

**COMMISSION IMPLEMENTING DECISION****of 22 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****(Monzinger Niederberg (PDO))**

(2018/C 302/09)

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 'Monzinger Niederberg' 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 'Monzinger Niederberg' 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 'Monzinger Niederberg' (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, 22 August 2018.

*For the Commission*

Pierre MOSCOVICI

*Member of the Commission*

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

## ANNEX

**'MONZINGER NIEDERBERG'****PDO-DE-02363****Date of application: 29.6.2017**

SINGLE DOCUMENT

**1. Registered name**

'Monzinger Niederberg'

**2. Geographical indication type**

PDO — protected designation of origin

**3. Categories of grapevine products**

1. Wine

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

'Monzinger Niederberg' owes its fine reputation to the Riesling variety, which this exceptional terroir expresses in the best possible way. Therefore, only the Weißer Riesling vine variety is authorised under the PDO. As a minimum, the grapes are harvested with Spätlese must weight. They are exclusively white wines, free of turbidity.

*Quality wine*

Quality wines are always elegant wines, with fine apple and citrus fruit notes in their aroma, with a distinct minerality and always with a dry taste.

The quality wines are from pale yellowish green to straw yellow in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 78 °Oe

Maximum residual sugar content is 25 g/l, provided that the total acidity expressed in g/l of tartaric acid is at least 7,2 g/l. If it is less than 7,2 g/l, the maximum residual sugar content is 18 g/l.

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Kabinett'*

'Kabinett' wines are always elegant wines with fine apple and citrus fruit notes in their aroma, with a distinct minerality and a subtle sweetness.

The wines with special attribute 'Kabinett' are from pale yellowish green to straw yellow in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 78 °Oe

Residual sugar content at least 25 g/l

General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Spätlese'*

'Spätlese' wines are always elegant wines. They have fine apple and citrus fruit notes in the aroma, with a distinct minerality and a varying degree of sweetness.

The wines with special attribute 'Spätlese' are from pale yellowish green to straw yellow in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 78 °Oe

Residual sugar content at least 40 g/l

General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Auslese'*

Wines with the attribute 'Auslese' are high in sweetness and display the influence of *Botrytis cinerea* (grey mould), which in this case is desirable, through their honey and raisin aromas.

The wines with special attribute 'Auslese' are from straw yellow to gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 85 °Oe

Residual sugar content at least 60 g/l

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Beerenauslese'*

Wines with the attribute 'Beerenauslese' are high in sweetness and display the influence of *Botrytis cinerea* (grey mould), which in this case is essential, through their honey and raisin aromas.

The wines with special attribute 'Beerenauslese' are from golden yellow to deep gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 120 °Oe

Residual sugar content at least 90 g/l

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Eiswein'*

'Eiswein' wines, meanwhile, are marked by clear fruit notes and an absence of any hint of *Botrytis*. They have a high degree of sweetness and an incisive acidity.

The wines with special attribute 'Eiswein' are from golden yellow to deep gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 120 °Oe

Residual sugar content at least 90 g/l

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Trockenbeerenauslese'*

Wines with the attribute 'Trockenbeerenauslese' are high in sweetness and, through their honey and raisin aromas, display the essential influence of *Botrytis cinerea* (grey mould), which causes the grapes to shrivel like raisins.

The wines with special attribute 'Trockenbeerenauslese' are from golden yellow to deep gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 150 °Oe

Residual sugar content at least 120 g/l

General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

5. **Wine making practices**

a. *Essential oenological practices*

Quality wines and all wines with special attributes

Specific oenological practice

The wines must only mature in predominantly taste-neutral containers. Classic oak barrels are permitted if the resulting wood aroma either cannot be discerned in the wine, or only has a discreet taste. Wood aromas that indicate the use of new, small barrels with a capacity of under 600 litres (e.g., barrique-type casks) are not permitted.

Partial de-alcoholisation, concentration and the use of oak chips are not permitted.

b. *Maximum yields*

Quality wines and all wines with special attributes

75 hectolitres per hectare

6. **Demarcated area**

'Monzinger Niederberg' comprises the traditional wine-growing areas of the Monzinger wine-growing community, located on the south-facing slope between the town of Monzinger and the exit off the B 41 towards Nussbaum. It does not include the areas south of the B 41, as well as the relatively flat areas (< 15 % slope) on the plateau of the mountain.

In total, 'Monzinger Niederberg' PDO covers 27,5543 ha.

7. **Main wine grapes**

Weißer Riesling — Riesling, Riesling renano, Rheinriesling, Klingelberger

## 8. Description of the link(s)

*Monzinger Niederberg, quality wines and all wines with special attributes*

1. Geology: The soil in question is a residual soil from the Waderner Schichten Formation, a conglomerate that was deposited in the area approximately 280 million years ago. This can be found only in the Nahe valley and parts of Saarland. Even in the Nahe valley, there are only a few places in which the Waderner Schichten Formation crops out and has as strong an influence on the soil as in Monzinger Niederberg. The Waderner Schichten Formation is composed mainly of shale and quartzite, but also contains vein quartz. On the surface, this conglomerate is weathered and enriched to varying degrees with humus. Slate- and quartzite-type soils like the Waderner Schichten Formation are known for often giving Riesling wines citrus and apple aromas. 'Monzinger Niederberg' wines are therefore clearly distinguished from the deep clay soils of neighbouring wine-growing areas, which are singled out more for their peachy, fruity wines. The rocky soil ensures that the soil surface dries out quickly following rainfall. The humidity therefore drops quickly, inhibiting the development of unwelcome mould.

This keeps the *Botrytis cinerea* — which is desirable for certain wines with special attributes — very pure, meaning that even the wines made from botrytised grapes have an extremely clean and precise aroma profile.

2. Topographical: The 'Monzinger Niederberg' vineyards are located at between 160 m and 240 m above sea level.

On this south-facing slope the average gradient is above 30 %.

The strong sunshine thus ensures that 'Monzinger Niederberg' is always much warmer in the daytime than comparable areas of flat land, despite its sometimes unfavourable altitude. The grapes therefore achieve a greater level of ripeness, giving the wines a lower acidity and more ripe fruity aromas.

3. Climate: Monzingen is one of the cooler wine-growing communities on the River Nahe. More importantly, 'Monzinger Niederberg' is optimally oriented towards the sun. It therefore heats up very quickly during the day. It is strongly influenced by thermals, i.e. warm air currents which rise from the valley on sunny days and further heat up the soil. A few kilometres further north lies the Soonwald forest. At night, it serves as a natural source of cooling. As the best parts of the area are not directly exposed to these nightly streams of cold air, cooling takes place slowly. The area receives around 1 900 hours of sunshine a year. The average daytime temperature is 10 °C. The difference between daytime and night-time temperatures is significantly higher than in the eastern parts of the Nahe growing region. Due to the relatively cool wine-growing climate, 'Monzinger Niederberg' wines are usually somewhat finer than those from warmer wine-making areas, especially those of the lower Nahe.

The average annual precipitation is 570 mm, with 60 % of the precipitation falling during the growing season.

The relatively low annual precipitation combined with the rocky soil, which has a very limited water storage capacity, ensures that the grapes of the 'Monzinger Niederberg' usually stay small-berry. This makes them richer in aromas, which is reflected in the wines.

4. Human influences: The human influence is based on a wine-growing tradition that goes back centuries. The vines are usually grown on trellises. Generally, the vine rows run in a north-south direction. This ensures that the grapes receive good exposure to the sun and proper ventilation.

In terms of grape production, as the vines grow, the winemaker can achieve better-quality grapes by way of special upkeep measures, such as removing the leaves from the grape areas or thinning out the grapes. Knowledge of the specific climatic and geological circumstances, which has been passed down over generations, is also essential. In particular, during harvesting, particular importance is placed on selection. Healthy green to golden yellow grapes are particularly well suited to the production of quality wines and wines with the special attributes 'Kabinett', 'Spätlese' and 'Eiswein'. For wines with the special attributes 'Auslese', 'Beerenauslese' and 'Trockenbeerenauslese', the influence of grey mould (*Botrytis cinerea*) is desirable. In dry weather, this fungus causes a sharp increase in the must weight, with the simultaneous formation of very pure honey and raisin aromas. For 'Eiswein' wines, as well as the need for the grapes to be in good health, the frost's natural concentrating effect is crucial. The winemaker in particular uses selection and the date of harvest to determine at an early point which grapes are suitable for which quality wines or wines with special attributes. In addition, various cellaring techniques can be used to confer characteristics upon the final product. This applies in particular to the residual sugar content, which plays an important role in differentiating quality wines, 'Kabinett' wines and 'Spätlese' wines.

**9. Essential further conditions**

*Legal framework:*

National legislation

*Type of further condition:*

Additional provisions relating to labelling

*Description of the condition:*

In order to be labelled with any of the traditional terms linked to this designation of origin, the quality wines and wines with special attributes must have passed an official quality testing procedure. The inspection number issued ('amtliche Prüfungsnummer' or 'AP-Nummer') must be quoted on the label. It replaces the batch number.

**Link to the product specification**

[www.ble.de/eu-qualitaetskennzeichen-wein](http://www.ble.de/eu-qualitaetskennzeichen-wein)

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