENDMENT TO THE WORDING OF THE SECTION ON THE DEMARCATION OF THE GEOGRAPHICAL AREA

This amendment concerns point 4 'Demarcation of the geographical area' of the specification and point 5 'Demarcated geographical area' of the Single Document. The information in this section is completed with a reference to the province and Autonomous Community to which the geographical area belongs.

6. INCLUSION OF WHITE GRAPE VARIETIES

This amendment concerns point 6) 'Grape variety(ies) from which the wine is made' of the specification and point 6) 'Main Wine Grape Variety(ies)' of the Single Document.

The classification of the varieties into primary and secondary in the Single Document has been added to point 6 of the specification.

Two white grape varieties, Sauvignon Blanc and Verdejo, have been included. Both of these are well-adapted to the specific conditions of the designation in terms of yield and oenological characteristics. They are markedly aromatic and consistent with the typical sensorial profile of white wines covered by the 'Cariñena' PDO, according to the conclusions of the report issued in March 2012 by the Vine Technology and Improvement Unit and the Oenology Unit of the Aragonese Regional Government. These two varieties are classified as secondary. The Garnacha Blanca variety is now classified as a main variety. This change is due to the technological advances in wine-making and the gradual changes and increase in demand from consumer markets.

7. EXTENSION OF THE CAUSAL LINK BETWEEN THE GEOGRAPHICAL AREA AND THE PRODUCT CHARACTERISTICS

This amendment concerns point 7 'Link with the geographical area. Causal link between the geographical area and the product characteristics' of the specification. And point 7 'Description of the link(s)' of the Single Document. The link with the geographical area has been improved and extended. To be more specific, the description of the causal link between the geographical area has been added for each of the wine product categories indicated in point 2 of the specification, so as to specify the particular characteristics that each of the types of wine covered by the 'Cariñena' PDO owe to the area.

8. AMENDMENT TO APPLICABLE REQUIREMENTS IN PDO

This amendment concerns point 8 'Applicable requirements' of the specification.

8.1. Amendment to additional requirements in growing practices.

The reference to the Regulatory Board drawing up rules on the harvest, deciding when the harvest starts and sorting and transporting the harvested grapes has been deleted.

In light of the growing practices currently in place, the ongoing training for staff on the ground and oenologists and the annual climate variations, it is not considered necessary for the start date of the harvest to be set or for specific requirements on grape transportation to be issued. Based on their technical and oenological criteria in making the various wines, each of the wineries registered with the PDO schedules a staggered harvest based on grape ripeness. The grapes are transported in such a way as to avoid any detrimental effects on the quality of the fruit.

Reference has been added to the Regulatory Board approving on an annual basis agri-environmental growing practices that are conducive to reducing or replacing the plant treatments that apply to vines. In keeping with environmental protection criteria and in light of the benefits and improvements in grape health and quality demonstrated by the wine sector, it was deemed that the 'Cariñena' PDO should promote the use of biological pest control systems with a view to reducing or doing away with plant protection products where possible and giving priority to non-chemical methods, in line with the current guidelines of the Common Agricultural Policy.

8.2. Deletion of specific requirements for maturing and ageing facilities.

The current requirements in the specification referring to facilities used for ageing wines covered by the PDO have been deleted because these are general temperature, humidity and ventilation conditions with no specific values.

8.3. Formal amendment of the term 'suitable'

The expression 'wines classified as suitable' has been replaced by 'wines eligible for the PDO' in the section on additional bottling requirements. This is a terminological amendment for the purposes of alignment with the UNE-EN ISO/IEC 17065:2012 standard, Conformity assessment. Requirements for bodies certifying products, processes and services'.

8.4. Amendment to labelling requirements.

In accordance with the legislation and case-law on industrial property and trade marks, and taking account of the principles of market unity, the only additional requirement for wineries registered with the designation is that they have to submit the commercial labels used to identify the wines they place on the market, so that the Regulatory Board can enter them on the Labels Register. The reference to the labels being approved by the Regulatory Board has been deleted.

On the other hand, with a view to improving clarity and understanding, reference has been included for each of the grapevine product categories to the optional terms (traditional terms and particulars referring to the wine-making method) that can be featured on the labels of wines covered by the 'Cariñena' PDO.

As regards the traditional term 'Superior', clarification is provided that the wine must be made with at least 85 % of one of the main grape varieties for the PDO. Two new optional terms referring to the wine-making method have been added for the labels of wines covered by the PDO: 'Nuevo' (New) and 'Joven' (Young). Given the changing trends and habits of the consumer market, it has been deemed of interest to distinguish between wines bottled in the first three months after the harvest (which can use the term 'Nuevo' (New)) and wines bottled in the year after the harvest ('Joven' (Young)). In both cases, the vintage must be stated on the label.

It is also considered a good idea to highlight wines from vineyards with particular characteristics. In this regard, the following optional terms have been added to the specification for the 'Cariñena' PDO: 'Viñas viejas' (Old vines) for wines made from grapes grown in vineyards over 20 years old, and 'Vendimia seleccionada' (Select vintage) or 'Selección' (Selection) for wines made from grapes grown in plots selected before the harvest and with a yield of less than 7 000 kg per hectare.

Given the characteristics of the land and the climate in the geographical area for the PDO, vines that are over 20 years of age have reached their peak in terms of productive potential and yield. Therefore wines made from these vines can feature the term 'Viñas viejas' (Old vines) on their label.

As for wines made from grapes grown on vineyard plots that have been verified and selected before the harvest, and whose yield is lower than 7 000 kg per hectare, these may be identified using the terms 'Vendimia seleccionada' (Select vintage) or 'Selección' (Selection).

9. FURTHER MODIFICATIONS

This amendment concerns point 9 'Verification of compliance. Control body' of the specification and point 2) Contact details. Details of the applicant and the control body' under 'Other details' in the technical fact sheet.

The email and website of the Regulatory Board for the 'Cariñena' Protected Designation of Origin have been updated.

10. UPDATE TO LEGISLATIVE REFERENCES

The references in the specification to EU legislation, the UNE-EN ISO/IEC 17065:2012 international standard and the legislation on the 'Cariñena' PDO in the Autonomous Community of Aragon have been updated.

SINGLE DOCUMENT

1. Name of the product

Cariñena

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine
3. Liqueur wine
5. Quality sparkling wine
8. Semi-sparkling wine
16. Wine from overripe grapes

4. Description of the wine(s)

White wines, rosé wines

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

Aroma: fruity, aroma of wood if the wine has been in contact with it, no faults.

Taste: medium acidity, low sweetness, no faults.

* Maximum sulphur dioxide: 240 mg/l if the sugar content $\geq$ 5 g/l

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	180

Red wines

Appearance: Clear, with colour ranging between violet red, purple red, garnet and cherry red.

Aroma: fruity, red fruits, aroma of wood if the wine has been in contact with it, no faults defects:

Taste: medium acidity, low sweetness, medium astringency, no faults.

* Maximum sulphur dioxide: 180 mg/l if the sugar content ≥ 5 g/l

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	140

Liqueur wine

Appearance: clear

— White wine: yellow, amber yellow or golden yellow in colour.

— Red wine: violet red, purple red, garnet or cherry red in colour.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: Warm mouthfeel (alcohol noticeable) and sweetness, no faults.

* Maximum sulphur dioxide: 200 mg/l if the sugar content ≥ 5 g/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	150

Quality sparkling wine

Appearance: Clear with carbon dioxide bubbles.

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: fruity, no faults.

Taste: feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste, no faults.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10,83
Maximum total sulphur dioxide (in milligrams per litre)	160

Semi-sparkling wine

Appearance: Clear with carbon dioxide bubbles.

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: fruity, no faults.

Taste: feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste, no faults.

* white and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content ≥ 5 g/l, then 240 mg/l.

* red wine: maximum sulphur dioxide 140 mg/l: if the sugar content ≥ 5 g/l, then 180 mg/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	

Wine from overripe grapes (late harvest)

Appearance: clear

- White wine: greenish straw, pale yellow, straw yellow or yellow in colour.
- Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.
- Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: warm mouthfeel (alcohol noticeable), sweetness depending on sugar content, no faults.

* white and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content ≥ 5 g/l, then 240 mg/l.

* red wine: maximum sulphur dioxide 140 mg/l: if the sugar content ≥ 5 g/l, then 180 mg/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	

Wine from overripe grapes (naturally sweet)

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: medium-high sweetness. Without defects.

* white and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content ≥ 5 g/l, then 240 mg/l.

* red wine: maximum sulphur dioxide 140 mg/l: if the sugar content ≥ 5 g/l, then 180 mg/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine-making practices

a. Specific oenological practices

Specific oenological practice

Only healthy grape bunches that have reached a suitable stage of ripeness and which are likely to have an alcohol content of at least 9 % are used to make the wines covered by the PDO.

Sufficient pressure shall be applied to extract the must or wine and separate it from the marc, so that the yield (combination of devatting and pressing operations) is not greater than 74 litres of wine for each 100 kilograms of grapes.

Cultivation method

The planting density must be at least 1 500 vines per hectare distributed evenly across the plantation.

b. *Maximum yields*

Red grape varieties

62,9 hectolitres per hectare

Red grape varieties

8 500 kilograms of grapes per hectare

White grape varieties

66,6 hectolitres per hectare

White grape varieties

9 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

Municipalities: Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Longares, Mezalocha, Muel, Paniza, Tosos and Villanueva de Huerva.

7. **Main wine grapes variety(ies)**

CABERNET SAUVIGNON

CHARDONNAY

WHITE GRENACHE

RED GRENACHE

MACABEO - VIURA

MAZUELA - CARIÑENA

MERLOT

SYRAH

TEMPRANILLO

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

'Description of the link(s)'

The vineyards of Aragon originate from the region known as Celtibera, the location of the Roman town of Carae (nowadays, Cariñena), whose inhabitants are known to have drunk wine mixed with honey back in the third century BC. As early as 1696, planting was restricted on the basis of quality to the municipalities currently covered by this PDO.

The characteristics of the different soils in the geographical area, combined with the low rainfall, extreme temperatures and the prevailing northerly wind known as the 'cierzo' make up a selective ecosystem where vines have been kept for centuries, resulting in an end product that is specific and uniquely adapted to the environment from which it originates.

The varieties used are well-adapted to the existing soil and climate conditions, resulting in a number of wines that are specific in terms of their physico-chemical and sensorial properties, which form the hallmarks of the wines produced from the authorised varieties.

WINE

The way in which the different soils in the geographical area have evolved according to the specific characteristics of the local area, together with the climate and the different varieties, combine to produce well-balanced wines with intense, fresh aromas that have good structure and a long finish.

LIQUEUR WINE

Liqueur wine is part of the history of wine-making in this geographical area, thanks to the climate conditions with high daytime temperatures and scarce rainfall, which result in very high sugar harvest, particularly in the case of late vintages.

QUALITY SPARKLING WINE

This oenological process based on the traditional method has been practised in the wineries in the area since the early 20th century. The extreme temperatures and richness of the limestone soil allow to grow varieties that give the wines body and balance. The scarce rainfall and hours of sunshine lead to a natural alcoholic strength that allows to make quality sparkling wines with the specified alcohol content values.

SEMI-SPARKLING WINE

The natural alcoholic strength, slight acidity and the intensity of the fruity aromas obtained in semi-sparkling wines are due to the hours of sunshine enabling optimal sun exposure, combined by the stark differences in temperature due to the continental climate in the area and the low risk of rainfall while the grapes are ripening.

WINE FROM OVERRIPE GRAPES

The practice of delaying the harvest in the geographical area for the 'Cariñena' protected designation of origin to obtain grapes with a higher sugar content gives these wines their characteristic aroma of ripe fruit, as well as the prevailing sweet or warm notes, on account of the alcohol content. This balance is achieved by leaving the grapes in the sun during the long ripening period.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The commercial labels of each registered winery must be notified to the Regulatory Board as regards the requirements listed in this product specification for their inclusion in the labels register.

One of the following expressions must be printed on the labels:

'Denominación de Origen "Cariñena"' (a traditional term within the meaning of Regulation (EU) No 1308/2013) or 'Denominación de Origen Protegida "Cariñena"'. Products intended for consumption must bear guarantee seals, which are numbered and issued by the Regulatory Board. They must be affixed at the registered winery in such a way that they cannot be reused.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Transportation and bottling outside the production area pose risks for the quality of the wine. Bottling in the area of origin allows the product's characteristics and quality to be preserved.

Bottling is an important operation and strict requirements must be respected. Bottling must therefore take place in the area demarcated in the specification, in order to preserve all of the physico-chemical and organoleptic properties.

Link to the product specification

<https://www.aragon.es/documents/20127/20408990/Pliego+de+condiciones+modificado+de+la+DOP+Cari%C3%B1ena-consolidado.pdf/dc4ccddf-a3e2-9cdf-d0a5-1aab3df97c1e?t=1575285821697>

Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2020/C 254/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾ within three months from the date of this publication.

SINGLE DOCUMENT

‘RUCOLA DELLA PIANA DEL SELE’

EU No: PGI-IT-02436 – 20.9.2018

PDO () PGI (X)

1. Name(s)

‘Rucola della Piana del Sele’

2. Member State or Third Country

Italy

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6. Fruit, vegetables and cereals fresh or processed

3.2. Description of the product to which the name in (1) applies

The name ‘Rucola della Piana del Sele’ PGI refers to rocket leaves of the species *Diplotaxis tenuifolia* (L.) DC (family: Brassicaceae) – known by the common name ‘perennial wall-rocket’ – grown in the area defined in point 4.

The product is placed on the market fresh or ready to eat.

‘Rucola della Piana del Sele’ PGI must have the following characteristics at the time of harvest:

Leaves: 2–5 cm across by 8–25 cm long and either pinnatifid, pinnatisect or pinnatilobate, with closely grouped denticulate lobes of up to 4 cm long (denticulation can sometimes be significantly reduced or absent entirely). The leaves are glabrous (with almost no pubescence), opaque and somewhat glaucous. The apex segment of each leaf is an elongated three-lobed shape. Any upper leaves are in narrow segments.

The leaves of rocket must be free of damage and visible foreign matter, and have a fresh, clean appearance with no foreign smell or taste. They must not be suffering from any parasites, and any damage caused by previous parasite infestations must be limited to 10 % or less.

Essential characteristics:

Particularly intense and penetrating spicy and sharp aroma;

Clearly perceptible crispy texture of the leaves;

Distinctive strong flavour meaning that you can enjoy it without salting.

⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

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3.4. *Specific steps in production that must take place in the identified geographical area*

All the stages in production from cultivation to harvesting must take place in the area described in point 4.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

'Rucola della Piana del Sele' PGI must be packaged in mesh bags or in containers such as trays, packets, tubs or crates. Modified atmospheres are optional. Packaging may be made from plastic, wood, cardboard, or any other material that the law deems suitable for use with foodstuffs.

All packaging must be sealed so that the product cannot be removed without tearing it open. The product may not be sold loose.

3.6. *Specific rules concerning labelling of the product to which the registered name refers*

In addition to the information required by law, the label on the packaging must also contain:

- the European PGI logo,
- the 'Rucola della Piana del Sele' PGI logo, which must not be smaller than any of the other markings used on the same packaging,
- the name and address, or business name and registered office, of the individual producer and/or producer association and/or packaging plant, and
- the net weight at source.

It is forbidden to add any other description that is not expressly provided for. References to names, business names or private brands may, however, be used, provided these have no laudatory purport and are not such as to mislead the consumer. Other truthful and verifiable references that are permitted under EU, national or regional legislation may also be used, provided that they do not conflict with the purpose and content of the product specification.

Logo

This is the PGI's logo:



It is a circular design containing a picture of a green (Pantone 7730 C) rocket leaf, partially edged in light blue (Pantone 3005 C) to represent the River Sele and Mediterranean Sea. At the bottom there is a blue (Pantone 3005 C) circle containing the letters IGP ['PGI'].

The words 'RUCOLA della Piana del Sele' appear in the centre of the logo. The fonts used are Alice Regular, Info Text Book and Info Text Semibold Roman.

The logo may be resized to adapt to different uses, respecting a 1:1 ratio and ensuring minimum dimensions of 1 cm per side.

4. Concise definition of the geographical area

The production area of 'Rucola della Piana del Sele' PGI comprises the administrative territory of the following municipalities within the province of Salerno: Battipaglia, Bellizzi, Eboli, Pontecagnano Faiano, Giffoni Valle Piana, Montecorvino Pugliano, Montecorvino Rovella and Capaccio Paestum.

5. Link with the geographical area

The application for registration of 'Rucola della Piana del Sele' PGI is based on the product's intense, spicy and sharp aroma, the characteristic crispy texture of the leaves and their distinctive strong flavour (meaning that you can even enjoy them without salting), and on the fact that the product has become renowned on the markets.

These specific characteristics of 'Rucola della Piana del Sele' PGI are the direct result of the environment in which it is grown, which is completely distinctive as regards both the soil and the climate.

The farmland on which 'Rucola della Piana del Sele' PGI is grown comprises a thick surface layer of volcanic and alluvial soil. The volcanic element is due to past eruptions of Mount Vesuvius, while the River Sele and other surface waterways provide the alluvial component.

The resulting soil is very rich in macro- and micro-elements, especially potassium, calcium and iron which play a role in the biological processes giving the product its characteristic aroma, texture and flavour.

As regards the climate, the area in which 'Rucola della Piana del Sele' PGI is grown contributes substantially to determining the product's specific characteristics, in synergy with the soil characteristics mentioned above. This allows the crop to be grown in the best conditions for its development and growth and minimises the risk of harmful water and thermal stress.

The distinctiveness of the area's climate is important and is influenced by both the temperature-regulating role of the Tyrrhenian Sea on its west coast and that of the Alburni mountain range in the north-east, which not only protects it from the cold arriving from the Balkans but also allows the rains coming in from the west to be collected in natural underground reservoirs, benefiting the crops.

In the Piana del Sele plain, the cultivation of rocket was already widespread in the Middle Ages, as shown by the *Opere mediche*, attributable to the 'Salerno Medical School' and, in particular, the work of Constantino Africano (1025–1087), a Carthaginian doctor and the author of the work *Particulares Dietae*, who came to Salerno in 1077. But it was only in the late 1980s, in view of the major economic prospects offered by Italy's budding ready-to-eat agricultural produce sector, that farmers in the area gradually started to turn to growing salad vegetables – rocket in particular – for the fresh and ready-to-eat markets, with ever-increasing interest, care and skill.

Soon, as numerous oral and written testimonies from farmers and local traders show, rocket became widely established as a distinctive local high-quality crop in the area. At the same time, the name 'Rucola della Piana del Sele' entered common use to denote a product with a particular aroma and flavour which, because of its characteristic texture, is best suited to sale in ready-to-eat forms.

Precisely because of the product's specific characteristics, major northern Italian producers have begun choosing to relocate an increasing share of their own supply area to the Piana di Sele plain, and local farmers have increasingly taken up the cultivation of rocket, a crop in which they have become highly specialised.

Some of the older local producers still have billing documents dating back to 1993, showing that the name 'Rucola della Piana del Sele' was already in use back then. It is now in common use in the commercial documentation of many farmers and traders in the region.

Since then, the name 'Rucola della Piana del Sele' has entered widespread use. This is due in part to the numerous local events (*Sagra della pizza con la Rucola della Piana del Sele*, the first edition of which took place from 5 to 14 August 1994 and the 13th edition from 2 to 4 August 2007) and conferences (*Presente e futuro nella coltivazione della Rucola nella Piana del Sele* – 17 September 2001; *La Rucola della Piana del Sele verso l'IGP* – 1 March 2013) held in the area to emphasise the crop's increasing presence, fine-tune farming techniques and showcase the high quality of a product that is becoming increasingly well known.

Moreover, the following publications are dedicated to 'Rucola della Piana del Sele':

- *Eruca/Rucola nella piana del Sele* (Belinda Villanova, published by Consorzio di Bonifica in Destra del fiume Sele, 2018),
- *La Piana del Sele – La Terra e i Contadini* contains an entire chapter entitled 'Gli anni del boom economico e la riscoperta della rucola nella Piana del Sele' which is dedicated to the cultivation of 'Rucola della Piana del Sele' (Belinda Villanova, published by Federazione Coltivatori Diretti di Salerno, 2003),
- *Ricette con la Rucola della Piana del Sele* (Belinda Villanova, published by Federazione Coltivatori Diretti di Salerno).

'Rucola della Piana del Sele' is also mentioned in scientific articles, namely:

- The article 'Nutrizione razionale, un 'comandamento' per la rucola', published in the magazine *Informatore Agrario* No 24-25/2019, mentions the Piana del Sele as the main area where rocket is grown.
- The article 'Rucola per IV gamma: aspetti produttivi e nutrizionali', published in the magazine *Informatore Agrario* No 37/2016, provides information on a study comparing wild and cultivated rocket. 'Rucola della Piana del Sele' was among the samples used for the study of cultivated rocket.
- The article 'Quarta gamma e Baby leaf nella piana del Sele – Torzella, rucola e crescione sempre più richiesti in Europa', published in the magazine *ARPA Campania Ambiente* No 54 of 15 October 2012.
- The article 'Interventi di ricerca per l'innovazione della filiera della Rucola nella Piana del Sele', published in the magazine *Dal seme* (CREA, volume IX – June 2016, No 2, p. 11), states 'The cultivation of perennial wall-rocket (*Diplotaxis tenuifolia* (L.) DC) in Italy is a rapidly growing sector. The Piana del Sele (province of Salerno) in particular is the main production area in the country and one of the main reference points in the European market'.

The television programme 'La Linea Verde Orizzonti', broadcast on the Rai Uno channel on Saturday 8 February 2014, referred to 'Rucola della Piana del Sele' as 'green gold from the Piana del Sele'.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

The full text of the product specification is available on the following website:

<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food, Forestry and Tourism Policy (www.politicheagricole.it) and clicking on 'Qualità' (at the top right of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

**Publication of an application for amendment pursuant to Article 17(6) of Regulation (EC)
No 110/2008 of the European Parliament and of the Council on the definition, description,
presentation, labelling and the protection of geographical indications of spirit drinks and repealing
Council Regulation (EEC) No 1576/89**

(2020/C 254/07)

This publication confers the right to oppose the application pursuant to Article 27 of Regulation (EU) 2019/787 of the European Parliament and of the Council ⁽¹⁾.

APPLICATION FOR THE AMENDMENT OF THE TECHNICAL FILE OF A GEOGRAPHICAL INDICATION

‘Münchener Kümmel’/‘Münchner Kümmel’

EU No: PGI-DE-01992-AM01 – 28.9.2017

Language of amendment: German

Intermediary

Federal Republic of Germany

Intermediary name:

Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e. V. [Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks]

Urstadtstraße 2
53129 Bonn
DEUTSCHLAND

Tel. +49 228539940

Email: info@bsi-bonn.de

Südostbayerischer Verband der Obst- und Kleinbrenner e. V. [South-East Bavarian Association of Fruit Spirit and Small-Scale Distillers]

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Tel. +49 8631185861

Email: info@obstbraende-bayern.de

Name of the geographical indication

‘Münchener Kümmel’/‘Münchner Kümmel’

Specification headings affected by the amendment

Protected name: 1. synonymous spelling of designation

Other: 2. change of category

Names and addresses of control authorities: 3. deletion of personal data

Amendment

Amendment to the product specification entailing an amendment of the main specifications

Explanation of the amendment

1. Synonymous spelling of designation

In addition to the geographical indication ‘Münchener Kümmel’ registered in Annex III to the EC Regulation, the amendment concerns the designation ‘Münchner Kümmel’ (without the first ‘e’) as an optional synonymous geographical indication. Both spellings should be authorised. The spelling without the first ‘e’ derives from the way in which the name is commonly pronounced.

⁽¹⁾ OJ L 130, 17.5.2019, p. 1.

2. Change of category

The most important amendment concerns Section 1.1.2 of the technical file (Category), namely the fact that the classification of '*Münchener Kümmel/Münchner Kümmel*' is to be changed from category No 32 ('Liqueur') in Annex II to Regulation (EC) No 110/2008 (the Basic Spirit Drinks Regulation) to category No 23 ('Caraway-flavoured spirit drinks').

In Section 1.1.2 category No '32. Liqueur' has simply been changed to category No '23. Caraway-flavoured spirit drinks'. As all products will continue to be rounded off with sugar, but a wider range of products of varying sweetness will be offered, no minimum sugar content is being set. Moreover, the plan to offer products with a sugar content of less than 100 g per litre of finished product is in line with the German Government's strategy to reduce the sugar content of finished food products in the future. It will of course still be possible to market products with a sugar content of at least 100 g per litre of finished product. The proposed change of category will therefore not entail any further amendments to the technical file.

The registered geographical indication '*Münchener Kümmel/Münchner Kümmel*' is currently listed in category No 32 ('Liqueur') in Annex III to the Basic Spirit Drinks Regulation. This is due mainly to Regulation (EEC) No 1576/89 (the first Basic Spirit Drinks Regulation), in which the geographical designation '*Münchener Kümmel/Münchner Kümmel*' had, for legal reasons, to be classified as a 'liqueur' in the then Annex II.

Traditionally, '*Münchener Kümmel/Münchner Kümmel*' was marketed with a relatively high sugar content, in some cases of more than 100 g per litre of finished product. Under the classification system of the first basic Regulation on spirit drinks, any spirit drink with a sugar content of at least 100 g per litre of finished product was, in legal terms, automatically considered to be a 'liqueur', including those produced using the production method for a '*caraway-flavoured spirit drink*'. The product category '*caraway-flavoured spirit drink*' was established in Article 1(4)(n) of Regulation (EEC) No 1576/89 and is now listed as category No 23 in Annex II to Regulation (EC) No 110/2008.

Regulation (EC) No 110/2008 created for the first time the possibility for products sold under a generic sales denomination and meeting the requirements of more than one product category to be marketed by suppliers of spirit drinks under one or more sales names (see Article 9(3) of that Regulation).

In order to prevent a product previously marketed as '*Münchener Kümmel/Münchner Kümmel*' from being excluded when Regulation (EEC) No 1576/89 became applicable on 15 December 1989, the German Government had decided to classify the product in the category 'Liqueur'. During the discussions held in 2006 and 2007 on the amendment of the Spirit Drinks Regulation, the German Government did not take the new opportunity provided for in Article 9(3) of Regulation (EC) No 110/2008 to classify '*Münchener Kümmel/Münchner Kümmel*' in product category 23 of Annex II to that Regulation.

Caraway liqueurs are generally produced by simple mixing of alcohol, usually ethyl alcohol of agricultural origin, with sugar and flavouring substances or preparations. A '*caraway-flavoured spirit drink*', by contrast, is produced by flavouring ethyl alcohol of agricultural origin with natural caraway seeds using various flavouring methods. In the case of a '*caraway-flavoured spirit drink*', the most important flavouring methods consist in the maceration of caraway seeds over a certain period of time or in maceration with subsequent distillation.

Moreover, the traditional name '*Münchener Kümmel/Münchner Kümmel*' is itself an indication that the product is a '*caraway-flavoured spirit drink*', i.e. a product of category No 23 of Annex II, and not a '*caraway liqueur*' within the meaning of category No 32 of that Annex.

3. Deletion of personal data

This amendment concerns Section 12 of the main specifications. The personal data of the highest *Land* authority responsible for verifying compliance with the product specification (in accordance with Article 38 of Regulation (EU) 2019/787) has been deleted from that section.

MAIN SPECIFICATIONS OF THE TECHNICAL FILE

'MÜNCHENER KÜMMEI/MÜNCHNER KÜMMEI'

EU No: PGI-DE-01992-AM01 – 28.9.2017

1. Name

'Münchener Kümmel/Münchner Kümmel'

2. Category of spirit drink

Category 23. Caraway-flavoured spirit drink

3. Description of the spirit drink

'Münchener Kümmel/Münchner Kümmel' is produced in the city of Munich and the rural districts of Munich, Freising, Erding and Ebersberg by flavouring ethyl alcohol of agricultural origin with caraway seeds (*Carum carvi* L.) and possibly other flavour-imparting ingredients.

Specific characteristics (compared with spirit drinks of the same category)

Minimum alcoholic strength of 32 % vol., higher than that laid down for the product category. Consequently, the caraway aroma is more pronounced in terms of smell and taste.

In addition to caraway (seeds), only other natural flavour-imparting ingredients such as herbs or spices, including natural flavouring substances and preparations, may be used.

Food additives, e.g. colourings, are not used.

Physical, chemical and/or organoleptic characteristics

In terms of its physical, chemical and organoleptic characteristics, 'Münchener Kümmel/Münchner Kümmel' must meet the following requirements:

Physical and chemical requirements

Alcoholic strength: at least 32 % vol.;

Sensory requirements

Clarity: clear;

Colour: colourless or slightly yellowish;

Odour (aroma): discreet, i.e. delicate and mild, to strong smell of caraway;

Taste: mild, balanced, with a discreet to strong caraway aroma.

4. Geographical area concerned

'Münchener Kümmel/Münchner Kümmel' is made in the city of Munich and in the rural districts of Munich, Freising, Erding and Ebersberg.

The caraway seeds used and the other ingredients, e.g. ethyl alcohol of agricultural origin and sugar, no longer have to come from Munich or the surrounding area.

5. Method for obtaining the spirit drink

The production of 'Münchener Kümmel/Münchner Kümmel' involves several steps:

The first production step is to mix caraway seeds and possibly other flavour-imparting ingredients, including natural flavouring substances and preparations, with ethyl alcohol of agricultural origin and, depending on the recipe, with water.

The aroma-extraction process is usually followed by storage and/or maturing in suitable containers.

After the storage or maturation stage, the production process is completed. This comprises:

- mixing stored or matured herbal extracts with ethyl alcohol of agricultural origin;
- sweetening with sugar or other sweetening products in varying quantities, depending on whether the flavour of the product version marketed is to be sweeter or less sweet;
- reduction of the sweetened mixture to drinking strength by adding water;
- filtration (where necessary); and
- labelling and packaging.

6. Link with the geographical environment or origin

There is evidence that 'Münchener Kümmel/Münchner Kümmel' has been produced in the greater Munich area since the early 19th century, as it still is.

White-flowered caraway plants (*Carum carvi* L.) used to grow wild on meadows in the greater Munich area. Caraway is now grown as a crop throughout Germany and in neighbouring EU Member States, from where it is sourced for the production of 'Münchener Kümmel/Münchner Kümmel'.

In Bavarian and, more particularly, Munich cuisine, which includes some hearty dishes such as *Schweinshaxen* [roasted pork knuckle], *Schweinsbraten* ('Münchener Kümmelbraten') [roast pork with caraway], caraway is also important, in particular as a culinary spice. It aids digestion and prevents flatulence after *sauerkraut* and other types of cabbage have been eaten as part of a meal. Alcohol is known for being a solvent that can be used to extract constituents from plants in a particularly intensive manner. 'Münchener Kümmel/Münchner Kümmel' thus evolved as a *digestif*.

'Münchener Kümmel/Münchner Kümmel' is also listed in the Bavarian Ministry of Food, Agriculture and Forestry's specialities database at www.spezialitaetenland-bayern.de. The database contains only products which have been produced in the region for at least 50 years, have a history demonstrating a close link between the product and the region, and are perceived by consumers as being typically Bavarian or typical of a region within Bavaria.

Under several bilateral agreements between the Federal Republic of Germany and certain countries on the mutual protection of geographical indications, 'Münchener Kümmel/Münchner Kümmel' has been protected as an indication of geographical origin in countries including France, Spain, Greece and Switzerland since the 1960s.

The Council, in cooperation with the European Parliament, recognised 'Münchener Kümmel/Münchner Kümmel' as a geographical designation when it adopted Regulation (EEC) No 1576/89, the first European Spirit Drinks Regulation. The Council and the European Parliament confirmed this protected status when they adopted Regulation (EC) No 110/2008, the second European Spirit Drinks Regulation.

7. European Union or national/regional provisions

'Münchener Kümmel/Münchner Kümmel' is registered in Annex III to Regulation (EC) No 110/2008 (the Spirit Drinks Regulation) and is therefore protected as a geographical indication. The product must also comply with the requirements of horizontal EU food law, product-specific EU spirit drinks legislation and supplementary national law (e.g. the requirement to indicate the batch number under the Batch Identification Regulation).

8. Supplement to the geographical indication

(a) Basic rule on supplements to the geographical indication 'Münchener Kümmel/Münchner Kümmel':

Under current Union spirit drinks legislation, the name 'Münchener Kümmel/Münchner Kümmel' may be supplemented only by:

- the terms specified under (b), or
- terms other than those specified under (b) which can be shown to have been in common use on 20 February 2008.

(b) Supplements with other terms:

- If indications concerning maturing, ageing or storage (e.g. 'alt' or 'alter' [old]) are added to the geographical indication 'Münchener Kümmel/Münchner Kümmel', the products must have been matured or stored in suitable containers for at least 6 months.
- If quality terms (e.g. 'feiner' [fine] or 'Tafel-' [table]) are added to the geographical indication 'Münchener Kümmel/Münchner Kümmel', the products must be of significantly higher quality than standard products. This may, for instance, be on account of having a particularly high proportion of caraway seeds in the mixture with ethyl alcohol of agricultural origin, or of using organically grown caraway seeds or using extra-fine filtered ethyl alcohol of agricultural origin or a specific variety of spirit, or because the alcoholic strength is much higher than the minimum alcoholic strength laid down for the product category.

9. Applicant

Bundesministerium für Ernährung und Landwirtschaft (BMEL) [Federal Ministry of Food and Agriculture (BMEL)]
Referat 414 (Wein, Bier, Getränkewirtschaft) [Unit 414 (Wine, beer, beverages sector)]
Rochusstraße 1
53123 Bonn
DEUTSCHLAND

10. Intermediaries

Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e. V. [Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks]
Urstadtstraße 2
53129 Bonn
DEUTSCHLAND

Südostbayerischer Verband der Obst- und Kleinbrenner e. V. [South-East Bavarian Association of Fruit Spirit and Small-Scale Distillers]
Werkstraße 16
84513 Töging am Inn
DEUTSCHLAND

11. Control authorities

Highest *Land* authority responsible for verifying compliance with the product specification (in accordance with Article 38 of Regulation (EU) 2019/787):

Bayerisches Staatsministerium für Ernährung, Landwirtschaft und Forsten, Referat M1 [Bavarian State Ministry of Food, Agriculture and Forestry, Unit M1]
Ludwigstraße 2
80539 Munich
DEUTSCHLAND

Tel. +49 8921820

Email: poststelle@stmelf.bayern.de; Ref-M1@stmelf.bayern.de

Highest *Land* authority responsible for surveillance of the use of names in the market place (in accordance with Article 39 of Regulation (EU) 2019/787):

Bayerisches Staatsministerium für Umwelt und Verbraucherschutz (STMUV) [Bavarian Ministry of the Environment and Consumer Protection]
Rosenkavalierplatz 2
81925 Munich
DEUTSCHLAND

Tel. +49 89921400

Email: poststelle@stmuv.bayern.de

CORRIGENDA**Corrigendum to the Notice of a request concerning the applicability of Article 34 of Directive 2014/25/EU – Extension of the period for adoption of implementing acts**

(Official Journal of the European Union C193 of 9 June 2020)

(2020/C 254/08)

Publication (2020/C 193/12) on page 49 is to be considered null and void.

Corrigendum to ‘Accord de coopération et d’assistance administrative mutuelle en matière douanière entre l’Union européenne et la Nouvelle-Zélande ***

Résolution législative du Parlement européen du 13 mars 2018 sur le projet de décision du Conseil relative à la conclusion, au nom de l’Union européenne, de l’accord de coopération et d’assistance administrative mutuelle en matière douanière entre l’Union européenne et la Nouvelle-Zélande (07712/2016 – C8-0237/2017 – 2016/0006(NLE))’

(Official Journal of the European Union C 162 of 10 May 2019)

(2020/C 254/09)

On page 128 and on the cover page:

for: ‘Accord de coopération et d’assistance administrative mutuelle en matière douanière entre l’Union européenne et la Nouvelle-Zélande ***

Résolution législative du Parlement européen du 13 mars 2018 sur le projet de décision du Conseil relative à la conclusion, au nom de l’Union européenne, de l’accord de coopération et d’assistance administrative mutuelle en matière douanière entre l’Union européenne et la Nouvelle-Zélande (07712/2016 – C8-0237/2017 – 2016/0006(NLE))’,

read: ‘EU-New Zealand agreement on cooperation and mutual administrative assistance in customs matters ***

European Parliament legislative resolution of 13 March 2018 on the draft Council decision on the conclusion, on behalf of the European Union, of the Agreement between the European Union and New Zealand on cooperation and mutual administrative assistance in customs matters (07712/2016 – C8-0237/2017 – 2016/0006(NLE))’.

ISSN 1977-091X (electronic edition)
ISSN 1725-2423 (paper edition)



Publications Office of the European Union
2985 Luxembourg
LUXEMBOURG

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