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⁽¹⁾ Text with EEA relevance.

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II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.9900 — ZF China/Wolong/Wolong ZF Automotive Electric Motors JV)****(Text with EEA relevance)**

(2020/C 319/01)

On 21 September 2020, the Commission decided not to oppose the above-notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32020M9900. EUR-Lex is the online access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

25 September 2020

(2020/C 319/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1634	CAD	Canadian dollar	1,5560
JPY	Japanese yen	122,74	HKD	Hong Kong dollar	9,0165
DKK	Danish krone	7,4465	NZD	New Zealand dollar	1,7756
GBP	Pound sterling	0,91343	SGD	Singapore dollar	1,6022
SEK	Swedish krona	10,6285	KRW	South Korean won	1 367,57
CHF	Swiss franc	1,0798	ZAR	South African rand	19,9000
ISK	Iceland króna	161,80	CNY	Chinese yuan renminbi	7,9451
NOK	Norwegian krone	11,1445	HRK	Croatian kuna	7,5490
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 299,76
CZK	Czech koruna	27,107	MYR	Malaysian ringgit	4,8485
HUF	Hungarian forint	363,16	PHP	Philippine peso	56,431
PLN	Polish zloty	4,5557	RUB	Russian rouble	90,4050
RON	Romanian leu	4,8753	THB	Thai baht	36,781
TRY	Turkish lira	8,8709	BRL	Brazilian real	6,4560
AUD	Australian dollar	1,6548	MXN	Mexican peso	26,0006
			INR	Indian rupee	85,7175

⁽¹⁾ 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.9959 — Advent/Aareal/Aareon)
Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 319/03)

1. On 18 September 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Advent International Corporation ('Advent International', USA),
- Aareal Bank AG ('Aareal Bank', Germany),
- Aareon AG ('Aareon', Germany), controlled by Aareal Bank.

Advent International and Aareal Bank acquire within the meaning of Article 3(1)(b) and Article 3(4) of the Merger Regulation joint control of Aareon.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Advent International: private equity investor active in various sectors, including industrial, retail, media, communications, information technology, internet, healthcare and pharmaceuticals,
- for Aareal Bank: provider of financing, software products and digital solutions for the real estate industry and related industries,
- for Aareon: provider of software solutions and ancillary services (consulting, trainings and data centre services) for housing associations.

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 Council Regulation (EC) No 139/2004 ⁽²⁾ 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.9959 — Advent/Aareal/Aareon

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ 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

Fax +32 22964301

Postal address:

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

Prior notification of a concentration
(Case M.9937 — BC Partners/Sofima/IMA)
Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 319/04)

1. On 18 September 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Alva S.p.A., Amca S.r.l., Ipercubo S.r.l., Lefa S.r.l., Mefa S.r.l., 4emme S.r.l., P.M. Investments S.r.l., Cofiva S.A. and Fariniundici S.p.A. (together the 'Sofima Holdings', Italy),
- BC Partners LLP ('BC Partners', United Kingdom),
- Industria Macchine Automatiche S.p.A. ('IMA', Italy), controlled by the 'Sofima Holdings'.

BC Partners and Sofima Holdings acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the whole of IMA.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for Sofima Holdings: holding activities of IMA, real estate activities; and non-controlling minority stakes in companies for investment purposes,
- BC Partner is a private equity firm providing investment advisory services,
- for IMA: development and manufacturing of machinery and equipment for the automated packaging of goods.

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 Council Regulation (EC) No 139/2004 ⁽²⁾ 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.9937 — BC Partners/Sofima/IMA

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

Fax +32 22964301

Postal address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Prior notification of a concentration
(Case M.9963 — Iliad S.A./Play Communications S.A.)

(Text with EEA relevance)

(2020/C 319/05)

1. On 21 September 2020, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Iliad S.A. ('Iliad', France), ultimately controlled by French citizen Mr Xavier Niel,
- Play Communications S.A. ('Play Communications', Luxembourg).

Iliad acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Play Communications.

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

2. The business activities of the undertakings concerned are:

- for Iliad: provider of fixed and mobile communication services, fixed internal services and TV services in France and of mobile communication services in Italy. Other companies controlled by Mr. Xavier Niel are active in particular in the following sectors: telecoms, media, technologies, start-up businesses and real estate. In the sector of telecommunications, the Xavier Niel's group is mainly active in Ireland, Malta and Cyprus,
- for Play Communications: holding company of P4, which is headquartered in Poland and provides mainly retail mobile and fixed telephony services and fixed internet access services in Poland.

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.

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.9963 — Iliad S.A./Play Communications S.A.

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

Fax +32 22964301

Postal address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

OTHER ACTS

EUROPEAN COMMISSION

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

(2020/C 319/06)

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

COMMUNICATION OF A STANDARD AMENDMENT OF THE SINGLE DOCUMENT

‘CÔTES CATALANES’**PGI-FR-A1135-AM01****Date of communication: 2.7.2020****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Area in immediate proximity**

The area in immediate proximity described in Chapter 1, point 4 of the specification for ‘Côtes Catalanes’ PGI is now presented as a list of communes in accordance with the 2019 Official Geographical Code, which is the national reference. The area itself remains unchanged by this update.

The list of communes making up the area in immediate proximity has been updated under ‘Further conditions’ in the single document.

2. Vine varieties

The list of varieties that may be used to make ‘Côtes Catalanes’ PGI given in Chapter 1, point 5 of the specification has been supplemented by five more varieties: Cabernet blanc B, Cabernet cortis N, Muscaris B, Soreli B and Sauvignier gris RS.

These varieties are known to be resistant to drought and fungal diseases. They are similar to the varieties currently used in the production of ‘Côtes Catalanes’ PGI wines but allow the use of plant protection products to be reduced. They do not alter the characteristics of the wines.

They have been added to the list of varieties under ‘Main wine grape varieties’ in the single document.

SINGLE DOCUMENT

1. Name of product

Côtes Catalanes

2. Type of geographical indication

PGI – Protected Geographical Indication

3. Category of grapevine product

1. Wine

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. Description of the wine(s)

'Côtes Catalanes' PGI

The protected geographical indication 'Côtes Catalanes' covers still red, rosé and white wines.

The (minimum or maximum) total alcoholic strength by volume, total acidity, volatile acidity and sulphur dioxide content are as laid down by EU legislation.

The colour of the red wines may be more or less intense, depending on the type of wine being produced. In terms of both smell and taste, they express a powerful, elegant Mediterranean character, frequently combined with a certain freshness and spicy notes of red fruits and *garrigue*. Their structure varies depending on their maturity and the production criteria.

The rosé wines vary widely in colour depending on the grape varieties used, ranging from the palest grey to deep pink. Depending on the production method, they may be very aromatic, light and supple, or else – if sourced from low-yield hillside vineyards – possess a firm structure that makes for good table wine.

The white wines range in colour from the palest yellow-green to golden yellow.

Their minerality, fatness and aromatic power are determined by whether they are produced in the lowlands or at a higher altitude. Generally speaking, these wines combine freshness and minerality, giving them substance and length.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

PGI 'Côtes Catalanes' labelled as 'rancio'

The protected geographical indication 'Côtes Catalanes' may be supplemented by the term 'rancio' in the case of still wines which, depending on the ageing conditions, have acquired the 'rancio' flavour.

Grapes intended for the production of wines bearing the protected geographical indication 'Côtes Catalanes' followed by the term 'rancio' must have a minimum sugar content of 238 g/l.

Wines bearing the protected geographical indication 'Côtes Catalanes' followed by the term 'rancio' have a maximum fermentable sugar content (glucose + fructose) of 12 g/l.

For the other analytical criteria, the wines must meet European standards.

The 'rancio' type wines are produced only from the following varieties: Carignan B, Carignan N, Cinsaut N, Grenache blanc B, Grenache gris G, Grenache N, Macabeu B, Tourbat B, Mourvèdre N, Muscat à petits grains B and Muscat d'Alexandrie B. They are the colour of dark amber or sometimes walnut stain, with tints of green, which attests to their long ageing process in an oxidising environment. They possess powerful, persistent aromas evocative of walnut and of spices such as fenugreek seed (*Trigonella foenum-graecum*).

General analytical characteristics

Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	14
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	24,48
Maximum total sulphur dioxide (in milligrams per litre)	

5. Winemaking practices

a. *Specific oenological practices*

'Côtes Catalanes' PGI

Specific oenological practice

'Côtes Catalanes' PGI wines (except for those eligible for the term 'rancio'), when aged in an oxidising environment, with or without a film of yeast, are aged until at least 1 March of the year following the year of harvest and may be marketed after that date.

In addition to the above provisions, all winemaking practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

PGI 'Côtes Catalanes' supplemented by the term 'rancio'

Specific oenological practice

Wines bearing the protected geographical indication 'Côtes Catalanes' supplemented by the term 'rancio' are aged in an oxidising environment, until at least 31 August of the fifth year following that of the harvest, and may be marketed to consumers from 1 September of the fifth year following that of the harvest.

However, if only one container is used, the quantity of wine that may be racked each year, in a single operation, starting from the end of the 5-year ageing period, is no greater than a fifth of the container's contents at the time of bottling.

If a container is used to hold the product of multiple harvests, only one fifth of the volume of the wine may be sold bearing the protected geographical indication 'Côtes Catalanes – rancio' and this may not be placed on the market until 6 months after the last batch of wine is added.

Both red and white wines bearing the protected geographical indication 'Côtes Catalanes' supplemented by the term 'rancio' may be blended after they have been aged.

In addition to the above provisions, all winemaking practices followed must comply with the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

b. *Maximum yields*

90 hectolitres per hectare

6. Demarcated geographical area

The grapes to be used to make 'Côtes Catalanes' PGI wines must be harvested and made into wine in the department of Pyrénées-Orientales.

7. Main wine grape varieties

Alicante Henri Bouschet N

Alphonse Lavallée N

Altesse B

Alvarinho - Albariño

Aramon N

Arinarnoa N

Arvine B - Petite Arvine

Bourboulenc B - Doucillon blanc

Cabernet blanc B

Cabernet cortis N

Cabernet franc N

Cabernet-Sauvignon N

Caladoc N

Carignan N

Carignan blanc B
Carmenère N
Chardonnay B
Chasan B
Chenanson N
Chenin B
Cinsaut N - Cinsault
Clairette B
Clairette rose Rs
Colombard B
Cot N - Malbec
Counoise N
Egiodola N
Fer N - Fer Servadou, Braucol, Mansois, Pinenc
Gewurztraminer Rs
Grenache N
Grenache blanc B
Grenache gris G
Gros Manseng B
Listan B - Palomino
Lledoner pelut N
Macabeu B - Macabeo
Marsanne B
Marselan N
Mauzac B
Merlot N
Mondeuse N
Morrastel N - Minustellu, Graciano
Mourvèdre N - Monastrell
Muscadelle B
Muscaris B
Muscat d'Alexandrie B - Muscat, Moscato
Muscat de Hambourg N - Muscat, Moscato
Muscat à petits grains blancs B - Muscat, Moscato
Muscat à petits grains roses Rs - Muscat, Moscato
Muscat à petits grains rouges Rg - Muscat, Moscato
Nielluccio N - Nielluciu
Négrette N
Parrellada B
Petit Manseng B
Petit Verdot N
Pinot blanc B
Pinot gris G
Pinot noir N

Piquepoul blanc B
Piquepoul gris G
Piquepoul noir N
Portan N
Poulsard N - Ploussard
Raffiat de Moncade B
Ribol N
Riesling B
Rivairenc N - Aspiran noir
Roussanne B
Sauvignon B - Sauvignon blanc
Sauvignon gris G - Fié gris
Savagnin blanc B
Savagnin rose Rs
Sciaccarello N
Semillon B
Soreli B
Souvignier gris Rs
Sylvaner B
Syrah N - Shiraz
Tannat N
Tempranillo N
Terret blanc B
Terret gris G
Terret noir N
Tourbat B
Ugni blanc B
Verdelho B
Vermentino B - Rolle
Villard blanc B
Villard noir N
Viognier B

8. Description of the link(s)

Specificity of the geographical area

The vineyards are located within a vast amphitheatre facing east towards the Mediterranean sea and bordered on three sides by high ground:

- the massif du Canigou to the west (Pic du Canigou – 2 780 m)
- the massif des Albères to the south (Roc de France – 1 450 m)
- the massif des Corbières to the north (Mont Tauch – 878 m)

It is here in this landscape of (sometimes steep) hills, valleys and outwash terraces, that the 'Côtes Catalanes' vineyards stretch across the land as a virtual monoculture.

The vineyards are crossed from west to east by three relatively short main rivers and smaller rivers that are often dried up. Over the centuries, these have swept material down from the mountains creating many terraces.

All geological eras are represented here, giving rise to a diversity of soils, formed either from the bedrock, from transported material, or from lake or marine deposits. The vines are planted on soils that are shallow, very dry, poor in organic matter and always very gravelly and well drained.

With a view to diversifying production, some lowland soils, which are richer and easier to work, have been planted with grape varieties that are new to the region.

Bounded to the west by the 300 m contour or the 13 °C isotherm, the vineyards receive over 2 500 hours of sunshine a year and rainfall of between 500 mm and 650 mm, often associated with thunderstorms and mainly occurring in spring and autumn.

The Mediterranean climate in the strict sense is moderated by the sea, which tempers the heat of the summer sun and keeps the nights comfortably cool. The most notable characteristic of the climate of Roussillon is, however, the frequency (1 day in 3) and strength of the Tramontane, a north-westerly wind that is very cold in winter after crossing the snow-capped peaks of the Pyrenees.

Specificity of the product

Viticulture came to Roussillon along with Mediterranean civilisation.

Since the beginning of the common era, distinctive wines have been produced from the naturally sweet grapes grown in this hot, windy climate.

Local production gradually came to focus chiefly on naturally sweet wines, the jewels of Roussillon. It was as a result of this that local growers developed the unique, specific skill of ageing the wine in an oxidising environment.

Though these naturally sweet wines were traditionally the main focus of production, still wines too have always been produced in Roussillon. Until the 19th century, they were mainly consumed locally. However, as their naturally high alcohol content made them well suited to transportation, they began to be sold outside of Roussillon, raising awareness among growers of the quality and uniqueness of the department's still wines.

The practice of ageing wines in an oxidising environment led to the development of 'rancio' wines, which are a remarkable expression of Catalan culture. In the mid-18th century, Saint-Simon defined 'rancio' as an aged Spanish wine. Towards the end of the 19th century, Paul Oliver, having taken over the wines from the old sacramental wine business established by Abbé François Rous in the commune of Banyuls-sur-Mer, proudly featured a 'sweet rancio' in his range of products.

As a result of its diversity and distinctive identity, the 'Côtes Catalanes' protected geographical indication was recognised by decree on 16 November 1981. The defined geographical area was modified on 1 September 2003 as the 'Coteaux de Fenouillèdes', 'Vals d'Agly' and 'Côtes Catalanes' PGIs were combined into one, a result of the growers' desire to join forces and produce wine with a distinct Catalan identity.

Production is around 150 000 hl, encompassing red wines (55 %), rosé wines (30 %), and white wines (15 %). Added to this is the traditional, specific production of limited quantities of 'rancio' wine (wines aged in an oxidising environment and possessing distinctive 'rancio' characteristics).

The red wines are usually made from a combination of traditional Mediterranean grape varieties (Carignan N, Grenache, Syrah N). On the plain, there are also varieties from the south-west such as Merlot N and Cabernet-Sauvignon N. Combining power with elegance, they are tempered by a freshness that brings balance to these sun-drenched wines with a naturally high alcohol content.

Alongside the local white varieties (Grenache B, Grenache G, Macabeu B, Tourbat B, muscats) other varieties have been more recently introduced, such as Chardonnay B, Marsanne B, Roussanne B and Vermentino B. Their minerality, their fatness, and their aromatic power are determined by whether they are grown on the plain or at a higher altitude. Exuberant both in their aroma and their personality, their combination of freshness and minerality gives them substance and length.

The rosé wines are generally aromatic and come in a wide range of colours. Those produced from vineyards on the Roussillon plain are light, supple and highly aromatic, while those produced in the hills are deeper in colour and make good table wines on account of their structure.

The 'rancio' wines are made from the traditional Roussillon varieties only and are aged for at least 5 years.

'Rancio' is the distinctive flavour certain wines develop after being aged for a long period, usually in vats or old barrels. As a result of this process, both red and white wines end up turning the same dark amber colour, or sometimes the colour of walnut stain, enhanced with tints of green. These wines have powerful, persistent aromas evocative of walnut and spices such as fenugreek seed (*Trigonella foenum-graecum*).

Causal link between the specificity of the geographical area and the specificity of the product

Dry wines from the Catalan region have long been sought after for their colour, their concentration and their high alcohol content, all of which enabled traders to rebalance other wines that were lacking in these respects by blending them. The hot, dry climate and the fact that the area is geologically unsuitable for underground cellars meant that these dry wines did not keep and winegrowers had to sell them quickly. In the last forty years, the arrival of modern technologies, especially refrigeration, has given new impetus to the production of these wines, and they now occupy an important place alongside the department's other viticultural products.

The region is the warmest in France, and all the grape varieties reach full maturity here every year, helping to give all the wines produced a distinctly Mediterranean character.

Although the 'Côtes Catalanes' protected geographical indication acquired its prestigious reputation thanks to the traditionally used grape varieties Carignan N, Grenaches B, G and N, and Macabeu B, certain varieties not traditionally used in Northern Catalonia (primarily Cabernets, Merlot and Chardonnay) are now grown in the most fertile areas, some of which can be irrigated, to produce a fruity, supple wine with a higher yield.

In the wine sector, where the notion of identity is paramount, the winegrowers of Roussillon are fortunate enough to be able to produce wines with strong cultural roots, namely 'rancio' wines, which have an authentic Catalan flavour and can boast of an age-old tradition.

A confluence of factors enable the production of high-quality wine in this region: the ability to produce unique wines with a distinctive identity, along with the growers' pride in their Catalonian homeland, a land of rugby, wine and tradition and a bridge between France and Spain, where the harshness of the land is matched only by the character of the men who work it.

For many years now, a diversified tourist industry has been developing in the Catalan region, all the way from the sea to the mountains, promoting the department's riches to the world, and the 'Côtes Catalanes' PGI is among its ambassadors.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The protected geographical indication 'Côtes Catalanes' may be supplemented by:

- the terms 'primeur' or 'nouveau'
- the name of one or more grape varieties
- the term 'rancio' in accordance with the conditions laid down in the specification.

The protected geographical indication 'Côtes Catalanes' may be supplemented by the name of the smaller geographical unit 'Pyrénées-Orientales' in accordance with the conditions laid down in the product specification.

The European Union PGI logo must appear on the label if the words 'Indication géographique protégée' (Protected Geographical Indication) are replaced by the traditional term 'Vin de Pays'.

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity defined by derogation for the production of 'Côtes Catalanes' PGI wines comprises the territory of the following communes:

— Department of Ariège:

Aigues-Juntes, L'Aiguillon, Albiès, Alliat, Allières, Alzen, Appy, Arabaux, Arignac, Arnave, Artigues, Ascou, Aston, Auzat, Axiat, Ax-les-Thermes, La Bastide-de-Sérou, Baulou, Bédéilhac-et-Aynat, Bélesta, Bénac, Bénaix, Bestiac, Bompas, Le Bosc, Bouan, Brassac, Burret, Les Cabannes, Cadarcet, Capoulet-et-Junac, Carcanières, Carla-de-Roquefort, Caussou, Caychax, Cazenave-Serres-et-Allens, Celles, Château-Verdun, Cos, Dreuilhe, Durban-sur-Arize, Ferrières-sur-Ariège, Foix, Fougax-et-Barrineuf, Freychenet, Ganac, Garanou, Génat, Gestès, Gourbit, L'Herm, L'Hospitalet-près-l'Andorre, Ignaux, Ilhat, Illier-et-Laramade, Lapège, Larbont, Larcac, Larnat, Lassur, Lavelanet, Lercoul, Lesparrou, Leychert, Lieurac, Lordat, Loubières, Luzenac, Mercus-Garrabet, Mérens-les-Vals, Miglos, Mijanès, Montagne, Montailhou, Montels, Montferrier, Montgaillard, Montoulieu, Montségur, Montseron, Nalzen, Nescus, Niaux, Orgeix, Orlu, Ornolac-Ussat-les-Bains, Orus, Pech, Péreille, Perles-et-Castelet, Le Pla, Prades, Pradières, Prayols, Le Puch, Quérigut, Quié, Rabat-les-Trois-Seigneurs, Raissac, Roquefixade, Roquefort-les-Cascades, Rouze, Saint-Jean-d'Aigues-Vives, Saint-Jean-de-Verges, Saint-Martin-de-Caralp, Saint-Paul-de-Jarrat, Saint-Pierre-de-Rivière, Saurat, Sautel, Savignac-les-Ormeaux, Senconac, Sentenac-de-Sérou, Serres-sur-Arget, Siguer, Aulos-Sinsat, Sorgeat, Soula, Surba, Suzan, Tarascon-sur-Ariège, Tignac, Unac, Urs, Ussat, Vaychis, Vèbre, Verdun, Vernajoul, Vernaux, Val-de-Sos, Villeneuve-d'Olmes.

— Department of Aude:

Ajac, Ailaigne, Albas, Alet-les-Bains, Antugnac, Argeliers, Argens-Minervois, Armissan, Arques, Artigues, Aunat, Axat, Bages, Belcaire, Belcastel-et-Buc, Belfort-sur-Rebenty, Bellegarde-du-Razès, Belvèze-du-Razès, Belvianes-et-Cavirac, Belvis, Bessède-de-Sault, La Bezole, Bizanet, Bize-Minervois, Bourrière, Bourigeole, Le Bousquet, Boutenac, Brézilhac, Brugairolles, Bugarach, Cailhau, Cailhavel, Cailla, Cambieure, Campagna-de-Sault, Campagne-sur-Aude, Camplong-d'Aude, Camps-sur-l'Agly, Camurac, Canet, Cascastel-des-Corbières, Cassaignes, Castelnau-d'Aude, Castelreng, Val de Lambronne, Caunette-sur-Lauquet, Caves, Céprie, Chalabre, Le Clat, Clermont-sur-Lauquet, Comus, Conilhac-Corbières, Corbières, Coudons, Couiza, Coudouzouls, Cournanel, Coursan, Courtauly, La Courtète, Coustaussa, Coustouge, Cruscades, Cubières-sur-Cinoble, Cucugnan, Cuxac-d'Aude, La Digne-d'Amont, La Digne-d'Aval, Donzac, Duilhac-sous-Peyrepertuse, Durban-Corbières, Embres-et-Castelmaure, Escalles, Escouloubre, Escueillens-et-Saint-Just-de-Béleuard, Espérazza, Espezel, Val-du-Faby, Fabrezan, La Fajolle, Fenouillet-du-Razès, Ferrals-les-Corbières, Ferran, Festes-et-Saint-André, Feuilla, Fitou, Fleury, Fontanès-de-Sault, Fontcouverte, Fontjoncouse, Fourtou, Fraissé-des-Corbières, Gaja-et-Villedieu, Galinagues, Gardie, Gincla, Ginestas, Ginoules, Gramazie, Granès, Greffeil, Gruissan, Homps, Hounoux, Jonquières, Joucou, Ladern-sur-Lauquet, La Palme, Lasserre-de-Prouille, Lauraguel, Leucate, Lézignan-Corbières, Lignairrolles, Limoux, Loupia, Luc-sur-Aude, Luc-sur-Orbieu, Magrie, Mailhac, Maisons, Malras, Malviès, Marcorignan, Marsa, Mazerolles-du-Razès, Mazuby, Merial, Mirepeisset, Missègre, Montazels, Montbrun-des-Corbières, Montfort-sur-Boulzane, Montgaillard, Montgradail, Monthaut, Montjardin, Montredon-des-Corbières, Montséret, Moussan, Narbonne, Nébias, Nébian, Niort-de-Sault, Port-la-Nouvelle, Ornaisons, Ouveillan, Padern, Paraza, Pauligne, Paziols, Peyrefitte-du-Razès, Peyriac-de-Mer, Peyrolles, Pieusse, Pomas, Pomy, Portel-des-Corbières, Pouzols-Minervois, Puilaurens, Puivert, Quillan, Quintillan, Quirbajou, Raissac-d'Aude, Rennes-le-Château, Rennes-les-Bains, Rivel, Rodome, Roquefeuil, Roquefort-de-Sault, Roquefort-des-Corbières, Roquetaillade-et-Conilhac, Roubia, Rouffiac-des-Corbières, Routier, Saint-André-de-Roquelongue, Saint-Benoît, Sainte-Colombe-sur-Guette, Sainte-Colombe-sur-l'Hers, Saint-Couat-du-Razès, Saint-Ferriol, Saint-Hilaire, Saint-Jean-de-Barrou, Saint-Jean-de-Paracol, Saint-Julia-de-Bec, Saint-Just-et-le-Bézu, Saint-Laurent-de-la-Cabrerisse, Saint-Louis-et-Parahou, Saint-Marcel-sur-Aude, Saint-Martin-de-Villereglan, Saint-Martin-Lys, Saint-Nazaire-d'Aude, Saint-Polycarpe, Sainte-Valière, Sallèles-d'Aude, Salles-d'Aude, Salvezines, Signalens, La Serpent, Serres, Sigean, Sonnac-sur-l'Hers, Sougraigne, Terroles, Thézan-des-Corbières, Tourouzelle, Tourreilles, Treilles, Tréziers, Tuchan, Valmigère, Ventenac-en-Minervois, Véraza, Verzeille, Villardebelle, Villar-Saint-Anselme, Villarzel-du-Razès, Villebazy, Villedaigne, Villefloure, Villefort, Villelongue-d'Aude, Villeneuve-les-Corbières, Villesèque-des-Corbières, Vinassan.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-5e5bb316-d3a0-4505-a928-4c5624575423

Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2020/C 319/07)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾ within three months from the date of this publication.

SINGLE DOCUMENT

‘ÚJFEHÉRTÓI MEGGY’

EU No: PGI-HU-02411 – 15.2.2018

PDO () PGI (X)

1. Name(s)

‘Újfehértói meggy’

2. Member State or Third Country

Hungary

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6: Fruit, vegetables and cereals, fresh or processed

3.2. Description of the product to which the name in (1) applies

The fruits for fresh consumption or processing of the following varieties of the species *Prunus cerasus* L. selected at the Újfehértó research station may be used to produce the protected geographical indication ‘Újfehértói meggy’: Újfehértói fűrtös, Kántorjánosi 3, Debreceni bőtermő, Éva and Petri.

The PGI ‘Újfehértói meggy’ has the following quality characteristics:

- skin: always shiny, with a dark-red to claret colour;
- flesh: firm, a medium *teinturier*, except the Debreceni bőtermő variety;
- taste: bitter-free, harmoniously sweet and acidic; the Kántorjánosi 3 and Éva varieties are slightly more acidic;
- sugar content: at least 14 ° Brix;
- sugar/acidity ratio: 8-20;
- total acidity: 0,6-1,5 %;
- minimum diameter of the fruit: 19 mm.

The fruit for fresh consumption is picked when it is 80-90 % ripe. The fruit for processing is picked when it is fully ripe, i.e. when the entire fruit inside the crown detaches easily from the stem.

When sold for fresh consumption, the fruit has the following characteristics: it is intact and free from any damage; it is stalked; it is clean and visibly free from extraneous matter; and it is healthy and free from rot, pests or pesticides. When sold for processing, the fruit-stalk does not have to be present.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

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⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

3.4. *Specific steps in production that must take place in the identified geographical area*

All steps in the production of 'Újfehértói meggy' must take place in the geographical area defined in point 4.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

The product's packaging is made from wood, cardboard, plastic or breathable polymeric film of a weight ranging from 250 g to 10 kg. It can be sold in bulk for industrial processing or directly to consumers. The packaging ensures that the fruit retains its properties and remains intact.

The product may be kept in cold storage provided that the temperature does not fall below 2 °C and the relative humidity does not exceed 80 %; in order to conserve the freshness of 'Újfehértói meggy', the fruit may be kept in cold storage for a maximum of three weeks.

The packaging of 'Újfehértói meggy' must take place in the geographical area defined in point 4 for the fruit to retain its freshness and remain intact and to prevent any deterioration in quality, since repeated handling and transport may damage the skin, causing the fruit to rot and rendering it unfit for sale.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

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4. **Concise definition of the geographical area**

The geographical indication can be used only for sour cherries originating from and grown in the administrative area of the following municipalities of Szabolcs-Szatmár-Bereg County:

Érpaták, Geszteréd, Kálmánháza, Nagykálló, Nyíregyháza-Bálinbokor, Nyíregyháza-Butyka, Nyíregyháza-Császárszállás, Nyíregyháza-Lászlótanya, Nyíregyháza-Újsortanya and Újfehértó.

5. **Link with the geographical area**

The link between 'Újfehértói meggy' and the geographical area is based on quality, the key elements of which are shown below.

Natural factors

The geographical area is situated in the middle of the Nyírség region, in Szabolcs-Szatmár-Bereg County. The sour cherry is grown in this region of isolated, 20-50 m-high hills rising above the Tisza River floodplain.

Annual precipitation in the middle of the Nyírség region is 570-590 mm, but in certain areas it may vary between 550 and 600 mm. The amount of precipitation during the growing season is around 420 mm, 65-78 mm of which falls in June, which is favourable for growing 'Újfehértói meggy'. The average annual temperature is 9,3-9,9 °C. The last frosty days are around the middle of April. The warmest month is July with 20,2-20,7 °C, which is 1-2 °C lower than in other areas of the Great Plain. Summer heat is less intense in the geographical area than in other parts of the Great Plain, as the nights cool down significantly here, even in summer. Spring starts later than in the surrounding regions, so sour cherry blossom is usually spared spring frost. The geographical area typically sees a wide fluctuation between daytime and night-time temperatures during the vegetation period for 'Újfehértói meggy'. The very warm weather starts in this area after mid-July, but by this time the sour cherries have already been harvested. Annual sunshine is between 1 950 and 2 030 hours, 760-800 of which are during the summer period.

The Nyírség sees annual precipitation of 550-600 mm. The vegetation period for 'Újfehértói meggy' is wetter, with rainfall peaking in late spring and early summer.

The main soil type in the designated geographical area is sandy soil with humus on sand-forming rocks. This type of soil is characterised by a humus content of over 1 % and a topsoil of around 40 cm. It has good water retention capacity and permeability, it is airy and does not dry easily, and its nutrient capacity is sufficient to achieve a good yield. Increasing the soil's nitrogen reserves can increase yields substantially. In addition to the aforementioned type of soil, larger or smaller patches of red-brown forest soils are also found, with humus content varying between 1 and 1,5 %. The water management properties of the soil are favourable, as moderate water permeability combines

with good water retention capacity. Its airiness and nutrient management properties are further positive factors. A comparison of the production requirements of 'Újfehértói meggy' with the characteristics of the designated geographical area demonstrates a happy coincidence between them, and it is not mere chance that sour cherry production was started here in the second half of the 17th century and that the Újfehértó 'fürtös' sour cherry variety originated here, or that most of the sour cherry crop of Szabolcs-Szatmár-Bereg County originates from here.

Human factors

Local selective breeding:

The high-yield types of sour cherry known locally as 'Fehértói csüngős Pándy' or 'Fehértói fürtös Pándy' had become widespread in and around Újfehértó by the first half of the 20th century. During local selective breeding, which began at the Újfehértó research station in the 1960s under the guidance of Dr Ferenc Pethő, the clones of self-fertile, high-quality and high-yield fruits detaching easily from the stem were gathered in and around Újfehértó. The sour cherry clone with the most favourable properties, tested using the P2 test mark, was singled out, and was classified as a variety granted preliminary state recognition under the name 'Újfehértói fürtös' in 1970. Local selective breeding was extended to surrounding municipalities of the region. The variants gathered here were also tested in Újfehértó, and the best varieties were also granted state recognition (Debreceni bőtermő, Kántorjánosi 3, Petri, Éva).

Specific cultivation culture:

The 'Újfehértói meggy' varieties grow hanging crowns and are prone to balding, so they need regular pruning each year. To ensure uniform exposure of the crown to light, every effort is made to maintain a conical or cone-like shape when pruning.

During debudding for shaping the crown, any vertical – or if there is no stump, downward, hanging – buds are removed, leaving a 1-2 cm stump on the offshoots from the central axis. After debudding, the remaining buds of the side branches have a fishbone-like structure. A similar pruning method is used for fruit-bearing trees. The conical shape is also used on mechanically harvested, open crowns for side branches.

Specific characteristics

'Újfehértói meggy' is bitter-free, with a claret or dark-red skin colour, a *teinturier* (except the Debreceni bőtermő variety), and a taste that is pleasantly sweet and acidic (for the fruits of the Újfehértói fürtös, Debreceni bőtermő and Petri varieties) or slightly acidic (for the fruits of the Kántorjánosi 3 and Éva varieties).

These specific characteristics are derived from the climate and soil conditions of the geographical area and the human knowledge (variety selection and specific cultivation culture) linked to Újfehértó.

Link with the geographical area

The geographical area enjoys a relatively high amount of sunshine (950-1 030 hours), which helps give 'Újfehértói meggy' its distinctive claret or dark-red colour.

There is a linear regression relationship between the wide fluctuation in daytime and night-time temperatures and the fruit's sugar content. Because of the considerable difference between daytime and night-time temperatures in the geographical area during the vegetation period, 'Újfehértói meggy' has a high sugar content (at least 14 ° Brix), which gives it its pleasantly sweet and acidic or slightly acidic taste.

Under the combined effect of heavier rainfall in the geographical area during the vegetation period and the good water retention capacity of its medium-dense humic sandy soil, the fruit has a low acid content (total acidity of 0,6-1,5 %), which also helps give 'Újfehértói meggy' its characteristic, pleasantly sweet and acidic or slightly acidic taste.

The specific cultivation method for pruning 'Újfehértói meggy' to a conical crown shape ensures the fruit is well exposed to light during ripening, which also contributes to the formation of the fruit's claret or dark-red colour and sweet and acidic or slightly acidic flavour.

The variety first selected by the Újfehértó research station was 'Újfehértói fürtös', the fruit of which became known as 'Újfehértói' both at home and abroad. The other variants selected (Debreceni bőtermő, Petri, Kántorjánosi 3 and Éva) are also linked to the Újfehértó area, so their fruits have also become known under the collective name 'Újfehértói meggy'.

A festival showcasing 'Újfehértói meggy' has been held in Újfehértó every year since 2008. Sour cherry-based cakes, strudels and other dishes are prepared from 'Újfehértói meggy' at the festival's baking and cooking competitions.

Reference to publication of the product specification

(the second subparagraph of Article 6(1) of this Regulation)

<https://gi.kormany.hu/foldrajzi-arujelzok>

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