

COMMISSION IMPLEMENTING DECISION**of 20 April 2018**

on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector

[**Însurătei (PDO)**]

(2018/C 144/02)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 (¹), and in particular Article 97(3) thereof,

Whereas:

- (1) Romania submitted an application for protection of the name 'Însurătei' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013, the Commission examined that application and found that the conditions laid down in Articles 93 to 96, 97(1), 100, 101 and 102 of that Regulation had been met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the reference to the publication of the product specification made during the national procedure for examining the application for protection of the name 'Însurătei' should therefore be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Însurătei' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 20 April 2018.

For the Commission

Phil HOGAN

Member of the Commission

(¹) OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

ÎNSURĂȚEI'

PDO-RO-N1588

Submission date of application: 29.12.2011

1. Name(s) to be registered

Însurăței

2. Geographical indication type

PDO — Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

Organoleptic characteristics — white wines

The white wines have a clear appearance, a crystalline shine, a greenish-yellow to golden yellow colour, a nose characteristic of the variety, and a velvety and soft taste. These wines can range from dry to sweet.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	1,08
Maximum total sulphur dioxide (in milligrams per litre)	220

Organoleptic characteristics — rosé wines

The resulting rosé wines are clear, bright, in different shades of pink (pale, rose, salmon or with hints of orange). They are fresh, balanced, with sustained acidity and a complex flavour, characterised by fruit or floral aromas.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	1,08
Maximum total sulphur dioxide (in milligrams per litre)	220

Organoleptic characteristics — red wines

The red wines have a clear, glossy appearance, a ruby-red to intense purple colour and a slightly tannic but full-bodied taste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	1,20
Maximum total sulphur dioxide (in milligrams per litre)	170

5. Wine-making practices**a. Essential oenological practices**

Plantation characteristics and practices

Cultural practice

Plantation density: minimum 4 100 plants/ha;

green harvesting — reducing the number of grape clusters at veraison (the onset of ripening), when the potential production exceeds the maximum limits admitted under the specifications for wines bearing a controlled designation of origin. Irrigation is permitted only during years of drought and with ONVPV (National Office of Vine and Wine) notification, when the water content in soil at a depth of 0 - 100 cm decreases to 50 % of the AHI (active humidity interval), by applying reasonable irrigation standards (400 - 600 m³/ha).

b. Maximum yields

Băbească gri, Aligoté, Riesling de Rhin, Chardonnay

78 hectolitres per hectare

Cabernet Sauvignon, Fetească neagră, Băbească neagră, Syrah

78 hectolitres per hectare

Fetească albă, Fetească regală, Riesling italiano, Pinot gris

91 hectolitres per hectare

Băbească gri, Aligote, Riesling de Rhin, Chardonnay

12 000 kilograms of grapes per hectare

Cabernet Sauvignon, Fetească neagră, Băbească neagră, Syrah

12 000 kilograms of grapes per hectare

Fetească albă, Fetească regală, Riesling italiano, Pinot gris

14 000 kilograms of grapes per hectare

6. Demarcated area

The area demarcated for the production of the grapes, the raw material, and for the making of wines bearing the 'ÎNSURĂȚEI' controlled designation of origin comprises the following localities in Brăila County:

Municipality of Însurăței: villages of Lacu Rezii, Măru Roșu, Valea Călmățuiului;

Municipality of Berteștii de Jos: villages of Berteștii de Jos and Spiru Haret;

Municipality of Victoria: village of Victoria;

Municipality of Băräganul: village of Băräganul.

By way of derogation, the making of wines made from grapes produced within the area demarcated for the 'Însurătei' controlled designation of origin and eligible to bear this designation may take place in:

- the same wine-growing area;
- neighbouring wine-growing areas;
- an area located in the same administrative unit; or
- a neighbouring administrative unit.

7. Main wine grapes

Băbească gri G Pinot gris G Fetească neagră N Băbească neagră N Cabernet Sauvignon N Aligote B Fetească regală B Fetească albă B Chardonnay B Syrah N Riesling Italian B Riesling de Rhin B

8. Description of the link(s)

Link with the geographical area

Causal interaction

The influence of the Danube, together with the climatic factors characteristic of the area (in particular the masses of dry air coming in contact with the land forms, which maintain a high temperature contrast between winter and summer), and the soil type that comes to define the landscape in a particular manner, all leave their mark on the composition and structure of the wines, imparting fruitiness and freshness due to the high acidity and high level of aromatic substances and anthocyanins.

The sandy soils help to produce balanced, harmonious wines, rich in colour with a durable aroma, which can be consumed young or aged.

The forest's proximity to the area plays a key role in obtaining the deep red colour of the wines, as it creates a specific microclimate particularly favourable for the accumulation of anthocyanins and ripe red fruit aromas, skillfully extracted from the grapes by oenologists and presented to consumers in every glass.

Product details

Climatic and pedological factors are the main factors that determine the wine-growing area, as their impact on the quality of the wine obtained is decisive. Wines from the Însurătei vineyard bear the imprint of the variety, soil, microclimate, grower and winemaker, and are characterised by fruitiness, freshness and a slightly higher acidity. Usually these are fine wines with a great richness of typical aromas specific to the variety.

The pedoclimatic characteristics of the Însurătei area give the white wines a clear appearance, a crystalline shine, a greenish-yellow to golden yellow colour, a nose characteristic of the variety, and a velvety and soft taste. These wines can range from dry to sweet.

The red wines have a clear, glossy appearance, a ruby-red to intense purple colour and a slightly tannic but full-bodied taste.

The resulting rosé wines are clear, bright, in different shades of pink (pale, rose, salmon or with hints of orange). They are fresh, balanced, with sustained acidity and a complex flavour, characterised by fruit or floral aromas.

In recent years the producers have adapted the wine-making techniques so as to retain as far as possible the characteristics of the Însurătei wine growing area, particularly as regards the varieties such as Babească neagră which has been found to accumulate a satisfactory anthocyanin content in this area.

Wine growing in the Însurătei vineyard dates back to ancient times, such that working the vineyard, the varieties cultivated, viticulture growing practices and wine making practices were a major concern of wine growers. Locals and inhabitants of neighbouring localities worked and lived together in Însurătei vineyard. There was often continuous rivalry between these groups to achieve the most beautiful plantations, cultivate the most renowned varieties, and make the best wines.

Link with the geographical area

The use of specific environmentally-friendly organic farming techniques helps to keep the flora and fauna of the region in balance. They have the effect of increasing the number of predatory insects which feed on the larvae of insect pests (European grapevine moth), thereby limiting their development and thus the degree of damage they inflict on the plants.

In order to achieve maximum quality, viticulture and winemaking techniques have been refined in the following ways:

- establishing an optimum time for grape harvesting which coincides with the maximum accumulation of substances (flavours, anthocyanins, sugars) so as to obtain quality wines which bear the hallmarks of the area;
- using dry ice during the grape harvest to preserve and retain the natural flavours that have accumulated in the skin;
- keeping the must in prolonged contact with the solid parts (marc) in order to more efficiently extract the colouring substances, particularly for paler varieties such as Băbeasca neagră;
- using oak barrels for fermentation, particularly for varietal wines such as Chardonnay, and bottle ageing them;
- during the processing of grapes, using wine-making materials which are approved for the production of organic wines.

The soil planted is generally covered in grass to stabilise the topsoil. The soil is enriched with organic matter through plant cuttings left on the ground. Also, as the soil is sandy, the presence of vegetation has the advantage of preventing dust lifting off into the atmosphere and being deposited on the grape berries. As a result, losses during the wine-making process, a high percentage of which used to be caused by sand sinking to the bottom of wine containers, have been significantly reduced. On the other hand, the 'earthy' taste of the wine, due to the presence of dust on the surface of the grape skins, has been eliminated, vastly improving the organoleptic characteristics of the finished products.

The anthocyanin content of the grape berry skins is very important in colouration, and is a key factor in particular in the visual assessment of the quality of red wine. Anthocyanins belong to the class of flavonoids and act as powerful antioxidants in the human body, providing protection against cancer and cardiovascular diseases by blocking cholesterol absorption and reducing hypertension and ageing-associated diseases.

Quality wines are obtained from the way in which oenologists harmonise the specific features of the vineyard and grape varieties with winemaking techniques, and the specific methods of stabilising and conditioning the wines, resulting in wines with a distinct identity.

The quality of the wines reflects the quality of the raw materials (grapes) and the technology used; quality wine can only be achieved by using healthy, fully ripened grapes, in terms of both the sugar content and the phenolic content.

9. Essential further conditions

Marketing conditions Legal framework

In EU legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

Wines bearing the 'Însurătei' controlled designation of origin may be marketed to the end consumer only as bottled wine, as 'organic wine' or as 'wine made from organic grapes', in compliance with these Specifications and with Commission Regulation (EC) No 889/2008⁽¹⁾ as amended.

⁽¹⁾ Commission Regulation (EC) No 889/2008 of 5 September 2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control (OJ L 250, 18.9.2008, p. 1).

10. Link to the product specification

[http://www.onvpv.ro/sites/default/files/
caiet_sarcini_doc_insuratei_modif_conf_notificarii_com_din_05.12.2016_0.pdf](http://www.onvpv.ro/sites/default/files/caiet_sarcini_doc_insuratei_modif_conf_notificarii_com_din_05.12.2016_0.pdf)
