II  Information

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2021/C 467/01  Non-opposition to a notified concentration (Case M.10024 – Blackstone / Winoa) (*) .......................... 1

IV  Notices

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

Council

2021/C 467/02  Notice for the attention of the persons subject to the restrictive measures provided for in Council Decision (CFSP) 2014/932 as implemented by Council Implementing Decision (CFSP) 2021/2016, and in Council Regulation (EU) 1352/2014, as implemented by Council Implementing Regulation (EU) No 2021/2015 concerning restrictive measures in view of the situation in Yemen ............................................ 2

2021/C 467/03  Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision (CFSP) 2014/932/CFSP and Council Regulation No 1352/2014 concerning restrictive measures in view of the situation in Yemen apply ........................................................................................................ 4

European Commission

2021/C 467/04  Euro exchange rates — 18 November 2021 ......................................................................................... 5

(*) Text with EEA relevance.
V Announcements

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2021/C 467/05 Prior notification of a concentration (Case M.10463 – SOCIÉTÉ GÉNÉRALE / HYUNDAI MOTOR COMPANY / JV) – Candidate case for simplified procedure (1) ................................................................. 6

2021/C 467/06 Prior notification of a concentration (Case M.10558 — COGENIO / AVIO / TERMICA COLLEFerro) – Candidate case for simplified procedure (1) ................................................................. 8

2021/C 467/07 Prior notification of a concentration (Case M.10528 – ADVENT / EURAZEO / PROTEL) – Candidate case for simplified procedure (1) ................................................................. 10

2021/C 467/08 Prior notification of a concentration (Case M.10350 – MONDELEZ / CHIPITA INDUSTRIAL AND COMMERCIAL COMPANY) (1) ................................................................. 12

OTHER ACTS

European Commission

2021/C 467/09 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 ................................................................. 13

2021/C 467/10 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 ................................................................. 19

2021/C 467/11 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 ................................................................. 25

(1) Text with EEA relevance.
On 9 February 2021, 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,


IV
(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

Notice for the attention of the persons subject to the restrictive measures provided for in Council Decision (CFSP) 2014/932 as implemented by Council Implementing Decision (CFSP) 2021/2016, and in Council Regulation (EU) 1352/2014, as implemented by Council Implementing Regulation (EU) No 2021/2015 concerning restrictive measures in view of the situation in Yemen (2021/C 467/02)

The following information is brought to the attention of the persons that appear in the Annex to Council Decision 2014/932/CFSP (1) as implemented by Council Implementing Decision (CFSP) 2021/2016 (2) and in Annex I to Council Regulation (EU) No 1352/2014 (3) as implemented by Council Implementing Regulation (EU) No 2021/2015 (4) concerning restrictive measures in view of the situation in Yemen.

On 9 November 2021, the United Nations Security Council Committee established pursuant to United Nations Security Council resolution 2140 (2014) added three persons to the list of persons subject to restrictive measures.

The persons concerned may submit at any time a request to the UN Committee established pursuant to United Nations Security Council resolution 2140 (2014), together with any supporting documentation, for the decision to include them in the UN list to be reconsidered. Such request should be sent to the following address:

Focal Point for De-listing
Security Council Subsidiary Organs Branch
Room DC2 2034
United Nations
New York, N.Y. 10017
United States of America
Tel. +1 9173679448
Fax +1 9173670460
Email: delisting@un.org

See for more information at: http://www.un.org/sc/committees/751/comguide.shtml

Further to the UN decision, the Council of the European Union has determined that the persons designated by the UN should be included in the lists of persons and entities which are subject to the restrictive measures provided for in Decision 2014/932/CFSP as implemented by Implementing Decision (CFSP) 2021/2016 and Regulation (EU) No 1352/2014 as implemented by Implementing Regulation (EU) 2021/2015. The grounds for listing of these persons concerned appear in the relevant entries in the Annex to the Decision and in Annex I to the Regulation.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated on the websites in Annex II to Regulation (EU) No 1352/2014, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 4 of the Regulation).

The persons concerned may submit a request to the Council, together with supporting documentation that the decision to include them on the above-mentioned list should be reconsidered to the following address:

Council of the European Union
General Secretariat
DG RELEX 1C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The attention of the persons concerned is also drawn to the possibility of challenging the Council’s decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.
Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision (CFSP) 2014/932/CFSP and Council Regulation No 1352/2014 concerning restrictive measures in view of the situation in Yemen apply

(2021/C 467/03)

The attention of data subjects is drawn to the following information in accordance with Article 16 of Regulation (EU) 2018/1725 of the European Parliament and of the Council (1).

The legal basis for this processing operation are Council Decision (CFSP) 2014/932/CFSP (2) as implemented by Council Implementing Decision (CFSP) 2021/2016 (3), and Council Regulation (EU) 1352/2014 (4), as implemented by Council Implementing Regulation (EU) No 2021/2015 (5) concerning restrictive measures in view of the situation in Yemen.

The controller of this processing operation is the Department RELEX.1.C in the Directorate-General for Foreign Affairs, Enlargement and Civil Protection - RELEX of the General Secretariat of the Council (GSC), that can be contacted at:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The GSC’s Data Protection Officer can be contacted at:

Data Protection Officer
data.protection@consilium.europa.eu

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Council Decision (CFSP) 2014/932 as implemented by Implementing Decision (CFSP) 2021/2016, and Regulation (EU) 1352/2014, as implemented by Implementing Regulation (EU) No 2021/2015.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision (CFSP) 2014/932 and Regulation (EU) 1352/2014.

The personal data collected includes data necessary for the correct identification of the person concerned, the statement of reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the restrictive measures or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Without prejudice to any judicial, administrative or non-judicial remedy, data subjects may lodge a complaint with the European Data Protection Supervisor in accordance with Regulation (EU) 2018/1725 (edps@edps.europa.eu).

**Euro exchange rates**

18 November 2021

(2021/C 467/04)

1 euro =

<table>
<thead>
<tr>
<th>Currency</th>
<th>Exchange rate</th>
<th>Currency</th>
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<tbody>
<tr>
<td>USD US dollar</td>
<td>1.1345</td>
<td>CAD Canadian dollar</td>
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<tr>
<td>JPY Japanese yen</td>
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<td>HKD Hong Kong dollar</td>
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<td>DKK Danish krone</td>
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<td>NZD New Zealand dollar</td>
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<td>SGD Singapore dollar</td>
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<td>SEK Swedish krona</td>
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<td>KRW South Korean won</td>
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<tr>
<td>CHF Swiss franc</td>
<td>1.0511</td>
<td>ZAR South African rand</td>
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</tr>
<tr>
<td>ISK Iceland króna</td>
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<td>CNY Chinese yuan renminbi</td>
<td>7.2419</td>
</tr>
<tr>
<td>NOK Norwegian krone</td>
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<td>HRK Croatian kuna</td>
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<td>BGN Bulgarian lev</td>
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<td>IDR Indonesian rupiah</td>
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<td>MYR Malaysian ringgit</td>
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<td>HUF Hungarian forint</td>
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<td>PLN Polish zloty</td>
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<td>RON Romanian leu</td>
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<tr>
<td></td>
<td></td>
<td>INR Indian rupee</td>
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</table>

(*) 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.10463 – SOCIÉTÉ GÉNÉRALE / HYUNDAI MOTOR COMPANY / JV)
Candidate case for simplified procedure
(Text with EEA relevance)
(2021/C 467/05)

1. On 11 November 2021, 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:


— Hyundai Capital Services Inc. (‘HCS’, South Korea), controlled by Hyundai Motor Company (South Korea), and

— Sefia SAS (the ‘JV’, France), controlled by Société Générale (France).

— Société Générale and Hyundai Motor Company acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the JV.

— The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— for CGL: as a credit institution which is active in the financing of capital goods (cars, boats, mobile homes), the consolidation of consumer or real estate loans and the financing of the stocks of the partners suppliers of goods. CGL is part of the Société Générale group, a French financial services group active in several EEA Member States,

— for HCS: the financial services arm of the Hyundai Motor Company,

— for the JV: offering automotive financing solutions, e.g. loans and leases, and related services, such as distributing insurances.

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.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under 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.10463 – SOCIÉTÉ GÉNÉRALE / HYUNDAI MOTOR COMPANY / JV

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIÉ
Prior notification of a concentration
(Case M.10558 — COGENIO / AVIO / TERMICA COLLEFERRO)
Candidate case for simplified procedure
(Text with EEA relevance)
(2021/C 467/06)

1. On 12 November 2021, 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:
— Cogenio (Italy), belonging to the M&G group,
— Avio (Italy),
— Termica Colleferro (Italy).

Cogenio and Avio acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the whole of Termica Colleferro.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:
— Cogenio operates in the field of plant engineering and services related to the production, distribution and use of electrical energy, heating, steam and cooling systems and energy efficiency systems. It develops energetic efficiency projects for Italian commercial and industrial groups, through cogeneration, trigeneration, photovoltaic and energy storage projects,
— Avio is active in the aerospace industries. It develops and sells launching systems and tactic missiles and is active in the research and development of new materials and equipment for space applications,
— Termica Colleferro is active in the energy sector, namely in the electricity and thermic energy production. It holds and operates a cogeneration plant in Italy.

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.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under 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.10558 — COGENIO / AVIO / TERMICA COLLEFERRO

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu
Fax +32 22964301
Postal address:
European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIE
Prior notification of a concentration
(Case M.10528 – ADVENT / EURAZEO / PROTEL)
Candidate case for simplified procedure
(Text with EEA relevance)
(2021/C 467/07)

1. On 12 November 2021, 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:
— Advent International Corporation (‘Advent’, USA);
— Eurazeo SE (‘Eurazeo’, France); and
— Protel hotelsoftware GmbH (‘Protel’, Germany).

Advent and Eurazeo acquire within the meaning of Article 3(1)(b) and Article 3(4) of the Merger Regulation joint control of the whole of Protel.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

— For Advent: Advent is a private equity investor focusing on: (i) the acquisition of equity stakes (both controlling and non-controlling) in companies where it believes that an injection of capital would improve the company’s future prospects for growth; and (ii) the management of investment funds. As a private equity investor, Advent has holdings in various sectors, including industrial, retail, media, communications, information technology, internet, healthcare and pharmaceuticals;

— for Eurazeo: Eurazeo is a listed investment company with a portfolio of several billions of euros in diversified assets. Its purpose is to detect, accelerate and enhance the potential transformation of companies of all sizes in which it invests. It has three main activities: private equity, private debt and real assets; and

— for Protel: Protel is a provider of property management system software to hotels, headquartered in Dortmund, Germany.

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.

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.10528 – ADVENT / EURAZEO / PROTEL

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu
Fax +32 22964301
Postal address:
European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIE
Prior notification of a concentration
(Case M.10350 – MONDELEZ / CHIPITA INDUSTRIAL AND COMMERCIAL COMPANY)

(Text with EEA relevance)

(2021/C 467/08)

1. On 18 October 2021, 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:
— Mondelēz International, Inc. (Mondelēz’, US),

Mondelēz acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Chipita.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:
— for Mondelēz: a global snack company with a product offering spanning biscuits, chocolate, chewing gum and candy, cheese and powdered beverages. Mondelēz manufactures and markets its products internationally,
— for Chipita: a multinational manufacturer of branded packaged croissants and other, mostly baked bread based, snack products.

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.

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.10350 – MONDELEZ / CHIPITA INDUSTRIAL AND COMMERCIAL COMPANY

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu
Fax +32 22964301
Postal address:
European Commission
Directorate-General for Competition
Merger Registry
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

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

(2021/C 467/09)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘Uhlen Roth Lay’

PDO-DE-02083-AM02

Date of communication: 16 September 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Description of the wine/grapevine product

Annex VII, Part II, point 1(c), second indent, of Regulation (EU) No 1308/2013 was amended by Regulation (EU) 2017/2393. The rule that the upper limit for the total alcoholic strength may exceed 15 % volume for wines with a protected designation of origin which have been produced without enrichment, or enriched only by partial concentration processes listed in point 1 of Section B of Part I of Annex VIII, was supplemented by the following: ‘provided that the product specification in the technical file of the protected designation of origin concerned allows for that possibility’. Accordingly, it was necessary to amend the product specification.

SINGLE DOCUMENT

1. Name(s)
   Uhlen Roth Lay

2. Geographical indication type
   PDO – Protected designation of origin

3. Categories of grapevine product
   1. Wine
   5. Quality sparkling wine

4. **Description of the wine(s)**

1. **Quality wine**

**CONCISE TEXTUAL DESCRIPTION**

White Riesling wines are matured on the Uhlen Roth-Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth-Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate violet scent combined with liquorice is perceptible.

For analytical characteristics where no figure is given, the relevant legislation applies.

**GENERAL ANALYTICAL CHARACTERISTICS**

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

—

Minimum total acidity

—

Maximum volatile acidity (in milliequivalents per litre)

—

Maximum total sulphur dioxide (in milligrams per litre)

—

2. **Wine with special attributes (Prädikatswein): Auslese wine**

**CONCISE TEXTUAL DESCRIPTION**

White Riesling wines are matured on the Uhlen Roth-Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth-Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate violet scent combined with liquorice is perceptible. The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines.

The total alcoholic strength may exceed 15 % by volume.

For analytical characteristics where no figure is given, the relevant legislation applies.

**GENERAL ANALYTICAL CHARACTERISTICS**

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

—
Minimum total acidity

—

Maximum volatile acidity (in milliequivalents per litre)

—

Maximum total sulphur dioxide (in milligrams per litre)

—

3. Wine with special attributes (Prädikatswein): Beerenauslese, Trockenbeerenauslese, Eiswein

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Roth-Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth-Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate violet scent combined with liquorice is perceptible. The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines’ flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

The total alcoholic strength may exceed 15 % by volume.

For analytical characteristics where no figure is given, the relevant legislation applies.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

—

Minimum total acidity

—

Maximum volatile acidity (in milliequivalents per litre)

—

Maximum total sulphur dioxide (in milligrams per litre)

—

4. Sekt b.A. (quality sparkling wine from defined regions)

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Roth-Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth-Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate violet scent combined with liquorice is perceptible. In the case of Sekt b.A. wines, the range of aromas and flavours described above for Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.
For analytical characteristics where no figure is given, the relevant legislation applies.

**GENERAL ANALYTICAL CHARACTERISTICS**

Maximum total alcoholic strength (in % volume)
- 13.5

Minimum actual alcoholic strength (in % volume)
- 11.5

Minimum total acidity
- 

Maximum volatile acidity (in milliequivalents per litre)
- 

Maximum total sulphur dioxide (in milligrams per litre)
- 

5. **Wine-making practices**

5.1. **Specific oenological practices**

1. Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electrodialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening, oak chips or preparations.

2. Quality wine

Specific oenological practices

At least 88° Oechsle or maximum acidity content (expressed as tartaric acid) = 7.5 g/l

Up to 100° Oechsle and fortified wines: maximum residual sugar content = ‘semi-dry’ under wine law.

Over 100° Oechsle: maximum residual sugar content = must weight/3

3. Wine with special attributes (Prädikatswein), supplemented by: Auslese, Beerenauslese, Trockenbeerenauslese, Eiswein

Specific oenological practices

Auslese: at least 105° Oechsle; minimum residual sugar content = 90 g/l

Beerenauslese: at least 130° Oechsle; minimum residual sugar content = 150 g/l

Trockenbeerenauslese: at least 180° Oechsle; minimum residual sugar content = 180 g/l

Eiswein: at least 130° Oechsle; minimum residual sugar content = 150 g/l

4. Sekt b.A. (quality sparkling wine from defined regions)

Specific oenological practices

Traditional bottle fermentation

5.2. **Maximum yields**

70 hectolitres per hectare

6. **Demarcated geographical area**

Uhlen Roth Lay is part of the PDO ‘Mosel’ (registration No PDO-DE-A1270).
The Uhlen Roth Lay vineyards are located in the Kobern and Winningen areas of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. Named after the highest point of the forest above the vineyards and after the reddish rocks, this part of the Uhlen estate has been known from time immemorial as ‘Uhlen Roth Lay’. The area begins with the first vineyards downstream of the Belltal valley – parcels Nos 262/54 and 156/53 – and ends downstream with the following parcels: Nos 6/1, 117/1 and 2394/3.

Products bearing the PDO ‘Uhlen Roth Lay’ may be produced in the ‘Mosel’ registered PDO area (registration No PDO-DE-A1270). The defined area is covered by the PDO ‘Mosel’.

The Uhlen Roth Lay estate covers an area of 15.97 ha.

7. **Main wine grape variety(-ies)**

Weisser Riesling – Riesling, Riesling renano, Rheinriesling, Klingelberger

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

The Uhlen Roth Lay vineyards lie within the terraced landscape of the Lower Mosel. The Uhlen Roth Lay terraces are arranged in a traditional configuration with a southerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11.6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of precipitation (approx. 620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other Mosel PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Roth Lay region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there. Within the geological time scale, Uhlen Roth Lay comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Lahnstein sub-level containing Ems quartzite and the older part of the Hohenrhein layers. The rock has a very high content of magnesium, aluminium and, in particular, iron. Some stones consist of 8 % iron oxides, encapsulated in small spheres of only 0.25 mm between the sand grains. The individual sand grains are bound by silica, which gives these rocks a high degree of hardness. The resulting weathered rocky soil is regosol made up of various slates, most of them silty and sandy. The pH of the soil is lower than in the neighbouring PDO areas (approx. 6.0, compared with 7.5 in the neighbouring areas). The fact that the soil contains relatively few clay particles but has a high stone content (of over 50 %) means that it is well aerated right down to its lower layers. This, combined with the specific microflora and microfauna, means that the wines of this region have very different organoleptic properties from those produced in the neighbouring PDO areas. Uhlen Roth Lay wines are often very refined in character. The young wines, although usually very closed, have enormous ageing potential. The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as ‘amphitheatres’. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has been constantly improved through the development of new varieties of grape (since the early 19th century the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has mainly resulted in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The relationship described above applies equally to quality sparkling wine from defined regions.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling
Description of the condition:
The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms ‘Qualitätswein’, ‘Prädikatswein’ and ‘Sekt b.A.’ are associated with the designation of origin and may replace the designation ‘PDO’.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein
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

(2021/C 467/10)

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

COMMUNICATION OF A STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘Uhlen Laubach’

PDO-DE-02082-AM02

Date of communication: 16 September 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Description of the wine/grapevine product
Annex VII, Part II, point 1(c), second indent, of Regulation (EU) No 1308/2013 was amended by Regulation (EU) 2017/2393. The rule that the upper limit for the total alcoholic strength may exceed 15% volume for wines with a protected designation of origin which have been produced without enrichment, or enriched only by partial concentration processes listed in point 1 of Section B of Part I of Annex VIII, was supplemented by the following: ‘provided that the product specification in the technical file of the protected designation of origin concerned allows for that possibility’. Accordingly, it was necessary to amend the product specification.

SINGLE DOCUMENT

1. Name(s)
   Uhlen Laubach

2. Geographical indication type
   PDO – Protected designation of origin

3. Categories of grapevine product
   1. Wine
   5. Quality sparkling wine

4. Description of the wine(s)
   1. Quality wine

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45%, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)

Minimum actual alcoholic strength (in % volume)

Minimum total acidity

Maximum volatile acidity (in milliequivalents per litre)

Maximum total sulphur dioxide (in milligrams per litre)

2. **Wine with special attributes (Prädikatswein), supplemented by: Auslese wine**

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines’ flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

The total alcoholic strength may exceed 15 % by volume.

For analytical characteristics where no figure is given, the relevant legislation applies.
3. **Wine with special attributes (Prädikatswein), supplemented by: Beerenauslese, Trockenbeerenauslese, Eiswein**

**CONCISE TEXTUAL DESCRIPTION**

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines’ flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

The total alcoholic strength may exceed 15 % by volume.

For analytical characteristics where no figure is given, the relevant legislation applies.

**GENERAL ANALYTICAL CHARACTERISTICS**

Maximum total alcoholic strength (in % volume)

—

Minimum actual alcoholic strength (in % volume)

—

Minimum total acidity

—

Maximum volatile acidity (in milliequivalents per litre)

—

Maximum total sulphur dioxide (in milligrams per litre)

—

4. **Sekt b.A. (quality sparkling wine from defined regions)**

**CONCISE TEXTUAL DESCRIPTION**

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period. In the case of Sekt b.A. wines, the range of aromas and flavours described above for Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

For analytical characteristics where no figure is given, the relevant legislation applies.
GENERAL ANALYTICAL CHARACTERISTICS
Maximum total alcoholic strength (in % volume)
13.5
Minimum actual alcoholic strength (in % volume)
11.5
Minimum total acidity
—
Maximum volatile acidity (in milliequivalents per litre)
—
Maximum total sulphur dioxide (in milligrams per litre)
—

5. Wine-making practices
5.1. Specific oenological practices
1. Relevant restrictions on making the wines
The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electrodialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening, oak chips or preparations.

2. Quality wine
Specific oenological practices
At least 88° Oechsle or maximum acidity content (expressed as tartaric acid) = 7.5 g/l
Up to 100° Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law.
Over 100° Oechsle: maximum residual sugar content = must weight/3

3. Wine with special attributes (Prädikatswein)
Specific oenological practices
Auslese: at least 105° Oechsle; minimum residual sugar content = 90 g/l
Beerenauslese: at least 130° Oechsle; minimum residual sugar content = 150 g/l
Trockenbeerenauslese: at least 180° Oechsle; minimum residual sugar content = 180 g/l
Eiswein: at least 130° Oechsle; minimum residual sugar content = 150 g/l

4. Sekt b.A. (quality sparkling wine from defined regions)
Specific oenological practices
Traditional bottle fermentation

5.2. Maximum yields
70 hectolitres per hectare

6. Demarcated geographical area
Uhlen Laubach is part of the PDO 'Mosel' (registration No PDO-DE-A1270).
The Uhlen Laubach vineyards are located in the Winningen area of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. This part of the Uhlen region has been known in the world of wine and elsewhere for over ten years as 'Laubach', a name derived from the exact geological definition of the slate found here. The area begins downstream with parcels 256/112, 257/118, 258/119, 2398/0, 2395/3, 2393/0 and ends downstream with parcel 2222/1.
Products bearing the PDO ‘Uhlen Laubach’ may be produced in the ‘Mosel’ registered PDO area (registration No PDO-DE-A1270). The defined area is covered by the PDO ‘Mosel’. The Uhlen Laubach estate covers an area of 13,83 ha.

7. **Main wine grape variety(-ies)**

Weisser Riesling – Riesling, Riesling renano, Rheinriesling, Klingelberger

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

The Uhlen Laubach vineyards lie within the terraced landscape of the Lower Mosel. The Uhlen Laubach terraces are arranged in a traditional configuration with a south-westerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11.6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of precipitation (approx. 620 mm) and the high number of hours of sunshine (1,922) produce a microclimate which is quite different from the other ‘Mosel’ PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Laubach region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there. Within the geological time scale, Uhlen Laubach comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Laubach sub-level and Laubach layer and the Lahnstein sub-level and Hohenrhein layer.

The high lime content of the slate found in the area is indicative of the increasing flattening of the sea floor. No more than 10 to 20 metres deep, the tropical sea originally contained enough oxygen to allow the growth of corals and mussels which are now contained in the slate. The resulting weathered rocky soil is a Regosol made up of various slates, most of them silty. The lime content of the soil is much higher than in the neighbouring PDO areas, meaning that the pH of the soil is also higher (7.5, compared with 6.0 in the neighbouring areas). The individual soil particles are held together for the most part by carbonates. The fact that the soil contains relatively few clay particles but has a high stone content (of over 50%) means that it is well aerated right down to its lower layers. This, combined with the high lime content and the specific microflora and microfauna, in particular, means that the wines of this region have very different organoleptic properties from those produced in the neighbouring PDO areas. Uhlen Laubach wines often have a slightly smoky scent. Their flavour is usually said to be full, soft, mild and velvety. They are much creamier than the wines of the neighbouring PDO areas. They are generally ready to drink after a very short maturation period. The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as ‘amphitheatres’. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has constantly been improved by developing new varieties of grape (since the early 19th century, the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has resulted mainly in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The relationship described above applies equally to quality sparkling wine from defined regions.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling
Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms ‘Qualitätswein’, ‘Prädikatswein’ and ‘Sekt b.A.’ are associated with the designation of origin and may replace the designation ‘PDO’.

**Link to the product specification**

www.ble.de/eu-qualitaetskennzeichen-wein
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 (2021/C 467/11)

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

COMMUNICATION OF A STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘Uhlen Blaufüsser Lay/Uhlen Blaufüßer Lay’

PDO-DE-02081-AM02

Date of communication: 16 September 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Description of the wine/grapevine product

Annex VII, Part II, point 1(c), second indent, of Regulation (EU) No 1308/2013 was amended by Regulation (EU) 2017/2393. The rule that the upper limit for the total alcoholic strength may exceed 15 % volume for wines with a protected designation of origin which have been produced without enrichment, or enriched only by partial concentration processes listed in point 1 of Section B of Part I of Annex VIII, was supplemented by the following: ’provided that the product specification in the technical file of the protected designation of origin concerned allows for that possibility’. Accordingly, it was necessary to amend the product specification.

SINGLE DOCUMENT

1. Name(s)
   Uhlen Blaufüsser Lay
   Uhlen Blaufüßer Lay

2. Geographical indication type
   PDO – Protected designation of origin

3. Categories of grapevine product
   1. Wine
   5. Quality sparkling wine

4. Description of the wine(s)
   1. Quality wine

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as ‘somewhat cooler’. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea.

For analytical characteristics where no figure is given, the relevant legislation applies.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume) —

Minimum actual alcoholic strength (in % volume) —

Minimum total acidity —

Maximum volatile acidity (in milliequivalents per litre) —

Maximum total sulphur dioxide (in milligrams per litre) —

2. **Wine with special attributes (Prädikatswein), supplemented by: Auslese wine**

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines’ aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as ‘somewhat cooler’. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines.

The total alcoholic strength may exceed 15 % by volume.

For analytical characteristics where no figure is given, the relevant legislation applies.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume) —

Minimum actual alcoholic strength (in % volume) —

Minimum total acidity —

Maximum volatile acidity (in milliequivalents per litre) —

Maximum total sulphur dioxide (in milligrams per litre) —
3. Wine with special attributes (Prädikatswein), supplemented by: Beerenauslese, Trockenbeerenauslese, Eiswein

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

The total alcoholic strength may exceed 15 % by volume.

For analytical characteristics where no figure is given, the relevant legislation applies.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)
—

Minimum actual alcoholic strength (in % volume)
—

Minimum total acidity
—

Maximum volatile acidity (in milliequivalents per litre)
—

Maximum total sulphur dioxide (in milligrams per litre)
—

4. Sekt b.A. (quality sparkling wine from defined regions)

CONCISE TEXTUAL DESCRIPTION

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured.

The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. In the case of Sekt b.A. wines, the range of aromas and flavours described above for Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

For analytical characteristics where no figure is given, the relevant legislation applies.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume)
13,5
Minimum actual alcoholic strength (in % volume)
11,5
Minimum total acidity
—
Maximum volatile acidity (in milliequivalents per litre)
—
Maximum total sulphur dioxide (in milligrams per litre)
—

5. **Wine-making practices**

5.1. **Specific oenological practices**

1. Relevant restrictions on making the wines
The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electrodialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening, oak chips or preparations.

2. **Quality wine**
Specific oenological practices
At least 88° Oechsle or maximum acidity content (expressed as tartaric acid) = 7,5 g/l
Up to 100° Oechsle and fortified wines: maximum residual sugar content = ‘semi-dry’ under wine law.
Over 100° Oechsle: maximum residual sugar content = must weight/3

3. **Wine with special attributes (Prädikatswein)**
Specific oenological practices
Auslese: at least 105° Oechsle; minimum residual sugar content = 90 g/l
Beerenauslese: at least 130° Oechsle; minimum residual sugar content = 150 g/l
Trockenbeerenauslese: at least 180° Oechsle; minimum residual sugar content = 180 g/l
Eiswein: at least 130 ° Oechsle; minimum residual sugar content = 150 g/l

4. **Sekt b.A. (quality sparkling wine from defined regions)**
Specific oenological practices
Traditional bottle fermentation

5.2. Maximum yields
70 hectolitres per hectare

6. **Demarcated geographical area**
Uhlen Blaufüsser Lay is part of the PDO ‘Mosel’ (registration No PDO-DE-A1270).

The Uhlen Blaufüsser Lay vineyards are located in the Winningen area of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. The name ‘Blaufußer Lay’ is recorded in the land register as an open field division. For over 10 years, its name has featured on labelling as an indication of the shale formation. The term ‘Blumslaay’ (from Blaufußer Lay – Blauslay – Blooslay – Blumslaay), a dialect word which has found its way back into High German, refers to a lookout point above the vineyards. The area begins with parcel 2219/1 and ends downstream with parcels 2179, 2181/1, 2186, 2190, 2189/2.
Products bearing the PDO 'Uhlen Blaufüsser Lay' may be produced in the 'Mosel' registered PDO area (registration No PDO-DE-A1270). The defined area is covered by the PDO 'Mosel'.

The Uhlen Blaufüsser Lay estate covers an area of 1.96 ha.

7. **Main wine grape variety(-ies)**

   Weisser Riesling – Riesling, Riesling renano, Rheinriesling, Klingelberger

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

   The Uhlen Blaufüsser Lay vineyards lie within the terraced landscape of the Lower Mosel. The Uhlen Blaufüsser Lay terraces are arranged in a traditional configuration with a south-westerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11.6°C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of precipitation (approx. 620 mm) and the high number of hours of sunshine (1,922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Blaufüsser Lay region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there.

   Within the geological time scale, Uhlen Blaufüsser Lay comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Laubach sub-levels and older sediments from the Laubach levels. The increasing depth of the sea is visible in the thickening dark silt and slate packages. The weathered rocky soil resulting from these sediments is a Regosol made up of various clay-rich and silty slates. The higher clay content of the soil compared to neighbouring PDOs induce a higher field capacity and a lower average soil temperature in lower strata. As a result, there are considerable organoleptic differences compared to neighbouring PDOs. Uhlen Blaufüsser Lay has a lower share of fruity components within its generally muted bouquet. The resulting mineral, olfactory impression continues in the palate with a sensation most often described as 'fine, cool, clear'.

   The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has constantly been improved by developing new varieties of grape (since the early 19th century, the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has resulted mainly in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

   The relationship described above applies equally to quality sparkling wine from defined regions.

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

   **Legal framework:**

   National legislation

   **Type of further condition:**

   Additional provisions relating to labelling
Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms ‘Qualitätswein’, ‘Prädikatswein’ and ‘Sekt b.A.’ are associated with the designation of origin and may replace the designation ‘PDO’.

**Link to the product specification**

www.ble.de/eu-qualitaetskennzeichen-wein