OTHER ACTS

EUROPEAN COMMISSION

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

(2023/C 133/05)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Kunság / Kunsági'

PDO-HU-A1332-AM04

Date of communication: 16.1.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Change to the categories of grapevine products**

Deletion of white and red ice wine

Product specification headings affected: II. DESCRIPTION OF THE WINES, III. SPECIFIC OENOLOGICAL PRACTICES, V. MAXIMUM YIELDS, VII. LINK WITH THE GEOGRAPHICAL AREA

Single document headings affected: Description of the wine(s), Wine-making practices, Rules governing vine cultivation – Timing and method of harvesting and grape quality, Minimum natural sugar content and minimum potential alcoholic strength of grapes, Maximum yields, Description of the link(s)

Climate change has accelerated the grapes' ripening processes and moved the harvest to an earlier date. Winter cooling no longer ensures that grapes suitable for the production of ice wine are harvested in the region most years. Products that may be produced under special conditions do not bear the specific characteristics of the production area.

2. **Change to the organoleptic characteristics of white, red and rosé wines**

Product specification headings affected: II. DESCRIPTION OF THE WINES, VII. LINK WITH THE GEOGRAPHICAL AREA

Single document headings affected: Description of the wine(s), Description of the link(s)

The organoleptic characteristics of the wines have been altered as a result of varietal conversion during vine-growing, improvements in phytotechnical procedures and the use of modern winemaking techniques.

([1]) OJ L 9, 11.1.2019, p. 2.

3. **Change to the oenological practices for selected harvest wine**

Product specification headings affected: III. SPECIFIC OENOLOGICAL PRACTICES

Single document headings affected: -

The selected harvest method has been regulated in order to ensure a uniform interpretation.

The requirement of earliest marketing date is an administrative rule and has been deleted in order to enforce professional considerations.

4. **Addition of the Generosa, Szürkebarát and Pinot Noir varieties to the grape varieties that can be used to produce aerated semi-sparkling wine**

Product specification headings affected: VI. AUTHORISED WINE GRAPE VARIETIES

Single document headings affected: Main grape variety (varieties)

The Kunság product specification authorises the Generosa grape variety to be used for the production of white varietal and cuvée wines. The variety's organoleptic characteristics and analytical parameters make it suitable for the production of semi-sparkling wine, with or without blending.

The Kunság product specification authorises the Szürkebarát grape variety to be used for the production of white varietal and cuvée wines. The variety's organoleptic characteristics and analytical parameters make it suitable for the production of semi-sparkling wine, with or without blending.

The Kunság product specification authorises the use of the Pinot Noir grape variety for the production of wines. The variety's organoleptic characteristics and analytical parameters make it suitable for the production of semi-sparkling wine, with or without blending.

5. **Authorisation of Guyot training**

Product specification headings affected: III. B. RULES ON GRAPE PRODUCTION

Single document headings affected: Rules governing vine cultivation

To ensure quality grape production, in addition to intensive vine training the use of traditional cultivation methods and yield restrictions are also justified.

6. **Change to the list of varieties under the restricted term 'Muskotály'**

Product specification headings affected: VIII. FURTHER CONDITIONS

Single document headings affected: -

The Generosa variety has been planted over a significant area of the Kunság wine region over the past 10 years. Research into the values of this variety has shown that the character of wine made from Generosa grapes differs significantly from that of the Muskotály variety, according to organoleptic evaluations and analytical tests.

7. **Indication of rosé wines**

Product specification headings affected: VIII. FURTHER CONDITIONS

Single document headings affected: -

The terms 'rose', 'rosé' and 'rozé' are used equally in the labelling of rosé wines by wineries operating in the Kunság wine region.

8. **Organoleptic evaluation of wines**

Product specification headings affected: VIII. FURTHER CONDITIONS

Single document headings affected: -

The organoleptic evaluation of the quality of Kunság wines – which is carried out by professionals in the wine region prior to marketing – helps to continuously improve the quality of the wines and to ensure the efficient operation of Community wine marketing in the wine region.

SINGLE DOCUMENT

1. **Name(s)**

Kunság / Kunsági

2. **Type of geographical indication**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

9. Aerated semi-sparkling wines

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

1. *Wine – Rosé varietal and cuvée*

CONCISE TEXTUAL DESCRIPTION

The wines are pale-pink, pink, pale-violet, strawberry or salmon-coloured; they have a light, vivid acidity, spiciness and/or a fresh-fruit taste and fragrance. These are harmonious, reductive-type wines with a balanced character and occasionally a residual carbon dioxide content. They can be dry or semi-dry, depending on their sugar content.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Wine – Siller varietal and cuvée*

CONCISE TEXTUAL DESCRIPTION

The varietal wines have a fragrance and taste characteristic of the variety used; the blended wines have a fragrance and taste reflecting the relative proportions of the varieties used. The wines have rounded acids, moderate tannin content, and fullness. Depending on the sugar content they can be dry, semi-dry, semi-sweet or sweet.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9

Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Wine – White varietal and cuvée*

CONCISE TEXTUAL DESCRIPTION

The white wines are a green-white, green-yellow or light-yellow colour. The varietal wines have a fresh, floral, spicy fragrance and taste characteristic of the variety used, which may be complemented by notes reminiscent of tropical fruits. The cuvée wines have a complex fragrance and taste resulting from the blended varieties. These are harmonious, reductive-type wines with a balanced character and occasionally a residual carbon dioxide content. They are dry or semi-dry, depending on their sugar content.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,67
Maximum total sulphur dioxide (in milligrams per litre)	

4. *Wine – Red varietal and cuvée*

CONCISE TEXTUAL DESCRIPTION

The Primőr [Primeur] red wines are ruby or a stronger ruby in colour; they have an intensely fruity and spicy fragrance and a youthful taste, with a moderate tannin content, pleasant acidity and alcoholic strength. The aged red wines are complex wines with a ruby or dark-red colour, aromas of ageing, and a silky, velvety taste. They are dry or semi-dry, depending on their sugar content.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	

5. *Wine – Late-harvest white varietal or cuvée*

CONCISE TEXTUAL DESCRIPTION

The wines are gold in colour; they have a complex fragrance and a robust, oily texture, with notes of wooden-barrel and bottle ageing. They have a pleasant acidity and alcoholic strength, often with a residual sugar content.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	33,33
Maximum total sulphur dioxide (in milligrams per litre)	

6. *Wine – Late-harvest red varietal or cuvée*

CONCISE TEXTUAL DESCRIPTION

The wines are ruby or deep red in colour; they have a complex fragrance and a robust, oily texture with notes of wooden-barrel and bottle ageing. They have a pleasant acidity and alcoholic strength, often with a residual sugar content.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	33,33
Maximum total sulphur dioxide (in milligrams per litre)	

7. *Wine – Selected-harvest white varietal or cuvée*

CONCISE TEXTUAL DESCRIPTION

The wines are greenish yellow in colour; they have a fragrance and taste characteristic of the grape variety used; they have vivid acidity, a medium body and an alcoholic character. The wine can be dry, semi-dry, semi-sweet or sweet.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

8. *Wine – Selected-harvest rosé varietal or cuvée*

CONCISE TEXTUAL DESCRIPTION

The wines are pale pink, pink to pale violet in colour; they have a delicate, soft acidity and an extremely fruity fragrance. Depending on the sugar content they can be dry, semi-dry, semi-sweet or sweet.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

9. *Wine – Selected-harvest red varietal or cuvée*

CONCISE TEXTUAL DESCRIPTION

The wines are dark ruby or dark red in colour; they have a fruity and occasionally spicy fragrance, medium fullness, a soft character with notes of wooden-barrel and bottle ageing, and a moderate tannin content. Depending on the sugar content they can be dry, semi-dry, semi-sweet or sweet.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9

Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	

10. *Wine – White varietal or cuvée made from raisined grapes*

CONCISE TEXTUAL DESCRIPTION

The wines are gold in colour; they have a complex fragrance, high natural sugar content and a robust, oily texture; the taste and aroma are complex with notes of honey, ripe or dried fruits, and in certain cases botrytis; they are usually semi-sweet or sweet.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	33,33
Maximum total sulphur dioxide (in milligrams per litre)	

11. *Wine – Red varietal or cuvée made from raisined grapes*

CONCISE TEXTUAL DESCRIPTION

The wines are dark ruby or dark red in colour. Robust, full-bodied reds, they have a fragrance characterised by the aromas of ripe or dried fruits and/or spices, and a taste that is typical of wooden-barrel or bottle ageing. They have a moderate tannin content and often a residual sugar content.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	33,33
Maximum total sulphur dioxide (in milligrams per litre)	

12. *Sparkling wine – White*

CONCISE TEXTUAL DESCRIPTION

The sparkling wines have the colour indicated by the variety; their fragrance and taste are neutral or characteristic of the grape variety used; they have harmonic acidity and are light and airy, with a persistent sparkle.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

13. *Sparkling wine – Rosé*

CONCISE TEXTUAL DESCRIPTION

The sparkling wines have the colour indicated by the variety; their fragrance and taste are neutral or characteristic of the grape variety used; they have harmonic acidity and are light and airy, with a persistent sparkle.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

14. *Sparkling wine – Red*

CONCISE TEXTUAL DESCRIPTION

The sparkling wines have the colour indicated by the variety; their fragrance and taste are neutral or characteristic of the grape variety used; they have harmonic acidity and are light and airy, with a persistent sparkle.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

15. *Aerated semi-sparkling wine – White*

CONCISE TEXTUAL DESCRIPTION

The semi-sparkling wines are pale greenish yellow to pale straw-yellow in colour; they have a relatively low alcoholic strength, firm acidity and are lightly sparkling. They can be dry, semi-sweet or sweet. These are lively, fresh wines with a fragrance and taste of fresh grapes.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

16. *Aerated semi-sparkling wine – Rosé*

CONCISE TEXTUAL DESCRIPTION

The semi-sparkling wines are pale pink to pink in colour; they have a relatively low alcoholic strength, firm acidity and are lightly sparkling. They can be dry, semi-sweet or sweet. These are lively, fresh wines with a fragrance and taste of fresh grapes.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7

Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

17. *Aerated semi-sparkling wine – Red*

CONCISE TEXTUAL DESCRIPTION

The semi-sparkling wines are pale violet in colour; they have a relatively low alcoholic strength, firm acidity and are lightly sparkling. They can be dry, semi-sweet or sweet. These are lively, fresh wines with a fragrance and taste of fresh grapes.

* The limits laid down in the EU legislation apply to the maximum total alcoholic strength and maximum total sulphur dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Mandatory oenological practices – Wine (1)

Specific oenological practice

White varietal and cuvée wines, Rosé varietal and cuvée wines:

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified;

Siller varietal and cuvée wines, Red varietal and cuvée wines:

— the grape pulp must be fermented on the skins;

— pressing may be carried out only in batch presses;

Late-harvest white varietal or cuvée wines:

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified;

— the wine may be bottled at the earliest on 1 March of the year following the harvest;

— ageing in bottles for 3 months is necessary before placing on the market;

Late-harvest red varietal or cuvée wines:

— the grape pulp must be fermented on the skins;

— pressing may be carried out only in batch presses;

— the wine may be bottled at the earliest on 1 March of the year following the harvest;

— ageing in bottles for 3 months is necessary before placing on the market;

Selected-harvest white, rosé and red varietal or cuvée wines:

— the technologically ripe grapes are harvested by sorting, and only bunches that are intact, healthy and suitably ripe may be harvested. In the case of mechanical harvesting, bunches that are not suitably ripe or are defective, sick or damaged are removed manually before harvesting.

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified, except for red varietal and cuvée wines;

— the grape pulp must be fermented on the skins in the case of red varietal and cuvée wines;

2. Mandatory oenological practices – Wine (2)

Specific oenological practice

White varietal or cuvée wines made from raisined grapes:

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified;

— the wine may be bottled at the earliest on 1 March of the year following the harvest;

— ageing in bottles for 3 months is necessary before placing on the market;

Red varietal or cuvée wines made from raisined grapes:

— the grape pulp must be fermented on the skins;

— pressing may be carried out only in batch presses;

— the wine may be bottled at the earliest on 1 March of the year following the harvest;

— ageing in bottles for 3 months is necessary before placing on the market;

3. Oenological practices not permitted – Wine

Specific oenological practice

Late-harvest white varietal or cuvée wines, Late-harvest red varietal or cuvée wines, Selected-harvest white varietal or cuvée wines, Selected-harvest rosé varietal or cuvée wines, Selected-harvest red varietal or cuvée wines, White varietal or cuvée wines made from raisined grapes, Red varietal or cuvée wines made from raisined grapes

— enrichment of the must;

— sweetening of the wine;

4. Rules governing vine cultivation – Cultivation method and planting density

Cultivation practice

For existing vineyards planted before 31 December 2011, wines bearing the protected designation of origin ‘Kunság / Kunsági’ may be produced from grapes originating from the vineyard, as long as the vineyard remains in operation, regardless of the training method or planting density of the vineyard.

For vineyards established after 31 December 2011, products bearing the protected designation of origin 'Kunság / Kunsági' may be produced only from grapes originating from vineyards planted using the following training methods:

— Head-training;

— Umbrella training;

— Guyot training;

— Moser training;

— Single curtain training;

— Sylvoz training;

For vineyards established after 1 January 2012, the planting density must be at least 3 300 vines per hectare. When determining the distance between rows and between vines, besides even row and vine spacing, the planting of twin rows and/or twin vines is also acceptable. The distance between rows must be at least 1,00 m and no more than 3,60 m, whereas the distance between vines must be at least 0,60 m and no more than 1,20 m. In the case of twinned vines, the average distance between the vines is the determining factor.

When determining the vine load, the number of living light buds left on each vine must not exceed 16 per m2, regardless of the cultivation method. The final yield required to meet production targets must be determined by means of bunch regulation as necessary during the vegetation period.

For the production of wine products labelled with the protected designation of origin 'Kunság / Kunsági', only grapes originating from vineyards with a vine shortage ratio below 10 % may be used.

5. Rules governing vine cultivation – Timing and method of harvesting and grape quality

Cultivation practice

The date on which harvesting begins is set by the competent wine community council each year and is determined on the basis of test harvests carried out every week from 1 August each year.

A product made from grapes harvested before the start date defined by the wine community cannot be provided with a certificate of origin in a category under the protected designation of origin 'Kunság / Kunsági' and cannot be marketed with an indication of the protected designation of origin 'Kunság / Kunsági'. The date of the harvest is published in the form of an announcement by the wine communities.

For the production of the wine products, the minimum sugar content and the potential alcoholic strength of the grapes should be applied according to the following table, in compliance with current Hungarian and European Union legislation in force.

During the harvest both manual and mechanical harvest methods are usually allowed, but the following types can be produced only from grapes harvested manually:

— late-harvest wine;

— wine made from raisined grapes;

6. Minimum natural sugar content, and minimum potential alcoholic strength of grapes

Cultivation practice

Wine variety / Category	Minimum natural sugar content of the grapes in Hungarian must grade (Magyar mustfok – [MM°], at 17,5 °C)
Wines – White varietal and cuvée, Rosé varietal and cuvée, Siller varietal and cuvée, Red varietal and cuvée:	14,82
Wine – Late-harvest white and red:	19,00

Wine – Selected-harvest white, rosé and red:	19,00
Wine – White and red made from raisined grapes:	20,00
Sparkling wine:	14,82
Aerated semi-sparkling wine:	14,82

Minimum potential alcoholic strength of the grapes ([% vol], at 20 °C)

Wines – White varietal and cuvée, Rosé varietal and cuvée, Siller varietal and cuvée, Red varietal and cuvée:	9,0
Wine – Late-harvest white and red:	12,08
Wine – Selected-harvest white, rosé and red:	12,08
Wine – White and red made from raisined grapes:	12,83
Sparkling wine:	9,0
Aerated semi-sparkling wine:	9,0

5.2. *Maximum yields*

1. White varietal and cuvée wines, Rosé varietal and cuvée wines, Siller varietal and cuvée wines, Red varietal and cuvée wines, Sparkling wines,

100 hectolitres per hectare

2. White varietal and cuvée wines, Rosé varietal and cuvée wines, Siller varietal and cuvée wines, Red varietal and cuvée wines, Sparkling wines,

14 300 kg of grapes per hectare

3. Aerated semi-sparkling wines

100 hectolitres per hectare

4. Aerated semi-sparkling wines

14 300 kg of grapes per hectare

5. Late-harvest white and red varietal or cuvée wines

70 hectolitres per hectare

6. Late-harvest white and red varietal or cuvée wines

10 000 kg of grapes per hectare

7. Selected-harvest white, rosé and red varietal or cuvée wines

70 hectolitres per hectare

8. Selected-harvest white, rosé and red varietal or cuvée wines

10 000 kg of grapes per hectare

9. White and red varietal or cuvée wines made from raisined grapes

42 hectolitres per hectare

10. White and red varietal or cuvée wines made from raisined grapes

6 000 kg of grapes per hectare

6. **Demarcated geographical area**

The areas of the following municipalities that are classified as Class I and II according to the vineyard cadastre: Abony, Akasztó, Albertirsa, Apostag, Ágasegyháza, Ballószög, Balotaszállás, Bácsalmás, Bácsszőlős, Bénye, Bócsa, Bugac, Cegléd, Ceglédbercel, Cibakháza, Csemő, Csengőd, Cserkeszőlő, Csépa, Csikéria, Csólyospálos, Dány, Dunapataj, Dunavecse, Dömsöd, Felsőlajos, Fülöpháza, Fülöpjakab, Fülöpszállás, Harta, Gomba, Harkakötöny, Helvécia, Hernád, Imrehegy, Inárcs, Izsák, Jakabszállás, Jánoshalma, Jászberény, Jászszentandrás, Jászszentlászló, Kakucs, Kaskantyú, Kecel, Kecskemét, Kelebia, Kerekegyháza, Kéleshalom, Kiskőrös, Kiskunfélegyháza, Kiskunhalas, Kiskunmajsa, Kisszállás, Kocsér, Kóka, Kömpöc, Kunbaja, Kunbaracs, Kunfehértó, Kunszállás, Kunszentmiklós, Ladánybene, Lajosmizse, Lakitelek, Mélykút, Monor, Monorierdő, Móricgát, Nagykáta, Nagykőrös, Nagyrév, Nyárlőrinc, Nyársapát, Ócsa, Orgovány, Örkény, Páhi, Pálmonostora, Petőfiszállás, Pilis, Pirtó, Ráckeve, Solt, Soltszentimre, Soltvadkert, Szabadszállás, Szank, Szelevény, Szentkirály, Szigetcsép, Szigetszentmárton, Szigetújfalu, Tabdi, Tápiószentmárton, Tápiószele, Tázlár, Tiszaalpár, Tiszajenő, Tiszaföldvár, Tiszainoka, Tiszakécske, Tiszakürt, Tiszasas, Tiszaug, Tompa, Tóalmás, Tököl, Újlengyel, Újszilvás and Zsana

7. **Wine grape variety(varieties)**

arany sárfehér – fehér dinka

arany sárfehér –- huszár szőlő

arany sárfehér – izsáki

arany sárfehér – izsáki sárfehér

arany sárfehér – német dinka

blauburger

bíbor kadarka

cabernet franc –- cabernet

cabernet franc – carbonet

cabernet franc – carmenet

cabernet franc – gros cabernet

cabernet franc – gros vidur

cabernet franc – kaberne fran

cabernet sauvignon

chardonnay – chardonnay blanc

chardonnay – kereklevelű

chardonnay – morillon blanc

chardonnay – ronci bilé

chasselas – chasselas blanc

chasselas – chasselas dorato

chasselas – chasselas doré

chasselas – chrupka belia

chasselas – fehér fábiánszőlő

chasselas – fehér gyöngyszőlő

chasselas – fendant blanc

chasselas – saszla belaja

chasselas – weisser gutedel

cserszegi fűszeres

ezerfürtű

ezerjó – kolmreifler
ezerjó – korponai
ezerjó – szadocsina
ezerjó – tausendachtgute
ezerjó – tausendgute
ezerjó – trummertraube
furmint – furmint bianco
furmint – moslavac bijeli
furmint – mosler
furmint – posipel
furmint – som
furmint – szigeti
furmint – zapfner
generosa
gyöngyrizling
hamburgi muskotály – miszket hamburgszki
hamburgi muskotály – moscato d'Amburgo
hamburgi muskotály – muscat de hambourg
hamburgi muskotály – muscat de hamburg
hamburgi muskotály – muszkat gamburgszkij
hárslevelű – feuilles de tilleul
hárslevelű – garszleveljü
hárslevelű – lindeblättrige
hárslevelű – lipovina
irsai olivér – irsai
irsai olivér – muskat olivér
irsai olivér – zolotis
irsai olivér – zolotisztüj rannüj
jubileum 75
kadarka – csetereska
kadarka – fekete budai
kadarka – gamza
kadarka – jenei fekete
kadarka – kadar
kadarka – kadarka negra
kadarka – negru moale
kadarka – szkadarka
kadarka – törökszőlő
karát
királyleánka – dánosi leánka
királyleánka – erdei sárga
királyleánka – feteasca regale

királyleánka – galbena de ardeal
királyleánka – königliche mädchentraube
királyleánka – königstochter
királyleánka – little princess
kármin
kékfrankos – blauer lemberger
kékfrankos – blaufränkisch
kékfrankos – limberger
kékfrankos – moravka
kéknyelű – blaustängler
kékoportó – blauer portugieser
kékoportó – modry portugal
kékoportó – portugais bleu
kékoportó – portugalske modré
kékoportó – portugizer
kövidinka – a dinka crvena
kövidinka – a dinka mala
kövidinka – a dinka rossa
kövidinka – a kamena dinka
kövidinka – a ruzsica
kövidinka – steinschiller
leánka – dievcenske hrozno
leánka – feteasca alba
leánka – leányszőlő
leánka – mädchentraube
merlot
mátrai muskotály
nektár
olasz rizling – grasevina
olasz rizling – nemes rizling
olasz rizling – olaszrizling
olasz rizling – riesling italien
olasz rizling – risling vlassky
olasz rizling – taljanska grasevina
olasz rizling – welschrieslig
ottonel muskotály – miszket otonel
ottonel muskotály – muscat ottonel
ottonel muskotály – muskat ottonel
pinot blanc – fehér burgundi
pinot blanc – pinot beluj
pinot blanc – pinot bianco

pinot blanc – weissburgunder

pinot noir – blauer burgunder

pinot noir – kisburgundi kék

pinot noir – kék burgundi

pinot noir – kék rulandi

pinot noir – pignula

pinot noir – pino csernüj

pinot noir – pinot cernii

pinot noir – pinot nero

pinot noir – pinot tinto

pinot noir – rulandski modre

pinot noir – savagnin noir

pinot noir – spätburgunder

pozsonyi fehér – cztényi

pozsonyi fehér – cztényi fehér

rajnai rizling – johannisberger

rajnai rizling – rheinriesling

rajnai rizling – rhine riesling

rajnai rizling – riesling

rajnai rizling – riesling blanc

rajnai rizling – weisser riesling

rizlingszilváni – müller thurgau

rizlingszilváni – müller thurgau bijeli

rizlingszilváni – müller thurgau blanc

rizlingszilváni – rivaner

rizlingszilváni – rizvanac

sauvignon – sauvignon bianco

sauvignon – sauvignon bijeli

sauvignon – sauvignon blanc

sauvignon – sovinjon

szürkebarát – auvergans gris

szürkebarát – grauburgunder

szürkebarát – graumönch

szürkebarát – pinot grigio

szürkebarát – pinot gris

szürkebarát – ruländer

tramini – gewürtztraminer

tramini – roter traminer

tramini – savagnin rose

tramini – tramin cervené

tramini – traminer

tramini – traminer rosso

zengő

zenit

zweigelt – blauer zweigeltrebe

zweigelt – rotburger

zweigelt – zweigeltrebe

zöld veltelíni – grüner muskateller

zöld veltelíni – grüner veltliner

zöld veltelíni – veltlinské zelené

zöld veltelíni – zöldveltelíni

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

8.1. *For all categories – Description of the demarcated area*

(a) Natural and cultural factors

The area demarcated for production is situated in the central part of Hungary. It lies largely within an area of the Hungarian Plain bounded by the Rivers Danube and Tisza, known as the Danube-Tisza Interfluve, and in the Tiszazug region. To the northwest is Csepel Island. To the north, it is connected to various production areas of the Gödöllő Hills.

The production area's environmental features are determined mainly by its lowland plain location. The area is less than 150 m below sea level. The terrain is flat, with differences in altitude of not more than 10-20 m.

Most of the production areas of the Kunság wine region have calcareous sandy soil (humous and quicksand), as well as brown forest soil, chernozem, marshy meadow and alluvial meadow soils. Typically, sandy soil heats up quickly, its light colour better reflects the sunshine (which helps the ripening of the grapes) and it is immune to phylloxera as a result of its quartz content, which exceeds 75 %. On the other hand, its nutrient-providing and water-storage capacity and its mineral content are relatively low.

The climate conditions of the production area are mainly determined by the continental climate predominant in Hungary, which is characterised above all by hot summers and cold winters.

The average temperature is around 10-11 °C. Heatwaves are frequent in the months of the vegetation period, i.e. in July and August. The average number of sunshine hours is over 2 000 hours per year.

Average annual precipitation is 450-500 mm, which largely meets the grapes' needs, albeit with an uneven annual distribution.

(b) Human factors

Due to its large geographical size, the production area has rich vine-growing and wine-making traditions. The first written references to vineyards in the area date back to 1075. In the Middle Ages, wine production primarily served to satisfy local needs. Following the Turkish occupation, vines were planted in the demarcated area in order to rehabilitate abandoned sandy areas and to bind quicksand. The phylloxera epidemic, which started in 1875, left vineyards virtually untouched, and largely enhanced their role. Technological developments at the end of the 19th century significantly improved the quality of the wines of the region. From the early 1900s, the wines of the production areas became widely known and their market expanded significantly. As a result, the area of the vineyards multiplied.

Continuous, ongoing technological developments allow for the use of reductive technology and the production of white and rosé wines that are popular nowadays and fresh reds that emphasise the fruitiness of the grapes.

The slogan of the wine region, 'A Kunsági Bor a Mindennapok Bora' ['The wines of Kunság are wines for every day'], has been protected since the year 2000.

The producers of the demarcated area choose variety structures suited to the potential offered by ecological conditions, consciously develop the geographical proportion of traditional and new varieties, and use vine-growing and wine-production techniques suited to market conditions.

8.2. *Wine*

2. Description of the wines

The wines develop rapidly. The white and rosé wines have an intensity of aroma and richness of taste. Red wines of the region are generally fruity and light, with a less deep colour, and their tannins are less pronounced. Due to the limey sand soil, the taste of the wines is less mineral.

The selected-harvest wines are characteristic of their variety, and have a balanced acid, alcohol and sugar content.

The late-harvest wines and wines made from raisined grapes are full-bodied and have a distinctive character as a result of the production method and ageing. They contain residual sugar.

3. Link between the production area, human factors and the product

The ecological environment, in particular the sandy soils, has a significant impact on the characteristics of the wines. This typicality appears primarily in reductive wines, which develop more quickly and are fresh, fragrant and fruity as a result of the variety and the winemaking technique used.

The wines have a lower mineral content typical of sandy soils. The wines of the production area are chiefly designated as short-maturation wines for early consumption. The ecological environment gave rise to the spread of several traditional wine varieties in the area (Ezerjó, Kadarka, Kövidinka). As a result of the recent varietal conversion, the role of new Hungarian-bred varieties has increased. The typical character of the varieties can be intensified by selected harvests. In certain vintage years the grapes produce unique values. Overripe and raisined harvests can be used as a raw material for richly alcoholic, robust, full-bodied wines, the quality of which is further increased during ageing. Light and fresh wines are a perfect raw material for the production of sparkling wines and aerated semi-sparkling wines.

The Kunság wine region assumes a crucial role in the vine and wine sector of Hungarian agriculture, as almost half of the country's grapes are produced here. In addition to its economic weight, vine production has a significant social role to play in generating and supplementing income and in retaining the local population. Due to local ecological conditions (e.g. sandy soils, lack of precipitation), vine-growing is one of the most cost-effective farming activities in this region. The landscape-forming effect of vine-growing helps make the region more attractive. Vineyards have been effective in preventing the spread of wind-borne sands, and vines tend to survive better than other plants on soils with poor water-retention capacity.

Native and newly bred Hungarian wine grape varieties dominate the vineyards of the Kunság wine region.

Thanks primarily to the relatively light, fruity and aromatic Muskotály [Muscat] wines of the region, the Kunság wine region enjoys a strong reputation among consumers.

8.3. *Sparkling wine*

(b) Human factors

In addition to the human factors described above, the following applies to 'Kunság / Kunsági' sparkling wines:

The production of semi-sparkling and sparkling wines has been based on the varieties grown in the production area, which have a distinctive acidity (e.g. Ezerjó, Cserszegi fűszeres).

2. Description of the wines

The sparkling wines are airy and light, with a fresh fragrance and vivid acidity.

3. Link between the production area, human factors and the product

The ecological environment, in particular the sandy soils, has a significant impact on the characteristics of the wines. These features are particularly present in the quickly developing, usually lighter wines with relatively low acidity, greater softness, quickly developing acids and moderate alcoholic strength in most vintage years.

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8.4. *Aerated semi-sparkling wines*

In addition to the human factors described above, the following applies to 'Kunság / Kunsági' aerated semi-sparkling wines:

The production of aerated semi-sparkling wines has been based on the varieties grown in the production area, which have a distinctive acidity (e.g. Ezerjó, Cserszegi fűszeres).

2. Description of the wines

The aerated semi-sparkling wines have a fresh fragrance and are light.

3. Link between the production area, human factors and the product

The ecological environment, in particular the sandy soils, has a significant impact on the characteristics of the wines. These features are particularly present in the quickly developing, usually lighter wines with relatively low acidity, greater softness, quickly developing acids and moderate alcoholic strength in most vintage years.

The wines have a lower mineral content typical of sandy soils. The wines of the production area are chiefly designated as short-maturation wines for early consumption. The ecological environment gave rise to the spread of several traditional wine varieties in the area (Ezerjó, Kadarka, Kövidinka). The typical character of the varieties can be intensified by selected harvests. In certain vintage years the grapes produce unique values. Overripe and raisined harvests can be used as a raw material for richly alcoholic, robust, full-bodied wines, the quality of which is further increased during ageing. Light and fresh wines are a perfect raw material for the production of sparkling wines and aerated semi-sparkling wines.

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Native and newly bred Hungarian wine grape varieties dominate the vineyards of the Kunság wine region.

Thanks primarily to the relatively light, fruity and aromatic Muskotály [Muscat] wines of the region, the Kunság wine region enjoys a strong reputation among consumers.

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

Rules on indications – Smaller geographical units that can be indicated on the label

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

(i) Indication of municipality names

The names of municipalities belonging to the Kunság wine region may be indicated as smaller geographical units than the Kunság demarcated production area, with the exception of the names of the municipalities of Izsák and Monor.

(ii) Indication of vineyard names

The following vineyard names may be indicated together with the designation of the demarcated production area 'Kunság' and the name of the municipality:

— Arany-hegy (in the municipality of Ceglédbercel)

— Fischer-part (in the municipalities of Cegléd and Ceglédbercel)

(iii) Indication of district names

The following district names may be indicated together with the designation of the demarcated production area 'Kunság':

— Kecskemét, which includes vineyards belonging to the areas of the municipalities of Felsőlajos, Kecskemét, Kerekegyháza, Kunbaracs, Kunszállás, Ladánybene and Lajosmizse that are classified as Class I and II according to the vineyard cadastre.

— Tiszakürt, which includes vineyards belonging to the areas of the municipalities of Cserkeszőlő, Csépa, Nagyrév, Szelevény, Tiszainoka, Tiszakürt, Tiszasas and Tiszaug that are classified as Class I and II according to the vineyard cadastre.

Where a district name is indicated, the names of the municipalities belonging to that district cannot be used as a designation of a smaller geographical unit.

The name of a smaller geographical unit may be indicated on the label only if 100 % of the product originates from that smaller geographical unit.

Rules on indications

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Other restricted terms:

— 'Muskotály' [Muscat] means a wine at least 85 % of which is made from one or more of the following grape varieties: Cserszegi fűszeres, Irsai Olivér, Hamburgi muskotály, Nektár, Mátrai Muskotály, Ottonel muskotály, Tramini.

— 'Primőr' [Primeur] means a wine bottled in the year of harvest. The synonymous term 'Újbor' [new wine] may also be used.

The variety name Arany Sárfehér must not be indicated on the label.

In the case of blended wines, the designation's Hungarian spelling 'küvé' and its synonym 'házasítás' (blended wine) may also be used, as well as the original spelling 'cuvée'.

The spelling 'rose', 'rosé' or 'rozé' may be used when labelling rosé wines.

Rules on presentation

Legal framework:

In national legislation

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

Wines, sparkling wines and aerated semi-sparkling wines may be bottled only by bottlers registered by the Regional Council of Wine Communities of the Kunság Wine Region.

Production outside the demarcated production area

Legal framework:

In national legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Allowed in the municipalities of Bonyhád, Borota, Budapest, Csongrád and Hajós.

Link to the product specification

https://boraszat.kormany.hu/download/d/4d/82000/Kunsag%20OEM_v4.pdf