

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

(2020/C 330/07)

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

NOTIFICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

‘EGER/EGRI’**PDO-HU-A1328-AM05****Date of communication: 28.7.2020**

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Modification of the marketing dates for ‘Classicus bikavér’ [Classic bull’s blood] to 1 September of the year following harvest; for superior and grand superior wines to 1 November of the year following harvest; and for ‘Superior csillag’ [Superior star] to 15 March of the year following harvest**
 - (a) Product specification headings affected:
 - VIII. Further conditions
 - (b) Single document section affected:
 - Further conditions – Earliest marketing date
 - (c) Justification: Abolishing bottling periods and standardising ageing times require establishing earlier marketing dates to allow ‘csillag’ [star] and ‘bikavér’ [bull’s blood] wines with a fresh-fruity character to reach consumers earlier.

SINGLE DOCUMENT

1. Name of the product

Eger

Egri

2. Type of geographical indication

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. Description of the wine(s)

Classicus bikavér [Classic bull's blood]

Kékfrankos-based dry, blended red wines with shades ranging from garnet red to deep ruby, with a rich spicy and fruity fragrance and taste, without pronounced tannic notes. This wine has characteristic maturation and fresh fruit notes, and its complexity is also illustrated by the fact that no single grape variety is allowed to dominate the character of the wine.

* The limits laid down in 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):	11,5
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

Classicus muskotály [Classic muscat]

Lively and fresh white wines with shades ranging from greenish white to greenish yellow or yellow, with the distinctive fragrance and taste of muscat. Dry, semi-dry, medium-sweet or sweet wine.

* The limits laid down in 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):	10
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Classicus siller [Classic siller]

Wines made from red grapes, containing more colouring matter and deeper in colour than rosé wines, with shades of light red appropriate to the variety and varietal composition. Dry wines with tints of orange; more robust and acidic, with fruity and spicy notes in both fragrance and taste.

* The limits laid down in 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):	11
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Classicus rozé [Classic rosé]

Light, fresh wines with vivid acidity, made from red grapes, with shades ranging from onion skin to pink, with lively and fresh fruity aromas and tastes (raspberry, peach, sour cherry, redcurrant, blackcurrant, strawberry, etc.) and occasionally flowery aromas.

* The limits laid down in 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):	10,5
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Classicus fehér [Classic white]

Lively and fresh white wines with a long finish, with shades ranging from greenish white to greenish yellow or yellow. The varietal wines have fruity and other fragrances and tastes that are typical of the variety used. The white wine can be produced as dry, semi-dry, semi-sweet or sweet.

* The limits laid down in 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):	10,5
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Classicus csillag [Classic star]

Lively and fresh dry white wine with shades ranging from greenish white to greenish yellow or yellow. It is fruity and/or floral on the nose, with intensive fruity tastes. Its complexity is well illustrated by the fact that no single grape variety, or the ageing in wooden barrels, is allowed to dominate the character of the wine.

* The limits laid down in 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):	11
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Classicus vörös [Classic red]

Wines with shades ranging from garnet red to deep ruby. The varietal wines have the colour depths and shades that are typical of the variety used. The fragrance, taste, rounded acids and tannin content of the coupage wines reflect the relative proportions of the varieties used. Wines ranging from dry to sweet, with a velvety taste and full body, and aromas of fruit (cherry, raspberry, walnut, redcurrant, blackcurrant, etc.) and spices (cinnamon, vanilla, chocolate, tobacco, etc.).

* The limits laid down in 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):	11
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

Superior bikavér [Superior bull's blood]

High-quality, Kékfrankos-based, blended dry red wines with shades deeper than Classicus Eger reds, ranging from garnet red to deep ruby, with a rich spicy and fruity fragrance and taste, but never with pronounced tannic notes. They have characteristic notes of maturation and fresh fruit; however, lengthy ageing in barrels and bottles impart a mature, full-bodied character. The complexity is also illustrated by the fact that no single grape variety is allowed to dominate the character of the wine.

* The limits laid down in 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):	12,5
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

Superior fehér [Superior white]

High-quality, developed, mature wines with a long finish and relatively high alcoholic strength, ranging from a greenish white to a greenish yellow or yellow. The varietal wines have fruity and other fragrances and tastes that are typical of the wine grape type. The blended wines are full-bodied with a long finish, with different characteristics depending on the proportion of the types in the blend, and can be dry, semi-dry, semi-sweet or sweet.

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Superior csillag [Superior star]

A more developed, more mature, intensive and complex dry white wine with a rich, robust taste, ranging from greenish white to greenish yellow or yellow, with a fruity and/or floral nose. The character of no single grape variety is predominant. It may occasionally have a mineral character (depending on the slope) or other specific aromas.

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Superior vörös [Superior red]

Wines with shades deeper than Classicus Eger reds, ranging from garnet red to deep ruby. The varietal wines have the colour depths and shades that are typical of the variety used. The coupage wines have a fragrance, taste, rounded acids and tannin content reflecting the relative proportions of the varieties used. Wines with pronounced matured aromas ranging from dry to sweet, with a velvety taste and full body, and aromas of fruit (cherry, raspberry, walnut, redcurrant, blackcurrant, etc.) and spices (cinnamon, vanilla, chocolate, tobacco, etc.).

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

Superior késői szüretelésű [Superior late-harvest]

The white wines range from greenish white to greenish yellow or yellow; the reds from garnet red to deep ruby. Where a single variety of grape is used, the wine takes the colour depths, shades, fragrances and aromas specific to the variety; where multiple varieties are used, the characteristics are more complex. The aromas and flavours of aged (raised) grapes predominate, with the possible appearance of 'botrytised' aromas formed by noble rot.

* The limits laid down in 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):	11
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	33,33
Maximum total sulphur dioxide (in milligrams per litre):	

Grand superior bikavér [Grand superior bull's blood]

A robust, rich, full-bodied red wine with shades and depths ranging from garnet red to deep ruby. Due to the mandatory use of Kékfrankos, it is a unique dry red coupage wine, different from other red blends. It also has rich spicy and fruity fragrances and aromas. It has a characteristically long finish, without overly pronounced tannins. In many cases, wines intended for marketing with an indication of the slope have a unique character (such as minerality). As a result of lengthy ageing in barrels and bottles, it may also have strong notes of maturation. The complexity is well illustrated by the fact that no single grape variety is allowed to dominate the character of the wine.

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

Grand superior fehér [Grand superior white]

A robust, full-bodied, rich and matured white wine, ranging in colour from greenish white to greenish yellow or yellow. Its very mature character, long finish and relatively high alcohol content attest to its high quality. The varietal wines have fruity and other fragrances and tastes that are typical of the wine grape type. The blended wines are full-bodied with a long finish, with different characteristics depending on the proportion of the types in the blend, and can be dry, semi-dry, semi-sweet or sweet.

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Grand superior csillag [Grand superior star]

A full-bodied, rich, robust dry white wine. It may range in colour from greenish white to greenish yellow or yellow. Thanks to established wine-growing and ageing, it is a wine with particularly mature fragrances and tastes. Its complexity is illustrated by the fact that the character of no single grape variety is allowed to predominate. The wine also has rich, fruity tastes, and may occasionally have a mineral character (depending on the slope). It has a robust flavour, a long finish, and is aged in wooden barrels.

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

Grand superior vörös [Grand superior red]

A full-bodied, robust, rich, aged red wine. It may range in colour from garnet red to deep ruby. The varietal wines have colour depths and shades that are typical of the wine grape type. As a result of particularly lengthy ageing, the wine is characterised primarily by maturation aromas, mature fragrances and tastes, matured tannins and rounded acids. The blended wines are full-bodied, with velvety, particularly mature tastes and a tannin content depending on the proportion of the types in the blend. Their fragrances and tastes may feature aromas of fruit (sour cherry, raspberry, walnut, redcurrant, blackcurrant, etc.) and spices (cinnamon, charred wood, vanilla, chocolate, tobacco, etc.). The wines range from dry to sweet.

* The limits laid down in 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):	12
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

5. Wine-making practices

a. Specific oenological practices

Mandatory oenological practices (1)

Specific oenological practice

Classicus bikavér [Classic bull's blood]:

- the grape pulp must be fermented on the skins for at least 8 days;
- pressing may be carried out only in batch presses;
- the wine must be aged in wooden barrels for at least 6 months, except: wines made from the Blauburger, Kadarka, Kékoportó and Turán varieties.

- Rules on coupage:
 - the coupage of at least four grape varieties is mandatory, with a proportion of more than 5 % each;
 - the proportion of the Kékfrankos variety must be between 30 % and 65 %, and this variety must have the highest proportion in the coupage;
 - the proportion of wine from the Turán and Bőrkadarka varieties, taken together and separately, must not exceed 10 %.

Classicus muskotály [Classic muscat]:

- 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.

Classicus siller [Classic siller]:

- the grape pulp must be fermented on the skins;
- pressing may be carried out only in batch presses.

Classicus rozé and Classicus fehér [Classic rosé and Classic white]:

- 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.

Mandatory oenological practices (2)

Specific oenological practice

Classicus csillag [Classic star]:

- 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.

— Rules on coupage:

- the proportion of the wines of at least four grape varieties, taken separately, must exceed 5 %;
- the proportion of the wine of a single variety may not exceed 50 %;
- the use of at least one of the following varieties is mandatory, and must be blended with these varieties in a proportion of not less than 50 %: Cserszegi fűszeres, Ezerfürtű, Furmint, Gyöngyrizling, Hárslevelű, Irsai Olivér, Juhfark, Kabar, Királyleányka, Leányka, Mátrai muskotály, Mézes, Olaszrizling, Zefír, Zenit and Zengő;
- the proportion in the blend of the wines of the following varieties, taken individually and together, may not exceed 30 %: Cserszegi fűszeres, Gyöngyrizling, Irsai Olivér, Mátrai muskotály, Ottonel muskotály, Sárga muskotály and Zefír.

Classicus vörös [Classic red]:

- the grape pulp must be fermented on the skins;
- pressing may be carried out only in batch presses.

Mandatory oenological practices (3)

Specific oenological practice

Superior bikavér [Superior bull's blood]:

- the grape pulp must be fermented on the skins for at least 14 days;
- pressing may be carried out only in batch presses;
- the wine must be aged in wooden barrels for at least 12 months.

- Rules on coupage:
 - the proportion of the wines of at least four grape varieties, taken separately, must exceed 5 %;
 - the proportion of the Kékfrankos variety must be between 30 % and 65 %, and this variety must have the highest proportion in the coupage;
 - the proportion of the wine of the Turán variety may not exceed 10 %.

Superior fehér [Superior white]:

- 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.

Superior csillag [Superior star]:

- 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.

— Rules on coupage:

- the proportion of the wines of at least four grape varieties, taken separately, must exceed 5 %;
- the proportion of the wine of a single variety may not exceed 50 %;
- the use of at least one of the following varieties is mandatory, and must be blended with these varieties in a proportion of not less than 50 %: Cserszegi fűszeres, Ezerfürtű, Furmint, Gyöngyrizling, Hárslevelű, Irsai Olivér, Juhfark, Kabar, Királyleányka, Leányka, Mátrai muskotály, Mézes, Olaszrizling, Zefír, Zenit and Zengő;
- the proportion in the blend of the wines of the following varieties, taken individually and together, may not exceed 30 %: Cserszegi fűszeres, Gyöngyrizling, Irsai Olivér, Mátrai muskotály, Ottonel muskotály, Sárga muskotály and Zefír.

Mandatory oenological practices (4)

Specific oenological practice

Superior vörös [Superior red]:

- the grape pulp must be fermented on the skins;
- pressing may be carried out only in batch presses.

Superior késői szüretelésű [Superior late-harvest]:

- 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.

Grand superior bikavér [Grand superior bull's blood]:

- the grape pulp must be fermented on the skins for at least 14 days;
- pressing may be carried out only in batch presses;
- the wine must be aged in wooden barrels for at least 12 months.

— Rules on coupage:

- the proportion of the wines of at least four grape varieties, taken separately, must exceed 5 %;
- the proportion of the Kékfrankos variety must be between 30 % and 65 %, and this variety must have the highest proportion in the coupage;
- the proportion of the wine of the Turán variety may not exceed 10 %.

Grand superior fehér [Grand superior white]:

- 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;
- ageing for at least 6 months.

Grand superior vörös [Grand superior red]:

- The grape pulp must be fermented on the skins;
- pressing may be carried out only in batch presses.

Mandatory oenological practices (5)

Specific oenological practice

Grand superior csillag [Grand superior star]:

- 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;
- ageing for at least 6 months.
- Rules on coupage:
 - the proportion of the wines of at least four grape varieties, taken separately, must exceed 5 %;
 - the proportion of the wine of a single variety may not exceed 50 %;
 - the use of at least one of the following varieties is mandatory, and must be blended with these varieties in a proportion of not less than 50 %: Cserszegi fűszeres, Ezerfürtű, Furmint, Gyöngyrizling, Hárslevelű, Irsai Olivér, Juhfark, Kabar, Királyleányka, Leányka, Mátrai muskotály, Mézes, Olaszrizling, Zefír, Zenit and Zengő;
 - the proportion in the blend of the wines of the following varieties, taken individually and together, may not exceed 30 %: Cserszegi fűszeres, Gyöngyrizling, Irsai Olivér, Mátrai muskotály, Ottonel muskotály, Sárga muskotály and Zefír.

Unauthorised oenological practices (beyond the existing legislation)

Relevant restriction on making the wines

The sweetening of wines:

- Classicus bikavér [Classic bull's blood]
- Classicus csillag [Classic star]
- all Superior and Grand superior wines

Superior késői szüretelésű and Grand superior csillag:

- use of oak chips;
- reverse osmosis;
- partial dealcoholisation of the wine.

Rules on grape production (1)

Cultivation practice

1. Rules on training the vine:

- a. For vineyards already in existence on 1 August 2010 (classic, superior and grand superior wines): grapes suited to the production of classic, superior and grand superior wines of protected origin can be harvested from any vineyard regardless of cultivation method, for as long as the vineyard remains in operation.
- b. For vineyards planted after 1 August 2010 (classic, superior and grand superior wines):
 - i. Guyot,
 - ii. medium-high cordon,
 - iii. low cordon,
 - iv. umbrella,

- v. fan,
 - vi. head,
 - vii. gobelet training.
2. Rules on vine density in the vineyard.
 - a. For vineyards already in existence on 1 August 2010: Grapes suited to the production of classic, superior and grand superior wines of protected origin can be harvested from any vineyard regardless of spacing for as long as the vineyard remains in operation.
 - b. For vineyards planted after 1 August 2010 (classic wines):
 - i. vine density of at least 3 700 vines/ha,
 - ii. distance between vines of at least 0,8 m.
 - c. For vineyards planted after 1 August 2010 (superior and grand superior wines):
 - i. vine density: at least 4 000 vines/ha,
 - ii. distance between vines of at least 0,8 m.
 3. Method of harvest: mechanical or manual
 4. Setting the date of the harvest: the maturity of the grape varieties grown is determined by the competent wine community magistrate, who then sets the start date for the harvest of the variety on that basis.

Grape quality (minimum sugar content expressed as potential alcoholic strength) (1)

Cultivation practice

Classicus bikavér [Classic bull's blood]:

- 10,60 % by volume (17° Hungarian must grade): Bíbor kadarka, Blauburger, Kadarka, Kékfrankos, Kékoportó, Turán, Zweigelt
- 12,08 % by volume (19° Hungarian must grade): Cabernet franc, Cabernet sauvignon, Menoire, Merlot, Pinot noir, Syrah

Classicus muskotály [Classic muscat]:

- 9,83 % by volume (16° Hungarian must grade): Chasselas, Csaba gyöngye, Cserszegi Fűszeres, Ezerfürtű, Hamburgi muskotály, Irsai Olivér, Mátrai muskotály, Ottonel muskotály, Sárga muskotály
- 10,57 % by volume (17° Hungarian must grade): Bouvier, Chardonnay, Furmint, Gyöngyrizling, Hárslevelű, Juhfark, Kabar, Kerner, Királyleányka, Leányka, Mézes, Olaszrizling, Pinot blanc, Rajnai rizling, Rizlingszilváni, Sauvignon, Szürkebarát, Traminer, Viognier, Zefír, Zenit, Zengő, Zöldszilváni, Zöld veltelíni

Classicus siller [Classic siller]:

- 10,60 % by volume (17° Hungarian must grade): Alibernet, Bíborkadarka, Blauburger, Cabernet dorsa, Cabernet franc, Cabernet sauvignon, Csókaszó, Kadarka, Kármin, Kékfrankos, Kékoportó, Merlot, Pinot noir, Syrah, Turán, Zweigelt

Classicus rozé [Classic rosé]:

- 10,60% by volume (17° Hungarian must grade): Alibernet, Bíborkadarka, Blauburger, Cabernet dorsa, Cabernet franc, Cabernet sauvignon, Csókaszó, Kadarka, Kármin, Kékfrankos, Kékoportó, Menoire, Merlot, Pinot noir, Syrah, Turán, Zweigelt

Grape quality (minimum sugar content expressed as potential alcoholic strength) (2)

Cultivation practice

Classicus fehér [Classic white]:

- 9,83 % by volume (16° Hungarian must grade): Chasselas, Cserszegi Fűszeres, Ezerfürtű, Irsai Olivér, Mátrai muskotály, Ottonel muskotály, Sárga muskotály, Kadarka
- 10,60 % by volume (17° Hungarian must grade): Bouvier, Chardonnay, Furmint, Gyöngyrizling, Hárslevelű, Juhfark, Kabar, Kerner, Királyleányka, Leányka, Mézes, Olaszrizling, Pinot blanc, Rajnai rizling, Rizlingszilváni, Sauvignon, Szürkebarát, Traminer, Viognier, Zefír, Zenit, Zengő, Zöldszilváni, Zöld veltelíni

Classicus csillag [Classic star]:

- 9,83 % by volume (16° Hungarian must grade): Chasselas, Cserszegi Fűszeres, Ezerfürtű, Chasselas, Irsai Olivér, Mátrai muskotály, Ottonel muskotály, Sárga muskotály
- 10,57 % by volume (17° Hungarian must grade): Bouvier, Chardonnay, Furmint, Gyöngyrizling, Hárslevelű, Juhfark, Kabar, Kerner, Királyleányka, Leányka, Mézes, Olaszrizling, Pinot blanc, Rajnai rizling, Rizlingszilváni, Sauvignon, Szürkebarát, Traminer, Viognier, Zefír, Zenit, Zengő, Zöldszilváni, Zöld veltelíni

Classicus vörös [Classic red]:

- 10,60 % by volume (17° Hungarian must grade): Alibernet, Bíborkadarka, Blauburger, Csókaszóló, Kadarka, Kármin, Kékfrankos, Kékoportó, Turán, Zweigelt
- 12,08 % by volume (19° Hungarian must grade): Cabernet franc, Cabernet sauvignon, Menoire, Merlot, Pinot noir, Syrah

For all superior and grand superior wines:

- 12,83 % by volume (20° Hungarian must grade) for all varieties

b. *Maximum yields*

For classic wines

100 hectolitres per hectare

For classic wines – manual harvest

13 600 kg of grapes per hectare

For classic wines – mechanical harvest

13 100 kg of grapes per hectare

For superior wines

60 hectolitres per hectare

For superior wines – manual harvest

8 100 kg of grapes per hectare

For superior wines – mechanical harvest

7 800 kg of grapes per hectare

For grand superior wines

35 hectolitres per hectare

For grand superior wines – manual harvest

6 000 kg of grapes per hectare

For grand superior wines – mechanical harvest

5 600 kg of grapes per hectare

6. **Demarcated geographical area**

1. CLASSIC WINES:

Areas of the municipalities of Aldebrő, Andornaktálya, Demjén, Eger, Egerbakta, Egerszalók, Egerszólát, Feldebrő, Felsőtárkány, Kerecsend, Maklár, Nagytálya, Noszvaj, Novaj, Ostoros, Szomolya, Tarnaszentmária, Tófalú and Verpelét classified as Class I and II according to the vineyard cadastre

2. SUPERIOR AND GRAND SUPERIOR WINES:

Areas of the municipalities of Aldebrő, Andornaktálya, Demjén, Eger, Egerbakta, Egerszalók, Egerszólát, Feldebrő, Felsőtárkány, Kerecsend, Maklár, Nagytálya, Noszvaj, Novaj, Ostoros, Szomolya, Tarnaszentmária, Tófalú and Verpelét classified as Class I and II according to the vineyard cadastre

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

alibernet

blauburger

bouvier

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 - sasza belaja
chasselas - weisser gutedel
cserszegi fűszeres
csókaszőlő
ezerfürtű
furmint - furmint bianco
furmint - moslavac bijeli
furmint - mosler
furmint - posipel
furmint - som
furmint - szigeti
furmint - zapfner
gyöngyrizling
hamburgi muskotály - mizket hamburgszki
hamburgi muskotály - moscato d'amburgo
hamburgi muskotály - muscat de hambourg
hamburgi muskotály - muscat de hamburg
hamburgi muskotály - muskat 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
juhfark - fehérboros
juhfark - lämmerschwantz

juh fark - mohácsi
juh fark - tarpai
kabar
kadarka - csetereska
kadarka - fekete budai
kadarka - gamza
kadarka - jenei fekete
kadarka - kador
kadarka - kador negra
kadarka - negru moale
kadarka - szkadarka
kadarka - törökszőlő
kerner
királyleányka - dánosi leányka
királyleányka - erdei sárga
királyleányka - feteasca regale
királyleányka - galbena de ardeal
királyleányka - königliche mädchentraube
királyleányka - königstochter
királyleányka - little princess
kármin
kékfrankos - blauer leMBERGER
kékfrankos - blauer limberger
kékfrankos - blaufränkisch
kékfrankos - limberger
kékfrankos - moravka
kékoportó - blauer portugieser
kékoportó - modry portugal
kékoportó - portugais bleu
kékoportó - portugalske modré
kékoportó - portugizer
leányka - dievcenske hrozno
leányka - feteasca alba
leányka - leányszőlő
leányka - mädchentraube
memoire
merlot
mátrai muskotály
mézes
olasz rizling - grasevina
olasz rizling - nemes rizling
olasz rizling - olaszrizling
olasz rizling - riesling italien

olasz rizling - risling vlassky
olasz rizling - taljanska grasevina
olasz rizling - welschriesling
ottonel muskotály - miszket otonel
ottonel muskotály - muscat otonel
ottonel muskotály - muskat otonel
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 csernűj
pinot noir - pinot cernii
pinot noir - pinot nero
pinot noir - pinot tinto
pinot noir - rulandski modre
pinot noir - savagnin noir
pinot noir - spätburgunder
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
syrah - blauer syrah
syrah - marsanne noir
syrah - serine noir
syrah - shiraz

syrah - sirac
szürkebarát - auvergans gris
szürkebarát - grauburgunder
szürkebarát - graumönch
szürkebarát - pinot grigio
szürkebarát - pinot gris
szürkebarát - ruländer
sárga muskotály - moscato bianco
sárga muskotály - muscat blanc
sárga muskotály - muscat bélüj
sárga muskotály - muscat de frontignan
sárga muskotály - muscat de lunel
sárga muskotály - muscat lunel
sárga muskotály - muscat sylvaner
sárga muskotály - muscat zlty
sárga muskotály - muskat weisser
sárga muskotály - weiler
sárga muskotály - weisser
tramini - gewürtztraminer
tramini - roter traminer
tramini - savagnin rose
tramini - tramin cervené
tramini - traminer
tramini - traminer rosso
viognier
zefír
zengő
zenit
zweigelt - blauer zweigeltrebe
zweigelt - rotburger
zweigelt - zweigeltrebe
zöld szagos - decsi szagos
zöld szagos - zöld muskotály
zöld szilváni - grüner sylvaner
zöld szilváni - silvanec zeleni
zöld szilváni - sylvánske zelené
zöld veltelíni - grüner muskateller
zöld veltelíni - grüner veltliner
zöld veltelíni - veltlinské zelené
zöld veltelíni - zöldveltelíni

8. Description of the link(s)

'Wine (1)'

1. Description of the demarcated area

Natural factors

Eger is located between the Mátra and Bükk Mountains, at the intersection of the Northern Hungarian Uplands and the Great Plain, at an altitude of 160 to 180 metres above sea level. To the east and west, the Eger valley is flanked by hills of between 200 to 300 metres in height.

To the north-east of the city lies the large mass of the Nagy-Eged Hill, ascending to over 500 metres. The hill stretches east to west, and the vine-cultivation side of it faces south.

Soil types of the Eger Wine Region

The soil of the production areas with the geographical name 'Eger' consists of several varieties of brown forest soil formed on the volcanic-origin rhyolite tuff (ramman, chernozem, banded, degraded), with the exception of the alluvial sands on the edge of the municipalities of Verpelét, Feldebrő, Aldebrő and Tófalú. Barring a few exceptions, the vineyards lie on the plateaus and on their gentle southern, western and eastern slopes. Emerging from them are Nagy-Eged Hill, which has brown forest soil formed on marine limestone sediment, and Mész Hill, which has an andesite base.

The suitability of the soil to the plantation of vineyards is enhanced further by the favourable topographic conditions of the edge of city. The vines were planted on the southern and south-western slopes of the hills and elevations, on what are known as 'verő' [sun-lit slopes]. The typical meteorological data for the wine region over a 47-year average are as follows: mean annual temperature: 10,65 °C, mean annual precipitation: 592,6 mm; annual average hours of sunshine: 1 964 hours. The legislation currently in force lists the areas suitable for the planting of vines as those classified in classes I and II according to the vineyard cadastre. Accordingly there are 18 431 ha of class I areas and 3 914 ha of class II areas suitable for the planting of vines in the Eger wine region. The total area is 22 345 hectares.

Human factors

The appearance of vines in the vicinity of Eger and vine growing in the Middle Ages.

A 30 million-year-old fossilised vine leaf, the 'Vitis Hungarica', has been found on the side of Kis-Eged Hill. It is, however, unrelated to present-day viticulture. Based on archaeological data, Eger and its vicinity was populated from the 10th century onwards. By the early 11th century it is believed to have become a major town in Hungary. According to the 1261 charter of King Béla IV, Hungary's first king, Saint Stephen, granted the wine tithe of Eger valley to the Bishopric of Eger. The Tatar invasion in 1241 decimated the population, and labour shortages forced King Béla IV to bring foreign settlers to the country. It was around this time that the first Walloons are thought to have arrived in Eger, who were known to live in the street named Olasz utca; there were also Walloon settlers in Tállya, who introduced French viticulture and the storage of wine in barrels.

The first cellars are believed to have been built by the Church, and the earliest ones were known as *dézsmapince* [wine tithe cellar].

Wine-growing in Eger has a centuries-old reputation. Flemish printmaker and engraver Gaspar Bouttats produced several copper engravings related to Hungary, including a view of Eger, or 'Erlau', in 'Description exacte des Royaumes de Hongrie', published in Antwerp in 1688. An earlier engraving of Eger (Agría vulgo Erla), the 'Turk-beating city of wines', has also come down to us, published by G. Hoefnagel in 1617. Both engravings depict the city's famous castle and vineyards.

Sources suggest that viticulture underwent profound changes in the 17th century. Red grape varieties started gaining ground over previously dominant whites.

It should be noted that Eger viticulturists developed a special tool known as the 'Eger hoe' for cultivating the hard soil in the area. To measure out their wines, they used the 'Eger akó' [approx. 200 litres], which was approximately four times the regular 'akó'. The quasi-acidity and long-lasting preservation qualities of the wines called for prolonged ageing in wooden barrels. Producers would age their wines in barrels in the cellars and cellar systems carved out of the rhyolite tuff under the city, which provided a natural cellar climate (maturation climate).

Classification of vine areas in the past

Eger wine-making had its first golden age in the 15th-16th century and enjoyed a renaissance in the 18th century. Records dating from 1760 and 1789 provide us with data on the quality of the vine areas. In 1760, vineyards were divided into three classes on the basis of soil quality, slope gradient, sunshine, etc. Almost 50 % of vineyards were first class.

In 1789, Eger vineyards were divided into six classes (nationally there were eight classes, but the Eger area did not have any vineyards in the last two classes). The principles underlying the classification were similar to those in 1760, with the difference that many excellent vineyards producing grapes for 'aszú' wine were also classified as first class.

Eger had wine community rules in place as early as the 18th century, enforced by the wine community officers, who were overseen by the magistrate.

'Wine (2)'

1. Description of the demarcated area (continued)

Vine varieties grown and wines produced from them

Until the appearance of Kadarka in the 15th century, introduced to Eger by Serbs fleeing their home under Turkish occupation, the area chiefly produced white grapes. Apart from Kadarka, the Serbs introduced methods of making red wine. No fewer than 56 grape varieties show up in the Heves County records of the Buda State School of Viticulture. Only Pest and Baranya Counties boasted more varieties. The majority of vineyards were producing the Lúdtalpú and Kereklevelű varieties directly before the phylloxera epidemic. In 1859, 'Szőlészeti Lapok' [Viticulturist Bulletin] raised the need for the sufficient propagation of other 'species' in addition to Kadarka, and praised the excellent teinturier qualities of Oporto and Fekete muskotály.

The dark-red Eger wine variety known by the name of Bikavér [bull's blood] appeared for the first time in a book of sayings in 1851: 'Bull's blood is the name of strong reds, such as Eger wine'. In the aftermath of the phylloxera epidemic, the Eger Station of the Ampelological Institute was set up jointly with the School for Winemaking, in order to demonstrate the importance of the production of grapes and wine in Eger. It subsequently became one of the most important Hungarian institutes for resistance breeding, varietal value research, evaluation of production areas (slopes) and research into wine-growing techniques, in particular red wine.

Protection of the designation of origin 'Eger'

The importance of Eger wines is confirmed by the fact that on 15 September 1970, the designations of origin EGER (ERLAU) and EGRI (ERLAUER) were registered under Section 33 'WINES' of the Lisbon Agreement for the Protection of Appellations of Origin and their International Registration, contributing significantly to the protection of their markets.

2. Description of the wines

The region is suited to the production of white wines that are either light but with a long finish, or heavy, robust and full-bodied. These wines are rich in aromas and minerals, and are also richer in natural acids than wines produced in wine regions south of Eger.

The wine region also produces rich-tasting rosé wines and siller wines with a longer lifespan than the Hungarian average, with aromas not just of fresh fruits but also of ripe fruits.

The red wines have a relatively low tannin content and, due to the proximity of the northern boundary for wine production and the winds in the hills and valleys, they have quasi-acidity, a long finish and various pronounced fruity and spicy aromas, which make them suitable for long-term ageing.

The use of a large number of varieties has always been a feature in the wine region. This has given rise to its reputation as a region of blended wines, in particular Egri Bikavér.

3. *Presentation and demonstration of the causal link*

The general climate conditions of the wine region are mainly influenced by the proximity of the Bükk Mountains. These provide protection from winter frosts, and the cool nights brought about by the 'mountain wind' after warm summer and autumn days ensure the grapes retain a refined and elegant acidity and their primary fruity aromas. This is why, generally speaking, 'Eger' wines have a lively acidity and long finish. The soils of the Eger wine region have a good water balance, and, due to the average annual precipitation of 600 mm, grapes develop in a balanced, stress-free manner. As a result, no immature acidity due to water deficiency forms in these wines.

The variety of climatic conditions and soil composition in the Eger wine region means that there are significant differences between the individual slopes in terms of the alcoholic content, acidity and aroma of the wines, particularly in the 'weaker' vintages. Experiments carried out at the Egri Szőlészeti és Borászati Kutató Intézet (Eger Vine and Wine Research Institute) have shown that the situation of the production areas and their exposure have a greater impact on the alcoholic strength and headiness of the wines, while soil composition plays a greater role in subtle aroma composition. Accordingly, slopes with different soil characteristics allow for the production of specific wines of different characteristics. For example, wines produced on soils with a thinner layer of volcanic-origin top-soil are more mineral; wines produced on deep soils with high clay content are more full-bodied; and the wines of the sandy soils of the Debrő region are headier due to the rapid warming of the soil.

Traditions and this climatic diversity demand and justify the cultivation of many different vine varieties and the production of a very wide range of wines in the wine region. Uniquely, the climatic and pedological conditions of the 'Eger' demarcated production area allow viticulturists to produce all types of wine of excellent quality, unlike other wine regions.

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

General labelling rules (1)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Description of the condition:

- (a) The traditional expression 'wine of protected origin' can be used to replace the expression 'protected designation of origin', in the form of 'classic wine of protected origin', 'superior wine of protected origin' or 'grand superior wine of protected origin'.
- (b) Variety names, traditional expressions, other restricted expressions, or expressions referring to the colour of the wine can be indicated only if such expressions do not stand out more than the designation of origin in terms of their font type, font size or font colour.
- (c) In the case of superior wines, the expression 'Superior' and in the case of grand superior wines, the expression 'Grand superior' is added to the wine name*, which must be indicated on the label after the designation of origin, using the same typography. Where the name of the slope is included, every visual field that contains the name of the slope must indicate the classification and the name of the municipality.
- (d) The traditional expression 'Bikavér' may appear only on wine produced from grapes grown in the following areas: Andornaktálya, Demjén, Eger, Egerbakta, Egerszalók, Egerszólát, Felsőtárkány, Kerecsend, Maklár, Nagytálya, Noszvaj, Novaj, Ostoros, and Szomolya, classified as Class I and II according to the vineyard cadastre; the Cinege, Közép-bérc, Ördögös, Öreg-hegy, Padok and Szirák slopes of the municipality of Verpelét; and the Dobi tető slope of Tarnaszentmária.

General labelling rules (2)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (e) The traditional expression 'Bikavér' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- (f) The shape or head of a bull or any image reminiscent thereof, and the word 'bikavér' in a foreign language, or any term referring to bull's blood in Hungarian or a foreign language, may be indicated only on the label and bottle of the Egri Bikavér, Egri Bikavér Superior and Egri Bikavér Grand Superior wines. An exception is the figure referring to the head of the bull on the trademark of the Eger wine region.
- (g) Images representing or reminiscent of a star of any size or shape, or the word 'csillag' [star] in a foreign language, or any term referring to a star in Hungarian or a foreign language, may be indicated only on Egri Csillag, Egri Csillag Superior and Egri Csillag Grand Superior wines.
- (h) Indication of a variety name in the case of a coupage is possible only if the share of each variety in the coupage is greater than or equal to 5 %. In that case, the variety name may be indicated only in characters not exceeding one fifth of the font size used for the indication of the designation of origin.
- (i) The vintage year must be indicated.
- (j) The indication of the slope name is mandatory for grand superior wines.

Rules for demarcating and indicating the name of smaller geographical units (1)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) Municipalities:
 - (i) Classic, superior and grand superior wines, all wine types;
 - (ii) identity of origin: at least 85 %;
 - (iii) names of municipalities that may be indicated: Aldebrő, Andornaktálya, Demjén, Eger, Egerbakta, Egerszalók, Egerszólát, Feldebrő, Felsőtárkány, Kerecsend, Maklár, Nagytálya, Noszvaj, Novaj, Ostoros, Szomolya, Tarnaszentmária, Tófalu, Verpelét.
- (b) Connection between smaller geographical units and trademarks: in the case of wine products designated using registered trademarks consisting partially or wholly of the name of a smaller geographical unit, or of a reference to a geographical area of the country, or using trademarks established through use before 11 May 2002, the rules pertaining to the origin of grapes used for the production of wines do not apply.
- (c) Slopes:
 - (i) only on grand superior wines;
 - (ii) identity of origin: at least 95 %;
 - (iii) the label must also indicate the wine-region municipality;
 - (iv) slope names:
 - Aldebrő: Káli-völgy, Poharas-dűlő, Sík-hegy, Szent Donát-dűlő, Uraké;
 - Andornaktálya: Bánya-tető, Cserje, Cserjés-lápa, Dezerta, Felső-rétre járó, Felső-tábla, Gesztenyési-dűlő, Kerek-szilvás, Kétágú-dűlő, Kis-hegy, Málnás, Marinka, Mocsáry, Nagy-parlag, Nagy-völgy, Parti-dűlő, Pesti, Pünkösöd-tető, Rózsa-hegy, Schwarcz, Szállás-völgy, Szél-hegy, Zúgó-part;
 - Demjén: Bodzás-tető, Farkas-hegy, Hangács, Nyitra, Pünkösöd-tető, Szőlőhegy, Varjasi-dűlő.

Rules for demarcating and indicating smaller geographical units (2)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

(iv) slope names (continued):

- Eger: Almagyar, Afrika, Agárdi, Almár-völgy, Bajusz, Bajusz-völgy, Bánya-tető, Békési, Benke-lápa, Birka, Braun-völgy, Cigléd, Cinege, Déllés, Dobrányi, Donát, Érseki, Erzsébet-völgy, Fehér-hegy, Felső-galagonyás, Fertő, Gőzmalmos, Gróber, Gróber-völgy, Gyilkos, Hajdú-hegy, Hergyimó, Kerékkötő, Kis-Eged, Kis-galagonyás, Kis-Kocs, Kolompos, Kolompos-völgy, Kőlyuk-tető, Kőporos, Kutya-hegy, Losonci-völgy, Makjány, Marinka, Merengő, Mész-hegy, Mezey alsó, Mezey öreg, Nagy-galagonyás, Nagy-Eged-dűlő, Nagy-Eged-hegy, Nagy-Kocs, Nyerges, Nyúzó, Öreg-hegy, Pap-hegy, Pirittyó, Posta út, Rác-hegy, Rádé, Répás-tető, Rózsás, Sík-hegy, Steiner, Szarkás, Szépasszony-völgy, Szőlőcske, Szőlőske, Tiba, Tibrik, Tihamér, Tót-hegy, Új-fogás, Vécsey-völgy, Vidra, Vizes-hegy;
- Egerbakta: Dobos-lápa, Ivánka, Ivánkafő, Magyalos, Muki-lápa, Ortás, Pap-tag, Szőlő-tető, Töviskes, Zsebelápa;
- Egerszalók: Ádám-völgy, Buk-tető, Ferenc-hegy, Juhkosár, Káptalan-völgy, Kis-határ, Kovászó, Kővágó, Magyalos, Nagy Ádám-tető, Pap-tag, Vágás;
- Egerszólát: Alsó-hegy, Birka-tető, Boldogságos, Csutaj-tető, Felső-hegy, Kamra-völgy, Kántor-tag, Szarvas, Tó-bérc;
- Feldebrő: Alberki, Bogár-hát, Csepegő, Csonkás, Egri út, Szőlők háta;
- Felsőtárkány: Homok-hegy, Homok-lápa, Nyavalyás, Öreg-hegy, Tiba alja.

Rules for demarcating and indicating smaller geographical units (3)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

(iv) slope names (continued):

- Kerecsend: Nagy-aszó, Öreg-hegy, Tardi-dűlő;
- Maklár: Nagy-aszó, Öreg-hegy;
- Nagytálya: Kendervát, Nagy-aszó, Öreg-hegy, Pipis, Vitis-dűlő;
- Noszvaj: Csókás, Dóc, Herceg, Hosszú-szél, Kőkötő, Nagyfai-dűlő, Nyilas-már, Perzselő, Pipis, Szeles-oldal, Szeles-tető, Tekenő-hát, Zsidó-szél;
- Novaj: Halom, Hegyi-tábla, Hermány, Hodály-tető, Juhszalagos, Kis-gyepföld, Mezőkövesdi út tető, Nagygyepföld, Nagyút, Öreg-hegy, Pap-föld, Szeszfőzde-tető, Vitéz;
- Ostoros: Bikus, Csárda-kert, Gólint, Hermány, Janó, Kutya-hegy, Pajados, Sóderbánya-tető, Szél-hegy, Szilvás-tető, Tag, Verem-part;
- Szomolya: Csáj-lapos, Demecs, Galagonyás, Gyűr, Ispán-berki, Jató-tető, Kangyalló, Mácsalma, Nagy-völgy-tető, Pazsag, Proletár, Szilos-oldal, Vas-lápa, Vén-hegy;
- Tarnaszentmária: Dobi-oldal, Dobi-tető, Szőlőhegy;
- Tófalu: Bogár-hát, Petes alja;
- Verpelét: Ácsok, Alberki, Cinege, Fekete-oldal, Hagyóka, Hosszú-dűlő, Kecse-hát, Kerékkötő, Keresztfa, Királyi-dűlő, Kis-hegy, Kő-hegy, Közép-bérc, Majka, Ördögös, Öreg-hegy, Padok, Pallagfő, Szent János-völgy, Szirák, Tilalmas, Tölgyes-szél, Túró-mező, Varjas, Veres.

Rules for indicating wine types (1)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Classicus bikavér [Classic bull's blood]:

- The traditional expression 'Bikavér' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area], ó [vintage], 'muzeális bor' [historical wine].

Classicus muskotály [Classic muscat]:

- Traditional expressions and other restricted expressions that may be indicated: 'cuvée', 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area].
- The expression 'Muskotály' may be used only in such a way that, due to its font, font size or font colour, it does not appear more prominently than the designation of origin.

Classicus siller and Classicus rozé [Classic siller and Classic rosé]:

- Traditional expressions and other restricted expressions that may be indicated: 'cuvée', 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area].

Classicus fehér [Classic white]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.
- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], ó [vintage], 'muzeális bor' [historical wine].

Rules for indicating wine types (2)**Legal framework:****In national legislation****Type of further condition:****Additional provisions relating to labelling****Description of the condition:****Classicus csillag** [Classic star]:

- The expression 'csillag' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area].

Classicus vörös [Classic red]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.
- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], ó [vintage], 'muzeális bor' [historical wine].

Superior bikavér [Superior bull's blood]:

- The traditional expression 'Bikavér' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Superior fehér [Superior white]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.

- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area], 'főbor' [prime wine].

Rules for indicating wine types (3)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Superior csillag [Superior star]:

- The expression 'csillag' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Superior vörös [Superior red]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.
- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area], 'főbor' [prime wine].

Superior késői szüretelésű [Superior late-harvest]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.
- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Grand superior bikavér [Grand superior bull's blood]:

- The traditional expression 'Bikavér' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Rules for indicating wine types (4)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Grand superior fehér [Grand superior white]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.
- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Grand superior csillag [Grand superior star]:

- The expression 'csillag' may appear on the label only immediately after the 'Egri' form of the designation of origin 'Eger', on the same line and using the same typography.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Grand superior vörös [Grand superior red]:

- The names of grape varieties may be indicated only in such a way that, due to their font, font size or font colour, they do not appear more prominently than the designation of origin.
- Other variety names may be indicated only in characters not exceeding half of the font size used for the indication of the designation of origin.
- Traditional expressions and other restricted expressions that may be indicated: 'barrique', 'cuvée', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'termőhelyen palackozva' [bottled in the production area].

Rules on presentation

Legal framework:

In national legislation

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

- (a) Superior and grand superior wines (any type of wine), as well as classicus Bikavér and Csillag may be placed on the market only in glass bottles. All other types of wine may be placed on the market only in glass bottles or in bag-in-boxes.
- (b) Presentation of the wines may be carried out only by bottlers registered by the Council of Wine Communities of the Eger Wine Region. The bottling obligation does not apply, within the production area, to wines produced by viticulturists in their own cellar, for consumption on the premises.
- (c) Presentation may be carried out outside the demarcated area only if notification is given 48 hours before presentation takes place. Presentation must take place within 90 days of dispatch from the place of production in order to maintain organoleptic qualities.

Earliest date of sale

Legal framework:

By the organisation that manages the PDO/PGI, where laid down by Member States

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

- (a) Classic wines:
 - (i) Bikavér: 1 September of the year following the harvest;
 - (ii) Csillag: 15 March of the year following the harvest;
 - (iii) for all other types of wine: not regulated.
- (b) Superior wines:
 - (i) Bikavér: 1 November of the year following the harvest;
 - (ii) Csillag: 15 March of the year following the harvest;
 - (iii) for all other types of wine: not regulated.
- (c) For grand superior wines:
 - (i) Bikavér: 1 November of the year following the harvest;
 - (ii) Csillag: 1 July of the year following the harvest;
 - (iii) for all other types of wine: not regulated.

Production outside the demarcated production area

Legal framework:

By the organisation that manages the PDO/PGI, where laid down by Member States

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

In the municipality of Kompolt; in the municipalities of Bogács, Bükkzsérc and Cserépfalu in the case of grapes grown on the slope of Dóc dűlő in the municipality of Noszvaj.

Transitional rules

Legal framework:

By the organisation that manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) Producers who have placed on the market Egri bikavér wine made from grapes grown before 31 December 2009, with an indication of the slope, and have met the requirements set out in Section 20 of Decree No 102/2009 of 5 August 2009 of the Minister for Agriculture and Rural Development on the wines of protected origin of the Eger wine region, must, in subsequent years, when blending Egri Bikavér from grapes originating from the same vineyard and slope, apply the previous rules on blending Egri Bikavér, as set out in Decree No 103/2003 of 31 December 2003 of the Minister for Agriculture and Rural Development, for as long as the vineyard is in operation or until the producer modifies the variety composition of the vineyard.
- (b) Wine growers producing Classicus Egri Bikavér to organic standards from organic vineyards, who are able to provide evidence that in, a particular year, they are unable to blend the wines of four grape varieties as set out in point III, may, in that year, produce organic Classicus Egri Bikavér by blending the wines of three grape varieties, while complying with the rules on coupage.
- (c) The transitional rules are repealed with effect from the 2021/2022 wine year.

Link to the product specification

https://boraszat.kormany.hu/download/f/5d/82000/Eger_OEM_v4_boraszat_200215.pdf
