

COMMISSION IMPLEMENTING DECISION**of 13 February 2019****on the publication in the *Official Journal of the European Union* of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council****(‘Τύρναβος’ (Tyrnavos) (PGI))****(2019/C 63/06)**

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) Greece has sent an application for amendment of the specification for the name ‘Τύρναβος’ (Tyrnavos) in accordance with Article 105 of Regulation (EU) No 1308/2013.
- (2) The Commission has examined the application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of Regulation (EU) No 1308/2013 have been met.
- (3) In order to allow for the presentation of statements of opposition in accordance with Article 98 of Regulation (EU) No 1308/2013, the application for amendment of the specification for the name ‘Τύρναβος’ (Tyrnavos) should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The application for amendment of the specification for the name ‘Τύρναβος’ (Tyrnavos) (PGI), in accordance with Article 105 of Regulation (EU) No 1308/2013, is contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision confers the right to oppose the amendment of the specification referred to in the first paragraph of this Article within two months of the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 13 February 2019.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

‘Τύρναβος’ (Tyrnavos)

PGI-GR-A0122-AM01

Date of application: 31.7.2015

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

1. Rules applicable to the amendment

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. Description and reasons for amendment

2.1. *Extending the demarcated geographical area*

The amendment of the Technical File PGI-GR-A0122 Tyrnavos, extends the demarcated geographical area to include the local community Dendra Tyrnavou, located in the Tyrnavos Municipal Unit, Tyrnavos Municipality, Larissa Regional Unit. This amendment concerns the section ‘Demarcated area’ of the product specification and the Single Document.

The Local Community Dendra Tyrnavou is part of the Tyrnavos Municipality created by Law No 3852 merging the municipalities (Government Gazette, Series I, No 87). This community is located approximately six kilometres away from Tyrnavos. It is a grape growing region with the same soil and climate conditions and the same range of varieties, which produces wines with characteristics that are identical to those of Tyrnavos wines (PGI).

2.2. *Addition of the Malagouzia variety to the varietal composition of the white wine*

The amendment of the Technical File PGI-GR-A0122 Tyrnavos, Product Specification and Single Document concerns the addition of the Malagouzia variety to the varietal composition of the white wine (dry, medium-dry and medium-sweet) in any proportions.

This amendment concerns the sections ‘Main wine grapes’ of the Single Document, ‘Authorised Wine Grape Varieties’ of the Product Specification and the section ‘Link with the geographical area’ for the category ‘wine’.

The Malagouzia variety has been grown in the vineyards of the Tyrnavos region for decades.

It is completely acclimatised to the region’s hot, dry conditions. The large grapes and their thick skin successfully withstand the evaporation caused by the region’s high temperatures during the summer months. The harvest is carried out during the last 10 days of August. The wines produced from the Malagouzia variety have the advantage of being of high quality and distinct from wines produced in other regions.

In the clay soil of the Tyrnavos region the variety produces wines with very good acidity and a rich aroma. The signature aromas are green apple and citrus fruit. In the sandy and sand loam soil the variety produces wines with good acidity and an aroma of jasmine and ripe pear.

The wines produced from the Malagouzia variety in Tyrnavos are popular abroad on the major markets of Belgium, the USA and Germany. They have also won awards in many important competitions such as Decanter.

Registering the variety under the Tyrnavos (PGI) will give the wines produced an additional market edge, helping the products to be more competitive on the world market, which would result in both local and national economic growth.

2.3. *Addition of information in the ‘Link with the geographical area’ section for the ‘Wine’ and ‘Semi-sparkling wine’ categories*

The ‘Link with the geographical area’ section of the product specification and the single document, for the ‘wine’ and ‘semi-sparkling wine’ categories of grapevine products covered by Technical File PGI-GR-A0122 Tyrnavos, was supplemented with detailed information regarding:

(a) the description of the natural, human or other historical facts which give rise to the specific characteristics of the product; (b) the quality characteristics of the product attributable to its geographical origin and (c) the causal interaction between the characteristics of the geographical area related to the link and the specific characteristics of the product which may be attributed to its geographical origin, so that the link may be proven for each one of these products.

Information related to the product's reputation has been added to the 'Wine' category.

Please note that the single document of the PGI Tyrnavos technical file includes a summary of the data from the section 'Link with the geographical area' for the 'Wine' and 'Semi-sparkling wine' categories of grapevine products.

In particular, at the end of the paragraph 'A. Historical link' of the sub-section 'Details about the geographical area for category 1 wine', the following information was added:

'Nowadays, Muscat Hamburg is the dominant grape variety cultivated in 60 % of the total vineyards in the area. This variety can be found in scattered locations all over the world. However, in Greece, it is synonymous with the Tyrnavos area, since, on a national level, it is almost exclusively cultivated within the boundaries of the Municipality of Tyrnavos. Muscat Hamburg was created by crossing the Italian variety, Schiava Grossa, (Trollinger or Black Hamburg) and the Egyptian variety of Muscat of Alexandria and was cultivated almost all over the world. It is mixed with other varieties to produce wine, but in exceptional cases, as in the Tyrnavos area, one can find wine produced exclusively from Muscat Hamburg. The local wine growers/producers of Tyrnavos, who have a very long history of wine-growing, worked on the basis of the new situation created by the varieties established after phylloxera, and used Muscat in many ways. Special aromatic wines are produced, mainly light red, sweet and semi-sweet. The famous PGI Tsipouro of Tyrnavos is produced through distillation. The large area of the Muscat Hamburg crop, the variety's good acclimatisation and the many ways in which it can be used have made the area of Tyrnavos a global reference point, to such an extent that the synonym Moschato Tyrnavou is now included in the VIVC (Vitis International Variety Catalogue). This established the reputation of Moschato Tyrnavou on a global scale and, after the recognition of the designation in February 2013 at national level, the variety may be officially labelled with the synonym "Moschato Mavro Tyrnavou", for grapes cultivated within the boundaries of the Municipality of Tyrnavos'.

The following was inserted at the end of paragraph 'C. Geographical environment and geographical origin':

'As regards the Muscat Hamburg variety (Moschato Mavro Tyrnavou), the local microclimate tops off the variety's intense aromatic character, which resembles roses, contributing to the production of unique Muscat wines, which form a category by themselves. The Muscat Hamburg variety (Moschato Mavro Tyrnavou) is cultivated in the most fertile, deep soils, where it develops the organoleptic characteristics of the grapes (colour, size, aroma) to the greatest extent, while it has been proven to be the most frost-resistant variety (during the winter of 2001, the temperature dropped to -24,8 °C).

In general, young, sandy soils are cultivated with late-ripening red varieties, such as Cabernet Sauvignon, even the Syrah variety, which matures in the second 10 days of September, whereas early varieties, such as Merlot, are cultivated in argillaceous soils, to achieve optimal technological and polyphenol maturity.

As for the white varieties Chardonnay and Sauvignon Blanc which mature in the second 10 days of August, selection is made based on the possible harvesting date, in combination with the variety's aromatic potential. For example, the Sauvignon Blanc variety is cultivated in argillaceous soils, to increase its varietal aromas, such as green pepper and tropical fruits.

For the Greek varieties maturing from the second 10 days of August to the first 10 days of September, in addition to the soil and the aromatic development during ripening, the humidity of each microclimate is also an important factor. Greek varieties, both white and red, with big and cohesive bunches (such as Malagouzia and Roditis) are cultivated in soils with low humidity levels, due to the risk of infection by fungi, such as botrytis. Wines originating from white varieties cultivated mainly in soils southeast of Tyrnavos are brackish in flavour, which is attributed to the loamy soil with high flint concentration. Producing dry Malagouzia wine requires sloping ground with good drainage and low humidity levels. There are many soils with such characteristics. Some of them can be found west of Tyrnavos and relatively close to the Titarisios river. The lack of water in the river during the summer combined with the sandy loam soil gives a unique character to the wines produced.

The low rainfall during the summer and the high temperatures in the area affect the acidity, colour and sugar content of red wines.

In addition to the characteristics of the area (soil, climate) and the varieties cultivated, wine-making practices are also an important factor in producing quality wines. Various wine-making practices and methods can be used to improve the quality of wines originating from Malagouzia. Depending on the vineyard parcel and its characteristics, local oenologists choose either to cool down the grapes in large fridges, or to use dry ice to reduce their temperature. The use of wooden barrels to produce aged wine is less widely used. Late vineyards can produce dry wines maturing either in the tank or in the barrel'.

The following was inserted at the end of the paragraph entitled 'Product details':

'White wines have various aromas, such as green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine, depending on the variety. In the case of Muscat wine there is a distinct Muscat aroma with floral notes. These wines are characterised by subtle acidity and intense structure.

The qualitative characteristics of the red wines of Tyrnavos are very interesting. These wines are dark purple in colour, with violet highlights and aromas such as fig and ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove with an intense musk aroma overlaid with notes of honey and traditional sweet preserves, depending on the variety. In the case of Muscat wine, a distinct Muscat aroma with floral notes. These wines are characterised by soft tannins.

Rosé wines are pink in colour, with varying aromas, such as cherry, strawberry and red rose. In the case of Muscat wine, a distinct Muscat aroma. These wines are characterised by satisfactory acidity, complexity and good structure.

Due to their aromatic potential, wines produced from Malagouzia, Chardonnay, and Sauvignon Blanc can improve the aroma and taste of other varieties from the area of Tyrnavos, such as Roditis, Savatiano and Batiki, which have a neutral aroma and average acidity.

PGI Tyrnavos wines have received awards in international competitions, specifically:

DECANTER 2011 SILVER, DECANTER 2012 BRONZE, DECANTER 2013 SILVER'

The paragraph 'Causal interaction' is replaced as follows:

'The uniqueness of the PGI Tyrnavos wines is linked with the aromatic potential of the varieties from which they are produced, in combination with the soil type and the climatic conditions prevailing during ripening. The wine-making practice used is also important.

White varieties combined with the proper soil type produce wines characterised by subtle acidity and an aroma of fruits, citrus fruits and highlights from flowers.

As regards Malagouzia specifically, we can give an example of two different soil types. In the first case, soils near the Titarisios river contain sand and sandy loam, with a strong presence of flint. Ripening in these soils happens earlier and the variety produces wines with an aroma of jasmine and ripe pear. In the second case, soils near Mount Melouna are argillaceous. Ripening in these soils happens 10-15 days later than in the first case and the variety produces wines with an aroma reminiscent of green apple and citrus fruit. Wines with very good acidity are characteristic of both areas.

Red varieties combined with the proper soil type, either argillaceous or sandy, produce wines with an aroma of fruit, flowers and an intense musky aroma with notes of honey and traditional sweet preserves and soft tannins in the case of red wines. Little rain during the summer and the high temperatures in the area result in wines with average acidity, colour and high sugar content. The local Limniona variety, which matures from the last 10 days of September to the first 10 days of October, is also very interesting. This variety produces wines with intense acidity, average colour and soft tannins.

Rosé wines are characterised by satisfactory acidity, complexity and good structure'.

A sub-section entitled 'Details about the geographical area for category 8 semi-sparkling wine' was inserted as follows:

'A. Historical link

Viticulture has been practised in the region of Tyrnavos for centuries. Down the ages, travellers have referred to the vineyards of Tyrnavos. In 1668 the Turkish traveller Evliya Çelebi described the vineyards of Tyrnavos as follows: "When leaving, to the southeast of the town (Tyrnavos) one can see 37 vineyards, stretching all the way to Larissa". References can also be found in the writings of Brown (1669), Leake (1806) and Leonardos (1836).

There are written references to the history of viticulture and wine in the area of Tyrnavos even from Byzantine times, in letters from the ruler of western Thessaly, Michael Gabrielopoulos (1295), relating, inter alia, to an excise tax levied on wine and olive oil (Tsopotis, 1896). Under Ottoman rule, vineyards were among the few estates upon which full and unlimited ownership (mülk) was recognised.

The Frenchman Léon Heuzezy, one of the best-known foreign researchers and travellers, visited Tyrnavos in 1858 and stated that the “zinzirie”, a tithe levied on must, was one of the taxes paid to the Turkish rulers. Anyone failing to pay this tax could not make wine (Heuzezy, 1858). It should be noted that Tyrnavos was a town inhabited mostly by Greeks.

In 1806, W. Leake found 1 500 families in Tyrnavos, only 70 of which were Turkish. Given that the Turks avoided wine-making for religious reasons, one would conclude that it was the Greek population that engaged in wine production.

Ioannis Leonardos writes of Tyrnavos: “Any residents of Tyrnavos who had wine for sale used to put up a tree branch to indicate this, and anyone seeing the branch by the gate could freely enter and taste the wine in order to decide whether to buy it or not”.

S. Paganellis and Zosimas Esphigmenitis, the publisher of Prometheus, described Tyrnavos in 1880 as follows: “Tyrnavos produces cocoons, melons, much wine, which is weak though and does not last longer than April”.

According to information in the magazine Hellenic Viticulture and Oenology (1932), the vine varieties which used to be grown in the region were: Roditis, Batiki, Koukouli, Limniona, Sideritis, Kartsiotis, Outmali. Information can also be found on viticulture and wine production in the region of Tyrnavos from the same source. There were 800 vineyard owners in Tyrnavos, 450 in Ampelonas and 100 in Argyropoulio, and “as for other villages, almost every family owned a plot of land planted with vines”. The total area planted with vines in the region was reportedly 10 375 stremmata producing 702 000 oka of dark red wine and 200 000 oka of white wine (retsina) [1 oka = 1,2829 Kg]. The above varieties are no longer grown in the region of Tyrnavos, except for Roditis, Batiki and Limniona. The shift took place in 1930-1936 owing to an outbreak of phylloxera in the region. Phylloxera-resistant vines were distributed primarily by the Agricultural School of Larissa, which promoted the Muscat Hamburg, Batiki and Rozaki varieties.

Nowadays, Muscat Hamburg is the dominant grape variety cultivated in 60 % of the total vineyards in the area.

This variety can be found in scattered locations all over the world. However, in Greece, it is synonymous with the Tyrnavos area, since, on a national level, it is almost exclusively cultivated within the boundaries of the Municipality of Tyrnavos.

Muscat Hamburg was created by crossing the Italian variety, Schiava Grossa, (Trollinger or Black Hamburg) and the Egyptian variety of Muscat of Alexandria and was cultivated almost all over the world. It is mixed with other varieties to produce wine, but in exceptional cases, as in the Tyrnavos area, one can find wine produced exclusively from Muscat Hamburg.

The local wine growers/producers of Tyrnavos, who have a very long history of wine-growing, worked on the basis of the new situation created by the varieties established after phylloxera, and used Muscat in many ways. Special aromatic wines are produced, mainly light red, sweet and semi-sweet. The famous PGI Tsipouro of Tyrnavos is produced through distillation. The large area of the Muscat Hamburg crop, the variety's good acclimatisation and the many ways in which it can be used have made the area of Tyrnavos a global reference point, to such an extent that the synonym Moschato Tyrnavou is now included in the VIVC (Vitis International Variety Catalogue). This established the reputation of Moschato Tyrnavou on a global scale and, after the recognition of the designation in February 2013 at national level, the variety may be officially labelled “Moschato Mavro Tyrnavou”, for grapes cultivated within the boundaries of the Municipality of Tyrnavos.

B. Cultural, social and economic links

The social and economic life of the region of Tyrnavos is closely linked to viticulture, wine and tsipouro. This tradition has existed for centuries in the town of Tyrnavos and the wider region. However, it was towards the mid-19th century that the people of Tyrnavos became intensely involved in viticulture and that products such as wine, tsipouro and ouzo started to play a major role in the town's economy. According to various historical accounts, in addition to nature, it was also the happy disposition of the residents of Tyrnavos that contributed to the expansion of the vine and its products: “The residents of Tyrnavos are pious merry-makers and feast-lovers, to such a degree that it is improbable to find even one resident of the town who is not a lover of wine,” wrote Ioannis Economou Logiotatou, a scholar from Larissa, in 1817.

Nikolaos Georgiadis noted in 1880: “And the residents of the town are merry, lively, lovers of feasts and reverent worshippers of Bacchus”.

C. Geographical environment and geographical origin

Vineyards in the terroir of Tyrnavos wines (PGI) lie at altitudes between 70 and 250 metres. The extent of these vineyards where recommended and permitted varieties are grown is 17 000 ha, of which Muscat Hamburg occupies some 10 000 ha. The soil is suitable for viticulture, primarily in the lowlands, but wine is also grown in hilly areas. The production zone of PGI Tyrnavos wines includes a variety of soils and in particular sandy, argillaceous, sandy-argillaceous and sandy loam soils. The microclimate in the region is characterised by relatively low temperatures in winter, frequent frost and little rainfall, while summers are usually hot and dry.

PGI Tyrnavos semi-sparkling wines obtain their quality characteristics from a combination of the soil characteristics, the local climatic conditions and the cultivated varieties. Areas and vineyard parcels meeting the product requirements are selected for the production of semi-sparkling wines. Argillaceous sloping soils with good drainage and low humidity levels are selected. Soils which give higher acidity and higher terpene content are selected. Such soils can be mainly found north of the Tyrnavos region, at the foot of Mount Melouna.

Product details

Vines ripening late can produce excellent semi-sparkling wines with very unique qualitative characteristics. Semi-sparkling wines have considerable organoleptic characteristics and, particularly, they are rose pink in colour, with an aroma of fruit, such as cherry and strawberry and an aroma of flowers, such as red rose. In the case of Muscat semi-sparkling wine, a distinct Muscat aroma. Semi-sparkling PGI Tyrnavos wines are characterised by satisfactory acidity, a sense of freshness and good structure.

Causal interaction

The uniqueness of the PGI Tyrnavos semi-sparkling wines is linked with the aromatic potential of the varieties from which they are produced, in combination with the soil and the climatic conditions prevailing each year (level of rainfall) during ripening. The high diversity of soils provides many choices to preserve the high quality of semi-sparkling wines. This combination of factors contributes to the production of semi-sparkling wines with exceptional organoleptic characteristics, such as an aroma of fruit and flowers, with satisfactory acidity, a sense of freshness and good structure.'

2.4. *Inclusion of the Muscat Hamburg synonym*

The amendment of the Technical File PGI-GR-A0122 Tyrnavos, Product Specification and Single Document, concerns the inclusion of the Moschato Mavro Tyrnavou synonym for the Muscat Hamburg variety in accordance with Ministerial Decision No 814/16068/5-02-2014 'Classification of wine grape and raisin grape varieties' (Government Gazette, Series II, No 225), repealed by Ministerial Decision No 3534/96217/07.09.2015 on the 'Classification of wine grape varieties and grapes for drying' (Government Gazette, Series II, No 1995).

This amendment concerns the sections 'Main wine grapes' of the Single Document, and 'Authorised Wine Grape Varieties' of the Product Specification.

2.5. *Update to the Tyrnavos (PGI) technical file*

In addition to the requested amendments and for the purposes of updating the technical file, the following changes have been made to the Product Specification: (a) we have added national provisions on the applicable requirements and controls for PDO and PGI wines, and (b) we have amended the information on the competent control authorities.

Specifically, the section 'CONTROL AUTHORITIES', is replaced as follows:

'CONTROL AUTHORITIES

- a) Ministry of Rural Development and Food
Directorate-General for Food
Directorate: Food Use and Technology
Unit for Wine and Alcoholic Beverages
105 52 Menandrou 22
GREECE

Tel. +30 2102125113, +30 2102125145
Fax +30 2105245195
Email: lkiokakis@minagric.gr, kballa@minagric.gr
- b) Directorates for the Rural Economy and Veterinary Affairs
- c) Regional Plant Protection, Quality and Control Centres.'

SINGLE DOCUMENT

1. **Registered name**

Τύρναβος (Tyrnavos)

2. **Geographical indication type**

PGI – Protected Geographical Indication

3. **Categories of grapevine products**

1. Wine

8. Semi-sparkling wine

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

Semi-sparkling Dry Rosé Wine

— Minimum natural alcoholic strength: 10,0 % vol.

— Total sugar content (g/l): Maximum 9,0 (where the sugar content exceeds 4 g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)

— Total acidity expressed as tartaric acid (g/l): Maximum 7,5

— Excess pressure in closed containers of not less than 1 bar but not more than 2,5 bar at 20 °C.

Pink in colour. A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma. Satisfactory acidity, a sense of freshness and good structure.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,0
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

If no specific value is given, the limits laid down in EU legislation apply

Semi-sparkling Medium Dry Rosé Wine

— Minimum natural alcoholic strength: 10,0 % vol.

— Total sugar content (g/l): Minimum 4,5 — Maximum 17,5 (where the sugar content exceeds 12 g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)

— Total acidity expressed as tartaric acid (g/l): Maximum 7,5

— Sulphur dioxide content of wines (total): 250 mg/l (where the sugar content is not less than 5 g/l)

- Excess pressure in closed containers of not less than 1 bar but not more than 2,5 bar at 20 °C.

Pink in colour. A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma with a hint of honey. Satisfactory acidity, crisp with good structure.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

If no specific value is given, the limits laid down in EU legislation apply

Dry white wine

- Total alcoholic strength: Minimum 11,0 % vol.
- Minimum natural alcoholic strength: 10,0 % vol.
- Total sugar content (g/l): Maximum 9,0 (where the sugar content exceeds 4g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)
- Total acidity expressed as tartaric acid g/l: Maximum 7,5

Yellow-green in colour. Aroma reminiscent of green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine. In the case of Muscat wine, a distinct Muscat aroma with floral notes. Intense weight on the palate, with low acidity and a lingering aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

If no specific value is given, the limits laid down in EU legislation apply

Medium-sweet Red Wine

- Minimum natural alcoholic strength: 10,5 % vol.
- Total sugar content (g/l): Minimum 12,5 — Maximum 45

— Total acidity expressed as tartaric acid (g/l): Maximum 7,0

Dark purple in colour with violet highlights. Aroma of overripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove. In the case of Muscat wine, a distinct Muscat aroma with honeyed and floral notes. Ample weight on the palate, with good structure and soft tannins. Sweet aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	200

If no specific value is given, the limits laid down in EU legislation apply

Dry Rosé Wine

— Total alcoholic strength: Minimum 11,0 % vol.

— Minimum natural alcoholic strength: 10,0 % vol.

— Total sugar content (g/l): Maximum 9,0 (where the sugar content exceeds 4g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)

— Total acidity expressed as tartaric acid (g/l): Maximum 7,5

Pink in colour. A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma. Satisfactory acidity, complexity and good structure.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

If no specific value is given, the limits laid down in EU legislation apply

Medium Dry Rosé Wine

— Minimum natural alcoholic strength: 10,0 % vol.

— Total sugar content (g/l): Minimum 4,5 — Maximum 17,5 (where the sugar content exceeds 12 g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)

- Total acidity expressed as tartaric acid (g/l): Maximum 7,5
- Maximum total sulphur dioxide content of the wines (mg/l): 250 (where the sugar content is not less than 5 g/l)

Pink in colour. A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma. Satisfactory acidity, complexity, pleasant sweetness and good structure.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

If no specific value is given, the limits laid down in EU legislation apply

Medium-sweet Rosé Wine

- Minimum natural alcoholic strength: 10,0 % vol.
- Total sugar content (g/l): Minimum 12,5 — Maximum 45
- Total acidity expressed as tartaric acid (g/l): Maximum 7,5

Pink in colour. A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma. Satisfactory acidity, complexity and good structure. Lingering sweet aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

If no specific value is given, the limits laid down in EU legislation apply

Medium Dry White Wine

- Minimum natural alcoholic strength: 10,0 % vol.
- Total sugar content (g/l): Minimum 4,5 — Maximum 17,5 (where the sugar content exceeds 12 g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)

- Total acidity expressed as tartaric acid (g/l): Maximum 7,5
- Maximum total sulphur dioxide content of the wines (mg/l): 250 (where the sugar content is not less than 5 g/l)

Yellow-green in colour. Aroma reminiscent of green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine. In the case of Muscat wine, a distinct Muscat aroma with floral notes. Intense weight on the palate, with a refreshing sweet taste, low acidity and a lingering aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

If no specific value is given, the limits laid down in EU legislation apply

Dry Red Wine

- Total alcoholic strength: Minimum 12,0 % vol.
- Minimum natural alcoholic strength: 10,5 % vol.
- Total sugar content (g/l): Maximum 9,0 (where the sugar content exceeds 4g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)
- Total acidity expressed as tartaric acid (g/l): Maximum 7,0

Dark purple in colour with violet highlights. Aroma of ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove. In the case of Muscat wine, a distinct Muscat aroma with floral notes.

Ample weight on the palate, with good structure and soft tannins.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

If no specific value is given, the limits laid down in EU legislation apply

Medium Dry Red Wine

- Minimum natural alcoholic strength: 10,5 % vol.
- Total sugar content (g/l): Minimum 4,5 — Maximum 17,5 (where the sugar content exceeds 12 g/l, the conditions laid down in Annex XIV to Commission Regulation (EC) No 607/2009 apply)
- Total acidity expressed as tartaric acid (g/l): Maximum 7,0
- Maximum total sulphur dioxide content of the wines (mg/l): 200 (where the sugar content is not less than 5 g/l)

Dark purple in colour with violet highlights. Aroma of ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove. In the case of Muscat wine, a distinct Muscat aroma with floral notes.

Ample weight on the palate, with good structure, a pleasant sweetness and soft tannins.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	200

If no specific value is given, the limits laid down in EU legislation apply

Sweet Red Wine

- Minimum natural alcoholic strength: 10,5 % vol.
- Total sugar content (g/l): Minimum 45
- Total acidity expressed as tartaric acid (g/l): Maximum 7,0

Dark purple in colour with violet highlights. Aroma of overripe fruit such as figs, with an intense muscat aroma overlaid with notes of honey and traditional sweet preserves. Sweet taste on the palate, with an intense muscat character. Satisfactory acidity, full bodied, a sense of volume and a lingering aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	200

If no specific value is given, the limits laid down in EU legislation apply

Medium-sweet White Wine

- Minimum natural alcoholic strength: 10,0 % vol.
- Total sugar content (g/l): Minimum 12,5 — Maximum 45
- Total acidity expressed as tartaric acid (g/l): Maximum 7,5

Yellow-green in colour. Aroma reminiscent of green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine. In the case of Muscat wine, a distinct Muscat aroma with honeyed and floral notes. Intense weight on the palate, with subtle acidity and a lingering, sweet aftertaste.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

If no specific value is given, the limits laid down in EU legislation apply

5. **Wine making practices**a. ***Specific oenological practices***

Vinification of dry, medium dry and semi-sweet white wines

Wine-making restrictions

Produced using state-of-the-art white wine-making technology; the temperature during alcoholic fermentation must not exceed 20 °C.

Vinification of dry, medium dry, semi-sweet and sweet red wines

Wine-making restrictions

Tyrnavos red wine (PGI) is produced in accordance with traditional red wine-making methods.

Vinification of dry, medium dry and semi-sweet rosé wines

Wine-making restrictions

Tyrnavos rosé wine (PGI) is produced using state-of-the-art rosé wine-making technology; the temperature during alcoholic fermentation must not exceed 20 °C.

Vine training system

Cultivation technique

The vines are trained in accordance with the typical cultivation techniques used locally.

Specific oenological practices used to make the wines

In medium dry, semi-sweet and sweet wine-making, wine sweetening is permitted in accordance with applicable provisions (Annex ID to Regulation (EC) No 606/2009)

Semi-sparkling wine is made using the traditional local technique, and the carbon dioxide is not added but is endogenous.

b. **Maximum yields**

Maximum yield in kilograms of grapes per hectare (red and white varieties)

12 000 kilograms of grapes per hectare

Maximum yield in hectolitres of end product per hectare — red wines

96 hl per hectare

Maximum yield in hectolitres of end product per hectare — White and rosé wines

90 hl per hectare

6. **Demarcated area**

The demarcated area for the production of Tyrnavos wines (PGI) falls within the Regional Unit of Larissa and includes the districts of the Tyrnavos Municipality, in particular the Tyrnavos Municipal Unit with its Local Communities of Argyropouleio, Damasi and Dendra Tyrnavou and the Ampelonas Municipal Unit with its Local Communities of Vryotopos, Deleria and Rodia.

7. **Main wine grapes**

Savatiano B — white Doumprena, white Kountoura, Perachoritiko, Sakeiko

Chardonnay B

Dempina B

Batiki B

Muscat Hamburg N — Moschato Mavro Tyrnavos

Cabernet Sauvignon N

Malagouzia B

Limniona N

Limnio N

Ugni Blanc B — Trebbiano Syrah N

Sauvignon Blanc B

Merlot N

Maccabeau B

Grenache Rouge N

Roditis Rs — Alepou

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

Category 1 wine

A. Historical link

Viticulture has been practised in the region of Tyrnavos for centuries. Down the ages, travellers have referred to the vineyards of Tyrnavos. In 1668 the Turkish traveller Evliya Çelebi described the vineyards of Tyrnavos as follows: 'When leaving, to the southeast of the town (Tyrnavos) one can see 37 vineyards, stretching all the way to Larissa'. References can also be found in the writings of Brown (1669), Leake (1806) and Leonardos (1836).

There are written references to the history of viticulture and wine in the area of Tyrnavos dating back even to Byzantine times.

The Frenchman Léon Heuzey, one of the best-known foreign researchers and travellers, visited Tyrnavos in 1858 and stated that the 'zinzirie', a tithe levied on must, was one of the taxes paid to the Turkish rulers.

B. Cultural, social and economic links

The social and economic life of the region of Tyrnavos is closely linked to viticulture, wine and tsipouro. This tradition has existed for centuries in the town of Tyrnavos and the wider region. However, it was towards the mid 19th century that the people of Tyrnavos became intensely involved in viticulture and that products such as wine, tsipouro and ouzo started to play a major role in the town's economy.

The vine and its products now constitute the backbone of the local economy. Wine and tsipouro are part of all social activity in the region of Tyrnavos, including its customs, celebrations and ceremonies, and an intrinsic part of the everyday fabric of people's lives. The most characteristic custom, observed only in Tyrnavos, is 'Bourani' on 'Clean Monday', a celebration rooted in Dionysian festivities and the worship of Dionysus.

C. Geographical environment and geographical origin

Vineyards in the terroir of Tyrnavos wines (PGI) lie at altitudes between 70 and 250 metres. The extent of these vineyards where recommended and permitted varieties are grown is 17 000 ha, of which Muscat Hamburg occupies some 10 000 ha. The soil is suitable for viticulture, primarily in the lowlands, but wine is also grown in hilly areas.

The production zone of PGI Tyrnavos wines includes a variety of soils and in particular sandy, argillaceous, sandy-argillaceous and sandy loam soils.

The microclimate in the region is characterised by relatively low temperatures in winter, frequent frost and little rainfall, while summers are usually hot and dry.

Tyrnavos wines (PGI) obtain their quality characteristics from a combination of local features (soil and climate), the varieties grown and the cultivation and wine-making practices used.

In general, young, sandy soils are cultivated with late-ripening red varieties, such as Cabernet Sauvignon, or even the Syrah variety, whereas early varieties, such as Merlot, are cultivated in argillaceous soils.

As for the white varieties Chardonnay and Sauvignon Blanc which mature in the second 10 days of August, selection is made based on the possible harvesting date, in combination with the variety's aromatic potential.

Greek varieties, both white and red, with big and cohesive bunches (such as Malagouzia and Roditis) are cultivated in soils with low humidity levels, due to the risk of infection by fungi, such as botrytis.

Producing dry Malagouzia wine requires sloping ground with good drainage and low humidity levels.

Product details

The combination of the climate, soil types, grape varieties grown and farming and wine-making techniques used contribute to the quality characteristics of Tyrnavos wines (PGI).

The red wines are dark purple in colour, with violet highlights and aromas such as fig and ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove with an intense musk aroma overlaid with notes of honey and traditional sweet preserves, depending on the variety. In the case of Muscat wine, a distinct Muscat aroma with floral notes. These wines are characterised by soft tannins.

Rosé wines are pink in colour, with varying aromas, such as cherry, strawberry and red rose. In the case of Muscat wine, a distinct Muscat aroma.

White wines have various aromas, such as green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine, depending on the variety. In the case of Muscat wine there is a distinct Muscat aroma with floral notes. These wines are characterised by subtle acidity and intense structure.

Due to their aromatic potential, wines produced from Malagouzia, Chardonnay, and Sauvignon Blanc can improve the aroma and taste of other varieties from the area of Tyrnavos, such as Roditis, Savatiano and Batiki, which have a relatively neutral aroma and average acidity.

PGI Tyrnavos wines have received awards in international competitions (IWSC Thessaloniki, Le Challenge International du Vin, Decanter, AWC Vienna, IWSC London, PAR Wine international competition).

Causal interaction

The uniqueness of the PGI Tyrnavos wines is linked with the aromatic potential of the varieties from which they are produced, in combination with the soil type and the climatic conditions prevailing during ripening. The wine-making practice used is also important.

White varieties combined with the proper soil type produce wines characterised by subtle acidity and an aroma of fruits, citrus fruits and highlights from flowers.

As regards Malagouzia specifically, we can give an example of two different soil types. In the first case, soils near the Titarisios river contain sand and sandy loam, with a strong presence of flint. Ripening in these soils happens earlier and the variety produces wines with an aroma of jasmine and ripe pear. In the second case, soils near Mount Melouna are argillaceous. Ripening in these soils happens 10-15 days later than in the first case and the variety produces wines with an aroma reminiscent of green apple and citrus fruit. Wines with very good acidity are characteristic of both areas.

Red varieties combined with the proper soil type, either argillaceous or sandy, produce wines with an aroma of fruit, flowers and an intense musky aroma with notes of honey and traditional sweet preserves and soft tannins in the case of red wines.

Little rain during the summer and the high temperatures in the area result in wines with average acidity, colour and high sugar content. The local Limniona variety, which matures from the last 10 days of September to the first 10 days of October, is also very interesting. This variety produces wines with intense acidity, average colour and soft tannins.

Rosé wines are characterised by satisfactory acidity, complexity and good structure.

Category 8 semi-sparkling wine

A. Historical link

Viticulture has been practised in the region of Tyrnavos for centuries. Down the ages, travellers have referred to the vineyards of Tyrnavos. In 1668 the Turkish traveller Evliya Çelebi described the vineyards of Tyrnavos as follows: 'When leaving, to the southeast of the town (Tyrnavos) one can see 37 vineyards, stretching all the way to Larissa'. References can also be found in the writings of Brown (1669), Leake (1806) and Leonardos (1836).

There are written references to the history of viticulture and wine in the area of Tyrnavos dating back even to Byzantine times. The Frenchman Léon Heuzey, one of the best-known foreign researchers and travellers, visited Tyrnavos in 1858 and stated that the 'zinzirie', a tithe levied on must, was one of the taxes paid to the Turkish rulers.

B. Cultural, social and economic links

The social and economic life of the region of Tyrnavos is closely linked to viticulture, wine and tsipouro. This tradition has existed for centuries in the town of Tyrnavos and the wider region. However, it was towards the mid 19th century that the people of Tyrnavos became intensely involved in viticulture and that products such as wine, tsipouro and ouzo started to play a major role in the town's economy.

The vine and its products now constitute the backbone of the local economy. Wine and tsipouro are part of all social activity in the region of Tyrnavos, including its customs, celebrations and ceremonies, and an intrinsic part of the everyday fabric of people's lives. The most characteristic custom, observed only in Tyrnavos, is 'Bourani' on 'Clean Monday', a celebration rooted in Dionysian festivities and the worship of Dionysus.

C. Geographical environment and geographical origin

PGI Tyrnavos semi-sparkling wines obtain their quality characteristics from a combination of the soil characteristics, the local climatic conditions and the cultivated varieties.

Areas and vineyard parcels meeting the product requirements are selected for the production of semi-sparkling wines. Argillaceous sloping soils with good drainage and low humidity levels are selected. Soils which give higher acidity and higher terpene content are selected.

Product details

Semi-sparkling wines have considerable organoleptic characteristics and, particularly, they are rose pink in colour, with an aroma of fruit, such as cherry and strawberry and an aroma of flowers, such as red rose. In the case of Muscat semi-sparkling wine, a distinct Muscat aroma. Semi-sparkling PGI Tyrnavos wines are characterised by satisfactory acidity, a sense of freshness and good structure.

Causal interaction

Vines ripening late can produce excellent semi-sparkling wines with very unique qualitative characteristics.

The uniqueness of the PGI Tyrnavos semi-sparkling wines is linked with the aromatic potential of the varieties from which they are produced, in combination with the soil and the climatic conditions prevailing each year (level of rainfall) during ripening.

The high diversity of soils provides many choices to preserve the high quality of semi-sparkling wines.

This combination of factors contributes to the production of semi-sparkling wines with exceptional organoleptic characteristics, such as an aroma of fruit and flowers, with satisfactory acidity, a sense of freshness and good structure.

9. **Essential further conditions**

Legal framework:

In EU legislation

Type of further condition:

Supplementary provisions concerning labelling

Description of the condition:

Terms relating to certain production methods

Article 66(1), (2) and (6) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to wine labelling

Description of the condition:

Terms relating to certain production methods

Articles 3 and 4 of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005) set out the conditions for using the following terms:

— ‘ΝΕΟΣ ΟΙΝΟΣ’ or ‘ΝΕΑΡΟΣ ΟΙΝΟΣ’ (NEW WINE)

— ‘ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ’ or ‘ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ’ (BARREL MATURED)

— ‘ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ’ or ‘ΠΑΛΑΙΩΣΗ ΣΕ ΒΑΡΕΛΙ’ (BARREL AGED)

— ‘ΟΙΝΟΠΟΙΗΘΗΚΕ ΚΑΙ ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ’ or ‘ΟΙΝΟΠΟΙΗΣΗ ΚΑΙ ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ’ (BARREL VINIFIED AND MATURED)

— ‘ΟΙΝΟΠΟΙΗΣΗ ΣΕ ΒΑΡΕΛΙ’ or ‘ΟΙΝΟΠΟΙΗΘΗΚΕ ΣΕ ΒΑΡΕΛΙ’ (BARREL VINIFIED)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to wine labelling

Description of the condition:

Printing the vintage year on the labelling

Where the terms ‘ΝΕΟΣ ΟΙΝΟΣ’ or ‘ΝΕΑΡΟΣ ΟΙΝΟΣ’ (‘NEW WINE’) are used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to wine labelling

Description of the condition:

Labelling terms in accordance with national legislation.

In accordance with Ministerial Decision No 235309/7-2-2002, the terms which can be used on the labelling of Tyrnavos wines with a protected geographical indication (PGI) are:

ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ/Blanc de blancs (White from white grapes), ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΑ ΣΤΑΦΥΛΙΑ/Blanc de noir (White from red grapes), ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΩΠΑ ΣΤΑΦΥΛΙΑ or ΛΕΥΚΟΣ ΑΠΟ ΓΚΡΙΖΑ ΣΤΑΦΥΛΙΑ/Blanc de gris (White from rosé grapes or White from grey grapes), ΚΟΚΚΙΝΕΛΙ/kokineli (Kokineli), ΟΙΝΟΣ ΑΟΦΩΝ/Vin de collines (Wine from hills), ΟΙΝΟΣ ΠΛΑΓΙΩΝ/Vin de coteaux (Wine from slopes).

Legal framework:

In EU legislation

Type of further condition:

Derogation for production in the demarcated geographical area

Description of the condition:

Article 6(4)(b) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

Legal framework:

In national legislation

Type of further condition:

Derogation for production in the demarcated geographical area

Description of the condition:

Article 4(c) of Joint Ministerial Decision No 392169/20-10-1999 laying down general rules concerning the use of the term 'Local Wine' in the description of table wine (Government Gazette, Series II, No 1985/8.11.99), as amended by Joint Ministerial Decision No 321813/29-08-2007, states:

'Table wines for which the term "Local Wine" can be used with a geographical indication of a province, prefecture or wine-growing area which is smaller than a prefecture, shall be produced in wineries operating in the prefecture or in adjacent prefectures'. Specifically Tyrnavos (PGI) wines, may be produced in wineries operating in the prefecture of Larissa or adjacent prefectures such as Magnisia, Fthiotida, Karditsa, Trikala, Greneva, Kozani and Pieria.

Link to the product specification

http://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/OINOS/PGE_trop_prodiagrafes_tyranvos201217.pdf
