

**COMMISSION IMPLEMENTING DECISION****of 3 August 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****(Uhlen Roth Lay (PDO))**

(2018/C 277/04)

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<sup>(1)</sup>, and in particular Article 97(3) thereof,

Whereas:

- (1) Germany has sent an application for protection of the name 'Uhlen Roth Lay' 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 has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are 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 publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Uhlen Roth Lay' should 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 'Uhlen Roth Lay' (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, 3 August 2018.

*For the Commission*

Phil HOGAN

*Member of the Commission*

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

## ANNEX

## SINGLE DOCUMENT

**'Uhlen Roth Lay'****PDO-DE-02083****Submission date of application: 26.3.2015****1. Name(s) to be registered**

Uhlen Roth Lay

**2. Geographical indication type**

PDO — Protected designation of origin

**3. Categories of grapevine products**

1. Wine

5. Quality sparkling wine

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

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 scent of violet combined with liquorice is perceptible.

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	15,0
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	1,08
Maximum total sulphur dioxide (in milligrams per litre):	250

*Wine with special attributes (Prädikatswein) (Auslese)*

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 scent of violet combined with liquorice is perceptible. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines.

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	41,0
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	7,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	2,1
Maximum total sulphur dioxide (in milligrams per litre):	350

*Wine with special attributes (Prädikatswein) (Beerenauslese, Trockenbeerenauslese and Eiswein)*

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 scent of violet combined with liquorice is perceptible. The above-described range of aromas and flavours 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.

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	41,0
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	7,0 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	2,1
Maximum total sulphur dioxide (in milligrams per litre):	400

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

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 scent of violet combined with liquorice is perceptible. In the case of Sekt b.A. wines, the described range of aromas and flavours of Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	13,5
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	1,08
Maximum total sulphur dioxide (in milligrams per litre):	185

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

Relevant restrictions on making the wines

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

*Quality wine*

Specific oenological practice

At least 88 °Oechsle; maximum acidity = 7,5 g/l; fortification up to max. 14,0 % by volume.

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

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

Specific oenological practice

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

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

Specific oenological practice:

traditional bottle fermentation

b. **Maximum yields**

70 hectolitre per hectare

6. **Demarcated 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 grapes**

Weißer Riesling

## 8. Description of the link(s)

The Uhlen Roth Lay vineyards are embedded in 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 rainfall (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 rocks consist of 8 % iron oxides enclosed in globules as small as 0,25 mm between the grains of sand. The individual grains are held together by silica, which is what makes the rock so hard. The resulting weathered rocky soil is a 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. Many Uhlen Roth Lay wines are 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 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 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 link described above applies equally to Sekt b.A. wines.

## 9. Essential further conditions

*Legal framework:*

National law

*Type of further condition:*

Additional labelling requirements

*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 particular 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

[http://www.ble.de/DE/04\\_Programme/09\\_EU-Qualitaetskennzeichen/02\\_EUBezeichnungenWein/Antraege.html?nn=3057588](http://www.ble.de/DE/04_Programme/09_EU-Qualitaetskennzeichen/02_EUBezeichnungenWein/Antraege.html?nn=3057588)