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## Information and Notices

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## IV

*(Notices)*

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## COUNCIL

**Conclusions of the Council and of the Representatives of the Governments of the Member States meeting within the Council on empowering coaches by enhancing opportunities to acquire skills and competences**

(2020/C 196/01)

THE COUNCIL AND THE REPRESENTATIVES OF THE GOVERNMENTS OF THE MEMBER STATES MEETING WITHIN THE COUNCIL

ACKNOWLEDGE THAT:

1. Sport is recognised through its social and societal dimension as an important tool for health, education, skills development, promotion of values and social inclusion and it has significant social and economic value, through both employment and voluntary activities.
2. Coaching, whether it is undertaken by volunteers or by employed or self-employed coaches, has a considerable impact on athletes and sport participants in terms both of their direct training and learning process and their personal development.
3. Coaches can contribute to address societal challenges regarding physical activity and wellbeing, facilitate the acquisition of social and other essential skills, promote fair play and advocate ethical values among all members of society. This becomes especially prominent in times of health crisis, such as the COVID-19 pandemic.
4. In the field of sport, possessing skills and competences is essential for the personal fulfilment, employability and professional development of all coaches, so that they are ready to respond successfully to the various challenges they encounter in their everyday work, as well as to the rising expectations of society. This is equally important to ensure the safety of athletes and sport participants, maintain participants' motivation for healthy and active lifestyles, develop their skills and competences and promote the values of sport. Coaches with relevant skills and competences can contribute to the development of a more structured framework of the physical activity and the sport sector.
5. The European Union Work Plan for Sport (2017–2020) <sup>(1)</sup> recognises sport and society, and in particular the role of coaches and the importance of their qualifications and competences, as one of the priority themes for EU cooperation in the field of sport.
6. The Council recommendation of 22 May 2018 on key competences for lifelong learning <sup>(2)</sup> emphasises that supporting people across Europe in gaining the skills and competences needed for personal fulfilment, health, employability and social inclusion helps to strengthen Europe's resilience in a time of rapid and profound change.

<sup>(1)</sup> OJ C 189, 15.6.2017, p. 5.<sup>(2)</sup> OJ C 189, 4.6.2018, p. 1.

7. The International Charter on Physical Education, Physical Activity and Sport <sup>(3)</sup> emphasises that all personnel who assume professional responsibility for physical education, physical activity and sport must have appropriate qualifications, training and access to continuous professional development. Volunteer coaches, officials and support personnel should be offered suitable training and supervision. Opportunities specific to inclusive and adaptive training across all levels of participation should be widely available.
8. According to a 2016 study on sport qualifications acquired through sport organisations and educational institutes <sup>(4)</sup>, the European Union, the Member States and sport organisations recognise the need to enhance the quality and quantity of better-qualified people in the sport sector. This need is linked to the recent increased awareness of the role played by sport in society.
9. The Council conclusions on the role of coaches in society <sup>(5)</sup> point out that the work of coaches is associated with responsibility, skills and competences, and one of the issues mentioned refers to expanding coaches' opportunities for lifelong learning and education. In this regard, Member States were invited to support the development of prior learning and a lifelong-learning system, and to promote, within the sports education system, a learning outcomes' approach based on both national qualifications frameworks (NQFs) and the European Qualification Framework (EQF) goals and the inclusion, where appropriate, of coaching qualifications in NQFs with reference to the EQF <sup>(6)</sup>.
10. The Council conclusions on access to sport for persons with disabilities <sup>(7)</sup> invite Member States to support the further education and training of physical education teachers, coaches, other sports staff and volunteers in general to enable them to include persons with disabilities in different physical education or sports settings.
11. The Council conclusions on safeguarding children in sport <sup>(8)</sup> invite Member States, inter alia, to consider introducing and reinforcing initial and continuous education and training measures targeted towards coaches, in order to prevent physical as well as emotional violence and abuse.
12. The Guidelines regarding the minimum requirements in skills and competences for coaches <sup>(9)</sup>, as prepared by the Commission's Expert Group on Skills and Human Resources Development in Sport, outline the core competences a coach should possess.

TAKING INTO ACCOUNT THAT:

13. In Member States, education and training systems for coaches are the responsibility of different institutions or organisations and therefore these systems differ. In this context, the role of social partners in each Member State must be respected, in accordance with national practices.
14. There is a variety of types and levels of coaches' engagement existing in Member States – from volunteers to employed and self-employed coaches, from those engaged in the grassroots sport to those working in professional sport.

<sup>(3)</sup> <https://unesdoc.unesco.org/ark:/48223/pf0000235409>

<sup>(4)</sup> <https://op.europa.eu/en/publication-detail/-/publication/28026772-9ad0-11e6-868c-01aa75ed71a1>

<sup>(5)</sup> OJ C 423, 9.12.2017, p. 6.

<sup>(6)</sup> Council recommendation of 22 May 2017 on the European Qualifications Framework for lifelong learning.

<sup>(7)</sup> OJ C 192, 7.6.2019, p. 18.

<sup>(8)</sup> OJ C 419, 12.12.2019, p. 1.

<sup>(9)</sup> In the Council conclusions on the role of coaches in society (2017), the European Commission was invited to consider including in the work of the Commission's Expert Group on Skills and Human Resources Development drafting guidelines regarding the basic requirements in skills and competences for coaches.

15. Despite the issue of uneven methodology and the absence of systematic data collection on the number and types of coaches on the EU level, there are certain figures and estimations that reflect the context. According to the available data, employment in sport in the EU has risen between 2011 and 2018 <sup>(10)</sup>. Figures, however, do not reflect the coaches engaged as volunteers. At the same time, work on voluntary basis becomes more and more important and the number of volunteering coaches across the EU is extensive and far-reaching. It is estimated that there could be as many as 5 to 9 million coaches operating across Europe, with a likely reach of somewhere between 50 and 100 million sport participants <sup>(11)</sup>.
16. Changes and challenges in society and in sport, such as demographic issues, pandemics and other health crisis, sedentary lifestyles, new coaching methods (including innovation and technological changes), developments related to safeguarding the integrity of sport and the role coaches play in education and social inclusion, highlight the need to provide appropriate education and training to enable coaches to successfully deal with these new challenges.
17. Encouraging specific groups of people <sup>(12)</sup> to participate in sport requires certain specific skills and competences, especially with regard to safe environment, physical and mental health and well-being of athletes and sport participants.
18. The levels of participation in sport and physical activity are declining <sup>(13)</sup>. This can be also linked to different challenges related to urbanisation and lack of green urban areas, demography and lifestyle. The aim of increasing levels of physical activity in European society can put pressure and demands on the sport sector, including coaches. Therefore, the capacities of coaches to motivate citizens to practise sports and physical activities and to support citizens' health and wellbeing should be strengthened, and the need to develop new programmes for physical activity and training practices adapted to the needs of changing society and health crisis periods, such as the COVID-19 pandemic, should be borne in mind.

RECOGNISING THAT:

19. There are differences in the requirements for training and coaching qualifications both between Member States and between different sport organisations, and educational providers offer varying educational programmes for coaches. Coaches can acquire skills and competences through formal education and non-formal and informal learning. The situation in Member States regarding systems of recognition and the validation of non-formal and informal learning also varies.
20. At EU level, the educational dimension in sport is supported through the Erasmus+ programme, pilot projects and preparatory actions, as well as other financial instruments. Projects provide learning opportunities, exchanges and mobility, as well as the enhancement of coaches' skills and competences, especially through the exchange and development of good practices.

INVITE THE MEMBER STATES, WHILST TAKING INTO ACCOUNT THE SUBSIDIARITY PRINCIPLE, AND AT THE APPROPRIATE LEVELS, TO:

21. Raise awareness, in cooperation with the sport movement, about the role of coaches in sport and society and about the importance of the skills and competences that are essential for coaching and which can foster appreciation and recognition of coaches' valuable work.
22. In cooperation with the sport movement, enhance opportunities for education and the acquisition of skills and competences for volunteering, as well as employed and self-employed coaches, while taking into account gender equality and diversity in coaching, type and level of engagement, responsibilities and acquired qualifications, skills and competences, and motivate coaches to benefit from offered opportunities.

<sup>(10)</sup> According to Eurostat data (Employment in sport – Statistics Explained, Eurostat, 2019) employment in sport rose by 3,2 % between 2013 and 2018 in terms of annual average growth rate. ESSA – SPORT Project, 2019, has shown that the accumulated growth rate between 2011 and 2018 was 19,2 %; with the growth rate for sports coaches, instructors and officials being 85,2 %.

<sup>(11)</sup> CoachLearn project, 2015.

<sup>(12)</sup> See definition in the Annex.

<sup>(13)</sup> Special Eurobarometer 472 Report: Sport and physical activity, March 2018.

23. Encourage cooperation between the sport and educational sectors in developing educational and training programmes for coaches, taking into account, among others, the needs of the labour market and possibilities offered by technology, digital tools and innovation. Implementation of the programmes in health crisis periods, such as the COVID-19 pandemic, should be taken into account.
24. Encourage, where appropriate, the sport sector to develop educational and training courses or modules that are focused on general applicable coaching skills, such as management, pedagogy, integrity and safety, and deliver these courses to coaches in all sport types and branches, in order to stimulate cross-sport cooperation and learning.
25. In cooperation with the sport movement, promote the recognition and validation of non-formal and informal learning in sport.
26. Exchange experiences and support as appropriate the inclusion of coaching qualifications in NQFs within the framework of the implementation of the EQF, which can contribute to official recognition of the coaching profession and the mobility of learners and workers within the EU.
27. Promote the possibilities of modern technologies in education and training systems, such as online learning, as complementary with traditional methods, in order to provide the necessary skills and competences to more coaches, while bearing in mind the financial impact that the use of modern technologies may have on coaches.
28. Promote coaches' skills and competences as integral to providing all athletes and sport participants, including specific groups of people, with safe training conditions, which are adapted to their diverse needs, abilities and capacities.
29. Encourage the sport movement to enable that coaches have requisite skills and competences for their work with specific groups of people, especially with regard to safe environment, contribution to physical and mental health and well-being of athletes and sport participants.
30. Encourage educational opportunities for all coaches, where appropriate as part of national and/or sub-national strategies and actions in the field of sport and health-enhancing physical activities, taking into account coaches' educational needs, the requirements of professional and grassroots sport, the needs and the abilities of athletes and sport participants, and the gender perspective.

INVITE THE MEMBER STATES AND THE COMMISSION, WITHIN THEIR RESPECTIVE SPHERES OF COMPETENCE AND WHILST TAKING INTO ACCOUNT THE PRINCIPLE OF SUBSIDIARITY, TO:

31. Continue to support the educational dimension of sport through the enhancement of education, training programmes and learning opportunities for coaches, including work with specific groups of people and work in times of health crisis such as the COVID-19. In this regard, possibilities offered by technology, digital tools and innovation should also be taken into account.
32. Promote and support, at national and European level, the accessibility to diversified learning and educational paths within the whole sport sector and promote the non-formal learning both offline and online, as an opportunity for coaches to gain required training.
33. Support coaches' training, learning mobility and employability through relevant EU programmes, funds and instruments, and encourage cooperation with all stakeholders on the effective use of these instruments, as an opportunity to enhance education and training for coaches, facilitate the exchange of best practices and share information on existing projects.
34. Promote, in cooperation with the sport movement, the implementation of the Guidelines regarding the minimum requirements in skills and competences for coaches among all relevant stakeholders in the sport sector.

35. Consider, in collaboration with all relevant stakeholders, to support the development of comparable data collection systems in order to have insight into the overall number of people involved in coaching and the type and level of their engagement, as well as qualitative studies on their level of qualification, educational needs and other relevant issues. In this regard, all existing instruments, including Europass, could be used where relevant.
36. Support, promote and disseminate studies and publications on educational opportunities for coaches and systems of education of coaches.
37. Support relevant activities, including exchange of information and experiences between policy-makers and sport stakeholders in order to promote minimum requirements in skills and competences, recognition of prior learning based on learning outcomes and development of a lifelong-learning system for coaches, including volunteers.

INVITE THE SPORT MOVEMENT TO:

38. Take into account the Guidelines regarding the minimum requirements in skills and competences for coaches when creating strategic documents, developing new and updating existing educational and training programmes for coaches, including volunteers as well as employed and self-employed coaches.
  39. Develop programmes for acquiring the requisite skills and competences to work with specific groups, and ensure that coaches have the right qualifications with regards to contribution to safe environment, physical and mental health and well-being of athletes and sport participants, including in times of health crisis, such as the COVID-19 pandemic.
  40. In collaboration with relevant institutions at the EU, national, regional or local level, enhance cross-sectoral cooperation in order to apply new insights and methods in everyday work, and involve the research and innovation sector in developing education and training programmes for coaches. In this regard, encourage the collaboration between coaches and the scientific community in order to promote the tailor-made transfer of scientific research for coaches in their daily work.
  41. Promote the education and training of coaches as well as their acquisition of the necessary skills and competences as an asset for sport organisations. In this regard, encourage coaches to participate in lifelong-learning activities, including on-site trainings in coaching and the possibilities of modern technologies as added value in education, as well as in the sport training process.
  42. Use relevant EU funds and programmes to enhance opportunities and quality of education and training for coaches, including volunteers as well as employed and self-employed coaches.
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## ANNEX

**Definitions**

For the purpose of these conclusions the following definitions apply:

‘Coaches’ are the persons who plan and deliver sports training, by applying demonstrable skills and knowledge for performance, recreation or health goals in a safe manner <sup>(1)</sup>

‘Specific groups of people’ may include, among others, children, youth, senior citizens, persons with disabilities, people from disadvantaged backgrounds and persons with health issues, regardless of gender and ethnic origin.

**References**

In adopting these conclusions, the Council recalls, in particular, the following:

- Special Eurobarometer on Volunteering and Intergenerational Solidarity, October 2011
- Special Eurobarometer 472 Report: Sport and physical activity, March 2018
- CoachLearn project,  
[http://www.coachlearn.eu/\\_assets/files/project\\_documents/coachlearn-project-summary-website-june-2015.pdf](http://www.coachlearn.eu/_assets/files/project_documents/coachlearn-project-summary-website-june-2015.pdf)
- Council conclusions on the role of coaches in society (OJ C 423, 9.12.2017, p. 6)
- Council conclusions on maximising the role of grassroots sport in developing transversal skills, especially among young people (OJ C 172, 27.5.2015, p. 8)
- Council conclusions on safeguarding children in sport (OJ C 419, 12.12.2019, p. 1)
- Mapping and analysis of education schemes for coaches from a gender perspective: a report to the European Commission, ECORYS, 2017
- Mapping on access to sport for people with disabilities: a report to the European Commission, ECORYS, 2018
- ESSA-Sport project, 2019 <https://www.essa-sport.eu/essa-sport-outcomes-are-now-available>
- European Commission, DG Employment, Social Affairs & Inclusion, <https://ec.europa.eu/social/main.jsp?langId=en&catId=1062>
- International Charter on Physical Education, Physical Activity and Sport, Unesco, SHS/2015/PI/H/14 REV
- Council Resolution on A New Skills Agenda for an Inclusive and Competitive Europe (OJ C 467, 15.12.2016, p. 1)
- Study on sport qualifications acquired through sport organisations and (sport) educational institutes, European Commission, 2016 <sup>(2)</sup>
- Council Resolution on the European Union Work Plan for Sport (1 July 2017–31 December 2020) (OJ C 189, 15.6.2017, p. 5)
- Directive 2005/36/EC on the recognition of professional qualifications (OJ L 255, 30.9.2005, p. 22)
- Directive 2013/55/EU amending Directive 2005/36/EC on the recognition of professional qualifications and Regulation (EU) No 1024/2012 on administrative cooperation through the Internal Market Information System (OJ L 354, 28.12.2013, p. 132)
- Council Recommendation on the European Qualifications Framework for lifelong learning and repealing the Recommendation of the European Parliament and of the Council of 23 April 2008 on the establishment of the European Qualifications Framework for lifelong learning (OJ C 189, 15.6.2017, p. 15)

<sup>(1)</sup> Definition of coaches as agreed upon in the Council conclusions on the role of coaches in society.

<sup>(2)</sup> <https://op.europa.eu/en/publication-detail/-/publication/28026772-9ad0-11e6-868c-01aa75ed71a1>



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- Council recommendation on key competences for lifelong learning (OJ C 189, 4.6.2018 , p. 1)
  - Conclusions of the Council and of the Representatives of the Governments of the Member States, meeting within the Council, on sport as a platform for social inclusion through volunteering (OJ C 189, 15.6.2017, p. 40)
  - Council Conclusions on access to sport for persons with disabilities (OJ C 192, 7.6.2019, p. 18).
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**Council Conclusions on ‘Space for a Sustainable Europe’**

(2020/C 196/02)

THE COUNCIL OF THE EUROPEAN UNION,

RECALLING:

- A. the Treaty on the Functioning of the European Union (TFEU) that establishes an EU competence in Space <sup>(1)</sup>;
- B the Communication from the Commission on the Space Strategy for Europe of 26 October 2016 <sup>(2)</sup> and the Council Conclusions on ‘A Space Strategy for Europe’ of 30 May 2017 <sup>(3)</sup>;
- C. the Council Conclusions on ‘Space as an enabler’ of 28 May 2019 <sup>(4)</sup>;
- D. the United Nations (UN) Sustainable Development Goals and in particular, No 4 – Quality Education; No 5 – Gender Equality; No 8 – Decent Work and Economic Growth; No 9 – Industry, Innovation and Infrastructure; No 10 – Reduced Inequalities; No 13 – Climate Action; No 14 – Life Below Water; No 15 – Life on Land and No 17 – Partnerships for the Goals <sup>(5)</sup>;
- E. the principles enshrined in the Treaty on Principles Governing the Activities of States in the Exploration and Use of Outer Space, including the Moon and Other Celestial Bodies;

**Space for long-term sustainable growth**

1. UNDERLINES the need to promote the development of a sustainable European space sector to meet the demands of future generations and guarantee European competitiveness; RECOGNISES the growing strategic importance of the space sector; ACKNOWLEDGES that the space sector is undergoing a rapid transformation due to an increasing supply of, and demand for, space-based products and services as well as the technological changes and emergence of the so-called ‘New Space’, with new actors, a wide range of applications across different economic activities and larger private sector investment alongside increased interactions between governments, including through space agencies, intergovernmental organisations, private sector, universities, research organisations and society;
2. RECOGNISES the short, mid and long-term impacts that the current COVID-19 pandemic has globally; and STRESSES the need to build upon the lessons learned; UNDERLINES the contribution that space technologies and services can make in response to the situation; and EMPHASISES the importance of the space sector in the reboot of the economy towards a sustainable future and a more resilient society;
3. STRESSES that the space sector offers numerous opportunities to support long-term sustainable growth by promoting social and economic benefits in line with, among others, the UN Sustainable Development Goals, the Sendai Framework <sup>(6)</sup>, the Paris Agreement <sup>(7)</sup> and EU strategic priorities such as the EU Pillar of Social Rights <sup>(8)</sup>, as well as informed decision-making and to improve public policies in all sectors; and UNDERLINES that Earth science and European space data, services and technologies may contribute to the European Green Deal <sup>(9)</sup>, enabling Europe to become a global leader in the transition to a sustainable world, solving societal challenges and preserving the functioning of natural ecosystems, for the benefit of future generations;
4. UNDERLINES the importance of sustainability of space activities for their role in realising the UN Sustainable Development Goals; HIGHLIGHTS that ensuring long-term sustainability of the space environment requires wider international cooperation and information sharing in order to preserve an operational, sustainable and safe space environment; ENCOURAGES the voluntary implementation of the UN guidelines for the long-term sustainability of outer space activities;

<sup>(1)</sup> In particular Articles 4 and 189.

<sup>(2)</sup> doc. 13758/16.

<sup>(3)</sup> doc. 9817/17.

<sup>(4)</sup> doc. 9248/19.

<sup>(5)</sup> Resolution adopted by the UN General Assembly on 25 September 2015.

<sup>(6)</sup> The Sendai Framework for Disaster Risk Reduction 2015-2030, adopted at the Third UN World Conference in Sendai, Japan, on March 18, 2015.

<sup>(7)</sup> Report of the Conference of the Parties on its twenty-first session, FCCC/CP/2015/10/Add.1

<sup>(8)</sup> doc. 13129/17.

<sup>(9)</sup> doc. 15051/19.

5. UNDERLINES that global competition and the new sustainable growth models require major transformations in industrial organisation, supply chain, jobs and skills, including in the space sector;
6. RECOGNISES that the EU Space Programme, in synergy with Horizon Europe, together with the European Space Agency (ESA) and the European Organisation for the Exploitation of Meteorological Satellites (EUMETSAT) programmes and Member States activities, within their respective roles and responsibilities, support Europe to remain a leading international actor, in addressing various societal challenges and in strengthening the competitiveness of the European space industry through the whole value chain, in particular tackling critical technologies dependence, in fast evolving markets;
7. RECOGNISES the importance of fostering cross-fertilisation and spin-off effects between space and non-space sectors, taking into consideration capabilities of SMEs and start-ups for developing a sustainable, resilient and agile European industry, facing global competition and compelling societal challenges;
8. ACKNOWLEDGES the opportunities of digital transformation and cutting-edge technologies (e.g. automation, connectivity, big data, artificial intelligence, quantum technologies, high performance computing, advanced manufacturing, internet of things) to maximise synergies with the space industry, contributing to create new, high growth business opportunities in Europe and shaping the European economic base and the European social cohesion, as underlined in the Industrial Strategy <sup>(10)</sup>, in the SME Strategy <sup>(11)</sup>, in the new European strategy for data <sup>(12)</sup> and Europe's digital future <sup>(13)</sup>;
9. ACKNOWLEDGES that space plays an important role in and contributes to the development of skills, technologies and services needed to build a resilient society capable of addressing global challenges in a changing world, such as climate change, ecosystem degradation, health crises, food security and migration;
10. RECOGNISES that the uptake of space services and space data by other sectors, such as health, transport, security, agriculture, rural development, forestry, fisheries, resources management, energy, logistics, defence, culture, tourism, emergency response, as well as monitoring of climate, biodiversity or natural and cultural resources, offers opportunities for industry to develop high value services throughout the whole value chain and for public sectors to improve policy decisions; and RECOGNISES that such uptake could also foster high quality and high value jobs and long-term employment, thus improving productivity and resilience in the EU economy and society at large and supporting a sustainable Europe;
11. HIGHLIGHTS that space solutions contribute significantly to the challenge of a climate-neutral economy, in particular through digital innovation, offering a harmonious, fast and safe service, boosting the circular economy and smart management of resources, fostering smart cities and smart villages and assessing the impact of policies by monitoring the Earth's atmosphere, ecosystems and climate;
12. EMPHASISES the importance of the EU Space Programme and Horizon Europe; STRESSES the importance for the EU of European independent critical space systems such as positioning; and timing, climate and green-house gases and environmental monitoring, governmental telecommunications and access to space; and CALLS on the European Commission and Member States to facilitate and promote the usage of data and services provided by Copernicus, Galileo and EGNOS in the implementation of non-space policy areas on a European and national level; RECOGNISES the added value of existing and new cooperative projects (e.g. Space Situational Awareness – SSA) to European sustainability;

<sup>(10)</sup> doc. 6782/20.

<sup>(11)</sup> doc. 6783/20.

<sup>(12)</sup> doc. 6520/20.

<sup>(13)</sup> doc. 6237/20.

13. INVITES the Commission to develop an in-depth analysis of the European New Space current landscape and future perspectives and its contribution to the European economy, expanding existing market capacities, supporting SMEs and start-ups and encompassing the emergence of new actors and new developments; and UNDERLINES the importance of supporting the Member States with emerging space capabilities, as well as their industry and academia, in their active involvement to unlock the full potential of the EU space economy and strengthen its economic resilience;

### **Education and Skills for Space**

14. NOTES that in a globalised world of rapid technological evolution, automation and digitalisation, associated with new trade and economic scenarios and societal challenges such as climate change, health crises outbreaks and demographic shifts, Europe must increase its efforts to develop the knowledge, interdisciplinary skills and necessary competences to reach adequate solutions; EMPHASISES that the just transition to a new digital and green economy requires investments in people to support both the economic and social agendas; CALLS on the European Commission, together with Member States, in cooperation with industry, research organisations and academia, to identify future skills shortages and gaps, and to consider possible solutions and targeted initiatives;
15. CALLS on the European Commission to build on the European Data Strategy and the forthcoming update of the New Skills Agenda for Europe and the EU Digital Education Action Plan to foster skills development in emerging areas, including digital skills and data analytics, in particular in view of the growing volume of Earth observation and other space data;
16. HIGHLIGHTS the importance for Member States, in cooperation with the private sector, universities and research organisations, as well as intergovernmental organisations, to increase efforts to develop skills and stimulate innovation and entrepreneurship, to foster an attractive work environment and a viable space sector;
17. HIGHLIGHTS the importance of investments in space related Science, Technology, Engineering and Mathematics (STEM) education programmes at all levels; CONSIDERS that space activities are likely to attract the interest of young scholars and students; STRESSES the importance of ensuring a strong knowledge base in the European space sector and RECOGNISES the need to encourage the younger generation to study and work in the STEM fields among others with the aim of promoting gender balance; and CALLS on the Member States and the European Commission, in cooperation with ESA and EUMETSAT, to intensify outreach programmes, including hands-on activities, to increase the positive image and attractiveness of space activities among European young people;
18. CALLS on the European Global Navigation Satellite Systems Agency (GSA) to cooperate with Member States and provide them with technical information and specifications on market development and upskilling and to discuss setting up working groups with relevant national public and private experts that would contribute to understanding and identifying market needs and allowing space data and services to boost job creation and speed up a mass market uptake;
19. HIGHLIGHTS that the existing and future knowledge transfer and capacity building initiatives should also be used to leverage knowledge across the EU and to support the development of a pool of talent with space-specific skills for industry;
20. CALLS on Member States and the European Commission to facilitate a more integrated approach on skills development across the value chains of the space sector, for example by fostering vocational training, online and continuous learning and by promoting joint degrees and training offers in higher education;

21. HIGHLIGHTS the importance of regional cooperation; and CALLS for increased involvement of regional and local authorities in skills development and knowledge sharing for boosting job creation, innovation and entrepreneurship across the EU, benefiting from the development of a strong industry based on space applications and services; UNDERLINES the need to strengthen cooperation (including cross-sectorial) and exchange of information and best practices; and CALLS for simplification of access to European funds for skills development.
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# EUROPEAN COMMISSION

## Euro exchange rates <sup>(1)</sup>

10 June 2020

(2020/C 196/03)

### 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1375	CAD	Canadian dollar	1,5228
JPY	Japanese yen	122,16	HKD	Hong Kong dollar	8,8157
DKK	Danish krone	7,4553	NZD	New Zealand dollar	1,7357
GBP	Pound sterling	0,88963	SGD	Singapore dollar	1,5746
SEK	Swedish krona	10,4605	KRW	South Korean won	1 352,17
CHF	Swiss franc	1,0762	ZAR	South African rand	18,8376
ISK	Iceland króna	150,70	CNY	Chinese yuan renminbi	8,0305
NOK	Norwegian krone	10,5383	HRK	Croatian kuna	7,5690
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	16 022,03
CZK	Czech koruna	26,609	MYR	Malaysian ringgit	4,8361
HUF	Hungarian forint	343,13	PHP	Philippine peso	56,767
PLN	Polish zloty	4,4524	RUB	Russian rouble	78,1468
RON	Romanian leu	4,8349	THB	Thai baht	35,422
TRY	Turkish lira	7,7145	BRL	Brazilian real	5,5213
AUD	Australian dollar	1,6220	MXN	Mexican peso	24,8255
			INR	Indian rupee	85,9030

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**  
**(Case M.9841 – CDP Equity/Ansaldo Energia)**  
**Candidate case for simplified procedure**

(Text with EEA relevance)

(2020/C 196/04)

1. On 3 June 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- CDP Equity S.p.A. ('CDPE') (Italy), belonging to Cassa Depositi e Prestiti S.p.A. ('CDP'),
- Ansaldo Energia S.p.A. ('AEN') (Italy).

CDPE acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of AEN.

The concentration is accomplished by way of a change in the governance structure.

2. The business activities of the undertakings concerned are:

- CDPE is a holding company aiming to boost the Italian economy by investing equity capital in companies of major national interest. CDPE is wholly owned by CDP. CDP is a financial institution controlled by the Italian State, and active in financing for development, enterprises, international expansion and urban transformation,
- AEN is internationally active in the sector for power generation systems and components, supplying turbines, generators, turnkey power plants as well as engineering services for nuclear power plants to a customer portfolio that includes public sector agencies, independent producers and industrial customers. Pre-transaction, AEN was jointly controlled by CDPE and Shanghai Electric Hongkong Co. Limited.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9841 – CDP Equity/Ansaldo Energia

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: [COMP-MERGER-REGISTRY@ec.europa.eu](mailto:COMP-MERGER-REGISTRY@ec.europa.eu)

Fax +32 22964301

Postal address:

European Commission  
Directorate-General for Competition  
Merger Registry  
1049 Bruxelles/Brussel  
BELGIQUE/BELGIË

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**Prior notification of a concentration**  
**(Case M.9842 – Hitachi Chemical Company/Fiamm Energy Technology)**  
**Candidate case for simplified procedure**

(Text with EEA relevance)

(2020/C 196/05)

1. On 2 June 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Hitachi Chemical Company Ltd. ('HCC', Japan), controlled by Showa Denko K.K. ('SDK', Japan),
- Fiamm Energy Technology S.p.A ('FET', Italy).

HCC acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of FET.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for HCC: the production of functional materials such as electronics materials, inorganic materials, polymer science materials and printed wiring board materials and the production of advanced components and systems, such as automotive products, energy storage devices, electronics components and other diagnostic agents and instruments,
- for FET: the production and distribution of lead acid starter batteries and stationary batteries. FET is currently jointly controlled by HCC and Elettra 1938 S.p.A. ('Elettra', Italy).

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9842 – Hitachi Chemical Company/Fiamm Energy Technology

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

**Notice to exporters concerning the application of the REX system in the European Union for the purpose of its Free Trade Agreement with Vietnam**

(2020/C 196/06)

This notice is addressed to exporters in the European Union exporting originating products to Vietnam and declaring the origin of their products for the purpose of benefitting from the preferential tariff treatment of the Free Trade Agreement with Vietnam (EVFTA).

Protocol 1 of the EVFTA concerns the definition of the concept of 'originating products' and methods of administrative cooperation. Article 15 of that Protocol defines the general requirements in relation to the proofs of origin required to benefit from the preferential tariff treatment. In particular, Paragraph 1 of that Article provides that products originating in the European Union shall, on importation into Vietnam, benefit from the tariff preference of the EVFTA upon submission of any of the following proofs of origin:

- (a) a certificate of origin (movement certificate EUR.1) issued by the competent authorities of the exporting Party, made out in accordance with Articles 16 to 18 of Protocol 1 (Article 15(1)(a));
- (b) an origin declaration made out by an approved exporter within the meaning of Article 20 of Protocol 1 for any consignment regardless of its value, or by any exporter for consignments the total value of which does not exceed 6 000 euros (Article 15(1)(b));
- (c) a statement of origin made out by exporters registered in an electronic database, in accordance with the relevant legislation of the Union after the Union has notified to Vietnam that such legislation applies to its exporters. Such notification may stipulate that points (a) and (b) shall cease to apply to the Union (Article 15(1)(c)).

The electronic database referred to above is the 'REX system', in accordance with the relevant EU legislation (Article 68(1) of Commission Implementing Regulation (EU) 2015/2447).

The European Union notified Vietnam on 8 April 2020 that point (c) of Article 15(1) of Protocol 1 of the EVFTA will apply as from the date of entry into force of the EVFTA, and that point (a) and point (b) of the same paragraph will not apply. Therefore, products originating in the European Union shall, on importation into Vietnam, benefit from the tariff preference of the EVFTA upon submission of statements on origin made out by registered exporters or by any exporter for consignments the total value of which does not exceed EUR 6 000. Certificates of origin EUR.1 and origin declarations will not be issued or made out in the European Union to benefit from the preferential tariff treatment in Vietnam.

As provided for in Article 19(6) of Protocol 1 of the EVFTA, the conditions for making out an origin declaration referred to in paragraphs 1 to 5 of that Article apply *mutatis mutandis* to statements of origin. In particular, the text of the statement of origin shall be the text of an origin declaration laid down in Annex VI of Protocol 1 of the EVFTA.

European Union operators who are already registered for the purpose of benefitting from other preferential arrangements shall use the REX number which is already assigned to them.

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**Prior notification of a concentration**  
**(Case M.9806 – Hyundai Capital Bank Europe/Sixt Leasing)**  
**Candidate case for simplified procedure**

(Text with EEA relevance)

(2020/C 196/07)

1. On 4 June 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Hyundai Capital Bank Europe GmbH ('HCBE', Germany), jointly controlled by Santander Consumer Bank AG ('SCB', Germany) and Hyundai Capital Services, Inc. ('HCS', South Korea),
- Sixt Leasing SE ('Sixt Leasing', Germany).

HCBE acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Sixt Leasing.

The concentration is accomplished by way of public bid announced on 21 February 2020.

2. The business activities of the undertakings concerned are:

- for HCBE: a bank that is active in automotive financing services, including financial leases, and the distribution of insurances, in Germany. HCBE is jointly controlled by SCB and HCS. SCB and the Spain-based Santander group to which SCB belongs offer leasing and other automotive financing services and also distribute insurances in Germany, France and Austria and several other EEA countries. HCS is the financial services arm of the South Korean car manufacturing Hyundai Motor Group,
- for Sixt Leasing: is a Germany-based company that offers automotive leasing and related fleet management services in Germany, France and Austria. The company also distributes insurances.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. The following reference should always be specified:

M.9806 – Hyundai Capital Bank Europe/Sixt Leasing

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

Observations can be sent to the Commission by email, by fax, or by post. Please use the contact details below:

Email: [COMP-MERGER-REGISTRY@ec.europa.eu](mailto:COMP-MERGER-REGISTRY@ec.europa.eu)

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## 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 196/08)

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

## COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

**'Mór/Móri'****Reference number PDO-HU-A1333-AM02****Date of communication: 10.3.2020****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Inclusion of the premium product type 'Móri Prémium' wine**

## (a) Product specification headings affected:

- II. Description of the wines
- III. Specific oenological practices
- V. Maximum yield
- I. Permitted grape varieties
- VII. Link with the geographical area
- VIII. Further conditions

## (b) Single document section affected:

- Description of the wine(s)
- Wine-making practices – Specific oenological practices
- Wine-making practices – Maximum yields
- Link with the geographical area
- Further conditions

(c) justification: The Mór wine region has a century-old tradition of producing full-bodied, heavy, ripe white wines. The amendment is intended to protect this tradition and to protect and create a related higher quality category with requirements such as lower average production rates, better quality grapes and compliance with specific oenological practices indicated.

**2. Inclusion of new permitted grape varieties (Generosa, Pinot Blanc, Pinot Noir, Syrah)**

## (a) Product specification headings affected:

- VI. Permitted grape varieties

## (b) Single document section affected:

- Main grape variety (grape varieties)

<sup>(1)</sup> OJ L 9, 11.1.2019, p. 2.

- (c) justification: The work performed by Hungarian grape breeders over recent decades has resulted in several new grape varieties, of which Generosa has already been planted by several producers within the demarcated area. In recent years, wines made from the Generosa variety have gained high recognition both in professional circles and among consumers, thus improving the reputation of the wine region. The Pinot Blanc variety has been present in the wine region for decades, albeit only in a small area. Several cellars sell high quality wines made entirely from Pinot Blanc grapes. The potential of this variety can be clearly fully tapped in the wine region. The authorisation of the Pinot Noir grape variety in the wine region is important for the producers both of rosé wines and of sparkling wines. Rosé is a category which meets the modern wine consumer's taste in virtually all respects and which, besides the classical white wines, can make a difference in the cooler climate Mór wine region. The Syrah variety has been present in the wine region for many years, although not in a large area. Its relatively late flowering and early ripening may be beneficial in the wine region, where lighter wines are made from it. Its peppery, spicy and sometimes mineral notes make it special in the wine region.

### 3. Name changes and other data specifications

- (a) Product specification headings affected:
- VII. Link with the geographical area
  - VIII. Further conditions
  - IX. Monitoring, sampling and organoleptic assessment of wines
- (b) Single document section affected:
- The amendment does not affect the Single Document
- (c) justification: Amendments of a technical nature

#### SINGLE DOCUMENT

### 1. Name(s)

Mór

Móri

### 2. Type of geographical indication

PDO – Protected Designation of Origin

### 3. Categories of grapevine products

1. Wine

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

*Wine – White*

The white wines are green-white, straw-yellow or golden yellow in colour, with pale or light shades. They are characterised by fresh, lively acidity, floral or fruity notes, lightness and freshness. They mostly lack the characteristics of ageing in barrels. The medium-bodied wines are typically aromatic with a pronounced character. The characteristics of the indicated variety are generally easily recognised.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

*Wine – rosé*

The rosé wines are pink, violet, salmon (onion skin) or light red in colour, are light, fruity and intended for consumption within the year.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	

*Wine – red*

The red wines are produced as primary wine with a short maceration process (5-7 days) for consumption within the year. They are light, simple and reminiscent of red berries in fragrance and flavour. They are pale ruby red in colour.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	

*Wine – Premium*

These wines are aged gold in colour. The typically pronounced acidity and high alcoholic strength allow for longer maturation. Due to longer ageing, secondary flavours of maturation become dominant and sometimes have a mineral quality.

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

- \* For late-harvest and selected-harvest white wines and white wines made from raisined grapes, the minimum total alcoholic strength by volume is 12,83 %, and the maximum volatile acidity is 2 g/l.

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

## 5. Wine-making practices

### (a) Specific oenological practices

Wine – oenological practices

Specific oenological practice

Use of an intermittent wine press is allowed

Oenological practices not permitted:

Relevant restriction on making the wines

Sweetening and must enrichment of the premium wines is not permitted.

Rules on grape production

Cultivation practice

#### 1. Rules on training the vine:

- a. For vineyards planted before 1 August 2010, winery products with the protected designation of origin may be produced from grapes harvested from vineyards with any cultivation method authorised earlier, as long as production is continued in the vineyard.
- b. For vineyards planted after 1 August 2010:
  - i. Head training
  - ii. Gobelet training
  - iii. Curtain training
  - iv. Low cordon training
  - v. Medium-high cordon training
  - vi. High cordon training

#### 2. Rules on vine density in the vineyard.

- a. For vineyards planted before 1 August 2010, winery products with the protected designation of origin may be produced from grapes harvested from vineyards with any plantation density authorised earlier, as long as production is continued in the vineyard.
- b. For vineyards planted after 1 August 2010: Min. 3 300 vines per hectare
- c. For vineyards planted after 1 August 2016: Min. 3 500 vines per hectare

#### 3. Rules on bud load in the vineyard:

The production of Mór wine is allowed only for a maximum bud load of 10 living buds per square metre.

#### 4. Method of harvesting:

Manual and mechanical harvesting is allowed for all PDO wines. Only manual harvesting is allowed for premium wines.

Minimum natural sugar content and potential alcoholic strength of the grapes

Relevant restriction on making the wines

For white, rosé and red wines: 9,0 % by volume –14,9 in Hungarian must grade (Magyar mustfok – [MM°])

For late-harvest and selected-harvest white wines, white wines made from raisined grapes and premium wines, the minimum natural sugar content of the grapes is 216 g/litre, the potential alcoholic strength is 12,83 % by volume and 20 in Hungarian must grade ([MM°]).

Rules on the date of harvest and the indication of varieties

Cultivation practice

Setting the date of the harvest:

The date on which harvesting begins is set by the wine community council by 20 August each year. Any wine product made from grapes harvested before the start date of the harvest set by the wine community council cannot be granted a certificate of origin for 'Mór/Móri' wine and cannot be marketed using the PDO label. The date of the harvest is published in the form of an announcement by the wine communities. In the event of exceptional circumstances (e.g. weather or infection) a derogation from the above may be allowed.



Rules on the indication of varieties:

The indication of the variety and its synonyms, as defined in relevant national legislation on the classification of vine varieties suitable for wine-making, is permitted on Mór wine products of any category, subject to the following restrictions and additions:

- a. Where a single variety is indicated, 85 % of the product must be made from that variety.
- b. Where several varieties are indicated, 100 % of the product must be made from the indicated varieties.
- c. The indication of a variety is not permitted for Mór wines distinguished by the restricted expression 'Muskotály' [Muscat].

(b) *Maximum yields*

Wine – white, rosé, red

100 hectolitres per hectare

Wine – white, rosé, red

13 600 kg of grapes per hectare

Wine – Premium

60 hectolitres per hectare

Wine – Premium

8 500 kg of grapes per hectare

Wine – Premium – Late-harvest and selected-harvest wines

45 hectolitres per hectare

Wine – Premium – Late-harvest and selected-harvest wines

8 000 kg of grapes per hectare

Wine – Premium – Wines made from raisined grapes and ice wines

20 hectolitres per hectare

Wine – Premium – Wines made from raisined grapes and ice wines

5 000 kg of grapes per hectare

**6. Demarcated geographical area**

Grapes originating from vineyards belonging to areas of the municipalities of Csákberény, Csókakő, Mór, Pusztavám, Söréd and Zámoly in Fejér County classified as Class I and II according to the vineyard cadastre (Mór wine region) may be used to produce wine products bearing the 'Mór/Móri' PDO.

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

syrah – blauer syrah

tramini – traminer

syrah – serine noir

királyleányka – feteasca regale

syrah – marsanne noir

sauvignon – sovignon

pinot noir – kék rulandi

pinot noir – savagnin noir

pinot noir – pinot cernii

leányka – leányszőlő

olasz rizling – nemes rizling

tramini – roter traminer  
cabernet franc – carbonet  
tramini – savagnin rose  
pinot blanc – weissburgunder  
olasz rizling – taljanska grasevina  
chardonnay – kereklevelű  
pinot noir – pignula  
sauvignon – sauvignon bianco  
olasz rizling – grasevina  
leányka – dievcenske hrozno  
szürkebarát – auvergans gris  
irsaï olivér – zolotis  
kékfrankos – blaufränkisch  
királyleányka – galbena de ardeal  
rizlingszilváni – müller thurgau blanc  
szürkebarát – pinot gris  
rizlingszilváni – müller thurgau bijeli  
zenit  
sauvignon – sauvignon blanc  
sárga muskotály – weiler  
ezerjő – korponai  
rizlingszilváni – rizvanac  
pinot noir – pinot tinta  
irsaï olivér – muskat olivér  
tramini – gewürtztraminer  
pinot noir – kisburgundi kék  
pinot noir – spätburgunder  
zöld veltelíni – zöldveltelíni  
szürkebarát – pinot grigio  
sárga muskotály – muscat lunel  
zöld veltelíni – grüner muskateller  
tramini – traminer rosso  
zöld veltelíni – grüner veltliner  
pinot noir – pino csernűj  
rizlingszilváni – rivaner  
tramini – tramin cervené  
kékfrankos – moravka  
kékfrankos – blauer lemlberger  
irsaï olivér – irsaï

rajnai rizling – rhine riesling  
cabernet franc – cabernet  
chardonnay – chardonnay blanc  
sárga muskotály – muscat zly  
ezerjő – tausendachtgute  
királyleányka – erdei sárga  
ezerjő – szadocsina  
rajnai rizling – rheinriesling  
királyleányka – little princess  
cabernet franc – kaberne fran  
rajnai rizling – riesling  
cabernet franc – gros vidur  
merlot  
királyleányka – königstochter  
olasz rizling – welschrieslig  
ottonel muskotály – muskat ottonel  
leányka – feteasca alba  
rajnai rizling – weisser riesling  
sárga muskotály – muscat bélűj  
királyleányka – königliche mädchentraube  
rajnai rizling – johannisberger  
pinot noir – rulandski modre  
pinot blanc – pinot beluj  
syrah – shiraz  
sárga muskotály – muscat de lunel  
olasz rizling – risling vlassky  
cabernet sauvignon  
chardonnay – ronci bilé  
szürkebarát – grauburgunder  
szürkebarát – ruländer  
cabernet franc – carmenet  
sárga muskotály – muskat weisser  
cserszegi fűszeres  
ottonel muskotály – muscat ottonel  
rizlingszilváni – müller thurgau  
kékfrankos – limberger  
sauvignon – sauvignon bijeli  
sárga muskotály – moscato bianco  
pinot blanc – fehér burgundi  
ezerjő – trummertraube  
leányka – mädchentraube

sárga muskotály – weisser  
sárga muskotály – muscat blanc  
sárga muskotály – muscat de frontignan  
ezerjő – tausendgute  
pinot noir – pinot nero  
ottonel muskotály – miszket ottonel  
királyleányka – dánosi leányka  
kékfrankos – blauer limberger  
olasz rizling – riesling italien  
pinot noir – kék burgundi  
pinot blanc – pinot bianco  
ezerjő – kolmreifler  
generosa  
rajnai rizling – riesling blanc  
syrah – sirac  
chardonnay – morillon blanc  
zöld veltelíni – veltlinské zelené  
pinot noir – blauer burgunder  
olasz rizling – olaszrizling  
szürkebarát – graumönch  
cabernet franc – gros cabernet  
irsai olivér – zolotisztűj rannűj  
sárga muskotály – muscat sylvaner

## 8. Link with the geographical area

### Wine (1)

#### 1. Description of the demarcated area

##### (a) Natural and cultural factors

One of Hungary's smallest historical wine regions, the Mór wine region lies on the Vértes side of the Mór Valley, which is cupped between the Vértes and Bakony Hills in Fejér County.

The microclimate and prevailing wind direction of the wine region is influenced by the Mór Valley, which is a tectonic fault line between the Bakony and Vértes Hills. Today's morphological characteristics were determined by surface formation in the Late Pliocene Epoch and the Quaternary Period, which produced buttes with gravel caps, long and broad ridges, rugged and gently sloping pediments. The Vértes is a karstic medium mountain range with a horst and graben structure.

The brown forest soil with clay illuviation and the brown soil largely developed on loess mixed with limestone debris and Oligocene sands. The dolomite and limestone are covered by rendzina soils.

The climate is suited to growing vines, although it is cooler than the average. The winters are mild, with considerable air movement throughout the year. The sun shines on most of the vineyards throughout the summer. The annual mean temperature is 10 °C. The area is characterised by moderate light conditions and 600–650 mm of precipitation. Most of the rain falls in the summer, the least in February and March. The prevailing winds are north-westerly. The weather is usually moderately cool and relatively rainy.

(b) Human factors

Vine growing in the area is thought to go back to as early as Roman times. However, deeds issued after the foundation of the Hungarian state in the 11th century provide clear evidence of local viticulture. The first written record dates from after the Conquest in the Middle Ages. The will of Lord Miklós Csák in 1231 makes first mention of the Vajal (Mór) vineyards.

Ottoman rule was detrimental to vine cultivation in the area. The Turkish garrison withdrawing from Csókakő Castle burned down villages, also destroying the vineyards.

Assuming a crucial role in subsequent recovery were the Order of Friars Minor Capuchin and the German settlers (introduced to the area by the Hochburgs and the Lambergs), who had brought with them modern equipment and sophisticated vine-growing and wine-making traditions. Founding their monastery between 1694 and 1696, the Capuchin monks of Mór maintained close links with fellow monks of the order in Tokaj. Tradition has it that they sent them cuttings of the Ezerjő variety to help them replant the vineyards.

The Ezerjő variety, today a 'Hungaricum', became the main grape variety in the wine region in the course of replanting after the phylloxera epidemic. The recovery of vine and wine played a major role in Mór becoming a market town in 1758.

Historical records show that raisined grapes were harvested for the first time in the wine region in 1834. In the 19th century, thanks to good transportability, increasing quantities of the wines of the region were sold on the Austrian market.

Although the first wine community in the area was established in Csákberény in 1882, following its application in 1901 the creation of the independent Mór wine region was registered by decree in 1928.

From after the Second World War until the end of the 1980s, the Mór State Farm provided the technological background for vine cultivation and grape processing, the necessary storage capacities and a significant part of the marketing opportunities in the wine region. By the mid-1980s, the wine-growing area had once again reached the largest expanse of previous centuries. In addition to supplying the domestic market, sales were mainly focused on export to the Soviet Union.

Following the regime change in 1990, the State Farm was wound up, its wine-growing capacities dismantled, and with privatisation, the destiny of the wine region was back in the hands of local decision-makers, individual farmers and wineries. This, in turn, significantly changed the structure of viniculture. Many families became wine-growers by profession, and there are now many flourishing wineries in Mór and its surroundings. The wine-growing area of the wine region has been reduced to 685 ha.

Thanks to the development, centuries-old experience and expertise of these family wineries, Mór wines are becoming increasingly popular with consumers. This trend is evidenced by the numerous gold medals won at national and international wine competitions and the opening up of sales to foreign markets.

Wine (2)

2. *Description of the wines*

Mór wines have a rich bouquet of fragrances and aromas, a relatively high alcoholic strength and acidity, and are pleasant and usually dry. An expressive, full-bodied character and balanced acidity make these wines highly pleasurable. Good vintages in particular produce harmonious wines boasting pronounced acids with corresponding body, which, given the right wine-making technology and maturation, make for premium wines.

Mór wines are most frequently referred to in the literature as firm, pronounced and 'masculine'. The wines of the region have the backbone, body, sugar content and acidity that usually characterise great wines. The calcareous soil imparts to the wines an acidic backbone, to which they owe their exceptional palatability. The same acidic backbone affords selected-variety Premium wines the keeping quality allowing them to develop and grow for up to several years.

Due to the draughty nature of the Mór Valley, fungal grapevine diseases are uncommon. This allows healthy grapes to be processed in most of the vintage years. White wines made from healthy fruit are also excellent for long-term ageing and for the production of historical wines ('muzeális borok').

Under favourable weather conditions, the grapes of the Ezerjő variety ripen to a golden yellow and have an exquisite flavour. In certain vintage years, botrytised grapes may be used to produce special-quality main wine.

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

Thanks to the natural and human factors of the geographical environment, the Mór wine region has produced nationally famed wines for centuries.

The favourable meso- and microclimate on the south-south-western slopes of the mountains and hills, has developed good local growing conditions.

The specific 'draughty' nature of the valley is a great asset in curbing fungal grapevine diseases, reducing or avoiding frost risks, or manipulating their frequency. Other beneficial features include favourable exposure and excellent sunlight utilisation on the steep south-western slopes on the edge of the Mór Valley. Mór wines also owe their distinctive character to the relatively high lime content of the soils.

Grape-growing and wine-making in the region boast a wide range of unique traditional characteristics, which are crucial in their long-term effects. The significant differences in vine cultivation and grape processing compared to other wine regions can be put down, first, to the fact that the German-speaking settlers brought with them the cultivation practices of their home regions; second, to the Capuchin monks introducing new vine-growing and wine-making methods; and third, to the fact that these peculiarities largely developed locally, in isolation at the time.

Traditionally cultivated vineyards still employ 'bald' pruning and head-training with stakes, typical of the wine region, which aims to bring the bunches on the plants closer to the soil, which heats up during the day, thereby ensuring good ripening and better quality. Mór wine producers adhere to this cultivation approach to this day. All winemakers in the region seek to maintain low grapevine training methods.

Also, careful debudding helps to evenly spread out the buds, contributing to the healthy growth of the grapes, which is the key to the production of fruity Mór wines.

The raw material produced in this way is highly suitable for longer maturation of, for example, premium wines, which are traditionally made in the wine region using casks. This is because the smaller surface area allows longer maturation in wooden barrels.

The ruling variety and trademark of the wine region until the 1950s, the Ezerjő has since been accompanied by a number of predominantly white grape varieties. These include Zöld veltelíni, Rizlingszilváni, Rajnai rizling, Chardonnay, Leányka, Királyleányka, Sauvignon, Szürkebarát and Tramini, as well as a few blue grape varieties grown on a small scale. The most important variety of the wine region is still the Ezerjő, grown on almost a third of the area.

Consequently, Mór wine is still widely equated with 'Móri Ezerjő', which came out of the fortuitous meeting of a good production area and an excellent variety. The variety is grown in several places in Hungary, but found a true home on the slopes of the Vértes.

## 9. **Further conditions (Packaging, labelling and other requirements)**

Rules on indications (1)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- (a) The expression 'oltalom alatt álló eredetmegjelölés' ('protected designation of origin') and its Hungarian-language adjective variants, as well as the same in any of the official languages of the European Union, may appear on the label.

- (b) On the label of a wine with the 'Mór/Móri' protected designation of origin, the words 'oltalom alatt álló eredetmegjelölés' ('protected designation of origin') may be replaced by 'védett eredetű bor' ('protected origin wine').
- (c) The 'Mór' protected designation of origin may be replaced by the indication 'Móri' or 'Móri borvidék' (Mór wine region). The grammatical variant with the derivative '-i' of the names of all municipalities listed in point VIII/1.1.2 may also be indicated on the labels.
- (d) Indication of vintage is mandatory for all primary and new wines.
- (e) When the vintage is indicated, 85 % of the wine must originate from that vintage. An exception is made for primary or new wines, as well as for 'virgin vintage' or 'first harvest' wines, where 100 % of the wine must come from the relevant vintage.
- (f) The expressions 'termőhelyen palackozva' (bottled in the production area), 'termelői palackozás' (bottled by the producer) and 'pinceszövetkezetben palackozva' (bottled in a winery cooperative) may be indicated on any 'Mór/Móri' wine.
- (g) The expression 'rozé' can be replaced by 'rosé', and the expression 'küvé' by 'cuvée'.

#### Rules on indications (2)

##### Legal framework:

##### In national legislation

##### Type of further condition:

##### Additional provisions relating to labelling

##### Description of the condition:

- (h) 'Küvé' or 'cuvée' wines may indicate wines obtained by blending several grape varieties, on the label of which the name of the grape varieties constituting the cuvée may be indicated in descending order of quantity in order to provide information for consumers. If the names of the varieties are indicated, the names of all the varieties that make up the cuvée must be indicated.
- (i) The expression 'Öreg tőkék bora' ('Wine of old vines') may be included on the label when at least 85 % of the wine comes from a terroir whose vines are over 40 years old.
- (j) The use of the expression 'birtokbor' [estate-grown wine] is permitted on Mór wines provided that 100 % of the grapes used as raw material for the wines come from the area cultivated by the specific winery. In the case of family businesses, the expression 'birtokbor' [estate-grown wine] may also be indicated on the label of wines produced in vineyards cultivated by family members.
- (k) The expressions 'késői szüretelésű bor' [late-harvest wine], 'válogatott szüretelésű bor' [selected-harvest wine], 'főbor' [main wine], 'jégbor' [ice wine] and 'töppedt szőlőből készült bor' [wine made from raisined grapes] may appear on the label of premium wines only.

##### Other restricted expressions that may be indicated:

##### Legal framework:

##### In national legislation

##### Type of further condition:

##### Additional provisions relating to labelling

##### Description of the condition:

- 'Muzeális bor' [Historical wine]: white, premium
- Birtokbor [Estate-grown wine] all wines
- 'Öreg tőkék bora' [Wine of old vines] all wines

- Virgin vintage or first harvest: all wines
- Muskotály [Muscat]: white
- ‘Cuvée’ or ‘küvé’: all wines
- ‘Szűretlen’ [Unfiltered]: red
- Primőr [Primeur] or new wine: white, rosé, red
- ‘Barrique’: white, red, premium

Smaller geographical units that may be used in addition to the ‘Mór’ PDO

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Municipalities:

- Fejér County: Csákberény, Csókakő, Pusztavám, Söréd, Zámoly

For Mór wines labelled with a municipality name, at least 85 % of the grapes must originate from vineyards classified in class I or II in that municipality, and up to 15 % of the processed grapes may originate from other parts of the Mór demarcated production area.

Rules on presentation

Legal framework:

By an organisation which manages the PDO/PGI, where foreseen by Member States

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

Premium wines may only be sold in bottles.

This rule does not apply to wines produced within the production area by the producer in his/her own cellar for on-site consumption.

Premium wines may only be sold in the wine year following the harvest.

Production outside the demarcated production area (1)

Legal framework:

By an organisation which manages the PDO/PGI, where foreseen by Member States

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

For historical reasons, ‘Mór’ PDO wines may be produced in the following counties and towns in addition to the municipalities listed in Chapter IV:

- Fejér County:

The municipalities of Aba, Alcsútdoboz, Bicske, Csabdi, Etyek, Felcsút, Gárdony, Gyúró, Igar, Kajászó, Kápolnásnyék, Lajoskomárom, Martonvásár, Mezőkomárom, Nadap, Pákozd, Pázmánd, Seregélyes, Sukoró, Szabadhidvég, Székesfehérvár, Tordas, Vál and Velence





Exceptions to this rule are premium wines, quality sparkling wines and quality aromatic sparkling wines, which may only be processed in the municipalities listed in Chapter IV.

**Link to the product specification**

[https://boraszat.kormany.hu/admin/download/2/6d/82000/Mor%20OEM\\_vv2\\_standard.pdf](https://boraszat.kormany.hu/admin/download/2/6d/82000/Mor%20OEM_vv2_standard.pdf)

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**Publication 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**

(2020/C 196/09)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council <sup>(1)</sup> within two months from the date of this publication.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

**'RIBEIRO'**

**PDO-ES-A1123-AM03**

**Date of application: 17.8.2017**

**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. Introduction of a new category of grapevine products (quality sparkling wines)**

Description and reasons

A new category of wines has been added: quality sparkling wines (Regulation (EU) No 1308/2013, Annex VII, part II, category 5).

This change makes it necessary to amend section 2 of the specification and section 2.3 of the single document. In addition, the change indirectly affects sections 3, 7 and 8.b.2 of the specification. In the single document, the following sections are affected: 4 (Description of the wines), 5.a. (Specific oenological practices), 8 (Link) and 9 (Additional provisions relating to labelling).

These wines must be produced by the traditional method, exclusively with white or red grapes designated main varieties, meaning indigenous varieties that give the wine more individual character.

The change is due to the tradition of producing these wines in this area, as well as on the high quality of the sparkling wines currently produced. Production of sparkling wines began in the 1920s in Ribeiro, with various producers continuing the tradition until the end of the twentieth century. As time passed, the practice greatly declined. Production was limited and on an occasional basis, mainly for curiosity value or as gifts or tokens of esteem for important visitors. However, in recent years there has been a revival in production. This is due to positive past experiences and an ever-more-demanding consumer market, keen for new experiences and willing to pay for an exclusive, and relatively expensive, product. Past experience has shown that the main grape varieties of the DO, when made by the traditional method for sparkling wines, produce high quality wines.

**2.2. Amendment to the description of the wines**

Description and reasons

Within category 1 (wines), the new specification sets out differences based on the varieties used in production. This means that the term 'Castes' will be used for white and red wines made exclusively from specific grapes considered to be main varieties. All such varieties are indigenous and highly adapted to the natural conditions of the region. They are: Caiño tinto, Caiño bravo, Caiño longo, Ferrón, Sousón, Mencía, Brancellao, Treixadura, Torrontés, Godello, Lado, Caiño blanco, Loureira and Albariño. Similarly red and white wines that have been aged in wooden barrels will be identified on the market by the term 'Barrica'.

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

Consequently the description needs to be amended with reference to both the analytical and the organoleptic qualities, in order to include the characteristics that distinguish the wines identified by the aforementioned terms from other wines.

The change therefore mainly affects section 2 of the specification and section 2.4 (Description of wines) of the single document. Indirectly, the change also affects sections 3, 7 and 8.b.2 of the specification, and sections 5.a. (Specific oenological practices) and 9 (Additional provisions relating to labelling) of the single document.

The change is justified by the need to give consumers information to enable them to make better purchasing choices. The information will help them to identify wines with distinguishing characteristics, either because they have been made from the grape varieties best adapted to the area, as in the case of Ribeiro Castes wines, or because they have been aged in wooden barrels, as for Ribeiro Barrica wines.

In addition, there is a small change to the organoleptic description, with the intention of avoiding references to pleasurable factors and using more objective descriptors. The same applies to the analytical values of the white and red wines not labelled 'Castes' or 'Barrica', and to those labelled 'Ribeiro Tostado'. The minimum alcoholic strength (total and actual) has been raised for both white and red wines. The maximum total acidity has been increased for the white wines, while the minimum total acidity has been reduced for the reds. In the case of Ribeiro Tostado, the total natural alcoholic strength and minimum total content of sugars have been increased.

The changes referred to in the previous paragraph only concern section 2 of the specification, and 4 (Description of the wines) of the single document. They are justified by the data obtained during the tastings and analytical testing carried out in recent years.

### 2.3. *Changes in wine-making practices (cultivation practices): planting density*

Description and reasons

Section 3.a of the specification and section 5.a. (Cultivation practices) of the single document have been amended.

A minimum planting density of 3 000 vines per hectare has been established. This replaces the provision in the current specification establishing a maximum planting density of 7 000 vines per hectare.

This change is due to the existing tradition of densely planted vineyards in this wine-growing area. The 1976 regulations established the aforementioned maximum limit of 7 000 vines per hectare, which had not been present in the previous regulations of 1957. The change was made in 1976 as it was considered advantageous to set the maximum limit in order to improve the quality of the wine and also to facilitate mechanisation in the vineyards.

We now know that with appropriate monitoring of wine-producing capacity, density levels above 7 000 vines per hectare can result in high quality wines. The new specification includes a significant wine-yield reduction per hectare, meaning that this amendment will not harm the quality of the wine.

### 2.4. *Changes in wine-making practices (cultivation practices): more detailed regulation of pruning and training systems*

Description and reasons

Section 3.a of the specification and section 5.a. (Cultivation practices) of the single document have been amended.

There is a more detailed description of the permitted pruning and training systems. Specifically, there will be cordon, gobelet and Guyot pruning. Training will be with trellises or stakes. The current wording says only that '[pruning] will be done on spur and cane or by leaving the appropriate number of spurs and training will be done with wires or canes'.

This change is necessary as the current wording of the specification is very ambiguous and imprecise, and could therefore result in very different types of pruning. The intention is to include only those actually used, some for many years and others that have been introduced more recently.

Cordon pruning is included despite not being traditional to the Ribeiro denomination of origin. It has been introduced for various reasons including the following. It is easy to do in practice. The grapes benefit from the distribution of shoots and leaves. It also allows monitoring of productive yields and the grapes produced are of high quality. For these reasons, it has been decided that it is appropriate to include this pruning system among those permitted for the designation of origin.

Gobelet pruning is the most longstanding of those in evidence in Ribeiro and is still used in some vineyards. It involves leaving the appropriate number of spurs and the occasional cane. Stakes support the cordons and trunk in less mature vines. Additionally, when training systems with wires were first introduced into vineyards, the Guyot system began to be implemented. It is now explicitly mentioned in the new specification.

#### 2.5. *Changes in wine-making practices: maximum yields*

##### Description and reasons

The extraction yield in the production of wine and sparkling wine has been increased from the current rate of 70 litres per 100 kg of grapes to 74 litres, or 72 litres in the case of Ribeiro Castes, Ribeiro Barrica and Ribeiro Espumoso wines. Conversely, the production yield for grapes per hectare has been reduced from the current rate of 30 000 kg per hectare to 13 000 kg in the case of grapes used to produce the white wines Ribeiro Castes, Ribeiro Barrica and Ribeiro Espumoso. In the case of the grapes used to produce the red versions of those same wines, it is now 12 000 kg per hectare. For all the other wines, the grape production yield has been set at 19 000 kg per hectare. Grape production yields for Ribeiro Tostado remain the same at 12 000 kg per hectare.

The overall outcome of these amendments is a significant reduction in wine production per hectare, from the current rate of 210 hectolitres per hectare to between 140,60 and 86,40 hectolitres per hectare depending on the type of wine. The extraction yield of the Ribeiro Tostado type remains unchanged at 40 litres per 100 kg harvested.

These changes affect sections 3.b, 5 and 8.b.1 of the specification, and sections 5.a. (Specific oenological practices) and 5.b. (Maximum yields) of the single document.

The increase in extraction yields is due to the fact that the modern technology used in production allows for greater extraction yields without detriment to the quality of the wine.

The grape yield per hectare stated in the current specification is 30 000 kg. This is the yield given in the regulations for this designation of origin approved in 1976. This high yield belongs to a different era and a different approach to wine-growing which no longer applies. Now, quality is a greater concern than quantity. This significant reduction in yields therefore aims to achieve a higher quality for the raw materials and, consequently, for the wines covered by the designation of origin.

#### 2.6. *Changes in wine-making practices: definition of specific oenological practices for sparkling wines and for ribeiro castes, ribeiro barrica and ribeiro tostado wines*

##### Description and reasons

Section 3.b, 3.c and 3.d of the specification and section 5.a. of the single document (Specific oenological practices) have been amended.

A new category of wine product, the sparkling Ribeiro wine, has been introduced, and new types of wine have been defined within category 1: Ribeiro Castes and Ribeiro Barrica. It is therefore necessary to define their special production conditions. In addition, it has been specified that Ribeiro Tostado wines shall be white or red and made exclusively from main varieties.

The Ribeiro Castes wines must be made exclusively from main varieties. The Ribeiro Barrica wines shall be red or white wines which, at any point in the production process, have been held in barrels with a maximum volume of 600 litres, and which are also made exclusively from main grape varieties.

In addition, the sparkling wines must be made only from main grape varieties, using the traditional method, in the 'Brut' and 'Brut Nature' versions.

These changes are due to the need to establish specific objective conditions for these wines, which are going to be labelled differently on the market. The basic, and common, feature in all of these wines is that they are made exclusively from grapes classed as main varieties. All such varieties are traditionally grown in the area. They produce wines that best express the unique characteristics of the Ribeiro wines.

#### 2.7. *Changes in wine-making practices: increase in minimum sugar content in grape must for the tostados category*

##### Description and reasons

Section 3.d of the specification and section 5.a. of the single document (Specific oenological practices) have been amended.

The experience of recent years, together with the results observed in the production of Ribeiro Tostado, suggest it would be beneficial to increase the minimum sugar content of must obtained from raisined grapes, raising the current rate of 300 grams per litre to 350.

## 2.8. *Classification of varieties as main and secondary*

### Description and reasons

Section 6 of the specification and section 7 of the single document have been amended.

This is one of the main new features in the amendment to the specification. It consists of creating two separate categories for the grape varieties that can be used to produce wine with the DO 'Ribeiro': main varieties and secondary varieties. The distinction is primarily based on the quality that the varieties confer on the wines of this designation of origin. This quality is judged according to two main criteria. On the one hand, there is the purely technical quality, and on the other the potential diversity that the specific grape varieties confer on the product. The main varieties are indigenous varieties and are always those recommended in the classification of varieties drawn up by the Autonomous Community of Galicia. The classification would be as follows:

#### — Main varieties:

Red: Caíño tinto, Caíño bravo, Caíño longo, Ferrón, Sousón, Mencía and Brancellao

White: Treixadura, Torrontés, Godello, Lado, Caíño blanco, Loureira and Albariño

#### — Secondary varieties:

Red: Garnacha tintorera and Tempranillo White: Palomino and Albillo

Wines of the type Castes and those that bear the mention Barrica must be made exclusively from main varieties, as must quality sparkling wines and naturally sweet wines (Tostado).

## 2.9. *Inclusion and removal of varieties*

### Description and reasons

Section 6 of the specification and section 7 of the single document have been amended.

It is proposed to add the white varieties Lado and Caíño blanco, both as main varieties, and to remove the white variety Macabeo.

An explanation of these changes is set out below.

#### — Lado (added)

Lado is a variety recommended by the Autonomous Community of Galicia in accordance with Spanish legislation. It is an indigenous variety of the geographical area which includes the 'Ribeiro' DO. The variety is undoubtedly on the increase and its use is more prevalent in this locality than in any other production area. It is perfectly adapted to local agricultural and climate conditions, and to the district's traditional cultivation systems. It confers quality and diversity of character on the wines of the area, which made approval of its use essential.

#### — Caíño blanco (added)

This variety is also recommended by the Autonomous Community of Galicia in compliance with Spanish legislation. It has been gradually introduced into the Ribeiro area over several decades, largely from the areas bordering DO 'Rías Baixas', where it is already included in the regulations. Initially its impact was limited, as was demand from wine-growers and producers. It was therefore not considered necessary to include the variety in the regulations for the designation of origin. However, it adapted well to local agricultural and climate conditions and to the traditional cultivation systems of the area. This, and its positive contribution to the quality of the wines in which it is present, gradually led to demand in the sector for its inclusion in the regulations so that wines protected by DO 'Ribeiro' can be made with this variety.

#### — Macabeo (Removed)

This variety has appeared in the regulations for DO 'Ribeiro' since the first version in 1957. Nevertheless, it is now clear that it is not typical of the area, either in production or in terms of adding quality and character to the wines protected by the designation of origin. We therefore propose removing this variety from the production of DO 'Ribeiro' wines.

2.10. *New measures to improve checks*

Description and reasons

Section 8.b.3 of the specification has been amended. This does not affect the Single Document.

Registered facilities must be independent and not immediately adjoining non-registered ones, communicating only by public roads. Furthermore, there must be monthly declarations of all deliveries and dispatches of wine.

## SINGLE DOCUMENT

1. **Name of product**

Ribeiro

2. **Geographical indication type**

Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine
5. Quality sparkling wine
15. Wine from raisined grapes

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

*Ribeiro Castes and Ribeiro (white)*

Visual appearance of the wine

Transparent with shades ranging from pale yellow to gold and tints ranging from green to gold, depending on age and production method.

Aromatic characteristics of the wine

Clean and bold aromas, with some of the following descriptors present: ripe fruit and fresh fruit, flowers, honey, aromatic herbs, plants and balsams. The wines of the category Castes have greater complexity and medium-high intensity.

Characteristic tastes

Fresh and balanced with a flawless, lingering finish. The wines of the category Castes have greater structure, volume, taste, extract and finish.

\* Where limits have not been established, applicable EU legislation must be respected.

\* Minimum actual alcoholic strength of 'Castes blancos': 11 % vol.

\* In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity shall be 0,85 grams per litre (14,17 milliequivalents per litre (meq/l)). Where such wines are aged over a year, the quantities shall be 0,9 grams per litre (15 meq/l) plus 0,06 grams per litre (1 meq/l) for every degree of alcoholic strength above 11 % volume. In no case shall the limits set out in the applicable legislation in force be exceeded.

## General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

*Ribeiro Castes and Ribeiro (red)*

## Visual appearance of the wine

Transparent with a medium-high colour intensity, shades ranging from violet to cherry-red and tints ranging from violet to terra cotta, depending on age and production method.

## Aromatic characteristics of the wine

Clean and bold aromas, with some of the following descriptors present: red and dark fruits, ripe and fresh, flowers, aromatic herbs, dairy products, plants and balsams. The wines of the category Castes have greater complexity and medium-high intensity.

## Characteristic tastes

Fresh, balanced, with a medium-high tannic structure and a flawless, lingering finish. The wines of the category Castes have greater tannic finesse, volume, taste, extract and finish.

- \* Where limits have not been established, applicable EU legislation must be respected.
- \* Minimum actual alcoholic strength of 'Castes tintos': 11 % vol.
- \* In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity shall be 0,85 grams per litre (14,17 milliequivalents per litre (meq/l)). Where such wines are aged over a year, the quantities shall be 0,9 grams per litre (15 meq/l) plus 0,06 grams per litre (1 meq/l) for every degree of alcoholic strength above 11 % volume. In no case shall the limits set out in the applicable legislation in force be exceeded.

## General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	150

*Ribeiro Barrica (white)*

## Visual appearance of the wine

Transparent with shades ranging from pale yellow to gold and tints ranging from green to gold, depending on age and production method.

## Aromatic characteristics of the wine

Aromatically complex with clean, bold aromas, with balance in the woody aromatic component, medium-high intensity, with some of the following descriptors present: ripe fruit, fresh fruit, dried fruit, flowers, honey, jam, aromatic herbs, plants, balsams, spices, toasted and baked aromas.

## Characteristic tastes

Fresh, balanced and intense, flavourful and with extract, good structure and volume, flawless lingering finish of considerable length.

- \* Where limits have not been established, applicable EU legislation must be respected.
- \* In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity shall be 0,85 grams per litre (14,17 milliequivalents per litre (meq/l)). Where such wines are aged over a year, the quantities shall be 0,9 grams per litre (15 meq/l) plus 0,06 grams per litre (1 meq/l) for every degree of alcoholic strength above 11 % volume. In no case shall the limits set out in the applicable legislation in force be exceeded.



General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

*Ribeiro Barrica (red)*

## Visual appearance of the wine

Transparent with a medium-high colour intensity, shades ranging from violet to cherry-red and tints ranging from violet to terra cotta, depending on age and production method.

## Aromatic characteristics of the wine

Aromatically complex with clean, bold aromas, with balance in the woody aromatic component, medium-high intensity, with some of the following descriptors present: ripe and fresh red and dark fruit, dried fruit, flowers, jam, aromatic herbs, plants, dairy products, balsams, spices, toasted, roasted and baked aromas.

## Characteristic tastes

Fresh, balanced and intense, flavourful and with extract, good structure and volume, flawless lingering finish of considerable length.

\* Where limits have not been established, applicable EU legislation must be respected.

\* In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity shall be 0,85 grams per litre (14,17 milliequivalents per litre (meq/l)). Where such wines are aged over a year, the quantities shall be 0,9 grams per litre (15 meq/l) plus 0,06 grams per litre (1 meq/l) for every degree of alcoholic strength above 11 % volume. In no case shall the limits set out in the applicable legislation in force be exceeded.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	150

*Ribeiro Espumoso (white and rosé)*

## Visual appearance of the wine

Transparent with fine, steady bubbles, shades ranging from pale yellow to gold (sparkling whites) and from raspberry pink to orangey pink (sparkling rosés). Tints range from green to golden shades (sparkling whites) and violet to orange shades (sparkling rosés), depending on age and production method.

## Aromatic characteristics of the wine

Aromatically complex with clean, bold aromas, medium-high intensity, with some of the following descriptors present: ripe fruit, fresh fruit, dried fruit, yeast, breadcrumbs, baked goods, flowers, honey, jam, aromatic herbs, plants, balsams, spices and toasted aromas.

### Characteristic tastes

Fresh, balanced and intense, flavourful and with extract, medium-high structure and volume; bubbles are fine, steady, pleasant, soft and creamy, flawless lingering finish that is medium to long.

\* Where limits have not been established, applicable EU legislation must be respected.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide (in milligrams per litre)	185

### *Ribeiro Tostado (white and red)*

#### Visual appearance of the wine

Transparent with shades ranging from amber yellow to mahogany and tints ranging from golden to chestnut. Lighter red shades can develop in the red wines depending on their age and production method.

#### Aromatic characteristics of the wine

Aromatically complex with clean, bold aromas, medium-high intensity, with some of the following descriptors present: ripe fruit, raisined fruits, candied fruits, dried fruits, honey, aromatic herbs, spices, balsams, with toasted, roasted and baked aromas and hardwoods.

#### Characteristic tastes

Sweet and balanced, with subtle freshness, intense, high in volume with an oily feel, with extract and very flavourful, flawless lingering finish that is highly intense and long.

\* Where limits have not been established, applicable EU legislation must be respected.

\* Maximum sulphur content: 200 mg/l for reds and 250 mg/l for whites.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	35
Maximum total sulphur dioxide (in milligrams per litre)	

## 5. Wine-making practices

### a. Essential oenological practices

#### Specific oenological practice

##### — Whites and reds

The extraction yield should not exceed 72 litres of wine for every 100 kg of grapes for wines made from the main grape varieties: Ribeiro Castes, Ribeiro Barrica and Ribeiro Espumoso. For the other wines, the figure is 74 litres of wine for every 100 kg of grapes.

The Ribeiro Castes wines must be made exclusively from main varieties.

The Ribeiro Barrica wines shall be red or white wines which, at any point in the production process, have been held in barrels with a maximum volume of 600 litres, and which are made exclusively from main grape varieties.

— Sparkling wine

Made only from main grape varieties, using the traditional method, in 'Brut' and 'Brut Nature' versions.

— Tostado

Made exclusively from the main red or white varieties as appropriate. Using a process of naturally drying the grapes in covered areas with the appropriate features to allow proper drying using natural ventilation. The drying period is a minimum of three months. Grape must from, at least, 350 grams of sugars per litre. The maximum yield shall be 40 litres of wine for every 100 kg of raisined grapes. It shall undergo a process of ageing in oak or cherry-wood vats in a way that ensures that the total time in contact with the wood shall not be less than six months. This includes, where relevant, turning over during the fermentation process. The process of bottle-ageing shall not be less than three months.

Cultivation practice

New plantings shall have a minimum density of 3 000 vines per hectare.

The annual pruning shall use Guyot, cordon, gobelet or spur pruning.

The training systems shall use trellises or stakes.

b. *Maximum yields*

Main white grapes for Castes, Barrica and Espumoso

13 000 kg of grapes per hectare

Main white grapes for Castes, Barrica and Espumoso

93,6 hectolitres per hectare

Main white grapes for Tostado

13 000 kg of grapes per hectare

Main white grapes for Tostado

52 hectolitres per hectare

Main red grapes for Tostado

12 000 kg of grapes per hectare

Main red grapes for Tostado

48 hectolitres per hectare

Main whites and reds for wines other than those mentioned above

19 000 kg of grapes per hectare

Main whites and reds for wines other than those mentioned above

140,6 hectolitres per hectare

Secondary varieties

19 000 kg of grapes per hectare

Secondary varieties

140,6 hectolitres per hectare

6. **Demarcated geographical area**

The production area of the wines covered by DO Ribeiro comprises the lands lying within the following municipalities and localities: municipalities of Ribadavia, Arnoia, Castrelo de Miño, Carballeda de Avia, Leiro, Cenlle, Beade, Punxín and Cortegada; parishes of Banga, Cabanelas and O Barón, municipality of O Carballiño; parishes of Pazos de Arenteiro, Albarellos, Laxas, Cameixa and Moldes in the municipality of Boborás; localities of Santa Cruz de Arrabaldo and Untes in the municipality of Ourense; and in the municipality of Toén, the localities of Puga, A Eirexa de Puga, O Olivar, the village of Feá y Celeirón and the parish of Alongos; and the village of A Touza in the municipality of San Amaro.

All of these municipalities are in the province of Ourense, in the Autonomous Community of Galicia.

**7. Main wine grapes variety(ies)**

FERRÓN

ALBARIÑO

MENCIA

BRANCELLAO

CAÍÑO BLANCO

CAÍÑO BRAVO

TREIXADURA

CAÍÑO TINTO

SOUSÓN

TORRONTÉS

GODELLO

LADO

LOUREIRA – LOUREIRO BLANCO

CAÍÑO LONGO

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

The district is located in what is known as the climate transition area of Galicia, created by the combination of the shelter from the surrounding mountains and the proximity of the Atlantic Ocean. The climate is temperate and Mediterranean in character with an Atlantic influence tempered by the mountain ranges situated to the west of the district. The mountains protect the district from the storms that head inland from the sea. Notable features include temperatures that differ significantly from day to night; low rainfall levels following pollination; uncultivated lands, largely granitic, of low field capacity, and the steep mountain terrain.

The district is on the limit of suitability for wine-growing. The fruit does not ripen easily, but reaches the requisite alcoholic ripeness at the same time as phenolic ripeness. In this way, it maintains a balanced freshness supplied by the natural acidity with tartaric acid prevailing over malic. The slightly continental nature of the area, together with the prevailing air currents, produce a significant difference in temperature from day to night. This assists a slow ripening, thus intensifying the natural freshness and aroma.

Taking advantage of the district's hilly terrain, producers established vineyards on the most favourably oriented slopes. In many cases, they built terraces to help tend the vines and give the soil greater depth, resulting in a landscape in which human intervention is highly apparent. In this way, producers ensured that the plants receive sufficient sunlight and thus create the sugars necessary to produce wine with a good alcohol content. This, as previously stated, is an area on the limit of suitability for wine-growing.

Another fundamental aspect of the link between these wines and the area concerns the grape varieties available. Most of them are varieties traditionally grown in the district but rarely found in other wine-growing areas. Prominent among these is the white variety Treixadura, the most representative and widely grown in this geographical area. These varieties are fully adapted to the environment and result from the selections made by producers over time. With the conditions of the district, these varieties, Treixadura especially, produce wines that are highly aromatic and fruity with floral notes. The alcohol content offsets the acidity, resulting in wines that are fresh and balanced.

*Quality sparkling wines*

The quality sparkling wines of the DO Ribeiro are made using the traditional method. Their characteristics are closely linked to the specific environmental conditions and to the grape varieties used.

This environment is characterised by a temperate climate of Mediterranean character with Atlantic influences. Temperatures differ significantly from day to night with low levels of rainfall after pollination. The soils have low field capacity and are enclosed by mountainous terrain. This is an area where wine-growing has developed under restrictive conditions and grapes do not ripen easily. In response, wine-growers take advantage of the area's hilly terrain by siting vineyards on slopes with the greatest exposure to sun. The difference in temperature from day to night is conducive to a slow ripening of the fruit. This intensifies the natural freshness and aroma of these sparkling wines.

The grape varieties used are all indigenous and adapted to the particular environmental conditions of the district. They are the result of the selection process made by the area's producers over the years. Prominent among them is the Treixadura variety, the most widely grown. However, the varieties Loureiro and Albariño are also very well suited to making these wines. The soil and climate conditions of this district mean that these varieties can be harvested early, once the correct balance of sugar and acidity is reached. In this way, the grapes are picked when they have a moderate sugar content and reasonable level of acidity. This makes it possible to produce balanced base wines that are not excessively alcoholic but are highly aromatic. In other, nearby, wine-growing areas, the practice of bringing forward the harvest in order to moderate the alcoholic strength of the base wine would result in increased acidity, which does not happen here. The main cause would be the excessive malic acid which would diminish the quality of the wine produced.

These varieties represent a genetic heritage of great value. It confers a unique quality on the different types of wine from this district, in particular on the sparkling wines which are highly aromatic and fruity.

#### *Wine from raisined grapes ('Tostados')*

Tostado del Ribeiro is a wine made from raisined grapes. Its particular characteristics are due to the raw materials used to produce it, and to the natural environmental conditions and particular production method, the result of local producers' know-how.

The raw materials are grape varieties indigenous to the area which are adapted to the particular environmental conditions. Prominent among these varieties is Treixadura, the most widely grown and characteristic.

The environment is characterised by a temperate climate of Mediterranean character with Atlantic influences. Temperatures differ significantly from day to night with low levels of rainfall after pollination. The uncultivated soils have low field capacity and are enclosed by mountainous terrain. Vines are grown on the slopes most exposed to the sun in order to allow proper ripening.

The area is on the limit of suitability for wine-growing, where it is not easy for vines to ripen properly. Ripening is only possible because the grape varieties used are adapted and grown in carefully oriented parcels. This is what makes the wine very special. It is a sweet wine from an area in which the natural environmental conditions would not normally allow its production.

This is possible thanks to the production techniques that local producers have developed over time. After the grapes are harvested, the producers subject the bunches to a complex ripening process in covered areas with natural ventilation. The Treixadura variety is particularly suitable for raisining as its skin is thicker and more resistant than that of other varieties. This makes it better able to cope with the natural raisining process.

In addition, the climate of this district has drier autumns than would be expected given its proximity to the Atlantic. This is due to the protective barrier formed by the mountains enclosing it to the west. These conditions assist the raisining process. The grapes are not subjected to excessively high levels of relative humidity, which would slow down the natural dehydration process and increase the risk of cryptogamic diseases. In addition, autumnal temperatures tend to be moderate, which assists the drying process. Districts situated further inland may have the advantage of lower ambient humidity. However, the disadvantage of this is that low temperatures would make natural drying more difficult.

The result of this process is a sweet and balanced wine with a total sugar content of over 120 grams per litre, highly characteristic of the district's wine-growing culture. It is highly prized, expensive to produce and enjoys an excellent reputation.

## 9. Essential further conditions

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

#### Description of the condition

Transporting and bottling outside of the production area poses a risk to the quality of the wine, which can be seen in the phenomena of oxide-reduction, variations in temperature and others. This risk is all the more serious the greater the distance covered. Bottling in the area of origin enables the product's characteristics and qualities to be preserved. This, combined with the experience and deep knowledge of the wines' particular qualities, built up over the years by the wineries of the designation of origin 'Ribeiro', make it necessary to bottle in the area of origin. Consequently, all the physical, chemical and organoleptic characteristics of these wines are preserved.

#### Legal framework:

In national legislation

Type of further condition:

Addition provisions relating to labelling

#### Description of the condition

The labels of the bottled wines shall include the logo and name of the designation of origin.

For wines of the designation of origin 'Ribeiro' that are produced from main varieties, it shall be permitted to include the following terms on the labels, packaging and advertising materials: 'Castes', 'Barrica', 'Espumoso' and 'Tostado', as appropriate.

For wines not classed as 'Castes', 'Barrica', 'Espumoso' or 'Tostado', the terms 'caste' and 'autéctonas' shall not be permitted to appear on their label, and nor shall the name of any of the main varieties. Similarly, it shall not be permitted to use any other term that could mislead the consumer regarding the characteristics of the wine, in particular terms that could lead to confusion with wines of the categories Ribeiro Castes, Ribeiro Barrica, Ribeiro Espumoso and Ribeiro Tostado.

The year of harvest must appear on the labelling of wines in the Castes and Barrica categories.

Packaging should include numbered quality seals or front/back labels, issued by the Regulatory Board. These must be attached in the corresponding winery.

#### **Link to the product specification**

[https://mediorural.xunta.gal/fileadmin/arquivos/alimentacion/productos\\_calidade/2019/DOP\\_RIBEIRO\\_Pliego\\_Condiciones\\_octubre\\_2019\\_definitivo-C.pdf](https://mediorural.xunta.gal/fileadmin/arquivos/alimentacion/productos_calidade/2019/DOP_RIBEIRO_Pliego_Condiciones_octubre_2019_definitivo-C.pdf)

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**Notice concerning a request pursuant to Article 35 of Directive 2014/25/EU**  
**Request made by a Contracting Entity**

(2020/C 196/10)

On 3 December 2019, the Commission received a request in accordance with Article 35 of Directive 2014/25/EU of the European Parliament and of the Council <sup>(1)</sup>. The first working day following receipt of the request is 4 December 2019.

This request is made by ENEL Green Power and concerns activities relating to the generation and wholesale of electricity from renewable sources in Italy.

Article 34 of Directive 2014/25/EU provides that 'contracts intended to enable an activity mentioned in Articles 8 to 14 to be carried out shall not be subject to this Directive if the Member State or the contracting entities having introduced the request pursuant to Article 35 can demonstrate that, in the Member State in which it is performed, the activity is directly exposed to competition on markets to which access is not restricted; nor shall design contests that are organised for the pursuit of such an activity in that geographic area be subject to this Directive'. The assessment of direct exposure to competition that can be carried out in the context of Directive 2014/25/EU is without prejudice to the full-fledged application of competition law.

The Commission is allowed a period of 105 working days to take a decision on this request, commencing on the working day referred to above. The initial period therefore expired on 29 April 2020.

Pursuant to Annex IV, point 2, of Directive 2014/25/EU, the Commission may require the Member State or the contracting entity concerned or the competent independent national authority or any other competent national authority to provide all necessary information or to supplement or clarify information given within an appropriate time limit. On 6 February 2020, the Commission asked the Italian authorities to provide additional information by 20 February at the latest. The reply of the Italian authorities was received on 6 March 2020.

In the light of the current context and the effects of the COVID-19 pandemics, the Applicant and the Commission agreed that the Commission Decision should be adopted by 15 July 2020.

According to Article 35(5) of Directive 2014/25/EU, further requests concerning the same activity in Italy submitted before the expiry of the period opened in respect of this request shall not be considered as new procedures and shall be treated in the context of this request.

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<sup>(1)</sup> Directive 2014/25/EU of the European Parliament and of the Council of 26 February 2014 on procurement procedures by entities operating in the water, energy, transport and postal services sectors and repealing Directive 2004/17/EC (OJ L 94, 28.3.2014, p. 243).





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