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⁽¹⁾ Text with EEA relevance.

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⁽¹⁾ Text with EEA relevance.

I

(Resolutions, recommendations and opinions)

RECOMMENDATIONS

EUROPEAN CENTRAL BANK

RECOMMENDATION OF THE EUROPEAN CENTRAL BANK

of 15 December 2020

on dividend distributions during the COVID-19 pandemic and repealing Recommendation ECB/2020/35**(ECB/2020/62)**

(2020/C 437/01)

THE GOVERNING COUNCIL OF THE EUROPEAN CENTRAL BANK,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Council Regulation (EU) No 1024/2013 of 15 October 2013 conferring specific tasks on the European Central Bank concerning policies relating to the prudential supervision of credit institutions ⁽¹⁾, and in particular Article 4 (3) thereof,

Whereas:

- (1) On 27 March 2020, the European Central Bank (ECB) adopted Recommendation ECB/2020/19 of the European Central Bank ⁽²⁾ which recommended that at least until 1 October 2020 no dividends are paid out and no irrevocable commitment to pay out dividends is undertaken by credit institutions and that credit institutions refrain from share buy-backs aimed at remunerating shareholders. On 27 July 2020, the ECB prolonged this recommendation until 1 January 2021 by adopting Recommendation ECB/2020/35 of the European Central Bank ⁽³⁾. These Recommendations were based on the consideration that it is crucial that credit institutions continue to fulfil their role of funding households, small and medium-sized businesses and corporations amid the COVID-19-related economic shock. Therefore, it was considered essential that credit institutions conserve capital to retain their capacity to support the economy in an environment of heightened uncertainty caused by the COVID-19 pandemic. To this end, preserving capital resources to support the real economy and absorb losses was deemed to be a priority over discretionary dividend distributions and share buy-backs.
- (2) Even with the improvement in macroeconomic conditions and the reduction of economic uncertainty due to the COVID-19 pandemic since 27 March 2020, the level of uncertainty remains elevated with a continued impact on banks' ability to forecast their medium-term capital needs. Given the ongoing public support measures and considerable delay of the impact of the economic fallout on the balance sheets of credit institutions, the full effect of the COVID-19-related economic shock on the banking sector may not have yet fully materialised. This persisting uncertainty calls for extreme prudence in the distribution policies and practices of credit institutions. Therefore, the ECB sees the need to encourage credit institutions to continue to refrain from making dividend distributions and share buy-backs. In any event, it is of the utmost importance that credit institutions in their deliberations on dividend distributions and share buy-backs should be guided by their internal capital generation capacity viewed on a forward-looking basis, and the upcoming impact of the economic fallout on the quality of their exposures and

⁽¹⁾ OJ L 287, 29.10.2013, p. 63.

⁽²⁾ Recommendation ECB/2020/19 of the European Central Bank of 27 March 2020 on dividend distributions during the COVID-19 pandemic and repealing Recommendation ECB/2020/1 (OJ C 102 I, 30.3.2020, p. 1).

⁽³⁾ Recommendation ECB/2020/35 of the European Central Bank of 27 July 2020 on dividend distributions during the COVID-19 pandemic and repealing Recommendation ECB/2020/19 (OJ C 251, 31.7.2020, p. 1).

capital. In addition, the ECB generally considers that it would not be prudent for those credit institutions in those deliberations to consider making a distribution and share buy-backs amounting to more than 15 % of their accumulated profit for the financial years 2019 and 2020, or more than 20 basis points in terms of the Common Equity Tier 1 ratio, whichever is lower.

- (3) Having full regard to the unity and integrity of the internal market, the ECB sees the need to engage in discussions with the relevant authorities of concerned Member States to determine whether it is appropriate that dividends are paid out to a parent institution, parent financial holding company or parent mixed financial holding company located in a Member State which is not a participating Member State. These discussions should be guided, inter alia, by the principles of equivalence and reciprocity with a view to supporting the smooth functioning of the internal market of the Union as a whole, to preserving a sound capital position of credit institutions from a prudential perspective and to contributing to the stability of the financial system within the Union and each Member State.
- (4) In order to maximise support to the real economy, less significant credit institutions should also exercise extreme moderation in their distribution policies in line with this Recommendation.
- (5) This measure has a temporary nature and is warranted only by current exceptional circumstances. In the absence of materially adverse developments, on 30 September 2021 the ECB intends to repeal the recommendation and return to assessing banks' capital and distribution plans based on the outcome of the normal supervisory cycle,

HAS ADOPTED THIS RECOMMENDATION:

I.

1. The ECB recommends that until 30 September 2021 significant credit institutions exercise extreme prudence when deciding on or paying out dividends ⁽⁴⁾ or performing share buy-backs aimed at remunerating shareholders ⁽⁵⁾.
2. Credit institutions that intend to decide on or pay out dividends or perform share buy-backs aimed at remunerating shareholders should contact their joint supervisory teams, as part of their supervisory dialogue, to discuss whether the level of intended distribution is prudent.
3. This Recommendation applies on a consolidated level of a significant supervised group as defined in point (22) of Article 2 of Regulation (EU) No 468/2014 of the European Central Bank (ECB/2014/17) ⁽⁶⁾ and on an individual level of a significant supervised entity as defined in point (16) of Article 2 of Regulation (EU) No 468/2014 (ECB/2014/17), if such significant supervised entity is not part of a significant supervised group.

II.

This Recommendation is addressed to significant supervised entities and significant supervised groups as defined in points (16) and (22) of Article 2 of Regulation (EU) No 468/2014 (ECB/2014/17).

⁽⁴⁾ Credit institutions may have various legal forms, e.g. listed companies and non-joint stock companies such as mutuals, cooperatives or savings institutions. The term 'dividend' as used in this Recommendation refers to any type of cash pay-out in connection with Common Equity Tier 1 capital which has the effect of reducing the quantity or quality of own funds.

⁽⁵⁾ If a financial institution wanted to replace ordinary shares, this would be in line with this Recommendation.

⁽⁶⁾ Regulation (EU) No 468/2014 of the European Central Bank of 16 April 2014 establishing the framework for cooperation within the Single Supervisory Mechanism between the European Central Bank and national competent authorities and with national designated authorities (SSM Framework Regulation) (ECB/2014/17) (OJ L 141, 14.5.2014, p. 1).

III.

This Recommendation is also addressed to the national competent authorities with regard to less significant supervised entities and less significant supervised groups as defined in points (7) and (23) of Article 2 of Regulation (EU) No 468/2014 (ECB/2014/17). The national competent authorities are expected to apply this Recommendation to such entities and groups, as deemed appropriate.

IV.

The ECB continues evaluating the economic situation and will reconsider this Recommendation before 30 September 2021.

V.

Recommendation ECB/2020/35 is hereby repealed.

Done at Frankfurt am Main, 15 December 2020.

The President of the ECB
Christine LAGARDE

II

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

EUROPEAN COMMISSION

COMMISSION NOTICE

The annual Union work programme for European standardisation for 2021

(2020/C 437/02)

The European Standardisation Regulation ⁽¹⁾, adopted in 2012, foresees in its Article 8 that an ‘annual Union work programme for European standardisation’ should be adopted by the Commission.

Therefore, this Commission Notice identifies the European standards and European standardisation deliverables that the Commission intends to request for the year 2021, as well as the specific objectives and policies for these standards and deliverables.

These actions on European standardisation are embedded in Union policies, such as the ‘twin transition’ (digital and green) as well as the digital and single markets, recovery post-COVID-19, energy efficiency & climate and international trade. Standards support these policies to ensure that European products and services are competitive worldwide and reflect state-of-the-art safety, security, health and environmental considerations.

The specific standards and deliverables that the Commission intends to request are presented in the Annex to this notice, and they concern the following policy fields:

- Ecodesign and energy labelling
- Batteries
- Waste electrical and electronic equipment
- Lifts
- Metrology
- Postal services
- Public procurement
- Childcare articles
- Refuelling, recharging points
- Marine equipment
- Medical devices
- Drinking water

⁽¹⁾ Regulation (EU) No 1025/2012 of the European Parliament and of the Council of 25 October 2012 on European standardisation, amending Council Directives 89/686/EEC and 93/15/EEC and Directives 94/9/EC, 94/25/EC, 95/16/EC, 97/23/EC, 98/34/EC, 2004/22/EC, 2007/23/EC, 2009/23/EC and 2009/105/EC of the European Parliament and of the Council and repealing Council Decision 87/95/EEC and Decision No 1673/2006/EC of the European Parliament and of the Council (OJ L 316, 14.11.2012, p. 12).

- Electronic Toll Service
- Artificial Intelligence systems
- Online Platforms
- Digital Identity
- Smart Contracts

At the international level, the Commission will continue to follow the standardisation developments in China and the United States of America, as well as in other major EU trading partners. The Commission will also support standardisation as an essential part of the Technical Barriers to Trade (TBT) chapter of every free trade agreement (FTA) negotiated and will remain so in the future.

ANNEX

The priorities for European standardisation for 2021 are focusing on the development of European standards in support of the twin transitions towards climate neutrality and digital leadership and on strengthening the recovery and resilience of European industry.

Given the circumstances with COVID-19, the development of standards responding to the technological updates and the market demands for medical devices is crucial. These standards will support the implementation of Regulation (EU) 2017/745 on Medical Devices and Regulation (EU) 2017/746 on In Vitro Diagnostic Medical Devices – see action 16 in the table below.

Aiming to improve the safety of lifts with the recent technological evolutions, the Commission will ask for revisions of the standardisation work in that sector. These standards will support the implementation of Directive 2014/33/EU related to lifts, including their safety components – see action 8 in the table below.

On measuring instruments, the Commission will ask for standards to match with cutting edge technologies in the field. These standards will support the implementation of Directive 2014/31/EU on Non-Automatic Weighing Instruments and of Directive 2014/32/EU on Measuring Instruments – see action 9 in the table below.

Progress in the interconnection of postal networks and the interests of users require that technical standardisation be encouraged. The Commission will ask for standards related to the implementation of Directive 97/67/EC on common rules for the development of the internal market of EU postal services and service quality improvement – see action 10 in the table below.

In the field of public procurement, the Commission will ask for standards to facilitate interoperability between public procurement buyers and suppliers, especially at a cross-border level. These standards will support the implementation of Directive 2014/24/EU on public procurement – see action 11 in the table below.

The Commission, in implementation of Directive 2001/95/EC on General Product Safety, will ask for standardisation work on new safety requirements, which take into account state-of-the-art scientific and technical knowledge – see action 12 in the table below.

The Directive 2009/125/EC on ecodesign and Regulation (EU) 2017/1369 on energy labelling have proved highly successful and secured considerable energy savings over the past decade by ensuring that more durable and long-lasting products are put on the European market. On the one hand, ecodesign sets minimum thresholds for products to comply with energy efficiency and material efficiency requirements. On the other hand, energy labels pull consumers towards the most efficient products.

In this context, the Commission will request further standards in support of several product-specific ecodesign and energy labelling requirements covering, among others, light sources and separate control gears, industrial fans, electronic displays, refrigeration appliances with a direct sales function or refrigerating appliances.

According to the objectives of Regulation (EU) 2017/1369 on energy labelling and the Directive 2009/125/EC on ecodesign requirements, the Commission will propose the development of standards to measure the energy performance of fans driven by motors with an electric input power between 125 W and 500 kW, of light sources and separate control gears, of refrigerating appliances with a direct sales function, of servers and data storage products and possibly of photovoltaic products (modules, inverters and systems). These standards will support the implementing acts related to the specific product categories – see actions 1 to 5 in the table below.

To support the proposal for a Regulation on sustainability, collection and recycling requirements for batteries the Commission will request standards to provide for detailed technical specifications concerning the design and manufacture of electrochemical rechargeable batteries with internal storage – see action 6 in the table below.

The Commission will ask for standards regarding the design and manufacture of electrochemical rechargeable batteries with internal storage which will improve their performance, durability, reuse, repurpose and recycling aspects. These standards will support the implementation of the future Regulation of the European Parliament and the Council on batteries and accumulators and waste batteries and accumulators and repealing Directive 2006/66/EC – see action 7 in the table below.

New standards will be requested to ensure interoperability of electrical and hydrogen charging points for heavy-duty vehicles, including interoperability and safety of refuelling/recharging points for maritime and inland navigation. These standards will support the implementation of Directive 2014/94/EU on the deployment of alternative fuels infrastructure – see action 13 in the table below.

In line with the objectives of the European Green Deal ⁽¹⁾ regarding decarbonisation of transport and in support of Directive 2014/94/EU on alternative fuel infrastructures, the Commission will also initiate and support the development of standards containing detailed technical specifications for recharging and refuelling points to improve the uptake of zero-emission heavy-duty vehicles, as well as the deployment of innovative maritime and inland navigation vessels. These standards will also support the recovery of the mobility ecosystem ⁽²⁾– see action 14 in the table below.

Within the framework of the recovery of the industrial ecosystem “Mobility-Automotive” and in support of the Directive 2014/90/EU on marine equipment, the Commission will support the development of standards for fixed dry chemical powder fire-extinguishing systems for the protection of ships carrying liquefied gases in bulk. These standards will, at the same time, increase marine safety not only for gas tankers but also for gas propelled passenger ships – see action 15 in the table below.

On the quality of water intended for human consumption, the Commission will ask for standards aiming to reduce energy use and unnecessary water loss. These standards will support the implementation of the future Directive of the European Parliament and the Council on the quality of water intended for human consumption– see action 17 in the table below.

The Commission will ask for standards to ensure a high level of interoperability of electronic road toll systems for users within the scope of Directive (EU) 2019/520 – see action 18 in the table below.

Also, the Commission will ask for the development of standards to address the trustworthiness of Artificial Intelligence systems ⁽³⁾, to make online platforms safer ⁽⁴⁾, to support the European Digital Identity Reference Framework ⁽⁵⁾ and the implementation of smart contracts ⁽⁶⁾– see actions 19 to 22 in the table below.

⁽¹⁾ COM(2019) 640 final

⁽²⁾ SWD(2020) 98 final

⁽³⁾ <https://op.europa.eu/en/publication-detail/-/publication/e4c43528-ccfc-11ea-adf7-01aa75ed71a1/language-en>

⁽⁴⁾ <https://ec.europa.eu/digital-single-market/en/digital-services-act-package>

⁽⁵⁾ <https://op.europa.eu/en/publication-detail/-/publication/35274ac3-cd1b-11ea-adf7-01aa75ed71a1/language-en>

⁽⁶⁾ <https://ec.europa.eu/digital-single-market/en/digital-services-act-package>

Ref	Title of the action	Policy/legislative reference	European standards/European standardisation deliverables to be requested	Specific objectives and policies for European standards/European standardisation deliverables to be requested
1	Ecodesign	Commission Regulation (EU) No 327/2011 of 30 March 2011 implementing Directive 2009/125/EC of the European Parliament and of the Council with regard to ecodesign requirements for fans driven by motors with an electric input power between 125 W and 500 kW	Revision of existing standards and development of new standards for industrial fans.	The main objective is to define a sufficient number of operating points and an interpolation/calculation method, but also to limit the environmental impact of fans driven by motors with an electric input power between 125 W and 500 kW and increase the market penetration of technologies that limit the life-cycle environmental impact of this type of fans.
2	Ecodesign and energy labelling	Commission Regulation (EU) 2019/2019 laying down ecodesign requirements for refrigerating appliances pursuant to Directive 2009/125/EC and Commission Delegated Regulation (EU) 2019/2016 with regard to energy labelling of refrigerating appliances	Development of new standards to measure the relevant product parameters by using reliable, accurate and reproducible methods which take into account recognised state-of-the-art measurement methods.	The main objective is to reduce the energy consumption of refrigerating appliances with an estimated 10 TWh of annual final energy savings in 2030.
3	Ecodesign and energy labelling	Commission Regulation (EU) 2019/2021 of 1 October 2019 laying down ecodesign requirements for electronic displays pursuant to Directive 2009/125/EC and Commission Delegated Regulation (EU) 2019/2013 of 11 March 2019 supplementing Regulation (EU) 2017/1369 of the European Parliament and of the Council with regard to energy labelling of electronic displays	Revision of existing standards and development of new standards for electronic displays covering high dynamic range (HDR) encoding function and resolution levels above k (or HD), setting a specific testing method for behaviours of ABC, and adapting verification methods for plastics additives content.	The main objective is to reduce the energy consumption of televisions, monitors and digital signage displays.
4	Ecodesign and energy labelling	Commission Regulation (EU) 2019/2020 of 1 October 2019 laying down ecodesign requirements for light sources and separate control gears pursuant to Directive 2009/125/EC and Commission Delegated Regulation (EU) 2019/2015 of 11 March 2019 supplementing Regulation (EU) 2017/1369 of the European Parliament and of the Council with regard to energy labelling of light sources	Revision of existing standards and development of new standards covering procedures and methods for measuring the required parameters for fluorescent and high intensity discharge lamps, for ballasts able to operate such lamps, for luminaires able to operate such lamps for luminaires for office lighting and for luminaires for street lighting.	The main objective is to reduce the energy consumption of light sources with an estimated 41,9 TWh of annual final energy savings in 2030.

Ref	Title of the action	Policy/legislative reference	European standards/European standardisation deliverables to be requested	Specific objectives and policies for European standards/European standardisation deliverables to be requested
5	Ecodesign and energy labelling	Commission Regulation (EU) 2019/2024 laying down ecodesign requirements for refrigerating appliances with a direct sales function pursuant to Directive 2009/125/EC and Commission Delegated Regulation (EU) 2019/2018 of 11 March 2019 supplementing Regulation (EU) 2017/1369 of the European Parliament and of the Council with regard to energy labelling of refrigerating appliances with a direct sales function	Revision of existing standards and development of new standards for refrigerating appliances with a direct sales function covering methods and calculations for measuring the required parameters.	The main objective is to reduce the energy consumption of refrigerating appliances with a direct sales function with an estimated 48 TWh of annual final energy savings in 2030.
6	Batteries	PLAN/2019/5391 Proposal for a Regulation of the European Parliament and of the Council on sustainability, collection and recycling requirements for batteries, repealing the Batteries Directive 2006/66/EC	Development of new European standards covering measurement tests for battery packs/modules with regard to the design and manufacture of electrochemical rechargeable batteries with internal storage.	The main objective is to ensure conformity with performance requirements in applicable legislation, in particular, to describe necessary steps and conditions for the measurement of the following parameters: Capacity, Power, Internal resistance, Capacity retention, Power fade, Internal resistance increase, Energy round trip efficiency. The requested standards should also provide guidance on how to ensure that modular design and reversible assembly techniques facilitate the maintenance, repair and repurpose of battery packs and modules.
7	Waste electrical and electronic equipment	PLAN/2019/5391 Proposal for a Regulation of the European Parliament and of the Council on sustainability, collection and recycling requirements for batteries, repealing the Batteries Directive 2006/66/EC	Revision of existing European standards and development of new European standards for waste electrical and electronic equipment (WEEE) and waste batteries with regard to i) material-efficient high-quality recycling and preparation for re-use of key waste streams: waste electrical and electronic equipment – WEEE (including photovoltaic panels), waste batteries, end-of-life vehicles and waste windmills, and ii) EU-wide quality requirements for secondary raw materials.	The main objective of this ancillary action is to support the European Green Deal in the ambitions to facilitate industry's transition to a climate-neutral and circular economy. For this, sustainable technologies are key, and strategies need to be explored to recover precious resources such as critical raw materials in the processes. Waste electrical and electronic equipment (WEEE) and waste batteries are two well-known (end-of-life product) waste flows containing critical raw materials. Establishing, or complementing European standards on the management including of these waste flows would be relevant for increasing the circularity of critical raw materials in electronic products, batteries and other waste flows.

Ref	Title of the action	Policy/legislative reference	European standards/European standardisation deliverables to be requested	Specific objectives and policies for European standards/European standardisation deliverables to be requested
8	Lifts	Directive 2014/33/EU on the harmonisation of the laws of the Member States relating to lifts and safety components for lifts	Revision of existing harmonised standards, in particular of the EN 81 series and development of new standards for lifts.	The main objective is to improve safety and to facilitate market access, in particular for SMEs. This will contribute to the competitiveness of EU companies on the global market place where standards are widely recognised. Consumers and building owners will benefit from further improved safety. Economic operators will benefit from legal certainty. Unnecessary administrative burden will be reduced through removing elements other than technical specifications for products. Accessibility of built environment will be improved.
9	Metrology	Directive 2014/31/EU Non-Automatic Weighing Instruments Directive 2014/32/EU Measuring Instruments	Revision of the existing harmonised standards.	The main objective is to update the existing standards to technical progress in line with current state of the art technological development.
10	Postal services	Directive 97/67/EC on common rules for the development of the internal market of EU postal services and service quality improvement	Revision of existing European standards and development of new European standards in the area of quality of service.	The main objective is to support the provision of a universal postal service within the internal market.
11	Public procurement	Directive 2014/24/EU on public procurement	Development of new European standards with regard to technical formats, process and messaging standards in the area of public procurement.	The main objective is to ensure the interoperability of technical formats, process and messaging standards in the area of public procurement. The European standards to be developed will aim to facilitate interoperability between public procurement buyers and suppliers, especially at a cross-border level. Achieving interoperability is essential to ensure the single market in Europe.
12	Childcare articles	Directive 2001/95/EC on General Product Safety (GPSD)	Development of new European standards with regard to children products which are not toys.	The main objective is to protect children's safety and/or health. The European standards to be developed will also help public authorities by providing them with benchmarks to carry out market surveillance actions and give legal certainty to businesses (including SMEs).

Ref	Title of the action	Policy/legislative reference	European standards/European standardisation deliverables to be requested	Specific objectives and policies for European standards/European standardisation deliverables to be requested
13	Refuelling, recharging points	PLAN/2019/6184 - Revision of Directive 2014/94/EU on the Deployment of Alternative Fuel Infrastructure	Development of new European standards for: <ul style="list-style-type: none"> — electric charging points for Heavy Duty Vehicles (HDVs) — hydrogen refuelling points for Heavy Duty Vehicles (HVDs), including the relevant connector — vehicle to grid communication (V2G) 	The main objective is to resolve the current issues of interoperability and technical functioning associated to alternative fuels infrastructure and consumption. The requested European standards will also improve the market uptake of zero-emission HDVs in line with the Green Deal goals.
14	Refuelling, recharging points	Revision of Directive 2014/94/EU on the Deployment of Alternative Fuel Infrastructure	Development of new European standards for interoperability and safety of refuelling/recharging points for maritime and inland navigation with regard to: <ul style="list-style-type: none"> — electric recharging points for maritime vessels — electric recharging points for inland waterways vessels — battery swapping for inland waterways vessels — hydrogen refuelling points for maritime Fuel Cell and H₂ (FCH) vessels — hydrogen refuelling points for inland waterways FCH vessels — methanol bunkering — ammonia bunkering 	The main objective is to support the deployment of innovative maritime and inland navigation vessels to meet the Green Deal objectives of decarbonisation of transport. The requested European standards will provide more certainty for interoperability in refuelling the innovative fuel in EU inland and maritime ports.
15	Marine equipment	Commission Implementing Regulation (EU) 2020/1170 on design, construction and performance requirements and testing standards for marine equipment, Directive 2014/90/EU of the European Parliament and of the Council of 23 July 2014 on marine equipment and repealing Council Directive 96/98/EC	Development of a new European standard for testing of fixed dry chemical powder and related fire-extinguishing systems for the protection of ships carrying liquefied gases in bulk and ships using gas as a propellant.	The main objective is to improve maritime safety. The International Maritime Organisation is revising the Guidelines for the approval of fixed dry chemical powder fire-extinguishing systems for the protection of ships carrying liquefied gases in bulk, but so far, there is no validated test standard for a jet and/or cable tray fire test. The development of such a standard, in close coordination with ISO, should improve maritime safety not only for gas tankers but also for gas propelled passenger ships.
16	Medical devices	Regulation (EU) 2017/745 on Medical Devices and Regulation (EU) 2017/746 on In Vitro Diagnostic Medical Devices	Revision of existing standards and development of new standards for medical devices and in vitro diagnostic medical devices.	The main objective is to update the existing standards to the state of the art in sectorial technologies to enable users and patients to benefit from the highest level of safety.

Ref	Title of the action	Policy/legislative reference	European standards/European standardisation deliverables to be requested	Specific objectives and policies for European standards/European standardisation deliverables to be requested
17	Drinking water	Proposal for a Directive of the European Parliament and of the Council on the quality of water intended for human consumption (recast) COM/2017/0753 final - 2017/0332 (COD)	The development of new European standards with regard to analytical methods, including detection limits, parameter values and frequency of sampling for monitoring of relevant substances, in particular per- and polyfluoroalkyl substances (PFASs).	The main objective is to ensure everyone has access to a minimum water supply and manage drinking water in a resource-efficient and sustainable manner, thereby helping to reduce energy use and unnecessary water loss.
18	European Electronic Toll Service	Directive (EU) 2019/520 on the interoperability of electronic road toll systems and facilitating cross-border exchange of information on the failure to pay road fees in the Union, Delegated Regulation (EU) 2020/203 on classification of vehicles, obligations of European Electronic Toll Service users, requirements for interoperability constituents and minimum eligibility criteria for notified bodies, and Commission Implementing Regulation (EU) 2020/204 on detailed obligations of European Electronic Toll Service providers, minimum content of the European Electronic Toll Service domain statement, electronic interfaces, and requirements for interoperability constituents	Development of new European standards for electronic interfaces for the use by European Electronic Toll Service providers and toll chargers ensuring the adequate functioning of the automatic number plate recognition (ANPR) system.	The main objective is to ensure a high level of interoperability of electronic road toll systems for users throughout the Union and ensuring equal conditions of competition among relevant economic operators dealing with road charging and electronic tolling, in particular small and medium-sized enterprises. Indirectly, those standards also contribute to lower costs benefitting consumers in particular.
19	Artificial Intelligence systems	Proposal for a Regulation of the European Parliament and the Council laying down requirements for Artificial Intelligence https://op.europa.eu/en/publication-detail/-/publication/e4c43528-ccfc-11ea-adf7-01aa75ed71a1/language-en	Development of new European standards and guidelines for Artificial Intelligence systems addressing trustworthiness including for instance aspects of accountability, transparency, robustness, accessibility and disability inclusiveness, fairness, privacy and ethical use.	The main objective is to ensure that, through standards, Artificial Intelligence systems are trustworthy, are beneficial for citizens and society, respect fundamental values and human rights recognized in Europe, strengthen European competitiveness and are governed appropriately throughout their lifecycle.
20	Online Platforms	PLAN/2020/7444: Proposal for a Digital Services Act https://ec.europa.eu/digital-single-market/en/digital-services-act-package	Development of new European standards for several processes on dealing with user-generated content, such as submission of notices by private users or trusted flaggers, removal orders by authorities, reporting obligations or complaint mechanisms.	The main objective is to ensure that, through EU wide common standards, compliance with the obligations imposed by the Digital Services Act to some types of information society services is made easier; and to make online platforms safer.

Ref	Title of the action	Policy/legislative reference	European standards/European standardisation deliverables to be requested	Specific objectives and policies for European standards/European standardisation deliverables to be requested
21	Digital Identity	PLAN/2020/8518 : Proposal for a European Digital Identity (EUeID) https://op.europa.eu/en/publication-detail/-/publication/35274ac3-cd1b-11ea-adf7-01aa75ed71a1/language-en	Development of new European standards, specifications and guidelines for the European Digital Identity Reference Framework, addressing e.g. user authentication, secure communication and devices, the provision and validation of credentials as well as policy requirements for identity providers and their conformity assessment. Functional, interoperability, usability and performance requirements will be addressed as well as security, data protection and privacy.	The main objective is to support the implementation of a European Digital Identity Ecosystem by means of a common reference framework / standards, as well as deployment of identity schemes for a trusted and secure European e-ID (EUeID) for citizens and businesses to authenticate seamlessly to online services, while minimizing disclosure and retaining full control on data.
22	Smart Contracts	PLAN/2020/7444: Digital Services Act package: deepening the Internal Market and clarifying responsibilities for digital services https://ec.europa.eu/digital-single-market/en/digital-services-act-package	Development of new European standards for smart contracts and validators supporting the essential requirements of Article 42 of Regulation (EU) No 910/2014 for electronic time stamps and qualified electronic time stamps based on blockchain and essential requirements to be defined in a new provision of the E-Commerce Directive (the future: "Digital Services Act") for the smart contracts based on "tokenised" assets.	The main objective is to ensure that, through EU wide common standards, smart contracts on blockchains are legally equivalent to a written contract off-chain and that such contract is recognised as legally valid by courts in all EU Member States and that the digital representation of assets in tokens on smart contracts is correct and legally recognised due to the involvement of a token validator.

Non-opposition to a notified concentration
(Case M.10045 — Eurazeo/IK Investment Partners/Questel)

(Text with EEA relevance)

(2020/C 437/03)

On 11 December 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 French 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 32020M10045. EUR-Lex is the on-line access to European law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

*(Notices)*NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

COUNCIL

**Notice for the attention of persons subject to the restrictive measures provided for in Council
Decision 2012/642/CFSP, as implemented by Council Implementing Decision (CFSP) 2020/2130 and
in Council Regulation (EC) No 765/2006, as implemented by Council Implementing Regulation (EU)
2020/2129 concerning restrictive measures against Belarus**

(2020/C 437/04)

The following information is brought to the attention of the persons that appear in the Annex to Council Decision 2012/642/CFSP ⁽¹⁾, as implemented by Council Implementing Decision (CFSP) 2020/2130 ⁽²⁾, and in Annex I to Council Regulation (EC) No 765/2006 ⁽³⁾ as implemented by Council Implementing Regulation (EU) 2020/2129 ⁽⁴⁾, concerning restrictive measures against Belarus.

The Council of the European Union has decided that those persons should be included on the list or persons subject to restrictive measures provided for in Decision 2012/642/CFSP and Regulation (EC) No 765/2006. The grounds for designations of those persons appear in the relevant entries in those Annexes.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated in the websites in Annex II to Regulation (EC) No 765/2006, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 3 of the Regulation).

The persons concerned may submit a request to the Council before 31 December 2020, together with supporting documentation that the decision to include them on the above-mentioned list should be reconsidered, to the following address:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

Any observations received will be taken into account for the purpose of the Council's periodic review, pursuant to Article 8(2) of Decision 2012/642/CFSP and Article 8a(4) of Regulation (EC) No 765/2006, of the list of designated persons and entities.

⁽¹⁾ OJ L 285, 17.10.2012, p. 1.

⁽²⁾ OJ L 426 I, 17.12.2020, p. 14.

⁽³⁾ OJ L 134, 20.5.2006, p. 1.

⁽⁴⁾ OJ L 426 I, 17.12.2020, p. 1.

**Notice for the attention of the data subjects to whom the restrictive measures provided for in
Council Decision 2012/642/CFSP and Council Regulation (EC) No 765/2006 concerning restrictive
measures against Belarus apply**

(2020/C 437/05)

The attention of data subjects is drawn to the following information in accordance with Article 16 of Regulation (EU) 2018/1725 of the European Parliament and of the Council ⁽¹⁾.

The legal basis for this processing operation are Council Decision 2012/642/CFSP ⁽²⁾, as implemented by Council Implementing Decision (CFSP) 2020/2130 ⁽³⁾, and Council Regulation (EC) No 765/2006 ⁽⁴⁾, as implemented by Council Implementing Regulation (EU) 2020/2129 ⁽⁵⁾.

The controller of this processing operation is the Council of the European Union represented by the Director General of RELEX (External Relations) of the General Secretariat of the Council and the department entrusted with the processing operation is RELEX.1.C that can be contacted at:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The GSC's Data Protection Officer can be contacted at:

Data Protection Officer

data.protection@consilium.europa.eu

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Decision 2012/642/CFSP, as implemented by Implementing Decision (CFSP) 2020/2130, and Regulation (EC) No 765/2006, as implemented by Implementing Regulation (EU) 2020/2129.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision 2012/642/CFSP and Regulation (EC) No 765/2006.

The personal data collected includes data necessary for the correct identification of the person concerned, the statement of reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions pursuant to Article 25 of Regulation (EU) 2018/1725, the exercise of the rights of the data subjects such as the right of access, as well as the rights to rectification or to object will be answered in accordance with Regulation (EU) 2018/1725.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the restrictive measures or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Without prejudice to any judicial, administrative or non-judicial remedy, data subjects may lodge a complaint with the European Data Protection Supervisor in accordance with Regulation (EU) 2018/1725 (edps@edps.europa.eu).

⁽¹⁾ OJ L 295, 21.11.2018, p. 39.

⁽²⁾ OJ L 285, 17.10.2012, p. 1.

⁽³⁾ OJ L 426 I, 17.12.2020, p. 14.

⁽⁴⁾ OJ L 134, 20.5.2006, p. 1.

⁽⁵⁾ OJ L 426 I, 17.12.2020, p. 1.

Notice for the attention of certain persons and entities subject to the restrictive measures provided for in Council Decision 2014/145/CFSP and Council Regulation (EU) No 269/2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine

(2020/C 437/06)

The following information is brought to the attention of Mr Aleksei Mikhailovich CHALIY; Nikolai Ivanovich RYZHKOV; Valery Vladimirovich KULIKOV; Dmitry Nikolayevich KOZAK; Oleg Yevgenyevich BELAVENTSEV; Vladimir Nikolaevich PLIGIN; Aleksandr Yurevich BORODAI; Mikhail Vladimirovich DEGTARYOV/DEGTAREV; Vladimir Abdaliyevich VASILYEV; Alexander Mikhailovich BABAKOV; Sergey Yurievich KOZYAKOV; Mikhail Vladimirovich RAZVOZHAEV and the Joint-stock company 'Production-Agrarian Union "Massandra"; the Public Joint Stock Company 'Russian National Commercial Bank; Peace to Luhansk Region and Luhansk Economic Union, persons and entities appearing in the Annex to Council Decision 2014/145/CFSP ⁽¹⁾ and in Annex I to Council Regulation (EU) No 269/2014 ⁽²⁾ concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine.

The Council is considering maintaining the restrictive measures against the abovementioned persons and entities with new statements of reasons. Those persons and entities are hereby informed that they may submit a request to the Council to obtain the intended statements of reasons for their designation, before 1 January 2021, to the following address:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

⁽¹⁾ OJ L 78, 17.3.2014, p. 16.

⁽²⁾ OJ L 78, 17.3.2014, p. 6.

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

17 December 2020

(2020/C 437/07)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,2246	CAD	Canadian dollar	1,5546
JPY	Japanese yen	126,19	HKD	Hong Kong dollar	9,4939
DKK	Danish krone	7,4398	NZD	New Zealand dollar	1,7093
GBP	Pound sterling	0,90050	SGD	Singapore dollar	1,6227
SEK	Swedish krona	10,1335	KRW	South Korean won	1 338,48
CHF	Swiss franc	1,0821	ZAR	South African rand	17,9820
ISK	Iceland króna	155,40	CNY	Chinese yuan renminbi	8,0006
NOK	Norwegian krone	10,5015	HRK	Croatian kuna	7,5315
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 293,80
CZK	Czech koruna	26,204	MYR	Malaysian ringgit	4,9419
HUF	Hungarian forint	355,27	PHP	Philippine peso	58,799
PLN	Polish zloty	4,4423	RUB	Russian rouble	89,3049
RON	Romanian leu	4,8695	THB	Thai baht	36,554
TRY	Turkish lira	9,4828	BRL	Brazilian real	6,2136
AUD	Australian dollar	1,6052	MXN	Mexican peso	24,2407
			INR	Indian rupee	90,1160

⁽¹⁾ Source: reference exchange rate published by the ECB.

NOTICES FROM MEMBER STATES

Notification of the United Kingdom pursuant to Article 10(2) of Directive 2009/72/EC of the European Parliament and of the Council ('Electricity Directive') concerning common rules for the internal market in electricity regarding the designation of Diamond Transmission Partners RB Limited and Diamond Transmission Partners Galloper Limited as transmission system operators in the United Kingdom

(2020/C 437/08)

Following the United Kingdom regulatory authority's final decisions of 20 March 2019 and 7 October 2019 regarding the certification of Diamond Transmission Partners RB Limited and Diamond Transmission Partners Galloper Limited as Ownership Unbundled Transmission System Operators (Article 9 of the Electricity Directive), United Kingdom has notified to the Commission the official approval and designation of these companies as Transmission System Operators operating in the United Kingdom in accordance with Article 10 of the Electricity Directive of the European Parliament and the Council.

Any additional information can be obtained at the following address:

Office of Gas and Electricity Markets (Ofgem)
10 South Colonnade
Canary Wharf
E14 4PU London
UNITED KINGDOM

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.10021 — Netcompany/Copenhagen Airports/SMARTER AIRPORTS JV)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2020/C 437/09)

1. On 11 December 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:

- Netcompany A/S ('Netcompany', Denmark),
- Københavns Lufthavne A/S ('Copenhagen Airports', Denmark), jointly controlled by Arbejdsmarkedets Tillægspension and the Ontario Teachers' Pension Plan Board,
- SMARTER AIRPORTS A/S ('SMARTER AIRPORTS', Denmark).

Netcompany and Copenhagen Airports acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of SMARTER AIRPORTS.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for Netcompany: provision of IT services,
- for Copenhagen Airports: owning and operating the airports at Kastrup and Roskilde, Denmark,
- for SMARTER AIRPORTS: provision of a new airport management system to third party airports.

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 ⁽²⁾ it should be noted that this case is a candidate for treatment under the procedure set out in the Notice.

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

⁽²⁾ 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.10021 — Netcompany/Copenhagen Airports/SMARTER AIRPORTS JV

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.9956 — DTC/CEPCON/Hornsea One OFTO)
Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 437/10)

1. On 9 December 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:

- Diamond Transmission Corporation Limited ('DTC', United Kingdom) controlled by Mitsubishi Corporation ('Mitsubishi', Japan),
- Chubu Electric Power Company Netherlands B.V. ('CEPCON', the Netherlands), controlled by Chubu Electric Power Co., Inc (Japan),
- Hornsea One OFTO (United Kingdom).

DTC and CEPCON acquire within the meaning of Article 3(1)(b) of the Merger Regulation joint control of the whole of Hornsea One OFTO.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for DTC: a holding company, integrating Mitsubishi's investment activities in the transmission section. Mitsubishi is a global trading company with activities related to energy, metals, machinery, chemicals, food and general merchandise,
- for CEPCON: holding Chubu's overseas projects. Chubu is a multi-energy services group with activities related to electric utility and related enterprises, gas supply and thermal storage brokerage, on-site energy businesses, overseas consulting and investment, real estate management services and IT services,
- for Hornsea One OFTO: owning and operating the transmission network for the Hornsea One offshore windfarm.

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 ⁽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.9956 — DTC/CEPCON/Hornsea One OFTO

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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.10030 — Ube Industries/Mitsubishi Materials Corporation/JV)
Candidate case for simplified procedure

(Text with EEA relevance)

(2020/C 437/11)

1. On 11 December 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:

- Ube Industries, Ltd. (Japan),
- Mitsubishi Materials Corporation (Japan),
- Joint Venture (Japan), controlled by Ube Industries, Ltd. and Mitsubishi Materials Corporation.

Ube Industries, Ltd. and Mitsubishi Materials Corporation acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the Joint Venture.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for Ube Industries, Ltd.: active in the manufacture and sale of chemicals, construction materials and machinery,
- for Mitsubishi Materials Corporation: active in the manufacture and sale of copper and copper alloy products, electronic materials and components, cemented carbide products and sintered parts, and cement and ready-mixed concrete, smelting, refining and sale of copper, gold and silver. Mitsubishi Materials also has energy-related, environmental, and recycling-related businesses.
- for the Joint Venture: will be active in the manufacture, process, sell, purchase, import and export cement and other ceramic products, civil engineering and construction materials. The Joint Venture's activities will be focused on Japan, Asia Pacific and the United States.

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 ⁽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.10030 — Ube Industries/Mitsubishi Materials Corporation/JV

⁽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

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a 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 437/12)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘ARLANZA’

PDO-ES-A0613-AM02

Date of communication: 25 September 2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Amendment to the organoleptic characteristics: changes in sensory descriptors

AMENDMENT:

The organoleptic characteristics of the protected wines have been revised. Point 2(b) of the Product Specification and point 4 of the Single Document have been amended.

This is a standard amendment since it does not imply a substantial change in the product characteristics. Rather, it provides a more precise description in line with new sensory analysis techniques. The characteristics and profile described in the link, which are a consequence of the interaction between natural and human factors, are retained. It is thus considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

The amendment is necessary in order to link these characteristics to descriptors that can be assessed by a tasting panel meeting the criteria laid down in the UNE-EN-ISO 17025 standard.

2. Updating of the specific oenological practices: growing, processing and ageing

AMENDMENT:

The wording of the sections on growing practices, winemaking conditions and ageing has been revised. Points 3(a) and 3(b) of the Product Specification and point 5(a) of the Single Document have been amended.

This is a standard amendment since it does not imply a substantial change in the product characteristics. It does not fall into any of the categories of Union amendments provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

The aim is to remove some issues that have proved to be unnecessary or which did not actually constitute technical specifications of the product, such as the prohibition of using unauthorised varieties for planting, replacement of plants that failed to thrive, and grafting operations, as Section 6 of the Product Specification already specifies which varieties are authorised for the production of wines covered by the PDO.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

The obligation to coat vats or tanks with epoxy resins has also been found to be obsolete.

Lastly, the section on the ageing conditions has been reworded more clearly, since the ageing requirements are established in the definitions of the respective traditional terms and labelling terms, as well as being laid down in the applicable legislation.

3. Amendment to the restrictions on making the wines

AMENDMENT:

The restrictions on making the wines have been updated by changing the minimum percentages of varieties in the various types of wine.

Point 3(c) of the Product Specification and point 5(a) of the Single Document have been amended.

It is a standard amendment, as the changes do not entail any alteration to the essential properties of the product ('Arlanza' PDO wine), which are the result of the interplay between environmental and human factors. They do not invalidate the link and therefore this amendment is not considered to fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

This amendment is to adapt to new production techniques and market tastes. However, this adjustment to the amounts of each variety does not change the substantial characteristics of the protected wines.

4. Updating of the section on the maximum authorised yields

AMENDMENT:

The yield ceilings per hectare have not been changed. The proposed amendment concerns the introduction of the concept of 'vineyard parcel', and the deletion of points 3 and 4 from this section (must or grapes from any excess yield may not be used).

It amends Section 5 of the Product Specification. The change does not affect the Single Document.

It is a standard amendment, as the changes do not entail any alteration to the essential properties of the product. The section has simply been worded more clearly. Therefore, this amendment cannot be classified into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

The concept of 'vineyard parcel' is necessary for the application of these yield limits.

The deleted points are not considered necessary as they are obvious.

5. Reclassification of the wine-making varieties

AMENDMENT:

The varieties have been reclassified, leaving only 'Tinta del País' as the main variety and the rest as secondary varieties.

Section 6 of the Product Specification and point 7 of the Single Document have been amended accordingly.

This is a standard amendment, as it does not entail any alteration to the essential properties of the product, 'Arlanza' PDO wine, which are the result of the interplay between environmental and human factors, and in which the 'Tinta del País' variety will continue to be the basis of the PDO wines. They do not invalidate the link and therefore this amendment is not considered to fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

The 'Tinta del País' variety is predominant in the area, accounting for over 90 % of the area under vines, which is why it forms the basis for the 'Arlanza' PDO wines. This amendment is merely intended to adapt the Product Specification to the actual situation of wines covered by this PDO.

6. Amendments to some exceptions

AMENDMENT:

Inclusion of the option to reduce the potential alcoholic strength of the grapes up to a maximum of one percentage point, if there is a technical justification that this will not affect the quality of the raw material. Under no circumstances may this reduction be linked to an increase in the maximum yields.

It amends point 8(b)(1) of the Product Specification. The change does not affect the Single Document.

This is a minor amendment that provides for a means for controlling the quality of the final product. Not only is there no change to the characteristics of the protected product, this allows to guarantee that they are achieved in every year. It is thus considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

Experience has shown that no two wine years are the same and that vines are affected by variable natural factors (temperatures, rainfall, unexpected frost, pests and diseases, etc.) which have an impact on the quantity and quality of the grapes.

It has thus been considered necessary to introduce this option to reduce the potential alcoholic strength of the grapes.

7. Justification for bottling at the place of origin

AMENDMENT:

New wording to justify why packaging (bottling) must take place in the demarcated area, in accordance with Article 4(2) of the new Commission Delegated Regulation (EU) 2019/33. The point prohibiting the use of packaging which affects the quality or prestige of the PDO has also been deleted.

Point 8(b)(2) of the Product Specification and point 9 of the Single Document have been amended.

This practice was already mandatory and therefore this amendment does not entail any additional restrictions on trade. It is thus considered that this amendment is standard, as it does not fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

The first amendment is simply a change in wording to ensure compliance with the legislation in force.

As for the second, as a rule the 'Arlanza' PDO wines are marketed in bottles. Only in exceptional cases may they be marketed in other packaging, provided this does not affect their quality characteristics. This allows for a better response to marketing requirements on certain external markets.

8. Update of labelling provisions

AMENDMENT:

Introduction of the terms 'vino de pueblo' (village wine) and 'fermentado en barrica' (barrel-fermented), and a new wording for the labelling requirements.

Point 8(b)(3) of the Product Specification and point 9 of the Single Document have been amended.

This is a standard amendment, since these optional labelling particulars give consumers more information on where the product is from and how it is made but they do not under any circumstances entail a restriction on trade. It is thus considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

The competent authority has recently regulated the expressions linked to the use of a smaller geographical unit, including 'vino de pueblo' (village wine) for when at least 85 % of the grapes used to make a wine have been harvested from parcels located within the boundaries of a given municipality or 'smaller local entity'. This amendment is justified by the growing demand from consumers for information specifying the exact provenance from among the municipalities and places that make up the PDO.

In compliance with Article 55(2) of Commission Delegated Regulation (EU) 2019/33, the name of a smaller geographical unit can be featured on the label if it is regulated in the Product Specification and in the Single Document.

With regard to the wines 'fermentado en barrica', such wines are produced in the area and were previously unable to make use of this reference.

The new wording does not contain any new requirements, rather the whole section has simply been restructured to make it more comprehensible.

9. Adaptation of the section on verification of the product specification**AMENDMENT:**

Rewording of Section 9 of the Product Specification. The change does not affect the Single Document.

This is a standard amendment, since it cannot be classified into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

REASONS:

Alignment with the provisions of Regulation (EU) No 1306/2013 of the European Parliament and of the Council of 17 December 2013 and Commission Implementing Regulation (EU) 2019/34 of 17 October 2018, in particular Article 19 of the latter, which establishes how the annual verification is to be carried out by the competent authority or control body for the purpose of checking compliance with the Product Specification. This amendment is part of a necessary update that needs to be made to the Product Specification to make sure that it complies with the criteria laid down in the UNE-EN-ISO 17065 standard.

SINGLE DOCUMENT**1. Name of the product**

Arlanza

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

WINE – White Wines

— White wines: In appearance, their tones range from silvery yellow to golden yellow, clear and/or brilliant, with no suspended solids. On the nose, they are characterised by fruity aromas. To the taste, they are balanced and fresh wines.

— Aged white wines: In appearance, their tones range from silvery yellow to golden yellow, clear and/or brilliant, with no suspended solids. On the nose, they are characterised by fruity aromas, and may also have woody aromas. To the taste, they are balanced and fresh wines that may be reminiscent of ageing in wood.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	150

WINE – Rosé Wines

- Rosé wines: In appearance, their tones range from onion skin to strawberry-red; they are clear and/or brilliant, with no suspended solids.

On the nose, they are characterised by aromas of red and/or black fruit. To the taste, they are fresh and balanced.

- Aged rosé wines: In appearance, their tones range from onion skin to raspberry-pink with nuances from the ageing, clear and/or brilliant, with no suspended solids. On the nose, they are characterised by aromas of fresh fruits and/or red compotes, and presence of aromas from the wood. To the taste, they are fresh and balanced.

- (*) Wines aged more than one year must not exceed the ceiling for volatile acidity calculated as follows: 1 gram per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 %. In any case, the volatile acidity may not exceed 1,08 g/l expressed as acetic acid.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	150

WINE – Red Wines

In appearance, their tones range from violet red to purple-red, and the colour at the rim implies that they are young wines; the wines are clear, with no suspended solids.

On the nose, they are characterised by aromas of red and/or black fruit with medium or high intensity. To the taste, they are balanced and fresh.

- (*) Wines aged more than one year must not exceed the ceiling for volatile acidity calculated as follows: 1 gram per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 %. In any case, the volatile acidity may not exceed 1,2 g/l expressed as acetic acid.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	150

WINE – Aged red wines

In appearance, their tones range from garnet-red to brick-red, with nuances from the ageing process; they are clear, with no suspended solids. On the nose, they are characterised by balanced aromas of wood and fruit, depending on the duration of ageing. To the taste, they are dry with a balanced acidity.

- (*) Wines aged more than one year must not exceed the ceiling for volatile acidity calculated as follows: 1 gram per litre up to 10 % vol., plus 0,06 grams per litre for each percentage point over 10 %. In any case, the volatile acidity may not exceed 1,2 g/l expressed as acetic acid.

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)	16,67
Maximum total sulphur dioxide (in milligrams per litre)	150

5. Wine-making practices

a. Specific oenological practices

Specific oenological practice

- Minimum potential alcoholic strength of the grapes: 10,5 % for white varieties and 11,5 % for red varieties.
- Maximum extraction rate: 72 litres per 100 kilograms of grapes.
- The ageing periods for the wines for which the terms 'Crianza', 'Reserva' and 'Gran Reserva' are used are counted from 1 November of the year of harvest.

Relevant restriction on making the wines

The white wines must be produced exclusively from the white varieties Albillo and Viura.

The rosé wines must be produced from the varieties: Tinta del País, Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot, Petit Verdot, Albillo Mayor and Viura, with the red varieties making up a minimum of 50 %.

The red wines must be produced exclusively from the red varieties Tinta del País, Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot and Petit Verdot.

Cultural practice

Minimum vine density: 2 000 vines per hectare.

b. *Maximum yields*

White grape varieties

10 000 kilograms of grapes per hectare

72 hectolitres per hectare

Red grape varieties

7 000 kilograms of grapes per hectare

50.40 hectolitres per hectare

6. Demarcated geographical area

Province of Burgos:

Avellanosa de Muñó and the 'smaller local entities': Pinedillo, Paules del Agua and Torrecitores del Enebral; Ciruelos de Cervera (cadastral polygon 518) and the 'smaller local entity' of Briongos de Cervera; Cebrecos, Cilleruelo de Abajo, Cilleruelo de Arriba, Covarrubias and the 'smaller local entity' of Ura; Fontioso, Iglesiarrubia, Lerma and the 'smaller local entities' of: Revilla Cabriada, Castrillo Solarana, Rabé de los Escuderos, Santillán del Agua, Ruyales del Agua and Villoviado; Los Balbases (cadastral polygon 523), Madrigal del Monte, Madrigalejo del Monte and the 'smaller local entity' of Montuenga; Mahamud, Nebreda, Peral de Arlanza, Pineda Trasmonte, Pinilla Trasmonte, Puentedura, Quintanilla del Agua, Tordueles, Quintanilla del Coco and the 'smaller local entity' of Castroceniza; Quintanilla de la Mata, Retuerta, Revilla Vallejera, Royuela de Riofranco, Santa Cecilia, Santa Inés, Santa María del Campo, Santibáñez del Val, Santo Domingo de Silos, Solarana, Tordomar, Torrecilla del Monte, Torrepadre, Valles de Palenzuela, Villafruela, Villahoz, Villalmanzo, Villamayor de los Montes, Villangómez and the 'smaller local entity' of Villafuertes; Villaverde del Monte and Zael.

Province of Palencia:

Baltanás and the 'smaller local entity' of Valdecañas de Cerrato, Cobos de Cerrato, Cordovilla la Real, Espinosa de Cerrato, Herrera de Valdecañas, Hornillos de Cerrato, Palenzuela, Quintana del Puente, Tabanera de Cerrato, Torquemada, Villahán and Villodrigo.

In the municipality of Los Balbases, only the area within cadastral polygon 523 is suitable for cultivating vines. In the municipality of Ciruelos de Cervera, only the area within cadastral polygon 518 is suitable for cultivating vines.

7. Main wine grapes variety(ies)

TEMPRANILLO – TINTA DEL PAIS

8. Description of the link(s)

The extreme continental climate (significant differences between daytime and nighttime temperatures) and the altitude are the most important physical factors, in particular during the ripening process (slow and delayed). Also the low yields of the area, achieved through a low vine density and major crop thinning. In these conditions, the 'Tinta del País' variety acquires very distinctive features that distinguish this area from other areas (accumulation of polyphenols and aromatic precursors and ideal balance between alcohol and pronounced acidity). The wines are rich in polyphenols, of great body and acidity, making them particularly suited to ageing.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wine-making process includes bottling and refinement of the wines. Thus, the organoleptic and physical and chemical characteristics described in this Product Specification can only be guaranteed if all of the wine handling operations take place in the area of production. The bottling of wines is one of the factors critical to attaining the characteristics set out in the Product Specification. Consequently, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling must take place in bottling plants in wineries located in the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The labels of the protected wines must prominently bear the geographical name of the PDO, 'Arlanza'. The traditional term referred to in Article 112(a) of Regulation (EU) No 1308/2013 is *Denominación de Origen* ('designation of origin').
- The vintage year must be indicated on the label, even if the wines are not aged.
- The red and rosé wines may use the following traditional terms on the label: 'Crianza', 'Reserva', 'Gran Reserva' and 'Roble', provided they comply with the relevant applicable legislation.
- The red and rosé wines of the 'Arlanza' PDO may use the term 'Roble' on the label if they comply with the applicable legislation in force.
- The wines may use the expression 'Fermentado en barrica' on the main label under the conditions laid down in the legislation in force.
- Pursuant to Article 120(1)(g) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013, the name of another geographical unit that is smaller than the area underlying the demarcated geographical area defined in point 5 of this Single Document (municipalities and 'smaller local entities') may be used, together with the term 'Vino de Pueblo', provided that at least 85 % of grapes used to make the wine come from parcels located in that smaller geographical unit.

Link to the product specification

www.itacyl.es/documents/20143/342640/Ppta+PCC+DOP+ARLANZA+Rev+1.docx/6c7b99b4-7da4-273d-cab8-a8a11e3df07d

Publication of a communication of approval of a standard amendment to a 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 437/13)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

‘RIBERA DEL GUADIANA’

PDO-ES-A1295-AM03

Date of communication: 29.9.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. New wine type names

AMENDMENT:

Whites, rosés and reds made without the use of wooden casks are now to be labelled *joven* ('young').

Unlike all the other wines, no name was given for these types of wine in previous versions of the product specification. Therefore, so that all of the types of wine made can be labelled with a descriptor, the term *joven* has been introduced for whites, rosés and reds not aged in wooden casks.

The term *vino de guarda* (denoting a 'keeping wine', suitable for bottle-ageing) has replaced *otras elaboraciones en bodega* ('other cask wines') as a type of red wine.

This amendment affects Sections 2 and 3 of the product specification and points 4 and 5(a) of the single document.

This is considered a standard amendment because it does not fall into any of the cases defined in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

JUSTIFICATION:

The use of the term *joven* is a way of distinguishing these wines from those that have spent any amount of time ageing in wooden casks.

As for the *vino de guarda* term, since the product specification was first drawn up in 2011, barely any wines have been certified as *otras elaboraciones en bodega* due to a lack of understanding of this label among operators, even though there is market demand for wines with less wood influence than the other wood-aged types.

2. Changes to alcoholic strength, sugar content and volatile acidity

AMENDMENT:

This amendment consists of the following changes:

- For white wines of the *joven* ('young') type:
 - Total alcoholic strength by volume is set at 9 %-15 %.
 - The minimum value for actual alcoholic strength by volume is reduced from 10 % to 9 %.
- For white wines made using wooden containers:
 - Total alcoholic strength by volume is set at 9 %-15 %.
 - The minimum value for actual alcoholic strength by volume is reduced from 10 % to 9 % for the *fermentado en bodega* ('cask-fermented') type.
 - The minimum value for actual alcoholic strength by volume is reduced from 12,5 % to 9 % for the *crianza* (aged at least 18 months), *reserva* (aged at least two years) and *gran reserva* (aged at least four years) types.
 - The 'total reducing sugars' parameter has been replaced by 'total sugar'.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

- A new 'semi-dry' sub-type has been added and its values have been set.
- Maximum volatile acidity is now calculated based on total alcoholic strength by volume.
- For rosé wines:
 - Total alcoholic strength by volume is set at 9 %-15 %.
 - The minimum value for actual alcoholic strength by volume is reduced from 11 % to 9 %.
 - The 'total reducing sugars' parameter has been replaced by 'total sugar'.
 - 'Semi-dry', 'semi-sweet' and 'sweet' have been added as sub-types and their values have been set.
- For red wines of the *joven* ('young') type:
 - Total alcoholic strength by volume is set at 11 %-15 %.
 - The minimum value for actual alcoholic strength by volume is reduced from 12 % to 11 %.
 - The 'total reducing sugars' parameter has been replaced by 'total sugar'.
 - 'Semi-dry', 'semi-sweet' and 'sweet' have been added as sub-types and their values have been set.
- For red wines made in wooden casks:
 - The *otras elaboraciones en barrica* ('other cask wines') type has been renamed *vino de guarda* (denoting a 'keeping wine', suitable for bottle-ageing).
 - Total alcoholic strength by volume is set at 11 %-15 %.
 - The minimum value for actual alcoholic strength by volume is reduced from 12 % to 11 % for the *fermentado en barrica* ('cask-fermented') and *tinto roble* ('oak-aged red') types.
 - The minimum value for actual alcoholic strength by volume is reduced from 12,5 % to 11 % for the *crianza* (aged at least two years), *reserva* (aged at least three years) and *gran reserva* (aged at least five years) types.
 - The 'total reducing sugars' parameter has been replaced by 'total sugar'.
 - A new 'semi-dry' sub-type has been added and its values have been set.
 - Maximum volatile acidity is now calculated based on total alcoholic strength by volume.

This amendment affects Section 2 of the product specification and point 4 of the single document.

This is considered a standard amendment because it does not fall into any of the cases defined in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

JUSTIFICATION:

Wine markets have changed considerably since the product specification was first drawn up in 2011, and there is now increasing demand for lower-alcohol wines and new wine types with a higher overall sugar content.

The operators using this Designation of Origin would also like most of the analytical limits established in the product specification to be brought into line with the legal requirements, allowing individual operators to set more stringent requirements if wished.

Finally, the maximum permitted sulphur dioxide content for all the new sub-types has been established at the maximum amount permitted under EU law (for their sugar content).

3. Changes to organoleptic descriptions

AMENDMENT:

As the control body has been accredited under standard UNE EN 170025 (standard ISO/IEC 17025 as adopted in Spain), there have been changes to the organoleptic testing method, requiring the following amendments:

- The 'flavour' parameter is now called 'aroma'.
- The 'balance' parameter is now called 'flavour-balance'.
- 'Floral' and 'fermentation-derived' have been added to the lists of odours and aromas.
- For semi-dry, semi-sweet and sweet wines, the possibility of there being some sweetness has been added within the 'flavour-balance' parameter.

- New hues have been added.
- The parameter describing the intensity of colour has been renamed from *intensidad* to *capa* [a Spanish term, literally meaning ‘cape’, commonly used to refer to intensity of colour].

This amendment affects Section 2 of the product specification and point 4 of the single document.

This is considered a standard amendment because it does not fall into any of the cases defined in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

JUSTIFICATION:

On 31 July 2015, the Regulatory Board for the ‘Ribera del Guadiana’ Designation of Origin (Vincal Laboratorios) was accredited for the organoleptic testing of wine under standard UNE-EN ISO/IEC 17025.

This accreditation has led to the following changes:

NEW NAMES FOR THE PARAMETERS USED TO ANALYSE THE DIFFERENT ORGANOLEPTIC CHARACTERISTICS

In order to obtain this accreditation, the body had to develop a testing method. According to the technical information annexed to that method, the values analysed under the ‘flavour’ parameter (‘sweet’, ‘acidity’, ‘alcoholic’, ‘carbonic’) fell under the ‘balance’ heading in the previous version of the product specification.

Similarly, the descriptors analysed in the parameter now known as ‘aroma’ (‘fruity’, ‘floral’, ‘fermentation-derived’, ‘woody’ and ‘toasty’) came under the ‘flavour’ parameter in the previous version.

This has led to the following changes:

- The ‘flavour’ parameter has been renamed ‘aroma’.
- The ‘balance’ parameter is now known as ‘flavour-balance’.

ADDITION OF NEW ORGANOLEPTIC DESCRIPTORS

In the accredited testing method, ‘odour’ and ‘aroma’ are assessed separately. As a result, ‘floral’ and ‘fermentation-derived’ odours and aromas – descriptors that were not included in the previous version of the product specification – have been identified as recurring characteristics in wines made from certain varieties.

This has led to the following changes:

- The descriptors ‘floral’ and ‘fermentation-derived’ have been added as possible odour characteristics of whites, rosés and reds made without the use of wood.
- The descriptors ‘floral’ and ‘fermentation-derived’ have been added as possible aroma characteristics of whites, rosés and reds made without the use of wood.

ADDITION OF ORGANOLEPTIC CHARACTERISTICS FOR THE NEW SUB-TYPES IN THE WINE CATEGORY

Organoleptic characteristics had to be defined for the new sub-types of wine that have been added, i.e. semi-dry, semi-sweet and sweet, for the different wine types.

4. Changes to wine-making practices

AMENDMENT:

- Production procedures have been added for the new sub-types (semi-dry, semi-sweet and sweet).
- The starting date for the ageing process has been added in order to standardise ageing times for the *fermentado en bodega*, *tinto roble*, *vino de guarda*, *crianza*, *reserva* and *gran reserva* types (i.e. the types of wine that spend different lengths of time ageing in wood).
- In order to standardise the sizes of the containers used for ageing the wines, their sizes have been increased to the legal maximum for the *tinto roble* and *vino de guarda* types.
- The reference to ‘partial fermentation’ for whites and reds of the *fermentado en bodega* type has been removed.

This amendment affects Section 3 of the product specification and point 5(a) of the single document.

This is considered a standard amendment because it does not fall into any of the cases defined in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

JUSTIFICATION:

The product specification previously only included the 'semi-dry', 'semi-sweet' and 'sweet' sub-types for young white wines, stating that these should be made in compliance with the applicable rules. Now that these sub-types have been extended to other types of wine, it makes sense to specify what those rules actually are.

The product specification did not contain any rule on when the ageing period started for wood-aged wines, although the Regulatory Board had an internal one establishing a start date for the ageing process, which was based on the usual harvest period in the production area (normally August or September). It is a logical step to make this rule standard and include it in the product specification.

Since the Designation of Origin scheme has been running – i.e. since 2011, when the product specification was first drafted – operators have been demanding that the container size rules be brought into line with the legal limits.

The possibility of making partially cask-fermented wines has been removed because all wineries that practise cask fermentation keep the wines in the oak casks for the entire fermenting process and never blend them with non-cask-fermented wines.

5. Types of guarantee label**AMENDMENT:**

This amendment consists of establishing the types of guarantee label to be used for each type of wine.

It affects Section 8 of the product specification and point 9 of the single document.

This is considered a standard amendment because it does not fall into any of the cases defined in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

JUSTIFICATION:

Each type of wine needs to be allocated a specific type of guarantee label. Therefore, this amendment:

- assigns a guarantee label type to the *fermentado en barrica* wine type, which does not currently have one,
- establishes that the guarantee label type to be used on *joven* wines is the *cosecha* ('vintage') label, in order to eliminate confusion between the two terms.

SINGLE DOCUMENT**1. Name of the product**

Ribera del Guadiana

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)**WHITE WINE****Appearance**

Clarity: clear or containing some tartrates Hue: yellow to golden hues

Nose

Smell: presence of fruity odours and/or floral odours and/or fermentation-derived odours and/or woody and toasty odours

Palate

Aroma: presence of fruity aromas and/or floral aromas and/or fermentation-derived aromas and/or woody and toasty aromas

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness Finish: long aromatic aftertaste

* Maximum sulphur dioxide limit for wines with a sugar content of 5 g/l or more: 240 mg/l

* For whites made using wooden containers, maximum volatile acidity is 1 gram per litre up to 10% alcohol by volume, plus an additional 0,06 grams per litre for each percentage point of alcoholic strength in excess of 10, up to a maximum limit of 1,08 grams per litre.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	180

ROSÉ WINE

Appearance

Clarity: clear or containing some tartrates Hue: ranging from pink to orange, including reddish tones

Nose

Smell: presence of fruity odours and/or floral odours and/or fermentation-derived odours and/or woody and toasty odours

Palate

Aroma: presence of fruity aromas and/or floral aromas and/or fermentation-derived aromas and/or woody and toasty aromas

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness Finish: long aromatic aftertaste

* Maximum sulphur dioxide limit for wines with a sugar content of 5 g/l or more: 240 mg/l

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	180

RED WINE

Appearance

Clarity: clear or containing some tartrates or colouring substances Hue: violet to brick-red; good intensity of colour

Nose

Smell: presence of fruity odours and/or floral odours and/or fermentation-derived odours and/or woody and toasty odours

Palate

Aroma: presence of fruity aromas and/or floral aromas and/or fermentation-derived aromas and/or woody and toasty aromas

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness Finish: long aromatic aftertaste

* Maximum sulphur dioxide limit for wines with a sugar content of 5 g/l or more: 190 mg/l

* For reds made using wooden containers, maximum volatile acidity is 1 gram per litre up to 10% alcohol by volume, plus an additional 0,06 grams per litre for each percentage point of alcoholic strength in excess of 10, up to a maximum limit of 1,2 grams per litre.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,33
Maximum total sulphur dioxide (in milligrams per litre):	150

5. Wine-making practices

a. *Specific oenological practices*

Specific oenological practice

When extracting must/wine and separating it from the pomace, suitable pressure must be applied to ensure that the extraction rate does not exceed 70 litres of wine per 100 kilograms of harvested grapes.

White and red *fermentado en barrica* wines are to be fermented in oak containers with a capacity of up to 600 litres.

Tinto roble wines must be aged for 90 days, at least 60 of them in oak containers with a capacity of up to 600 litres.

Vino de guarda wines must be aged for 365 days, at least 60 of them in oak containers with a capacity of up to 600 litres.

These ageing periods begin on 1 October of the harvest year.

b. *Maximum yields*

White varieties

12 000 kilograms of grapes per hectare

84 hectolitres per hectare

Red varieties

10 000 kilograms of grapes per hectare

70 hectolitres per hectare

6. Demarcated geographical area

— TIERRA DE BARROS: Aceuchal, Ahillones, Alange, Almendralejo, Arroyo de San Serván, Azuaga, Berlanga, Calamonte, Corte de Peleas, Entrín Bajo, Feria, Fuente del Maestre, Granja de Torrehermosa, Higuera de Llerena, Hinojosa del Valle, Hornachos, La Morera, La Parra, Llera, Llerena, Maguilla, Mérida (left bank of the River Guadiana), Nogales, Palomas, Puebla del Prior, Puebla de la Reina, Ribera del Fresno, Salvatierra de los Barros, Santa Marta de los Barros, Solana de los Barros, Torre de Miguel Sesmero, Torremegía, Valencia de las Torres, Valverde de Llerena, Villafranca de los Barros and Villalba de los Barros.

— MATANEGRA: Bienvenida, Calzadilla, Fuente de Cantos, Medina de las Torres, Puebla de Sancho Pérez, Los Santos de Maimona, Usagre, Valencia del Ventoso and Zafra.

- RIBERA ALTA: Aljucén, Benquerencia, Campanario, Carrascalejo, Castuera, La Coronada, Cristina, Don Álvaro, Don Benito, Esparragalejo, Esparragosa de la Serena, Higuera de la Serena, La Garrovilla, Guareña, La Haba, Magacela, Malpartida de la Serena, Manchita, Medellín, Mengabril, Mérida (right bank of the River Guadiana), Mirandilla, Monterrubio de la Serena, La Nava de Santiago, Navalvillar de Pela, Oliva de Mérida, Quintana de la Serena, Rena, San Pedro de Mérida, Santa Amalia, Trujillanos, Valdetorres, Valverde de Mérida, Valle de la Serena, Villagonzalo, Villanueva de la Serena, Villar de Rena, Zalamea de la Serena and Zarza de Alange.
- RIBERA BAJA: La Albuera, Almendral, Badajoz, Lobón, Montijo, Olivenza, La Roca de la Sierra, Talavera de la Real, Torremayor, Valverde de Leganés and Villar del Rey.
- MONTÁNCHEZ: Albalá, Alcuéscar, Aldea de Trujillo, Aldeacentenera, Almoharín, Arroyomolinos de Montánchez, Casas de Don Antonio, Escurial, Garciaz, Heguijuela, Ibahernando, La Cumbre, Madroñera, Miajadas, Montánchez, Puerto de Santa Cruz, Robledillo de Trujillo, Salvatierra de Santiago, Santa Cruz de la Sierra, Santa Marta de Magasca, Torre de Santa María, Torrecilla de la Tiesa, Trujillo, Valdefuentes, Valdemorales, Villamesías and Zarza de Montánchez.
- CAÑAMERO: Alía, Berzocana, Cañamero, Guadalupe and Valdecaballeros.

7. Main wine grape variety(ies)

CABERNET SAUVIGNON

CAYETANA BLANCA

GRACIANO

MACABEO - VIURA

MERLOT

PARDINA - JAÉN BLANCO

SYRAH

TEMPRANILLO - CENCIBEL

TEMPRANILLO - TINTO FINO

8. Description of the link(s)

Whites

The characteristics of the wines are shaped by the area's prevailing Mediterranean climate.

The white wines are notable for their very distinctive character – fruity and aromatic – combined with fairly high acidity.

The fact that there is little rainfall at crucial times in the grape cultivation cycle reduces the risk of fungal diseases, which has a direct impact on the quality of the resulting wines.

Rosés

The characteristics of the wines are shaped by the area's prevailing Mediterranean climate.

These conditions result in wines that are rich in tannins and colouring substances, with good alcoholic strength and a suitable level of acidity. The ripeness of the grapes gives the wines a distinctive aromatic profile.

The fact that there is little rainfall at crucial times in the grape cultivation cycle reduces the risk of fungal diseases, which has a direct impact on the quality of the resulting wines.

The red varieties that are not native to the local area have adapted to its characteristics, resulting in distinctive wines.

Reds

The characteristics of the wines are shaped by the area's prevailing Mediterranean climate.

These conditions result in wines that are rich in tannins and colouring substances, with good alcoholic strength and a suitable level of acidity. The ripeness of the grapes gives the wines a distinctive aromatic profile.

The fact that there is little rainfall at crucial times in the grape cultivation cycle reduces the risk of fungal diseases, which has a direct impact on the quality of the resulting wines.

The red varieties that are not native to the local area have adapted to its characteristics, resulting in distinctive wines.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Any packaging used to market 'Ribera del Guadiana' Designation of Origin wines must be labelled with the protected name in compliance with the applicable EU legislation.

The packaging must also bear a numbered guarantee label, using the specific type of guarantee label for the wine type in question. These guarantee labels, issued by the Regulatory Board, certify the product and enable wines to be traced once they have entered the market.

The types of guarantee labels to be used for each wine type are as follows:

Cosecha (vintage) labels are to be used for the *joven* and *fermentado en barrica* types.

Tinto roble labels are to be used for the *tinto roble* type.

Vino de guarda labels are to be used for the *vino de guarda* type.

Crianza labels are to be used for the *crianza* type.

Reserva labels are to be used for the *reserva* type.

Gran reserva labels are to be used for the *gran reserva* type.

Link to the product specification

http://www.juntaex.es/filescms/con03/uploaded_files/SectoresTematicos/Agroalimentario/Denominacionesdeorigen/PliegoCondiciones2.pdf

Publication of a communication of approval of a standard amendment to a 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 437/14)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

‘MAREMMA TOSCANA’

PDO-IT-A1413-AM02

Date of communication: 14.9.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. New product types

Description:

The Riserva indication has been added for the Bianco and Rosso types.

The Governo all'uso Toscano indication has been added for the Rosso and Sangiovese types.

The Passito indication has been added for the Merlot varietal type.

The Rosato version has been added for the varietal types Sangiovese, Ciliegiolo, Alicante or Grenache, Syrah and Merlot.

The following new varietal types have been inserted:

- Cabernet Franc
- Petit Verdot
- Pugnitello

The option has been added to specify on the label two grape varieties of the same colour from those indicated in the product specification, which must be listed in descending order with respect to the actual amount of grapes used.

The Spumante Rosato or Rosé type has been added.

Reason:

As this is a wine with a protected designation of origin, the aim is to stress the quality of the product by further enhancing the specificity of the most representative wines with the traditional terms Riserva, Governo all'uso Toscano, and Passito.

The 'Maremma Toscana' DOC represents the Grosseto province's entire winegrowing area. The aim is therefore to give importance to all wine production by extending the range of wines associated with the name 'Maremma Toscana', which represents wine production rich in both tradition and quality, to include Rosato, Rosato Spumante and varietal types.

The option to specify two grape varieties on the label represents a new commercial avenue for wines covered by the designation.

The amendment concerns Sections 4, 5 and 7 of the Single Document, and Articles 1, 2, 4, 5, 6, 7, 8 and 9 of the product specification.

2. Grape varieties

Description:

The Viognier variety has been added for the Bianco, including Riserva, type to complement the current Vermentino and Trebbiano Toscano varieties, that may contribute to the abovementioned type alone or in combination at a minimum of 60 %. the usage rate of the other white varieties suitable for cultivation ranges from 40 to 60 %.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

The Cabernet (both Cabernet Sauvignon and Cabernet Franc), Merlot, Syrah and Ciliegiolo varieties have been added for the Rosso, including Riserva, Rosato and Spumante Rosato or Rosé types to complement the current Sangiovese, alone or in combination at a minimum of 60 %. the usage rate of the other white varieties suitable for cultivation ranges from 40 to 60 %.

The synonym Grenache has been specified for the varietal type Alicante, including Rosato.

The synonym Carmenère has been specified for the varietal type Cabernet.

The grape varieties Cabernet Franc, Petit Verdot and Pugnitello have been included among the main grape varieties that may be specified on the label if they account for at least 85 %.

Reason:

As the 'Maremma Toscana' DOC represents the province's entire winegrowing area, the aim is to give importance to all wine production, fulfilling the purpose for which this designation was created by including the possibility to produce white, red and rosé wines using the main grape varieties grown. Therefore it was decided to supplement the main combination of varieties, represented by the predominant grape varieties already included, with the most widely grown varieties in the Grosseto province, in areas of between approximately 100 and 800 hectares, in order to increase the number of wines that can use the designation.

The amendment concerns Section 7 of the Single Document and Articles 2, 4, 5 and 6 of the product specification.

3. Rules on wine-growing

Description:

1. The maximum yield of grapes per hectare, maximum yield of grapes in wine, and minimum natural alcoholic strength by volume of the newly introduced types have been added.
2. The planting density varies between 3 000 and 4 000 vines per hectare.
3. A rule prohibiting any form of horizontal growing, such as pergola training systems, has been added.

Reason:

1. The values of grape yield per hectare and alcoholic strength are derived from testing that demonstrates the quality of the products covered by the designation.
2. - Increasing vine density per hectare allows a lower grape yield per plant, and thus contributes to a higher quality grape.
3. Vine training systems used to grow grapes under the designation that involve excessive forced production to the detriment of quality are prohibited.

The amendment concerns Section 5(b) of the Single Document and Article 4 of the product specification.

4. Rules on wine-making

Description:

1. It has been specified that the ageing of the wines takes place in the production area.
2. In addition to the provinces of Pisa, Livorno, Siena and Florence, the province of Arezzo has been added to the list of areas in which wine-making operations may be carried out for products covered by the PDO.

Reason:

1. This is a formal amendment as ageing operations are a part of the wine-making phase.
2. The amendment is in compliance with the provisions of Article 5(1) of Regulation (EU) 2019/33. This is a formal amendment as ageing operations are a part of the wine-making phase.

The amendment concerns Section 9 of the Single Document and Article 5 of the product specification.

5. **Traditional terms Riserva and Governo all'uso Toscano**

Description:

1. Requirements concerning the Riserva indication have been added for the Bianco type, which is to be aged for at least 12 months; and for the Rosso type, which is to be aged for at least 24 months, 6 of which must be spent in wooden containers.
2. Requirements have been added concerning the traditional Governo all'uso Toscano indication, whereby fermentation is slowly restarted by adding slightly dried black grapes (at least 10 kg per hectolitre) that, after pressing, have begun the fermentation process.

Reasons:

1. As this is a wine with a protected designation of origin, the Riserva indication has been added in order to enhance the Bianco and Rosso types, with the aim to commercially classify two different qualities of product and allow for further qualitative growth.
2. As this is a wine with a protected designation of origin, the aim is to stress the quality of the product by further enhancing the specificity of the most representative red wines with a term that refers to a traditional technique used in most of Tuscany.

The amendment concerns Section 5 of the Single Document and Article 5 of the product specification.

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

Description:

The chemical, physical and organoleptic descriptors for the newly included types have been added. In addition, certain organoleptic characteristics have been specified and other chemical and physical values amended for the types already included in the product specification.

Reason:

The characteristics of the newly introduced wines have been described and those of some of the existing types have been revised to give a more precise description of the analytical and organoleptic characteristics and, in particular for the basic Bianco, Rosso, and Rosato types and the types with the Vendemmia Tardiva indication, the descriptive parameters relative to taste have been better defined in order to cover wines with residual sugar within more rationally defined limits. The analytical parameters regarding the sugar-free extract and the total acidity of the Bianco, Rosso, Rosato and Spumante types have been revised to be in line with the other types.

The amendment concerns Section 4 of the Single Document and Article 6 of the product specification.

7. **Labelling**

Description:

The synonym Grenache has been specified as an alternative name for the Alicante variety.

Reason:

This additional specification aims to further enhance the specificity, from a commercial standpoint, of a type that has a long tradition in the territory.

This amendment concerns Article 7 of the product specification but does not concern the Single Document.

8. **Packaging**

Description:

- (a) Capacity limits have been set at between 3 and 5 litres for containers other than glass.
- (b) The use of glass containers, such as demijohns and carboys, is prohibited.
- (c) The use of crown caps is prohibited for the purpose of closing bottles of up to 6 litres for the types with Riserva and Vigna indications, and for the Passito, Vin Santo and Vendemmia Tardiva types.

Reason:

- (a) The use of containers made of materials other than glass responds to consumers' needs, and thus increases opportunities for marketing 'Maremma Toscana' PDO products both within the EU and internationally.
- (b) In order to further enhance the specificity of the marketed production and to give the product the right image in the eyes of the consumer, glass containers such as demijohns and carboys are prohibited.
- (c) To give the right image of the types bearing the traditional terms and presented to the consumer in glass bottles, the use of crown caps is prohibited.

This amendment concerns Article 8 of the product specification but does not concern the Single Document.

9. **Geographical link**

Description:

Some updates have been added to the following sections: Details of the geographical area; Details of the quality and characteristics of the product essentially or exclusively attributable to the geographical environment; Details of the description of the causal interaction.

Reason:

This is a formal adaptation due to the addition of new product types that does not invalidate the geographical link referred to in Article 93(1)(a)(i) of Regulation (EU) No 1308/2013.

This amendment concerns Article 9 of the product specification but does not concern the Single Document.

10. **References to the control body**

Description:

The address of the control body (Valoritalia Srl) and some legal references concerning control plan approval have been updated.

Reason:

This is a formal amendment that concerns Article 10 of the product specification but does not concern the Single Document.

SINGLE DOCUMENT

1. **Name of the product**

Maremma Toscana

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

- 1. Wine
- 4. Sparkling wine
- 5. Quality sparkling wine

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

Bianco including Riserva, and labelled with one or two varietal indications

Colour: straw yellow of varying intensity.

Aroma: fine and delicate, with mainly fruity notes in the Viognier and Ansonica, and more broad and complex in the Riserva version.

Taste: from dry to medium-dry in the Bianco; soft and velvety in the Vermentino, Viognier and Ansonica; and fresher with spicy notes, sapid, and full-bodied in the Riserva version.

Minimum total alcoholic strength by volume: Bianco: 10,50; Ansonica, Viogner, Vermentino, Chardonnay, Sauvignon, Trebbiano: 11,00; Riserva: 12,00.

Minimum sugar-free extract: Bianco: 14,00 g/l; Ansonica, Viogner, Vermentino, Chardonnay, Sauvignon, Trebbiano: 16 g/l; Riserva: 18 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

Rosso, Novello, Riserva, and labelled with one or two varietal indications

Colour: ruby red of varying intensity with hints of purple; intense red, tending to garnet with age.

Aroma: with fruity notes in the Novello, Alicante or Grenache, Merlot, Pignatello and Sangiovese; spicy notes in the Cabernet Franc, Cabernet Sauvignon, Syrah and Petit Verdot, and more delicate in the Ciliegiole, tending to refine during ageing in the Riserva wines.

Taste: from dry to medium-dry in the Rosso, and slightly acidic and sapid in the Novello, Alicante or Grenache; with more body in the Cabernet, Cabernet Franc, Cabernet Sauvignon, Ciliegiole, Petit Verdot, Pignatello, Sangiovese and Merlot, and also in the Riserva wines; intense and spicy in the Syrah; and bright and full in the Rosso and Sangiovese products subject to the Governo all'uso Toscano technique.

Minimum total alcoholic strength by volume: Rosso, Novello: 11,00; Alicante or Grenache, Cabernet, Cabernet Franc, Cabernet Sauvignon, Canaiolo, Merlot, Petit Verdot, Pignatello, Sangiovese and Ciliegiole, Syrah: 11,50; Riserva: 12,00;

Minimum sugar-free extract: Rosso 22,00 g/l; and 20,00 g/l for the Novello; Alicante or Grenache, Cabernet, Cabernet Franc, Cabernet Sauvignon, Canaiolo, Merlot, Petit Verdot, Pignatello, Sangiovese and Ciliegiole, Syrah: 22 g/l; Riserva 24,00.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

Rosato and with varietal indications

Colour: pink of varying intensity.

Aroma: delicate, with intense fruity notes, more persistent in the Alicante, and more delicate in the Sangiovese.

Taste: from dry to medium-dry, slightly acidic, harmonious.

Minimum total alcoholic strength by volume: 10,50 %

Minimum sugar-free extract: 16,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

Vin Santo

Colour: from straw yellow to amber to brown.

Aroma: ethereal, warm and distinctive.

Taste: from dry to sweet, harmonious and velvety.

Minimum total alcoholic strength by volume: 16,00 %

Minimum sugar-free extract: 22,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12,00
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	30,00
Maximum total sulphur dioxide (in milligrams per litre):	

Vendemmia Tardiva, including those with varietal indications

Colour: from intense straw yellow to golden yellow of varying intensity.

Aroma: delicate, intense, occasionally spicy.

Taste: from dry to sweet, full and harmonious.

Minimum total alcoholic strength by volume: 15,00 %

Minimum sugar-free extract: 22,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	25
Maximum total sulphur dioxide (in milligrams per litre):	

Passito Bianco, including those with varietal indications

Colour: from golden yellow to amber of varying intensity.

Aroma: intense, of ripe fruit.

Taste: from dry to sweet, round and velvety.

Minimum total alcoholic strength by volume: 15,50 %

Minimum sugar-free extract: 23,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	25
Maximum total sulphur dioxide (in milligrams per litre):	

Passito Rosso, including those with varietal indications

Colour: intense ruby red.

Aroma: intense, broad.

Taste: from dry to sweet, velvety.

Minimum total alcoholic strength by volume: 15,50 %

Minimum sugar-free extract: 24,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	25
Maximum total sulphur dioxide (in milligrams per litre):	

Vino Spumante (Sparkling wine) and Vino Spumante di Qualità (Quality sparkling wine) – Bianco types, including those with varietal indications, and Rosato types

Colour: straw yellow of varying intensity; in the Ansonica, bright straw yellow; occasionally with greenish hints in the Vermentino; from pale to cherry pink in the Rosato or Rosé.

Foam: fine and long-lasting.

Aroma: fine, fruity, long-lasting, lighter in the Ansonica, more delicate in the Vermentino, with more marked fruity notes in the Rosato or Rosé.

Taste: zero dosage to extra dry, harmonious in the Ansonica; lively, acidic, slightly bitter in the Rosato or Rosé.

Minimum total alcoholic strength by volume: Bianco and Rosato: 10,50 %; Ansonica and Vermentino: 11,00 %

Minimum sugar-free extract: Bianco 14,00 g/l; Ansonica, Vermentino, Rosato or Rosé: 16,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	
Minimum total acidity:	4,50 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

5. Wine-making practices

a. *Specific oenological practices*

Vin Santo wine-making method

Specific oenological practice

After undergoing a careful selection process, the grapes must be naturally dried in suitable premises until they reach an adequate sugar content, before pressing. The wine must be made, stored, and aged in wooden containers with a maximum capacity of 500 litres, and may not be released for consumption before 1 March of the third year following the year in which the grapes were produced.

Governo all'uso Toscano wine-making method

Specific oenological practice

The traditional method, permitted for the Rosso and Sangiovese types, whereby fermentation is slowly restarted by adding slightly dried black grapes (at least 10 kg per hectolitre) that, before pressing, have begun fermentation.

b. *Maximum yields:*

Bianco, Bianco Riserva and Spumante:

13 000 kilograms of grapes per hectare

Bianco, Bianco Riserva and Spumante:

91 hectolitres per hectare

Rosso, Rosso Riserva, Rosato, Rosato Spumante, Novello:

12 000 kilograms of grapes per hectare

Rosso, Rosso Riserva, Rosato, Rosato Spumante, Novello:

84 hectolitres per hectare

Vin Santo:

13 000 kilograms of grapes per hectare

Vin Santo:

45,50 hectolitres per hectare

Ansonica, Ansonica Spumante, Chardonnay, Sauvignon, Trebbiano, Vermentino, Vermentino Spumante, Viognier:

12 000 kilograms of grapes per hectare

Ansonica, Ansonica Spumante, Chardonnay, Sauvignon, Trebbiano, Vermentino, Vermentino Spumante, Viognier:

84,00 hectolitres per hectare

Alicante, Cabernet, Cabernet Sauvignon, Cabernet Franc, Canaiolo, Ciliegiolo, Merlot, Petit Verdot, Sangiovese, Syrah:

11 000 kilograms of grapes per hectare

Alicante, Cabernet, Cabernet Sauvignon, Cabernet franc, Canaiolo, Ciliegiolo, Merlot, Petit Verdot, Sangiovese, Syrah:

77,00 hectolitres per hectare

Pugnitello:

9 000 kilograms of grapes per hectare

Pugnitello:

63,00 hectolitres per hectare

Alicante Rosato, Ciliegiole Rosato, Merlot Rosato, Sangiovese Rosato, Syrah Rosato:

11 000 kilograms of grapes per hectare

Alicante Rosato, Ciliegiole Rosato, Merlot Rosato, Sangiovese Rosato, Syrah Rosato:

77,00 hectolitres per hectare

Passito Bianco, Ansonica Passito, Chardonnay Passito, Sauvignon Passito, Vermentino Passito:

11 000 kilograms of grapes per hectare

Passito Bianco, Ansonica Passito, Chardonnay Passito, Sauvignon Passito, Vermentino Passito:

44,00 hectolitres per hectare

Passito Rosso, Cabernet Passito, Cabernet Sauvignon Passito, Ciliegiole Passito, Merlot Passito, Sangiovese Passito:

11 000 kilograms of grapes per hectare

Passito Rosso, Cabernet Passito, Cabernet Sauvignon Passito, Ciliegiole Passito, Merlot Passito, Sangiovese Passito:

44,00 hectolitres per hectare

Vendemmia Tardiva, Ansonica Vendemmia Tardiva, Chardonnay Vendemmia Tardiva, Sauvignon Vendemmia Tardiva:

80 000 kilograms of grapes per hectare

Vendemmia Tardiva, Ansonica Vendemmia Tardiva, Chardonnay Vendemmia Tardiva, Sauvignon Vendemmia Tardiva:

40,00 hectolitres per hectare

Trebbiano Vendemmia Tardiva, Vermentino Vendemmia Tardiva, Viognier Vendemmia Tardiva:

80 000 kilograms of grapes per hectare

Trebbiano Vendemmia Tardiva, Vermentino Vendemmia Tardiva, Viognier Vendemmia Tardiva:

40,00 hectolitres per hectare

6. **Demarcated geographical area**

The area of production falls within the region of Tuscany and, specifically, covers the entire province of Grosseto.

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

Alicante N – Grenache

Ansonica B – Inzolia

Cabernet Franc N – Cabernet

Cabernet Sauvignon N – Cabernet

Canaiole Nero N – Canaiolo

Carmenère N – Cabernet

Chardonnay B

Ciliegiole N

Malvasia Istriana B – Malvasia

Malvasia Bianca Lunga B – Malvoisie

Malvasia Bianca di Candia B – Malvasia

Merlot N

Petit Verdot N

Pugnitello N

Sangiovese N – Sangiovese

Sauvignon B – Sauvignon Blanc

Syrah N

Trebbiano Toscano B – Procanico

Vermentino B – Pigato B.

Viognier B

8. Description of the link(s)

'Maremma Toscana' DOC wines including Vin Santo, Vendemmia Tardiva and Passito

The area consists largely of hills and foothills, with moderate rainfall and scarce summer rain. The deep soils favour root development and have a good drainage capacity. It is a historical wine-growing area dating back to the Etruscans, which, over the centuries, has been considered ideal for growing vines, most of which have been trained using the spurred cordon method with a high planting density. The varieties used are both traditional to the area (Trebbiano Toscano, Ansonica, Vermentino, Sangiovese and Ciliegiole), and more modern (Chardonnay, Sauvignon, Viognier, Merlot, Cabernet and Syrah), producing highly characteristic wines that are fresh, aromatic and well-structured.

'Maremma Toscana' DOC – Vino Spumante and Vino Spumante di qualità

The area consists largely of hills and foothills, with moderate rainfall, scarce summer rain, and good ventilation. The deep soils favour root development and have a good drainage capacity. The traditional production of sparkling wines is also linked to the presence of natural cellars hewn out of the tuff stone, which allow optimal temperatures to be maintained. The vineyards have had high planting densities since ancient times. The varieties used are those traditional to the area (Trebbiano Toscano, Vermentino and Ansonica), to which other more modern varieties are sometimes added (Chardonnay, Sauvignon), that give the wines fresh, slightly acidic, fine and fruity characteristics.

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

Labelling

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The synonym Grenache has been specified as an alternative name for the Alicante variety.

Wine-making area of the products

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

In addition to the provinces of Pisa, Livorno, Siena and Florence, the province of Arezzo has been added to the list of areas where wine-making operations may be carried out for the production of wines covered by the PDO.

Indication of grape variety

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The option has been added to specify on the label two grape varieties of the same colour from those indicated in the product specification, which must be listed in descending order with respect to the actual amount of grapes used, under Article 50(1)(a)(ii) of Regulation (EU) 2019/33.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/15969>

Publication of a communication of approval of a standard amendment to a 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 437/15)

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

COMMUNICATION OF A STANDARD AMENDMENT TO THE SINGLE DOCUMENT

‘MONTLOUIS-SUR-LOIRE’

PDO-FR-A0169-AM01

Date of communication: 7.10.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Reference to official geographic code

A reference to the Official Geographic Code has been added in relation to the geographical area and area in immediate proximity. This does not change the two areas in any way.

Points 1.6 and 1.9 of the Single Document have therefore been amended.

2. Planting density

The planting density has been changed from 6 000 to 6 250 vines per hectare. The minimum spacing between rows has therefore been reduced to 0,8 metres. This increase in the density of the vines improves the quality of the wines produced from them.

Point 1.5 of the Single Document has therefore been amended.

3. Pruning rules

The pruning rules have been revised in order to give winegrowers extra flexibility so that they can potentially adapt to ever-increasing uncertainties in the climate (late frost, etc.). The wording is now as follows:

- ‘— For vines which are pruned short (in a fan shape or using the cordon de Royat method), no more than 85 800 count buds may be pruned per hectare or an average of 13 count buds per plant, up to a maximum of 15, with each spur having a maximum of three buds.
- For vines which are pruned long, no more than 72 600 count buds may be pruned per hectare or an average of 11 count buds per plant, up to a maximum of 13.’

Point 1.5 of the Single Document has therefore been amended.

4. Vine-training rules

Vine canes undergoing Guyot pruning must now be attached to a support wire.

This change has not led to an amendment to the Single Document.

5. Agri-environmental practice

The following has been added:

- ‘— Permanent grass cover is required along parcel boundaries (headlands and areas between parcels which are not planted or cultivated). This requirement does not apply to headlands being restored, in particular following erosion or exceptional climatic events.
- On at least 40 % of the area between rows, mechanical or physical methods must be used to control sown or spontaneous vegetation.’

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

This amendment reflects current developments in practice among operators to promote conservation agriculture throughout the winegrowing area. It takes into account growing environmental concern as part of technical procedures. By encouraging the existence of vegetation cover, it helps to reduce the use of chemical herbicides. The reduction in herbicides aims at strengthening the defences of wine-growing soils and preserving their natural properties such as fertility, bio-diversity and self-cleaning. This will contribute to the quality and authenticity of the wines and strengthen the sense of terroir.

This change has not led to an amendment to the Single Document.

6. **Harvesting**

Under point VII(1) of Chapter 1, the following sentence has been deleted: 'The start date of the harvests is set in accordance with Article D. 644-24 of the Rural and Maritime Fishing Code'.

It is no longer necessary to set a start date for harvests as operators now have a large selection of tools at their disposal to enable them to gauge the ripeness of the grapes with the greatest possible accuracy. All operators have access to a certain number of individual and collective machines and equipment that enable them to accurately determine the ideal start date for harvesting each parcel based on production objectives.

The Single Document is not affected by this amendment.

This change has not led to an amendment to the Single Document.

7. **Specific harvesting rules**

The following has been added:

- If the harvest is carried out mechanically, the pressing cycle must begin no later than 2 hours after the harvest has been transported.
- If the harvest is carried out manually, the pressing cycle must begin no later than 24 hours after the harvest has been transported.
- Harvesting equipment must be washed at least once a day.'

These rules aim to guarantee that the grapes are as healthy as possible.

This change has not led to an amendment to the Single Document.

8. **Single-fermentation sparkling wines**

The specification has been amended in order to incorporate the production conditions for single-fermentation sparkling wines. In doing so, amendments were made to the specification under the following points:

Harvesting

- Single-fermentation sparkling wines are made from grapes picked by hand and transported to the press as whole grapes in containers or trailers with screw conveyors or vane pumps which are not self-emptying.'

Ripeness of the grapes

- at 178 grams per litre of must for single-fermentation sparkling wines.

Minimum natural alcoholic strength by volume

- 11 % for single-fermentation sparkling wines.

Yield

- The yield for still wines and single-fermentation sparkling wines laid down in Article D.645-7 of the Rural and Maritime Fishing Code is 52 hectolitres per hectare.

Upper yield limit

- (a) — The upper yield limit for still wines and single-fermentation sparkling wines laid down in Article D.645-7 of the Rural and Maritime Fishing Code is 62 hectolitres per hectare.

Pressing

- Grapes for making single-fermentation sparkling wines are tipped into the press as whole grapes, without being destemmed or crushed beforehand. They are pressed by a pneumatic press, a horizontal basket press without chains or plates, or a vertical press.

Analytical standards

- Single-fermentation sparkling wines must be disgorged and have a fermentable sugar content (glucose + fructose) which is less than or equal to 5 grams per litre.

Oenological practices

- The musts of single-fermentation sparkling wines may not be clarified by using enzymes or enzymatic preparations.
- Single-fermentation sparkling wines must be produced without enrichment or yeasting.

Prohibited equipment

- Stemmers and crushers for working grapes intended for single-fermentation sparkling wines.

Production

- 1 October of the year of harvest is the earliest that bottling may be carried out for the single secondary fermentation to occur.
- (c) Secondary fermentation of sparkling wines produced by single fermentation must be carried out under the following conditions:
 - fermentation begins in tanks or barrels;
 - it is only controlled through cooling;
 - yeasting is prohibited;
 - addition of tirage liqueur is prohibited;
 - use of calcium or sodium alginates is prohibited;
 - secondary fermentation may only take place in glass bottles using partially-fermented must;
 - use of expedition liqueur is prohibited;
 - the same volume as that lost during disgorgement is added from the same consignment of wine.

Packaging

- an analysis is carried out before or after packaging in the case of still wines, before disgorgement in the case of sparkling and semi-sparkling wines, and after disgorgement in the case of single-fermentation sparkling wines.

Labelling

- (c) — Single-fermentation sparkling wines must also state the vintage.

Register

2. Register of parcels intended for the production of single-fermentation sparkling wines.

All grape harvest operators must maintain a register specifying the parcels from which grapes used for single-fermentation sparkling wines are harvested. For the parcels concerned, the register must indicate:

- the cadastral reference;
- the area.

Operators must submit the register to the protection and management body by 1 November following the harvest.

Points 1.4, 1.5, 1.8 and 1.9 of the Single Document have therefore been amended.

9. **Sugar content of the grapes**

In order to ensure optimal ripeness, the minimum sugar content of grapes has been increased to 8 grams per litre of musts in the case of still wines. The natural alcoholic strength by volume for still wines has therefore been increased from 10,5 % to 11 %.

These changes have not led to an amendment to the Single Document.

10. **Upper yield limit**

The upper yield limit for still wines, sparkling wines and semi-sparkling wines has been lowered by 3 hl/ha. This change has been made due to the amendment to the pruning rules to avoid yields changing too significantly.

Point 1.5 of the Single Document has therefore been amended.

11. **Pressing**

A section on pressing has been added:

- ‘— Reception and pressing equipment must be washed once a day;
- Skins must be macerated in airtight containers.’

This rule is aimed at ensuring that the harvest quality does not deteriorate in any way.

This change has not led to an amendment to the Single Document.

12. **Analytical standards**

The maximum fermentable sugar content permitting use of the term ‘dry’ for still wines has been reduced from 8 to 5 grams of sugar per litre.

Point 1.9 of the Single Document has therefore been amended.

13. **Total alcoholic strength by volume after enrichment**

The total alcoholic strength by volume after enrichment of still wines has been lowered to 13 % in order to limit the scope for enrichment.

Point 1.5 of the Single Document has therefore been amended.

14. **Prohibited equipment**

In order to prevent any deterioration to the grapes during pressing, the specification now prohibits use of the following:

- presses with axial filling;
- raw concrete tanks, except those with a declaration of conformity from the supplier allowing contact with grapes, must or wine.

This change has not led to an amendment to the Single Document.

15. **Fermenting room capacity**

So that the processes carried out in the cellar can take place under good conditions, the specification has increased the minimum fermenting room capacity by raising the co-efficient from 1 to 1,5 times the average volume of wine produced under the controlled designation of origin over the past 5 years.

This change has not led to an amendment to the Single Document.

16. **Bottling of sparkling wines**

The date of bottling for the secondary fermentation has been moved forward by 1 month to take account of the fact that harvests are taking place increasingly early.

This change has not led to an amendment to the Single Document.

17. Packaging

In connection with the recognition of single-fermentation sparkling wines, it is clarified that the rule on marketing bottles with a volume less than or equal to 37,5 centilitres or greater than 150 centilitres is restricted to sparkling and semi-sparkling wines produced by secondary fermentation in the bottle.

This change has not led to an amendment to the Single Document.

18. Ageing and placing on the market for consumers

The ageing period for still wines has been increased by one and a half months. Chenin is known to be a variety which develops interesting aromatic qualities during the ageing process. As such, the date that wines are made available to consumers has been pushed back from 1 February to 15 March.

30 September has been added as the earliest date for marketing sparkling and semi-sparkling wines.

These changes have not led to an amendment to the Single Document.

19. Circulation between authorised warehouses

Point IX(5)(b) of Chapter 1 on the date of entry into circulation of the wines between authorised warehouses, has been deleted.

This change has not led to an amendment to the Single Document.

20. Link with the geographical area

The link with the geographical area has been revised as regards the description of single-fermentation sparkling wines.

Following changes to the pruning conditions, the link has also been revised by deleting the reference to short pruning.

Point 1.8 of the Single Document has therefore been amended.

21. Transitional measures

The expired transitional measures have been deleted from the specification. This change has not led to an amendment to the Single Document.

22. Bottle presentation

The rule concerning how bottles of semi-sparkling wines are to be presented, has been deleted.

This change has not led to an amendment to the Single Document.

23. Labelling including the term 'dry'

The requirement for labelling of still wines to include the term 'dry' has been deleted.

Point 1.9 of the Single Document has therefore been amended.

24. Declaration requirements

There is now a reference to declaring the assignment of parcels in advance.

Such a declaration makes it possible to prepare for the type of product expected from a parcel, so that distinct channels can be put in place and the technical model adapted to the intended maximum yield as from the point of pruning. In this way, the protection and management body will also be able to manage the volume arriving on the market according to product type.

Reference to the withdrawal declaration has been removed.

These changes have not led to an amendment to the Single Document.

25. Registers

Reference is now made to a register specifying whether grapes were harvested manually or mechanically.

There is also now a reference to a cleaning register for harvesting, reception and pressing equipment.

Reference to a packaging register has been removed.

These changes have not led to an amendment to the Single Document.

26. Main points to be checked

The main points to be checked have been revised in order to simplify the methods used to evaluate them.

This change has not led to an amendment to the Single Document.

27. Address

The address of the National Origin and Quality Institute (INAO) has been changed.

This change has not led to an amendment to the Single Document.

SINGLE DOCUMENT

1. Name of the product

Montlouis-sur-Loire

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine
5. Quality sparkling wine
8. Semi-sparkling wine

4. Description of the wine(s)

Still wines

Still wines have a minimum natural alcoholic strength by volume of 11 %.

After enrichment, still wines must have a total alcoholic strength by volume not exceeding 13 %. After packaging, still wines described as 'dry' must have a fermentable sugar content (glucose + fructose) not exceeding 5 grams per litre and a total acidity expressed in grams of tartaric acid per litre that is not more than 2 grams per litre less than the fermentable sugar content (glucose + fructose).

The volatile acidity, total sulphur dioxide and carbon dioxide content are as laid down in European legislation on still wines.

Still dry wines have fruity, floral aromas when young. These can make way for smooth notes to develop, such as honey, as the wines ages. Where they contain fermentable sugars, the wines are generally more complex and have greater ageing potential. More exuberant notes of exotic fruit or softer notes of dried fruit are not uncommon then, with hints of grilled almonds or quince emerging over time.

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

Sparkling and semi-sparkling wines

The total alcoholic strength by volume of sparkling or semi-sparkling wines whose must has been enriched may not exceed 13 % after the secondary fermentation.

The volatile acidity, total acidity, total sulphur dioxide and carbon dioxide content are as laid down in European legislation on sparkling and semi-sparkling wines.

Sparkling wines, with their fine, light foam, are often characterised by notes of citrus or white-fleshed fruit, and a hint of brioche which becomes more pronounced over time.

Semi-sparkling wines are distinguished by their lower carbon-dioxide content and their more subtle bubbles, which are less obvious on the palate. These pleasant wines are generally more full-bodied than the sparkling wines.

Single-fermentation sparkling wines are characterised by their elegant, creamy bubbles. There is a certain opulence about them linked to the ripeness needed to produce them. White flowers and white-fleshed fruit supplement the balance in the product's taste and smell.

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

5. Wine-making practices

a. *Specific oenological practices*

Specific oenological practice

Sparkling or semi-sparkling wines must be produced by secondary bottle fermentation and sparkling wines by single fermentation. The total alcoholic strength by volume if the must has been enriched may not exceed 13 % after the secondary fermentation. After enrichment, still wines must have a total alcoholic strength by volume not exceeding 13 %.

In addition to the aforementioned rules, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

Cultivation method

(a) — Planting density – The minimum planting density of the vines is 6 250 plants per hectare, with a maximum spacing between rows of 1,6 metres. The spacing between plants in the same row may not be less than 0,8 metres.

(b) — Pruning rules – Vines are pruned before 1 May – For vines which are pruned short (in a fan shape or using the cordon de Royat method), no more than 85 800 count buds may be pruned per hectare or an average of 13 count buds per plant, up to a maximum of 15, with each spur having a maximum of three buds.

— For vines which are pruned long, no more than 72 600 count buds may be pruned per hectare or an average of 11 count buds per plant, up to a maximum of 13.

Single-fermentation sparkling wines

Wine-making restriction

Secondary fermentation of sparkling wines produced by single fermentation must be carried out under the following conditions:

- fermentation begins in tanks or barrels;
- it is only controlled through cooling;
- yeasting is prohibited;
- addition of tirage liqueur is prohibited;
- use of calcium or sodium alginates is prohibited;
- secondary fermentation may only take place in glass bottles using partially-fermented must;
- use of expedition liqueur is prohibited;
- the same volume as that lost during disgorgement is added from the same consignment of wine.

b. *Maximum yields*

Still wines

62 hectolitres per hectare

Sparkling and semi-sparkling wines

75 hectolitres per hectare

Single-fermentation sparkling wines

62 hectolitres per hectare

6. **Demarcated geographical area**

For still wines, the grapes are harvested and the wines made, developed and aged, and for sparkling and semi-sparkling wines the grapes are harvested and the wines made, developed, aged and bottled in the territory of the following municipalities in the department of Indre-et-Loire (list drawn up on the basis of the 2019 Official Geographic Code): Lussault-sur-Loire, Montlouis-sur-Loire, Saint-Martin-le-Beau.

7. **Main wine grape variety(-ies)**

Chenin B

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

Link with the geographical area

Located a few kilometres east of Tours, the winegrowing area of the controlled designation of origin 'Montlouis-sur-Loire' forms part of a triangular limestone plateau, the northern and southern boundaries of which are formed by the Loire and Cher valleys and the eastern boundary by the Forest of Amboise massif. This geographical area is limited to three municipalities.

The area has a relatively mountainous relief, with the winegrowing area situated at an altitude of between 55 and 100 metres. To the south-east, the plateau slopes sharply down to the Cher Valley, forming a steep winegrowing hillside cut across by dry valleys. To the west and the north, the winegrowing plateau ends abruptly at a cliff edge of some thirty metres, intersected here and there by small dry valleys.

From a geological point of view, the plateau is underlain by chalky formations from the Turonian stage (micaceous chalk, yellow *tuffeau* chalk) and Senonian stage (Villedieu chalk, level to the Cher Valley), topped with silicate-clay formations from the Senonian stage (clay to flint), at times the Eocene stage (puddingstone, gravel) and, in particular, sandy, alluvial material from the high river terraces, roughly mixed with windblown sand.

The parcels demarcated for the grape harvest are found on mostly silicate-clay soils and sometimes clay-limestone soils. The sandy deposits sat on the tops of the slopes very often provide a predominantly sandy texture.

The climate is a modified oceanic climate, at the crossroads between oceanic and continental influences, with the Loire acting as a temperature regulator, at times with excellent autumnal and end-of-season conditions.

From Roman times right up to the 20th century, vast underground quarries have been hollowed out from the *tuffeau* (soft, chalky material forming the base of the plateau's bedrock) and reused as winemaking cellars for still wines and sparkling wines, and as ageing and storage sites.

From the 14th to the 19th century, white wines were produced in the winegrowing area. The quality and ageing potential of those wines meant that they could be transported along the River Loire to Nantes, where they would then be shipped to northern Europe. They were frequently sold under the name 'Vouvray', which is how the best white wines from the region of Tours were referred to.

During the 1930s, several judgments were passed rejecting applications for a link with the 'Vouvray' controlled designation of origin. Winegrowers from Lussault-sur-Loire, Montlouis-sur-Loire and Saint-Martin-le-Beau then sought to have a controlled designation of origin recognised. The name 'Montlouis' was thus recognised in 1938, changed to 'Montlouis-sur-Loire' in 2002.

In 2008, the winegrowing area covered 400 hectares, with around fifty winegrowers. Half of this area goes to producing still wines (approximately 6 000 hectolitres) and the other half to sparkling or semi-sparkling wines (approximately 9 600 hectolitres).

Description of the product and causal interactions

Still wines

Still dry wines have fruity, floral aromas when young. These can make way for smooth notes to develop, such as honey, as the wines ages.

Where they contain fermentable sugars, the wines are generally more complex and have greater ageing potential. More exuberant notes of exotic fruit or softer notes of dried fruit are not uncommon then, with hints of grilled almonds or quince emerging over time.

Sparkling wines

Sparkling wines, with their fine, light foam, are often characterised by notes of citrus or white-fleshed fruit, and a hint of brioche which becomes more pronounced over time.

Semi-sparkling wines are distinguished by their lower carbon-dioxide content and their more subtle bubbles, which are less obvious on the palate. These pleasant wines are generally more full-bodied than the sparkling wines.

Single-fermentation sparkling wines are characterised by their elegant, creamy bubbles. There is a certain opulence about them linked to the ripeness needed to produce them. White flowers and white-fleshed fruit supplement the balance in the product's taste and smell.

Still wines

These wines are produced exclusively from the Chenin B variety. As a hardy variety, its potential varies greatly depending on the type of soil in which it is planted, this being – in the geographical area of the 'Montlouis-sur-Loire' controlled designation of origin – close to the easternmost limit in which the variety may be cultivated in the Loire Valley.

The well-established parcel area where the grapes are harvested only includes parcels which have soils with good hydrological and thermal properties.

Thanks to these circumstances, Chenin B benefits from conditions which enable the variety to be expressed in an original and elegant way. However, they require optimum management of the plant and its production potential which has resulted in a ban on certain clones and strict vine training.

Montlouis winegrowers have adapted to the requirements of the Chenin B variety, taking advantage of this by diversifying the technical procedures and types of wines produced. Depending on where the vines are planted, how they are trained and the climate conditions of the vintage, the wines produced will have a higher or lower fermentable sugar content. By ageing the white wines, their aromatic complexity is intensified. Where the climate conditions at the end of the harvest are conducive, 'moelleux' (medium-sweet) or 'doux' (sweet) wines are produced from grapes which are harvested once concentrated as a result of drying on the vine or suffering from 'noble rot' by *Botrytis cinerea*.

The quality of 'Montlouis-sur-Loire' wines comes from the parcels selected for cultivating the vines and the adaptation and consistent use of the production methods put in place over time by the winegrowing community. The reputation of the wines is reflected in the fact that they have been sold for such a long time, helped originally by the Loire and Cher rivers. Very likely following on from much earlier trade, in the 16th and 17th centuries the wines were transported by water to Nantes, then shipped to northern Flanders and the Netherlands. Since then, their reputation has grown steadily, and since 2010 they have been marketed outside of France and exported around the world.

Sparkling wines

Sparkling wine production has the same background. Having noticed that bottled wines placed in cellars sometimes started to ferment again, the Montlouis winegrowers sought to both master and take advantage of this phenomenon of 'naturally sparkling wines'. Thus, wines sold to consumers as 'fizzy' wines first made their appearance in the 19th century. Building on a growing understanding of oenology, tests were first carried out in the 1840s to try to produce sparkling wine traditionally. At the turn of the 20th century, skills were transferred by calling on specialists from the Champagne region. Cellars hollowed out from the *tuffeau* stone encouraged the development of these wines, which require large temperate storage and handling areas. Since the 2000s, wine producers have used their technical understanding of the vines and wine-making process to revive the production of single-fermentation sparkling wines, the first method to be used to produce sparkling wines. Made from perfectly-ripened grapes and controlled yields without adding sugar during the processing stage, these wines strictly reflect the conditions of the vintage.

Using experience gained over more than a century, the winemakers have now perfectly mastered the production of these sparkling wines. Ageing the wines on racks for at least nine months helps them develop their brioche aromas and complexity.

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

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 making, developing and ageing still wines, and for making, developing, ageing and bottling sparkling and semi-sparkling wines comprises the territory of the following municipalities in the department of Indre-et-Loire (list drawn up on the basis of the 2019 Official Geographic Code): Amboise, Athée-sur-Cher, Dierre, Larcay, Vétetz, La Ville-aux-Dames.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

- The optional terms are marked on the labels in letters that may not be larger, either in height or width, than double the size of the letters forming the name of the controlled designation of origin. — The size of the letters of the geographical name 'Val de Loire' may not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the controlled designation of origin.
- The labels of wines eligible for the controlled designation of origin may bear the name of a smaller geographical entity, provided that: — it is a registered location; — it appears on the harvest declaration.

Single-fermentation sparkling wines must also state the vintage.

Link to the product specification

http://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-bad3034d-713a-430e-beaf-032ca451a8b8

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