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⁽¹⁾ Text with EEA relevance.

IV

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

COUNCIL

Notice for the attention of the individuals subject to the restrictive measures provided for in Council Decision 2014/932/CFSP as implemented by Council Implementing Decision (CFSP) 2022/1902, and in Council Regulation (EU) 1352/2014, as implemented by Council Implementing Regulation (EU) No 2022/1901 concerning restrictive measures in view of the situation in Yemen

(2022/C 386/01)

The following information is brought to the attention of the individuals that appear in the Annex to Council Decision 2014/932/CFSP ⁽¹⁾ as implemented by Council Implementing Decision (CFSP) 2022/1902 ⁽²⁾ and in Annex I to Council Regulation (EU) No 1352/2014 ⁽³⁾ as implemented by Council Implementing Regulation (EU) No 2022/1901 ⁽⁴⁾ concerning restrictive measures in view of the situation in Yemen.

On 26 September 2022, the United Nations Security Council Committee, established pursuant to United Nations Security Council resolution 2140 (2014), added two individuals to the list of persons and entities subject to restrictive measures.

The individuals concerned may submit at any time a request to the UN Committee established pursuant to United Nations Security Council resolution 2140 (2014), together with any supporting documentation, for the decision to include them in the UN list to be reconsidered. Such request should be sent to the following address:

Focal Point for De-listing
Security Council Subsidiary Organs Branch
Room DC2 2034
United Nations
New York, N.Y. 10017
United States of America

Tel.: +1 917 367 9448

Fax: +1 917 367 0460

Email: delisting@un.org

For more information, see: <https://www.un.org/securitycouncil/fr/sanctions/2140/materials/procedures-for-delisting>.

Further to the UN decision, the Council of the European Union has determined that the individuals designated by the UN should be included in the lists of persons and entities which are subject to the restrictive measures provided for in Decision 2014/932/CFSP as implemented by Implementing Decision (CFSP) 2022/1902 and Regulation (EU) No 1352/2014 as implemented by Council Implementing Regulation (EU) 2022/1901. The grounds for listing of the individuals concerned appear in the relevant entry in the Annex to the Decision and in Annex I to the Regulation.

⁽¹⁾ OJ L 365, 19.12.2014, p. 147.

⁽²⁾ OJ L 260, 6.10.2022, p. 6.

⁽³⁾ OJ L 365, 19.12.2014, p. 60.

⁽⁴⁾ OJ L 260, 6.10.2022, p. 1.

The attention of the individuals concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as indicated on the websites in Annex II to Regulation (EU) No 1352/2014, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 4 of the Regulation).

The individuals concerned may submit to the following address a request to the Council, together with supporting documentation, that the decision to include them on the abovementioned list should be reconsidered:

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

Email: sanctions@consilium.europa.eu

The attention of the individuals concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

Notice for the attention of the persons, entities and bodies subject to the restrictive measures provided for in Council Decision 2014/145/CFSP, as amended by Council Decision (CFSP) 2022/1907, and Council Regulation (EU) No 269/2014, as implemented by Council Implementing Regulation (EU) 2022/1906 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine

(2022/C 386/02)

The following information is brought to the attention of the persons, entities and bodies that appear in the Annex to Council Decision 2014/145/CFSP of 17 March 2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine ⁽¹⁾, as amended by Council Decision (CFSP) 2022/1907 ⁽²⁾, and in Annex I to Council Regulation (EU) No 269/2014 of 17 March 2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine ⁽³⁾, as implemented by Council Implementing Regulation (EU) 2022/1906 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine ⁽⁴⁾.

The Council of the European Union has decided that those persons, entities and bodies should be included in the list of persons, entities and bodies subject to restrictive measures provided for in Decision 2014/145/CFSP and in Regulation (EU) No 269/2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine. The grounds for the designation of those persons, entities and bodies appear in the relevant entries in those Annexes.

The attention of the persons, entities and bodies 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 (EU) No 269/2014, in order to obtain an authorisation to use frozen funds for basic needs or specific payments (cf. Article 4 of the Regulation).

The persons, entities and bodies concerned may submit a request to the Council, together with supporting documentation, that the decision to include them on the above-mentioned list should be reconsidered, to the following address before 2 November 2022:

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

Email: sanctions@consilium.europa.eu

The attention of the persons, entities and bodies concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

⁽¹⁾ OJ L 78, 17.3.2014, p. 16.

⁽²⁾ Council Decision amending Decision 2014/145/CFSP concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine (OJ L 259, 6.10.2022, p. 98).

⁽³⁾ OJ L 78, 17.3.2014, p. 6.

⁽⁴⁾ OJ L 259, 6.10.2022, p. 79

Notice for the attention of the natural or legal persons, entities or bodies subject to the restrictive measures provided for in Council Decision 2014/145/CFSP, as amended by Council Decision (CFSP) 2022/1907, and Council Regulation (EU) No 269/2014 as implemented by Council Implementing Regulation (EU) 2022/1906 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine

(2022/C 386/03)

The following information is brought to the attention of the natural or legal persons, entities or bodies that appear in the Annex to Council Decision 2014/145/CFSP of 17 March 2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine ⁽¹⁾, as amended by Council Decision (CFSP) 2022/1907 ⁽²⁾, and in Annex I to Council Regulation (EU) No 269/2014 of 17 March 2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine ⁽³⁾ as implemented by Council Implementing Regulation (EU) 2022/1906 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine ⁽⁴⁾.

Article 9(2) of Regulation (EU) No 269/2014 requires that those natural or legal persons, entities or bodies must report, before 1 September 2022 or within 6 weeks from the date of listing in Annex I, whichever is latest, funds or economic resources within the jurisdiction of a Member State belonging to, owned, held or controlled by them, to the competent authority of the Member State where those funds or economic resources are located. They must cooperate with the national competent authority in any verification of such information. Failure to comply with these obligations will be considered as circumvention of the measures on the freezing of funds and of economic resources.

The information to be reported must be sent to the competent authority of the relevant Member State, via its website as indicated in Annex II to Regulation (EU) No 269/2014 ⁽⁵⁾.

The obligation to report under Article 9(2) of Regulation (EU) No 269/2014 does not apply until 1 January 2023 with regard to funds or economic resources located in a Member State which had laid down a similar reporting obligation under national law before 21 July 2022.

⁽¹⁾ OJ L 78, 17.3.2014, p. 16.

⁽²⁾ Council Decision amending Decision 2014/145/CFSP concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine (OJ L 259, 6.10.2022, p. 98).

⁽³⁾ OJ L 78, 17.3.2014, p. 6.

⁽⁴⁾ OJ L 259, 6.10.2022, p. 79.

⁽⁵⁾ Last consolidated version available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A02014R0269-20220916&qid=1664886241141>

Notice for the attention of the data subjects to whom 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 apply

(2022/C 386/04)

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

The legal bases for this processing operation are Council Decision 2014/145/CFSP ⁽²⁾, as amended by Council Decision (CFSP) 2022/1907 ⁽³⁾, and Regulation (EU) No 269/2014 ⁽⁴⁾, as implemented by Council Implementing Regulation (EU) 2022/1906 ⁽⁵⁾.

The controller of this processing operation is department RELEX.1 in the Directorate-General for External Relations (RELEX) of the General Secretariat of the Council (GSC), which may be contacted at:

Council of the European Union
General Secretariat
RELEX.1
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 2014/145/CFSP, as amended by Council Decision (CFSP) 2022/1907, and Regulation (EU) No 269/2014, as implemented by Council Implementing Regulation (EU) 2022/1906.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision 2014/145/CFSP and Regulation (EU) No 269/2014.

The personal data collected include 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 and the right to rectification or to object, will be governed by the provisions of Regulation (EU) 2018/1725.

⁽¹⁾ OJ L 295, 21.11.2018, p. 39.

⁽²⁾ Council Decision 2014/145/CFSP of 17 March 2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine (OJ L 78, 17.3.2014, p. 16).

⁽³⁾ Council Decision amending Decision 2014/145/CFSP concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine (OJ L 259, 6.10.2022, p. 98).

⁽⁴⁾ Council Regulation (EU) No 269/2014 of 17 March 2014 concerning restrictive measures in respect of actions undermining or threatening the territorial integrity, sovereignty and independence of Ukraine (OJ L 78, 17.3.2014, p. 6).

⁽⁵⁾ OJ L 259, 6.10.2022, p. 79.

Personal data will be retained for five 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) No 2018/1725 (edps@edps.europa.eu).

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

6 October 2022

(2022/C 386/05)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	0,9860	CAD	Canadian dollar	1,3475
JPY	Japanese yen	142,68	HKD	Hong Kong dollar	7,7400
DKK	Danish krone	7,4390	NZD	New Zealand dollar	1,7280
GBP	Pound sterling	0,87583	SGD	Singapore dollar	1,4057
SEK	Swedish krona	10,8728	KRW	South Korean won	1 388,39
CHF	Swiss franc	0,9709	ZAR	South African rand	17,5769
ISK	Iceland króna	139,90	CNY	Chinese yuan renminbi	7,0164
NOK	Norwegian krone	10,4278	HRK	Croatian kuna	7,5288
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 021,24
CZK	Czech koruna	24,479	MYR	Malaysian ringgit	4,5726
HUF	Hungarian forint	422,59	PHP	Philippine peso	57,949
PLN	Polish zloty	4,8505	RUB	Russian rouble	
RON	Romanian leu	4,9364	THB	Thai baht	36,827
TRY	Turkish lira	18,3191	BRL	Brazilian real	5,1185
AUD	Australian dollar	1,5263	MXN	Mexican peso	19,8170
			INR	Indian rupee	81,0615

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

V

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

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.10646 – Microsoft / Activision Blizzard)**(Text with EEA relevance)**

(2022/C 386/06)

1. On 30 September 2022, 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:

- Microsoft Corporation ('Microsoft', US),
- Activision Blizzard, Inc. ('Activision Blizzard', US).

Microsoft will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Activision Blizzard.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are the following:

- for Microsoft: a global technology company offering a wide range of products and services to customers through the following operating segments: Productivity and Business Processes; Intelligent Cloud; and More Personal Computing. Through its Gaming Business, Microsoft is active as a developer and publisher of games for personal computers ('PCs'), game consoles and mobile devices and is active as a distributor of games for PCs and consoles. Further, Microsoft offers the Xbox gaming console and related services;
- for Activision Blizzard: a developer and publisher of games for PCs, game consoles and mobile devices and a distributor of games for PCs.

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

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

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

M.10646 – Microsoft / Activision Blizzard

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').

Prior notification of a concentration
(Case M.10914 – GENSTAR CAPITAL / GTCR / JSSI)
Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 386/07)

1. On 29 September 2022, 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:

- Genstar Capital Partners LLC ('Genstar Capital', United States),
- GTCR LLC, ('GTCR', United States),
- JSS Holdco LLC ('JSSI', United States).

Genstar Capital will acquire within the meaning of Article 3(1)(b) and Article 3(4) of the Merger Regulation indirect joint control over JSSI, which is currently under the sole control of GTCR.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are the following:

- for Genstar Capital: investing in middle market companies in financial services, healthcare, industrial technology and software industries globally,
- for GTCR: investing in growth companies in the financial services & technology, healthcare, technology, media & telecommunications and business services industries globally,
- for JSSI: provision of maintenance programs for aircraft engines, airframes and auxiliary power units globally. In addition, JSSI offers aircraft parts for sale or lease and certain software solutions and provides advisory services.

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

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

⁽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.10914 – GENSTAR CAPITAL / GTCR / JSSI

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

(2022/C 386/08)

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

‘Romagna’

PDO-IT-A0507-AM06

Date of communication: 5.7.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. New wine types

The following new types have been added:

‘Romagna’ Bianco, including Frizzante; ‘Romagna’ Rosato, including Frizzante; ‘Romagna’ Rosso; ‘Romagna’ Bianco with sub-areas Brisighella, Castrocaro, Longiano, Modigliana, Oriolo; ‘Romagna’ Centesimino, with sub-area Oriolo, including Riserva, Passito and Spumante Rosé; ‘Romagna’ Famoso with sub-area Mercato Saraceno, including Spumante; ‘Romagna’ Sangiovese with sub-areas Imola, Coriano, San Clemente and Verucchio, including Riserva.

Reasons:

These types have been added in order to enhance the value of the main vine varieties grown widely in Romagna, which offer excellent potential in terms of quality and diversity, as they have been established as traditional in the area over the years by winegrowers and cooperative wineries. The full list of varieties has been selected to include vines that are commonly grown in the area and others that despite not being as widespread are expanding because experience has shown that they are very suitable for making these wines.

The production of the wines of the ‘Romagna’ PDO is therefore enriched by adding new types within the categories of wine already present in the product specification. This will also make it possible to offer a wider product range that better meets the demands of the market.

This amendment concerns Articles 1, 2, 3, 4, 5, 6, 7, 8 and 9 of and Annexes 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 to the specification and Section 4 ‘Description of the Wine(s)’ of the single document.

2. List of varieties for the new types

Description:

The vine varieties that can be combined to produce the new types: - Bianco, Bianco Frizzante, Rosato and Rosato Frizzante have been defined as follows:

at least 70 % of the grapes must be of the Trebbiano (for Bianco and Bianco Frizzante) or Sangiovese (for Rosato and Rosato Frizzante) varieties, combined with other varieties (30 %) that grow well in the Emilia Romagna region. There are limitations on the maximum amount of certain varieties that can be used: 10 % Manzoni Bianco and 5 % Famoso.

— Red wines, as follows:

at least 70 % of the Sangiovese variety, which may be combined (30 %) with all non-aromatic varieties suitable for cultivation in the Emilia Romagna region.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

— White wines with the following sub-areas:

for Brisighella: Trebbiano minimum 60 %; grapes from the Albana and Chardonnay vine varieties, either on their own or combined, may contribute up to a maximum of 40 % to the production of said wine;

for Castrocara: Albana minimum 60 %; grapes of the Trebbiano variety may contribute up to a maximum of 40 %, either alone or in combination with other white grape varieties suitable for cultivation in the Emilia Romagna region, up to a maximum of 5 %;

for Longiano: Trebbiano minimum 60 %; grapes from the Albana and Chardonnay vine varieties, either on their own or combined, may contribute up to a maximum of 40 % to the production of said wine;

for Modigliana: Trebbiano minimum 60 %; grapes of the Chardonnay and Sauvignon Bianco vine varieties, either on their own or combined, may contribute up to a maximum of 40 % to the production of said wine;

for Oriolo: Trebbiano minimum 70 %; grapes from the Albana variety may contribute up to a maximum of 30 %, either alone or in combination with other white grape varieties suitable for cultivation in the Emilia Romagna region, up to a maximum of 5 %.

— Centesimino Oriolo, Centesimino Oriolo Riserva, Centesimino Oriolo Passito, Centesimino Oriolo Spumante Rosé, as follows:

at least 95 % of the Centesimino variety, which may be combined (5 %) with any of the black grape varieties suitable for cultivation in the Emilia Romagna region.

— Famoso Mercato Saraceno and Famoso Mercato Saraceno Spumante, as follows:

100 % of the Famoso variety.

— Sangiovese and Sangiovese Riserva with sub-areas Imola, Coriano, San Clemente and Verucchio, as follows:

at least 95 % of the Sangiovese variety, which may be combined (5 %) with any of the black grape varieties suitable for cultivation in the Emilia Romagna region.

Reasons:

The experiments conducted by the association for the protection of the designation revealed that the list of varieties results in good quality products while preserving the characteristics that are typical of the area.

This amendment concerns Article 2 of and Annexes 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 to the product specification but it does not concern the single document.

3. Grape production area for new types

Description:

The production area for the new Bianco, Bianco Frizzante, Rosato, Rosato Frizzante and Rosso types coincides with the current production area for the 'Romagna' Trebbiano, 'Romagna' Bianco Spumante and 'Romagna' Rosato Spumante types, with the additions and amendments duly described in Article 3(5) of the product specification.

The production areas for the Sangiovese and Sangiovese Riserva types with the sub-areas Imola, Coriano, San Clemente and Verucchio are described in detail in Article 3 of and Annexes 13, 14, 15 and 16 to the product specification respectively.

Reasons:

The grape cultivation area for the production of the Bianco, Bianco Frizzante, Rosato, Rosato Frizzante and Rosso types has been amended to cover the same area as for 'Romagna' Trebbiano, 'Romagna' Bianco Spumante and 'Romagna' Rosato Spumante, with some municipalities added. Given the ongoing climate change, it is now possible to focus on vineyards with a lower planting density in areas at higher altitude, where it used to be difficult for certain varieties to attain ripeness. This means it is possible to produce quality grapes even in municipalities at a particular altitude, such as those that have been added to the production area for the new types.

In light of the interest of small and medium-sized holdings in more quality-focused wine production that is more closely linked, where possible, to the specific characteristics of the production area, four new sub-areas have been introduced: Imola, Coriano, San Clemente and Verucchio.

This amendment concerns Article 3 of and Annexes 13, 14, 15 and 16 to the product specification but it does not concern the single document.

4. **Vine density per hectare**

Description:

The number of vines per hectare has been deleted from all 'Romagna' PDO types, except for those bearing a sub-area indication.

The vine density per hectare for the Bianco and Famoso types is indicated as a minimum of 1 500 vines per hectare.

For the Sangiovese type (inc. Riserva), the density of vines per hectare has been indicated as at least 3 300 for the Bertinoro, Castrocaro, Oriolo, Coriano, San Clemente and Verucchio sub-areas, at least 3 000 for Mercato Saraceno and at least 4 000 for Imola.

For the Centesimino type with the sub-area Oriolo, including Riserva, Passito and Spumante Rosé, the density of vines per hectare specified is at least 2 700.

Reasons:

The long-established practice of analysing the plot and selecting grape varieties suitable for the area, together with the high cost of planting, means that each holding arranges or restructures the area under vines in order to achieve the best quality yield, with a view to achieving a sustainable quality/quantity ratio. New plantings will therefore always be arranged applying the densities considered most suitable, based on experience and scientific-technological know-how, in line with how the climate evolves. The exception is wine bearing a sub-area indication, in which case the rules set out in the product specification apply.

This amendment concerns Article 4 of and Annexes 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 to the product specification but it does not concern the single document.

5. **Grape yield per hectare and minimum natural alcoholic strength**

Description:

For the new Bianco, Bianco Frizzante, Rosato and Rosato Frizzante types, the maximum yield has been set at 18 tonnes per hectare. The minimum natural alcoholic strength of the grapes is set at 11 % vol. (for Bianco and Rosato) and 10 % (for Bianco Frizzante and Rosato Frizzante).

For Rosso, the maximum yield is established as 14 tonnes per hectare and the minimum natural alcoholic strength of the grapes is 11 % vol.

For Bianco and Famoso with the sub-areas, the maximum yield has been established as 12 tonnes per hectare and the minimum natural alcoholic strength of the grapes is 11,5 % vol. (for Bianco Castrocaro and Bianco Oriolo), 11 % vol. (for Bianco Brisighella, Bianco Longiano, Bianco Modigliana and Famoso Mercato Saraceno) and 10,5 % vol. (for Famoso Mercato Saraceno Spumante).

For Centesimino with the Oriolo sub-area (incl. Riserva and Passito), a maximum yield of 11 tonnes per hectare and a minimum natural alcoholic strength of the grapes of 11 % vol. have been established. For Spumante Rosé, the maximum yield is established as 14 tonnes per hectare and the minimum natural alcoholic strength of the grapes at 10,5 % vol.

The maximum yield for Sangiovese with the Imola, Coriano, San Clemente and Verucchio sub-areas is established as 9 tonnes per hectare, with a minimum natural alcoholic strength of the grapes of 12,5 % vol. (13 % vol. for the Riserva version).

For Sangiovese Riserva with sub-areas, the maximum yield has been increased to 9 tonnes per hectare.

Reasons:

The yield and the natural alcoholic strength indicated above are ideal for the oenological objective in question, as proven by the chemical, physical and organoleptic tests carried out by the wineries in the territory.

This amendment concerns Article 4 of and Annexes 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 to the product specification and Section 5.2 'Maximum yields' of the single document.

6. **Grape yield in wine**

Description:

For the new Bianco, Bianco Frizzante, Rosato and Rosato Frizzante wine types, the maximum yield of grapes in wine is set at 70 %, which is equivalent to 12 600 litres per hectare.

For Rosso, the maximum yield of grapes in wine is set at 65 %, which is equivalent to 9 100 litres per hectare.

For Bianco and Famoso with sub-areas, the maximum yield of grapes in wine is set at 70 %, which is equivalent to 8 400 litres per hectare.

For Centesimino with the Oriolo sub-area, the maximum yield of grapes in wine is established as 70 % (for Centesimino Oriolo and Centesimino Oriolo Riserva), 65 % (for Centesimino Oriolo Spumante Rosé) and 50 % (for Centesimino Oriolo Passito), which is equivalent to 7 700 litres per hectare for Centesimino Oriolo and Centesimino Oriolo Riserva, 5 500 for Centesimino Oriolo Passito and 9 100 for Centesimino Oriolo Spumante Rosé.

For Sangiovese with the sub-areas Imola, Coriano, San Clemente and Verruchio (incl. Riserva), the maximum yield of grapes in wine is set at 65 %, which is equivalent to 5 850 litres per hectare.

For Sangiovese Riserva with sub-areas, the maximum yield of grapes in wine has been increased to 5 850 litres per hectare.

Reason: This is the yield resulting from the processing of grapes into wine, expressed as litres, based on tonnes of grapes produced per hectare permitted by the product specification.

This amendment concerns Article 5 of and Annexes 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 to the product specification but it does not concern the single document.

7. **Formal adjustments to the winemaking rules for the Bianco Frizzante and Rosato Frizzante types**

Description:

For the new types too, processing and bottling operations may be carried out throughout the Emilia Romagna region, the Marche region, the Lombardy region, the Piedmont region and the Veneto region.

Reasons:

This is an adjustment to the form of provisions already laid down in the specification.

This amendment concerns Article 5 of the product specification and Section 9.2 'Further conditions' of the single document.

8. **Characteristics on consumption of the new types**

Description:

The following physical, chemical and organoleptic characteristics have been inserted for the new types.

'Romagna' Bianco, 'Romagna' Bianco Frizzante, 'Romagna' Rosato, 'Romagna' Rosato Frizzante, 'Romagna' Rosso;

'Romagna' Bianco Brisighella, 'Romagna' Bianco Castrocara, 'Romagna' Bianco Longiano, 'Romagna' Bianco Modigliana, 'Romagna' Bianco Oriolo, 'Romagna' Centesimino Oriolo, 'Romagna' Centesimino Oriolo Riserva, 'Romagna' Centesimino Oriolo Passito, 'Romagna' Centesimino Oriolo Spumante Rosé, 'Romagna' Famoso Mercato Saraceno, 'Romagna' Famoso Mercato Saraceno Spumante, 'Romagna' Sangiovese Imola, 'Romagna' Sangiovese Imola Riserva, 'Romagna' Sangiovese Coriano, 'Romagna' Sangiovese Coriano Riserva, 'Romagna' Sangiovese San Clemente, 'Romagna' Sangiovese San Clemente Riserva, 'Romagna' Sangiovese Verucchio, 'Romagna' Sangiovese Verucchio Riserva.

Reasons:

The chemical, physical and organoleptic characteristics indicated are the result of several tests and fall within the parameters of EU and national legislation.

This amendment concerns Article 6 of and Annexes 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 to the product specification and Section 4 'Description of the Wine(s)' of the single document.

9. Indication of vintage year

Description:

The possibility of omitting the vintage year in which the grapes were produced has also been extended to the new 'Romagna' Bianco Frizzante and 'Romagna' Rosato Frizzante types.

Reasons:

With a view to aligning the new types (Bianco Frizzante and Rosato Frizzante) with the existing types (Trebiano Spumante) (Trebiano Frizzante) (Bianco Spumante) (Rosato Spumante), it has been specified that the vintage year in which the grapes are produced can be omitted from the label, in keeping with the national and EU legislation which allows this possibility for sparkling (*spumante*) wines that are not labelled as 'Millesimato' (vintage) and also for semi-sparkling (*frizzante*) wines.

This amendment concerns Article 7 of the product specification but does not concern the single document.

10. Labelling

Description:

In the case of the 'Romagna' Bianco Frizzante type, it is possible to include the specification of the colour 'Bianco' (white) on the label.

Reasons: It is at the discretion of the producer to indicate the colour referring to the wine in question.

Description:

In the case of the 'Romagna' Rosato Frizzante type, it is obligatory to include the specification of the colour 'Rosato', 'Rosé' or 'Rosa' on the label.

Reasons: It has been deemed opportune to indicate the colour with a view to identifying the specificity of the product.

This amendment concerns Article 7 of the product specification but does not affect the single document.

11. Specific rules on packaging

Description:

The use of containers with a capacity of between 2 and 6 litres made from food-grade alternatives to glass is only permitted for the 'Romagna' Bianco, 'Romagna' Rosato, 'Romagna' Rosso, 'Romagna' Trebbiano, 'Romagna' Pagadebit and 'Romagna' Sangiovese wine types not qualified with the 'vigna' indication.

As well as for the above-mentioned types bearing the 'vigna' indication, this bottling arrangement is also banned for sparkling and semi-sparkling types, for wine types bearing the traditional terms Riserva, Superiore or Passito, or for any wine types bearing the name of a sub-area.

The use of containers made of stainless steel and other suitable materials with a capacity of between 6 and 60 litres is also only allowed for 'Romagna' PDO wines of the Bianco (incl. Frizzante), Rosato (incl. Frizzante), Rosso, Trebbiano (incl. Frizzante) and Sangiovese types.

Reasons:

This is a change to the wording to indicate the capacity of the containers.

This amendment concerns Article 8 of the product specification but does not concern the single document.

12. **'Romagna' PDO – amended sub-areas**

Description:

'Castrocaro and Terra del Sole' has been amended to 'Castrocaro'.

'San Vicinio' has been amended to 'Mercato Saraceno'.

The following have been added: Imola, Coriano, San Clemente and Verucchio.

The Brisighella, Castrocaro, Longiano and Modigliana sub-areas may also be used for the Bianco type.

The Oriolo sub-area may also be used for the Bianco and Centesimino types (including Riserva, Passito and Spumante Rosé).

The Mercato Saraceno sub-area may also be used for the Famoso type (including Spumante).

The Imola, Coriano, San Clemente and Verucchio sub-areas may be used for the Sangiovese and Sangiovese Riserva types.

Reasons:

The discovery of ancient evidence from the years 1 500 to 1 900 A.D. confirms the presence of prestigious white grape varieties in the areas of Modigliana, Castrocaro, Longiano, Brisighella and Oriolo.

Famoso, a variety that has been grown in the Romagna area since ancient times, is widespread in Mercato Saraceno.

The movement to establish Centesimino as a variety of value in Oriolo from which wine that expresses the particular terroir of the area can be made is very effective. This is evident in the speed with which the grape variety and resulting wine are gaining recognition. This vine variety has been grown in this area at least since the post-WWII period.

Sangiovese was already a characteristic feature of the land around Imola in the late 18th century.

Sangiovese was grown intensively in the area around Rimini until 1860, after which it was abandoned due to its low alcohol content. Cultivation of this variety has now resumed.

Therefore it has been deemed opportune to promote these wine types bearing the sub-area.

This amendment concerns Articles 2, 3, 5, 7, 9, 11, 13, 14, 15 and 16 of the product specification and Section 4 'Description of the Wine(s)' of the single document.

SINGLE DOCUMENT

1. **Name(s)**

Romagna

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

8. Semi-sparkling wine

4. Description of the wine(s)

1. 'Romagna' Albana Spumante

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Albana Spumante is made from the must of partially raisined grapes using the in-bottle or autoclave method in accordance with EU legislation. It has a golden yellow colour, fine foam and lasting fizz, a characteristic, deliciously fruity aroma typical of the grape variety, good structure and pleasant freshness, and an agreeable, smooth, sweet but never cloying taste.

Minimum total alcoholic strength by volume: 16,0 % vol.

Minimum sugar-free extract: 21,0 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	6 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. 'Romagna' Cagnina

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Cagnina, obtained from Terrano grapes generally harvested towards the end of September, is ready to be released for consumption after the first ten days of October. It has a purple-red colour, an intense, characteristic aroma with hints of marasca cherries and raspberries, and a sweet, slightly tannic taste with a pleasantly acidic edge.

Minimum total alcoholic strength by volume: 11,5 % vol.

Minimum sugar-free extract: 17,0 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)	8,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *'Romagna' Pagadebit (including Amabile and Frizzante)*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Pagadebit, obtained from Bombino Bianco grapes, has a straw yellow colour of varying intensity depending on the age and the wine-making process, a fresh and fragrant aroma with a hint of hawthorn typical of the grape variety, and a pleasant and delicate taste, which range from dry to medium sweet, including in the semi-sparkling variety.

Minimum total alcoholic strength by volume: 11,5 % vol.

Minimum sugar-free extract: 14,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. *'Romagna' Pagadebit Bertinoro*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Pagadebit Bertinoro, obtained from Bombino Bianco grapes in the Bertinoro area, has a straw yellow colour of varying intensity depending on the age and the wine-making process, a fresh and fragrant aroma with a hint of hawthorn typical of the grape variety, and a pleasant and delicate taste, which may be dry or medium sweet, including in the semi-sparkling variety.

Minimum total alcoholic strength by volume: 12 % vol.

Minimum sugar-free extract: 15,0 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. *'Romagna' Sangiovese*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese, obtained from grapes of the grape variety of the same name, has a ruby red colour with a purple sheen, a broad and vinous aroma, which is slightly herbaceous in youth, with possible delicate hints of violet, and an elegant, full, pleasantly tannic taste when young and an equally pleasant, slightly bitter aftertaste.

Minimum total alcoholic strength by volume: 12,0 % vol.

Reducing sugar residues: not more than 10,0 g/l

Minimum sugar-free extract: 20,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. *'Romagna' Sangiovese Novello*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese Novello, obtained from grapes of the variety of the same name, vinified by carbonic maceration, has a ruby red colour, an intense, vinous aroma typical of wines produced by this method, and a dry or slightly sweet taste owing to some residual sugar, as permitted by the rules governing its production.

Minimum total alcoholic strength by volume: 11,5 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 18,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

7. *'Romagna' Sangiovese Superiore*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese Superiore, obtained from grapes of the variety of the same name, has a ruby red colour tending towards garnet, sometimes with a purple sheen, a vinous aroma with delicate hints of violet, and a round, full-bodied but soft and elegant taste, slightly and pleasantly tannic when young, and an agreeable, pronounced aftertaste which is slightly bitter.

Minimum total alcoholic strength by volume: 12,5 % vol.

Reducing sugar residues: not more than 10,0 g/l

Minimum sugar-free extract: 24,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

8. *'Romagna' Sangiovese Riserva, including the Superiore Riserva variety*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese Riserva, obtained from grapes of the variety of the same name, has a ruby red colour tending to garnet and fading to purple and orange shades with age, a fine bouquet of vanilla redolent of ethers and typical of ageing and a dry, round, harmonious, robust taste, often with hints of wood derived from the barrels in which it was aged.

Minimum total alcoholic strength by volume: 13,0 % by volume

Reducing sugar residues: not more than 10,0 g/l

Minimum sugar-free extract: 26,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

9. *'Romagna' Sangiovese Passito*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese Passito, obtained from grapes of the variety of the same name, has a ruby red colour, sometimes with a purple sheen, a delicate aroma with possible hints of violet and a harmonious, pleasantly tannic taste followed by an agreeable, characteristic aftertaste which is slightly bitter; it may have discernible hints of wood derived from the barrels in which it was aged.

Minimum total alcoholic strength by volume: 12 % vol.

Reducing sugar residues: from 6,0 to 20,0 g/l

Minimum sugar-free extract: 26 g/l

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

10. *'Romagna' Sangiovese with sub-areas*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese followed by a sub-area, obtained from grapes of the variety of the same name from clearly defined areas, has a ruby red colour with a purple sheen, a broad and vinous aroma, which is slightly herbaceous when young, with delicate hints of violet, a taste that is typical of the production area and pleasantly tannic in youth, and an equally pleasant, slightly bitter aftertaste.

Minimum total alcoholic strength by volume: 12,5 % vol.

Reducing sugar residues: not more than 4,0 g/l

Minimum sugar-free extract: 24,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

11. *'Romagna' Sangiovese Riserva with sub-areas*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Sangiovese Riserva followed by a sub-area, obtained from grapes of the variety of the same name from clearly defined areas, is ruby red tending to garnet and fading to purple and orange shades with age, and a dry, round, harmonious, robust taste typical of the production area, often with hints of wood derived from the barrels in which it was aged.

Minimum total alcoholic strength by volume: 13,0 % vol.

Reducing sugar residues: not more than 4,0 g/l

Minimum sugar-free extract: 26,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

12. *'Romagna' Trebbiano*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Trebbiano, obtained from grapes of the variety of the same name, has a straw yellow colour of varying intensity, a vinous, mild and delicate aroma, and a subtle, flavourful and harmonious taste.

Minimum total alcoholic strength by volume: 11,5 %

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 14,0 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

13. *'Romagna' Trebbiano Spumante*

CONCISE TEXTUAL DESCRIPTION

Wine with the registered designation of origin 'Romagna' Trebbiano Spumante, obtained from grapes of the variety of the same name by natural re-fermentation in the bottle or in autoclaves in accordance with EU rules, has a straw yellow colour of varying intensity, lasting foam and fine fizz, a fine, fresh and pleasant aroma, and a dry or medium-dry taste depending on the type.

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum sugar-free extract: 14,0 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

14. *'Romagna' Trebbiano Frizzante*

CONCISE TEXTUAL DESCRIPTION

Wine covered by the registered designation of origin 'Romagna' Trebbiano Frizzante, obtained from grapes of the variety of the same name by natural secondary fermentation in accordance with EU rules, has a straw yellow colour of varying intensity with fine and persistent foam, a pleasant and delicate aroma, and a fresh, harmonious taste.

Minimum total alcoholic strength by volume: 10,5 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 14,0 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

15. *'Romagna' Bianco Spumante*

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco Spumante wine has fine, persistent foam and is straw yellow of varying intensity. It stands out for its fine, delicate aroma and its taste varies depending on the sugar content from brut nature to dry, sapid and harmonious.

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum sugar-free extract: 14 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

16. *'Romagna' Rosato Spumante*

CONCISE TEXTUAL DESCRIPTION

'Romagna' Rosato Spumante wine has a fine, persistent foam. The colour is pinkish of varying intensity and the aroma is fine and delicate. Its taste varies depending on the sugar content from brut nature to dry and it is sapid and harmonious.

Minimum total alcoholic strength by volume: 10,5 % vol.

Minimum sugar-free extract: 15 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

17. *'Romagna' Bianco*

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco wines are light yellow to straw yellow of varying intensity in colour and have a pleasant, fine and delicate aroma. The taste is sapid and harmonious.

Minimum total alcoholic strength by volume: 11,5 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 14 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

18. 'Romagna' Bianco Frizzante

CONCISE TEXTUAL DESCRIPTION

'Romagna' Rosato Frizzante wine has a fine, persistent foam. The colour ranges from light yellow to straw yellow of varying intensity and its aroma is pleasant and distinctive. Its taste is harmonious and fresh.

Minimum total alcoholic strength by volume: 10,5 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 14 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

19. 'Romagna' Rosato

CONCISE TEXTUAL DESCRIPTION

'Romagna' Rosato wines are pink of varying intensity in colour and have a pleasant, fine and delicate aroma. The taste is harmonious and fresh.

Minimum total alcoholic strength by volume: 11,5 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 14 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

20. 'Romagna' Rosato Frizzante

CONCISE TEXTUAL DESCRIPTION

'Romagna' Rosato Frizzante wine has a fine, persistent foam. Pink of varying intensity in colour, with a pleasant, distinctive aroma. The taste is harmonious and fresh.

Minimum total alcoholic strength by volume: 10,5 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 14 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

21. 'Romagna' Rosso

CONCISE TEXTUAL DESCRIPTION

'Romagna' Rosso wines have a ruby red colour, sometimes with purple tints, a vinous aroma and a frank fragrance. The taste is harmonious, slightly tannic, with a pleasantly bitter aftertaste.

Minimum total alcoholic strength by volume: 12 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 19 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

22. 'Romagna' Bianco Brisighella

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco Brisighella wines are light yellow to straw yellow of varying intensity in colour and have a distinctive, fine and broad-ranging aroma. The taste is sapid, fresh and harmonious.

Minimum total alcoholic strength by volume: 11 % vol.

Reducing sugar residues: not more than 4 g/l;

Minimum sugar-free extract: 19 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

23. 'Romagna' Bianco Castrocara

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco Castrocara wines are light yellow to straw yellow of varying intensity in colour and have a pleasant, intense, vinous aroma. The taste is sapid and harmonious.

Minimum total alcoholic strength by volume: 11,5 % vol.

Reducing sugar residues: not more than 4 g/l

Minimum sugar-free extract: 17 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

24. 'Romagna' Bianco Longiano

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco Longiano wines are light yellow to straw yellow of varying intensity in colour and have a pleasant, intense and vinous aroma. The taste is sapid and harmonious.

Minimum total alcoholic strength by volume: 11 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 19 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

25. 'Romagna' Bianco Modigliana

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco Modigliana wines are light yellow to straw yellow of varying intensity in colour and have a pleasant, intense and vinous aroma. The taste is sapid and harmonious.

Minimum total alcoholic strength by volume: 11 % vol.

Reducing sugar residues: not more than 10 g/l

Minimum sugar-free extract: 19 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	5
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

26. 'Romagna' Bianco Oriolo

CONCISE TEXTUAL DESCRIPTION

'Romagna' Bianco Oriolo wines are light yellow to straw yellow of varying intensity in colour and have a pleasant, intense and vinous aroma. The taste is sapid and harmonious.

Minimum total alcoholic strength by volume: 11,5 % vol.

Reducing sugar residues: not more than 4 g/l

Minimum sugar-free extract: 17 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

27. 'Romagna' Centesimino Oriolo

CONCISE TEXTUAL DESCRIPTION

'Romagna' Centesimino Oriolo wine is garnet red in colour and has a characteristic aroma with notes of roses and forest fruit. The taste is velvety and full-bodied.

Minimum total alcoholic strength by volume: 12 % vol.

Reducing sugar residues: not more than 4 g/l

Minimum sugar-free extract: 23 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

28. *'Romagna' Centesimino Oriolo Riserva*

CONCISE TEXTUAL DESCRIPTION

'Romagna' Centesimino Oriolo Riserva wine is an intense garnet red in colour, an enveloping aroma with notes of roses, ripe fruit and spicy notes. The taste is full-bodied, harmonious, velvety and slightly tannic.

Minimum total alcoholic strength by volume: 13 % vol.

Reducing sugar residues: not more than 4 g/l

Minimum sugar-free extract: 26 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 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

29. *'Romagna' Centesimino Oriolo Passito*

CONCISE TEXTUAL DESCRIPTION

'Romagna' Centesimino Oriolo Passito wine is solid garnet red in colour, with an intense and distinctive aroma with notes of roses, jam, raisined grapes and spicy notes. The taste is harmonious, enveloping and with good structure.

Minimum total alcoholic strength by volume: 11,5 % vol.

Reducing sugar residues: not less than 50 g/l

Minimum sugar-free extract: 26 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

30. 'Romagna' Centesimino Oriolo Spumante Rosé

CONCISE TEXTUAL DESCRIPTION

'Romagna' Centesimino Oriolo Spumante Rosé wine has a fine, persistent foam. It is pink of varying intensity in colour and has a characteristic aroma of markedly floral notes. Its taste varies depending on the sugar content from brut to demisec, fresh and with good structure.

Minimum total alcoholic strength by volume: 11 % vol.

Minimum sugar-free extract: 14 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	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

31. 'Romagna' Famoso Mercato Saraceno

CONCISE TEXTUAL DESCRIPTION

'Romagna' Famoso Mercato Saraceno wines are straw yellow of varying intensity in colour and have a distinctive, intense and vinous aroma. The taste is dry, sapid and harmonious.

Minimum total alcoholic strength by volume: 11,5 % vol.

Minimum sugar-free extract: 17 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	5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

32. 'Romagna' Famoso Mercato Saraceno Spumante

CONCISE TEXTUAL DESCRIPTION

'Romagna' Famoso Mercato Saraceno Spumante wine has a fine, persistent foam. The colour is straw yellow of varying intensity and the aroma is fine and delicate. Its taste varies depending on the sugar content from brut nature to dry, in accordance with EU law.

Minimum total alcoholic strength by volume: 11 % vol.

Minimum sugar-free extract: 16 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	5 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

5.1. Specific oenological practices

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5.2. Maximum yields

1. 'Romagna' Albana Spumante

45 hectolitres per hectare

2. 'Romagna' Cagnina

84,5 hectolitres per hectare

3. 'Romagna' Pagadebit and Pagadebit Bertinoro, including Frizzante
98 hectolitres per hectare

4. 'Romagna' Sangiovese, including Novello and Riserva
78 hectolitres per hectare

5. 'Romagna' Sangiovese Superiore, including Riserva
68,25 hectolitres per hectare

6. 'Romagna' Sangiovese with sub-areas
58,5 hectolitres per hectare

7. 'Romagna' Sangiovese Riserva with sub-areas
52 hectolitres per hectare

8. Romagna Sangiovese Passito
60 hectolitres per hectare

9. 'Romagna' Bianco, including Frizzante and Spumante
126 hectolitres per hectare

10. 'Romagna' Rosato, including Frizzante and Spumante
126 hectolitres per hectare

11. 'Romagna' Rosso
91 hectolitres per hectare

12. 'Romagna' Bianco with sub-areas Brisighella, Castrocaro, Longiano, Modigliana and Oriolo
84 hectolitres per hectare

13. 'Romagna' Centesimino including Riserva with sub-area Oriolo
77 hectolitres per hectare

14. 'Romagna' Centesimino Passito with sub-area Oriolo
55 hectolitres per hectare

15. 'Romagna' Centesimino Spumante Rosé with sub-area Oriolo
91 hectolitres per hectare

16. 'Romagna' Famoso, including Spumante with sub-area Mercato Saraceno
84 hectolitres per hectare

6. **Demarcated geographical area**

The production area of grapes for the production of wines eligible to bear the 'Romagna' designation covers the entirety or parts of various municipalities in the provinces of Bologna, Rimini, Forlì-Cesena and Ravenna in the Emilia Romagna region.

7. **Wine grape varieties**

Albana B.

Bombino Bianco B.

Sangiovese N.

Terrano N.

Trebbiano Romagnolo B. – Trebbiano

8. Description of the link(s)

Romagna

'Romagna' Albana Spumante:

The Baldi family of Faenza have owned vineyard land in the most fertile areas of Romagna ever since the 14th century. They were among the first to raise the standards of wine production, so much so that other noble families, not only of Faenza, although wine producers themselves, served Baldi wines on special occasions.

Francesco Baldi was the first to produce sparkling wine in Romagna at the beginning of the 20th century, probably from Albana, blended with other wines. It was produced in large quantities at Villa 'Le Fontane' in Sarna di Faenza, and, thanks to its high quality, was sold in Romagna and Bologna, and exported to France and Russia, where it received renowned prizes and awards.

'Romagna' Cagnina:

Terrano d'Istria, the main grape variety of Cagnina, probably spread across Romagna during Byzantine domination, when large quantities of limestone were imported from Istria and Dalmatia for the construction of Ravenna's main monuments. The wine was produced on certain plains in the areas around Cesena, Forlì and Ravenna as early as the 13th century. Various written sources and poetic texts from the nineteenth and twentieth centuries confirm that Cagnina was sold and appreciated across Romagna.

'Romagna' Pagadebit, including the 'Bertinoro', Amabile and Frizzante varieties:

The Bombino Bianco grape variety is locally known as Pagadebit, which gave the wine its name. According to Hohnerlein-Buchinger the term derives from '*produce tanto da pagare i debiti*' ('produces enough to pay off debts') as this vine variety guarantees good production even in adverse weather conditions. Especially in the Province of Forlì, Pagadebit was planted in combination with Albana to compensate for that variety's lower production. The first written record of a Pagadebit vine in Romagna dates from 1825 and is by Acerbi, who lists the variety among the vines 'of the Rimini area'. Pagadebit vines from different areas were compared at the ampelographic fair in Forlì in 1876; the Bertinoro area has historically been known for its particular, outstanding Pagadebit tradition.

'Romagna' Sangiovese, including the Superiore, Riserva, Novello and Passito varieties:

A notarial act from 1672, kept at the State Archive of Faenza, refers to 'three rows of Sangiovese vines' on the Fontanella di Pagnano farm in the municipality of Casola Valsenio. According to certain linguists the variety was given the name 'Sangue dei gioghi' (mountain blood) in the Tuscan-Romagna Apennines, which was then contracted to 'sanzves' in local dialect.

According to Beppe Sangiorgi the first references to Sangiovese in Romagna concern the Faenza-Imola area. In 1839 Galesio described the vineyards he had seen on a trip between Florence and Forlì as follows: 'The vines are all low varieties and most are Sangiovese di Romagna'.

Old texts on winegrowing identify a Sangiovese vine in Romagna which had characteristic features and was vinified into a single-variety wine, in contrast to what was done elsewhere.

'Romagna' Trebbiano (also semi-sparkling and sparkling):

The Trebbiano variety was probably introduced by the Etruscans and Romans, who planted vines after reclaiming and partitioning land: it was therefore legionaries' wine. In 1305 Pier de Crescenzi wrote about a white grape referred to as 'tribiana'. There are also references in the same century to 'turbien' in Imola and 'trebulanum' in Bologna. There are also undated references to 'tarbian' in Romagna. Molon (1906) wrote that it was commonly grown in Forlì and Ravenna in particular, and Pasqualini and Pasqui commented on the rows of vines grown on the plains despite the high humidity. The fact that it is so widespread in Romagna is due to its ability to adapt to different soils and climates.

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

'Romagna' PDO – Wine-making area

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Wine-making operations can be carried out throughout the territory of the provinces of Forlì-Cesena, Ravenna, Bologna and Rimini.

'Romagna' PDO – production area for the semi-sparkling and sparkling types

Legal framework:

In national legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

The operations for making the 'Romagna' Trebbiano Frizzante, 'Romagna' Trebbiano Spumante, 'Romagna' Pagadebit Frizzante, 'Romagna' Albana Spumante, 'Romagna' Bianco Frizzante, 'Romagna' Bianco Spumante, 'Romagna' Rosato Frizzante and 'Romagna' Rosato Spumante types, including the wine-making practices for foam formation, stabilisation and sweetening operations, where permitted, can be carried out throughout the territory of the Emilia Romagna region, the Marche region, the Lombardy region, the Piedmont region and the Veneto region.

'Romagna' PDO – bottling area for the semi-sparkling and sparkling types

Legal framework:

EU legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The 'Romagna' Trebbiano Frizzante, 'Romagna' Trebbiano Spumante, 'Romagna' Pagadebit Frizzante, 'Romagna' Albana Spumante, 'Romagna' Bianco Frizzante, 'Romagna' Bianco Spumante, 'Romagna' Rosato Frizzante and 'Romagna' Rosato Spumante must be bottled within the territory of the Emilia Romagna region, the Marche region, the Lombardy region, the Piedmont region and the Veneto region. In accordance with the applicable EU and national legislation, bottling or packaging must take place in the aforementioned demarcated geographical area with a view to safeguarding quality and reputation, guaranteeing the origin and ensuring the effectiveness of checks.

Use of references to sub-areas

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels and packaging of wines covered by the 'Romagna' PDO can include references to the sub-areas described in the respective annexes to the product specification.

The sub-areas that can be stated on the label are as follows: 'Bertinoro', 'Brisighella', 'Castrocaro', 'Cesena', 'Longiano', 'Meldola', 'Modigliana', 'Marzeno', 'Oriolo', 'Predappio', 'Mercato Saraceno', 'Serra', 'Imola', 'Coriano', 'San Clemente', 'Verucchio'.

'Romagna' PDO followed by the sub-area

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Wine-making operations can be carried out throughout the territory of the provinces of Bologna, Ravenna, Forlì-Cesena and Rimini.

'Romagna' PDO followed by the sub-area

Legal framework:

EU legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Bottling of wine covered by the 'Romagna' PDO followed by sub-areas must take place within the production area of each sub-area, including the area where wine-making is authorised by derogation. In accordance with the applicable EU and national legislation, bottling or packaging must take place in the aforementioned demarcated geographical area with a view to safeguarding quality and reputation, guaranteeing the origin and ensuring the effectiveness of checks.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/18282>

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

(2022/C 386/09)

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

‘Alsace grand cru Geisberg’

PDO-FR-A0379-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. Date of maturing and placing on the market for consumers in the case of red wines

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. Checks on packaged batches

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. Storing packaged wines

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. Human factors contributing to the link with the geographical area

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

- The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.
- The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

20. Description of the wine(s)

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. **Link with the geographical area**

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. **Transitional measures**

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. **Requirement to state the sugar content on labelling and other formats giving information for white wines**

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. **Advance declaration of the assignment of parcels**

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Alsace grand cru Geisberg

2. **Geographical indication type**

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types:

- dry wines with minerality;
- aromatic wines that are fruity, unctuous and rich.

The colour of these two types of wine is deep and intense and ranges to golden yellow.

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

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

3. *Designation followed by the words 'Sélection de Grains Nobles'*

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

8. Description of the link(s)

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Geisberg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The pedological characteristics linked with the location at the end of the valley bestow salinity, acidity and finesse on the wines and give rise to balanced, distinguished wines that are long in the mouth. They become more mineral and complex with age.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

The work by Médard Barth entitled *Der Rebbau des Elsass und die Absatzgebieten seiner Weine*, written in 1958, spoke highly of this *lieu-dit*, which today is famous.

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

Area in immediate proximity

Legal framework

National legislation

Type of further condition

Derogation concerning production in the demarcated geographical area

Description of the condition

The area in the immediate vicinity, defined by derogation for winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmannswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourghem, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfing, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimblett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

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

(2022/C 386/10)

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

‘Alsace grand cru Moenchberg’

PDO-FR-A0383-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

The ‘Alsace grand cru’ protected designations of origin which cover red and white still wines are mentioned by name: ‘Alsace grand cru Hengst’ and ‘Alsace grand cru Kirchberg de Barr’.

This amendment does not affect the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. **Vine varieties**

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. **Planting density**

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. **Pruning rule**

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. **Rules on trellising and foliage height**

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. **Average maximum crop load per parcel**

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. **Ripeness of grapes and minimum natural alcoholic strength by volume**

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. **Date of maturing and placing on the market for consumers in the case of red wines**

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

- The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.
- The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

20. Description of the wine(s)

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. Link with the geographical area

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. Transitional measures

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. Requirement to state the sugar content on labelling and other formats giving information for white wines

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. Advance declaration of the assignment of parcels

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT**1. Name(s)**

Alsace grand cru Moenchberg

2. Geographical indication type

PDO – Protected designation of origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

3. *Designation followed by the words 'Sélection de Grains Nobles'*

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

8. Description of the link(s)

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Moenchberg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The stony character of the soils gives the wines a consistent, substantial and enveloping acidity, adding salinity, length in the mouth and power.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

A reference appears in the classification of terroirs of the *grand crus* of Alsace by the ampelographer Stolz, published in 1852.

The work by Médard Barth entitled *Der Rebbau des Elsass und die Absatzgebieten seiner Weine*, written in 1958, spoke highly of this *lieu-dit*, which today is famous.

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

Area in immediate proximity

Legal framework

National legislation

Type of further condition

Derogation concerning production in the demarcated geographical area

Description of the condition

The area in the immediate vicinity, defined by derogation for winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmannswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourghem, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimblett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

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

(2022/C 386/11)

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

‘Alsace grand cru Hatschbourg’

PDO-FR-A0372-AM02

Date of communication: 20 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Additional indication

In Chapter I, Section II(1), of the specification, the following common forms of the names of grape varieties have been added: ‘Sylvaner’ and ‘Pinot Noir’, with the corresponding official names, respectively: Sylvaner B and Pinot Noir N.

The common form ‘Sylvaner’ has been added to correct an oversight in the original version of the specification. The original version stated in Chapter I, Section X(1)(b), that the authorised varieties ‘can be made into wine and placed on the market under their respective common names’. However, the corresponding common form of the name was not included in the list of permitted common names. Prior to the approval of the original version of the specification, a national decision meant that Sylvaner B had been added to the varieties authorised for the production of wines with the designation of origin ‘Alsace grand cru Zotzenberg’. This took into account local custom and the reputation of these wines.

The common name ‘Pinot Noir’ has been added to the specification. This is because of an application submitted at national level for recognition of the still red wines of certain ‘Alsace grand cru’ designations of origin. This application for the recognition of a red wine is based on long-standing practice, reputation and the characteristics of the wines produced with grapes of the variety Pinot Noir N grown on demarcated parcels of these ‘Alsace grand cru’ designations. Pinot Noir N is the only variety authorised for these red wines.

Chapter I, Section II(1), of the specification concerns the varieties of Muscat à petits grains, commonly referred to as ‘Muscat’. The words ‘blancs’ and ‘roses’ have been added to the names of these varieties, in order to correct an oversight in the previous version of the specification.

These amendments do not require any amendments to the single document.

2. Types of product

In Chapter I, Section III, of the specification, the text has been amended to show that the protected designations of origin covered by the current specification no longer refer exclusively to still white wines.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

The 'Alsace grand cru' protected designations of origin which cover red and white still wines are mentioned by name: 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

This amendment does not affect the single document.

3. **Geographical area**

In Chapter I, Section IV(1), of the specification, a paragraph has been added giving the dates on which the geographical area was approved by the relevant INAO (National Institute for Origin and Quality) committee. The new paragraph also refers to the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The municipalities of Kientzheim and Sigolsheim have been abolished. Their territory is now part of the municipality of Kaysersberg Vignoble.

These editorial changes do not affect the boundary of the geographical area.

The following sentences have also been added to Section IV(1):

'Maps of the geographical area can be accessed on the INAO website.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities in the case of the partially included municipality.'

These amendments require the amendment of point 6 of the single document.

4. **Demarcated parcel area**

In Chapter I, Section IV(2), of the specification:

- in order to correct an oversight, the words '6 and 7 September 2006' have been added to the first paragraph. This is a date on which the parcel area was approved by the relevant national committee;
- in the second paragraph, the wording has been amended to take into account the changes made to the names of municipalities in Section IV(1);
- the 'Municipalities' column in the table has been updated to correspond to the names of municipalities mentioned in Section IV(1).

These amendments do not affect the single document.

5. **Area in immediate proximity**

In Chapter I, Section IV(3), of the specification, a paragraph has been amended to give the 2021 Official Geographic Code as the source for the demarcation of the area boundary as it appears in the specification. Reference to the source gives legal certainty to the demarcation of the area.

As a result of the reference to the 2021 Official Geographic Code, the list of names of municipalities has been updated. The name of the municipality of Kaysersberg has been deleted and that of Kaysersberg Vignoble added, together with the information that the only part of this municipality included is that belonging to the delegated municipality of Kaysersberg.

These editorial changes do not affect the boundary of the area in immediate proximity.

These amendments require the amendment of point 9 of the single document.

6. Vine varieties

In Chapter I, Section V(1)(a), of the specification, two phrases have been added: '— for white wines:' and '— for red wines: from grape variety Pinot Noir N'. This is because an application for recognition of the still red wines was submitted at national level for certain 'Alsace grand cru' designations of origin. Pinot Noir N is the only variety authorised for these red wines. It is also the only variety authorised for the production of red wine in the 'Alsace' designation of origin.

In Sections V(1)(a), (b) and (e) and V(2)(b), the words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification.

The single document has not been changed on account of these amendments.

7. Planting density

In Chapter I, Section VI(1)(a), of the specification, the following phrases have been added: 'For white wine production' and 'For red wine production'. This is to distinguish between the minimum planting densities according to the colour of the wines. These densities are stated for the designations authorised to produce red wines.

The single document has not been changed on account of these additions.

In Chapter I, Section VI(1)(a), of the specification, the date of '25 October 2011' has been specified for the effective application of the rule regarding the possibility of the density changing due to grubbing-up. It replaces the wording 'on the date on which this specification was approved'.

This amendment requires the amendment of point 5 of the single document.

8. Pruning rule

In Chapter I, Section VI(1)(b), of the specification, the previous rule for white wines regarding the number of buds per square metre of soil differed according to the grape varieties. This rule has been abolished and replaced by a single rule of 18 buds per plant.

This development makes it possible to harmonise the wording in the specifications of the Alsace designations of origin, and to simplify the methods of checking.

Point 5 of the single document has been amended.

The words 'For white wines' have been added at the start of the sentence. This is due to the application for recognition for still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

A pruning rule has been added for red wines, setting the maximum number of buds per plant at 14. This is less than the number authorised for white wine production. This rule makes it possible to comply with the rules on yields and to produce good-quality grapes.

The above amendments do not affect the single document.

9. Rules on trellising and foliage height

In Chapter I, Section VI(1)(c), of the specification, the maximum height of the wires supporting the arched canes has been deleted, and the method of measuring the height of trellised foliage has been changed.

These amendments make it possible to verify that the foliage height is compliant as the plants grow. Previously this was possible only through a requirement relating to the support.

This amendment does not affect the single document.

10. Average maximum crop load per parcel

In Chapter I, Section VI(1)(d), of the specification, the average maximum crop load per parcel for white wines has been reduced from 10 000 to 8 500 kilograms per hectare, reflecting the reduced yields for these wines.

An average maximum crop load per parcel has been established for red wines. It is less than that for white wine, reflecting the yields for red wines.

These amendments do not affect the single document.

11. Ripeness of grapes and minimum natural alcoholic strength by volume

In Chapter I, Section VII(2)(a), of the specification, the table has been amended. It now takes into account the application for recognition of still red wines submitted at national level for some 'Alsace grand cru' designations of origin.

For these 'Alsace grand cru' designations for red wines, minimum levels have been established for the sugar content of the different grape varieties when harvested, and for their minimum natural alcoholic strength by volume.

These amendments do not affect the single document.

For white wines, the minimum levels for the sugar content of the grapes have been increased by 2 or 3 grams per litre of must in order to respect the same 1 % variation with the minimum natural alcoholic strength by volume for each grape variety, as in the previous version of the specification. The protection and management body has chosen to calculate the transformation of grams of sugar into alcohol on the basis of 17 grams of sugar producing 1 % alcohol by volume for white wines. The original version of the specification had used the figure of 16,83 grams. The amount of 17 grams had been recommended by the competent national committee of the INAO when the original version of the specifications was established.

These amendments do not affect the single document.

12. Yields

In Chapter I, Section VIII(1) and (2), of the specification, the yields and upper yield limits have been reduced for white wines and white wines labelled 'Vendanges Tardives' [Late Harvest], in accordance with the hierarchy of designations in the Alsace region. This amendment will allow better quality control.

Point 5 of the single document has been amended for the maximum yields (upper yield limits).

The words 'Vins blancs' have been added for wines without a description. This is due to an application submitted at national level for recognition of still red wines for some 'Alsace grand cru' designations of origin.

The yield and upper yield limit for red wines have been established in accordance with the hierarchy of designations of the Alsace regions, meaning that the amounts are lower for these 'grand cru' designations.

The latter amendments do not affect the single document.

13. Malolactic fermentation, fermentable sugar content for red wines

Chapter I, Section IX(1)(c), of the specification lays down that malolactic fermentation is carried out for red wines.

For the purpose of checking compliance with this rule, the maximum malic acid content has been established as 0,4 grams per litre at the time of packaging.

Section IX(1)(d) lays down a maximum content for fermentable sugars (glucose and fructose) of 2 grams per litre after fermentation.

The single document has not been amended.

14. Increasing the minimum natural alcoholic strength by volume prohibited for red wines

Chapter I, Section IX(1)(e), of the specification lays down that red wines must not be enriched in any way. This restriction applies to the production process. It is consistent with demarcation of parcels for grape-growing, minimum planting density, pruning rules and restricted yields.

The single document has not been amended.

15. Capacity of the winery

In Chapter I, Section IX(1)(g), of the specification, the coefficient for calculating the capacity of the winery has been reduced.

The capacity of the winery does not need to be as large in proportion to the volume of the preceding harvest.

This amendment does not affect the single document.

16. **Date of maturing and placing on the market for consumers in the case of red wines**

In Chapter I, Section IX(2), of the specification, a minimum maturation period has been established for red wines: until 1 October of the year following the harvest. Wines made with grapes of the variety Pinot Noir N from these vineyards need a minimum period in order to fully express their characteristics.

In Chapter I, Section IX(5)(a), it is stated that, following the maturation period, red wines cannot be placed on the market for consumers until 1 October of the year following the harvest.

These amendments do not require any amendments to the single document.

17. **Checks on packaged batches**

In Chapter I, Section IX(3)(b), of the specification, the rule has been abolished that required sample bottles to be kept for checks on packaged batches.

This rule is a measure of verifiability. It is now part of the checking plan.

The single document is not affected by this amendment.

18. **Storing packaged wines**

In Chapter I, Section IX(4), of the specification, further details have been provided of the characteristics of the place where packaged wines are stored.

This helps operators to comply with this rule, and makes checking easier.

This amendment does not affect the single document.

19. **Human factors contributing to the link with the geographical area**

In Chapter I, Section X(1)(b), of the specification, the text has been amended to take account of the fact that still red wines have been approved for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

- The following information has been added for the protected designation of origin 'Alsace grand cru Hengst': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 500 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.
- The following information has been added for the protected designation of origin 'Alsace grand cru Kirchberg de Barr': red wines approved in 2022; Pinot Noir N is the only variety authorised; the minimum planting density is 5 000 plants per hectare for the production of red wine; enrichment is not permitted in any form; there must be a minimum maturing period of 10 months.

In Section X(1)(b), information to the effect that these two designations of origin were recognised for white wines has been deleted. The words 'for white wines' have been added where necessary for understanding the text.

The single document has not been changed on account of these amendments.

The words 'blancs' and 'roses' have been added to the names of the different varieties of Muscat à petits grains. This corrects an oversight in the previous version of the specification. These additions do not affect the single document.

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

In Chapter I, Section X(2), of the specification, details have been added of the visual appearance of the white wines in order to characterise them more fully.

In the case of the first two types of wine described: 'The colour of these two types of wine is deep and intense and ranges to golden yellow.'

Details of the last two types of wine: 'The colour of these two types of wine is deep and intense and ranges to amber yellow.'

Point 4 of the single document has been amended.

A description of the main organoleptic characteristics of the red wines has been added for the designations of origin 'Alsace grand cru Hengst' and 'Alsace grand cru Kirchberg de Barr'.

These descriptions do not affect the single document.

21. **Link with the geographical area**

In Chapter I, Section X(3), of the specification, for the designation of origin 'Alsace grand cru Hengst', there are details about the link between the geographical origin and the characteristics of the wines which could also apply to the red wines of this designation. These details have been supplemented by information specific to the red wines.

The single document has not been amended.

22. **Transitional measures**

In Chapter I, Section XI(2), of the specification, in accordance with the amendments to Chapter I, Section VI, the maximum height of the wires supporting the arched canes has been deleted and the maximum number of buds per plant has been reduced.

This amendment does not affect the single document.

23. **Requirement to state the sugar content on labelling and other formats giving information for white wines**

Under the previous specification, mention of the sugar content was optional. Chapter I, Section XII(2)(d), of the specification has been replaced by a new text making it obligatory to mention the sugar content as laid down in Regulation (EU) 2019/33.

This information makes it easier for consumers to understand the type of wine.

The new rule does not apply to wines bearing the traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles' [includes botrytised grapes].

Point 9 of the single document has been supplemented.

The original point (d) of Section XII(2) is now point (e).

This amendment does not affect the single document.

24. **Advance declaration of the assignment of parcels**

In Chapter II, Section I(1), of the specification, a clarification has been added to the rules regarding the advance declaration of the assignment of parcels. Such declarations are submitted by operators to the protection and management body for the 'Alsace grand cru' designations of origin when they cease production under the designation.

This amendment does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Alsace grand cru Hatschbourg

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

1. Wine

4. Description of the wine(s)

1.

BRIEF WRITTEN DESCRIPTION

The wines are still and white.

The minimum natural alcoholic strength by volume of the wines is 12,5 % for Gewürztraminer Rs and Pinot Gris G, and 11 % for other varieties. After enrichment, the total alcoholic strength by volume of the wines does not exceed 15 % for wines made from the varieties Gewürztraminer B and Pinot Gris G, and 14 % for wines made from other varieties.

The other analytical characteristics are as laid down by EU legislation.

Excellent examples of white wines suitable for ageing, they are characterised by powerful freshness underpinned by dominant tartaric acid combined with beautifully ripened grapes. The name of the designation may be supplemented by the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question. These are wines of great substance and complexity, with powerful aromas and numerous subtleties. Very long in the mouth, they become more complex over time.

There are two types: — dry wines with minerality; — aromatic wines that are fruity, unctuous and rich. The colour of these two types of wine is deep and intense and ranges to golden yellow.

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

2. Designation followed by the words 'Vendanges Tardives'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 16 % for Gewürztraminer Rs and Pinot Gris G, and 14,5 % for the other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines with the description 'Vendanges Tardives' often have very exotic aromas, of candied fruits with a fresh finish. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

3. Designation followed by the words 'Sélection de Grains Nobles'

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume of the wines is 18,2 % for Gewürztraminer Rs and Pinot Gris G, and 16,4 % for other varieties.

The other analytical characteristics are as laid down by EU legislation.

Wines entitled to be labelled 'Sélection de Grains Nobles' are more concentrated, powerful wines, often with aromas of candied fruits. They are remarkably concentrated with long-lasting aromas. The colour of these wines is deep and intense and ranges to amber yellow.

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

5. Wine-making practices

5.1. Specific oenological practices

1. Training systems: planting density

Cultivation method

The minimum vine planting density is 4 500 plants per hectare.

The distance between the rows of vines must not exceed 2 metres.

Vines have an in-the-row spacing of no less than 0,75 metres and no more than 1,50 metres.

As of 25 October 2011, grubbing-up of rows within a parcel must not result in spacing wider than 3 metres between the rows.

2. Training systems: pruning rule

Cultivation method

The vines are pruned to single or double Guyot with a maximum of 18 buds per plant.

3. Harvest

Cultivation method

The wines are made from grapes harvested manually.

4. Increase in the minimum natural alcoholic strength by volume

Specific oenological practice

Any increase in the minimum natural alcoholic strength by volume must not exceed:

0,5 % for wines made from the varieties Gewürztraminer B and Pinot Gris G,

1,5 % for wines made from other varieties.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must not be enriched.

5. Production

Wine-making restriction

Use of wood chips is prohibited.

6. Maturing the wines

Specific oenological practice

The wines must be matured until at least 1 June of the year following the harvest.

Wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles' must be matured until at least 1 June of the second year following the harvest.

5.2. Maximum yields

1. Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Designation followed by the words 'Sélection de Grains Nobles'

48 hectolitres per hectare

6. Demarcated geographical area

The grapes are harvested and the wines are produced, developed and matured in the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Ammerschwihr, Beblenheim, Bennwihr, Bergheim, Bergholtz, Eguisheim, Gueborschwihr, Guebwiller, Hattstatt, Hunawihr, Ingersheim, Katzenthal, Mittelwihr, Niedermorschwihr, Orschwihr, Pfaffenheim, Ribeauvillé, Riquewihr, Rodern, Rouffach, Saint-Hippolyte, Soultzmatt, Thann, Turckheim, Vieux-Thann, Voegtlinshoffen, Westhalten, Wettolsheim, Wintzenheim, Wuenheim and Zellenberg.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipalities of Kientzheim and Sigolsheim.

— Department of Bas-Rhin: Andlau, Barr, Bergbieten, Blienschwiller, Dahlenheim, Dambach-la-Ville, Eichhoffen, Kintzheim, Marlenheim, Mittelbergheim, Molsheim, Nothalten, Scharrachbergheim-Irmstett and Wolxheim.

A map defining the boundaries of the geographical area has been lodged with the municipal authorities of the partially included municipalities.

Maps of the geographical area can be accessed on the INAO website.

7. Wine grape variety(-ies)

Gewürztraminer Rs

Muscat Ottonel B – Muscat, Moscato

Muscat à petits grains blancs B – Muscat, Moscato

Muscat à petits grains roses Rs – Muscat, Moscato

Pinot Gris G

Riesling B

8. Description of the link(s)

Thanks to the favourable climate conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Hatschbourg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive wines, with distinctive character and unique personality.

The rich soils with good drainage give the wines a fruity, aromatic character. The wines are unctuous, rich, complex and opulent, with good ageing potential.

The excellent climate conditions at the end of the season are favourable to concentration on the vine and to the development of the noble rot. As a result, it is possible to produce wines from grapes harvested when overripe.

The maturation period laid down in the specification allows the wines to improve.

There are strict rules relating to production, such as maintaining a broad canopy and harvesting by hand. By adopting these rules, the winegrowers of Alsace preserve the established character of the wines, which are known for their complexity and their suitability for long keeping.

They are the top of the range for this region. These wines are more prestigious than wines with the protected designation of origin 'Alsace'.

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

Area in immediate proximity

Legal framework

National legislation

Type of further condition

Derogation concerning production in the demarcated geographical area

Description of the condition

The area in the immediate vicinity, defined by derogation for winemaking, processing and maturing, comprises the territory of the following municipalities, based on the 2021 Official Geographic Code:

— Department of Haut-Rhin: Entire municipalities: Bergholtz-Zell, Berrwiller, Buhl, Cernay, Colmar, Gundolsheim, Hartmanswiller, Herrlisheim, Houssen, Husseren-les-Châteaux, Jungholtz, Leimbach, Obermorschwihr, Osenbach, Ostheim, Rorschwihr, Soultz, Steinbach, Uffholtz, Walbach, Wattwiller, Wihr-au-Val and Zimmerbach.

Municipalities partially included: Kaysersberg Vignoble, only the territory of the delegated municipality of Kaysersberg.

— Department of Bas-Rhin: Albé, Avolsheim, Balbronn, Bernardwiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Efig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimblett-Berstett, Goxwiller, Heiligenstein, Itterswiller, Kienheim, Kirchheim, Kuttolsheim, Mittelhausen, Mutzig, Nordheim, Oberhoffen-les-Wissenbourg, Obernai, Odratzheim, Orschwiller, Osthoffen, Ottrott, Petersbach, Reichsfeld, Riedseltz, Rosenwiller, Rosheim, Rott, Saint-Nabor, Saint-Pierre, Scherwiller, Seebach, Soultz-les-Bains, Steinseltz, Stotzheim, Strasbourg, Traenheim, Villé, Wangen, Westhoffen, Wissembourg and Zellwiller.

Packaging in the area

Legal framework

National legislation

Type of further condition

Packaging in the demarcated geographical area

Description of the condition

The wines are packaged in 'Vin du Rhin' bottles, in accordance with Decree No 55-673 of 20 May 1955, the Order of 13 May 1959 and the Decree of 19 March 1963. No other type of bottle is permitted.

Since the Law of 5 July 1972, the wines must be bottled in the departments of Bas-Rhin and Haut-Rhin in tall, thin 'Vin du Rhin' bottles, as laid down in the Decree of 1955.

Stating the vintage

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The vintage must appear, together with the name of the designation, in any harvest and stock declarations, supporting documents or publicity and on any leaflets, labels, invoices or containers.

Common name

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The name of the protected designation of origin may be supplemented by one of the common names of the grape varieties, on condition that the wines are made exclusively from grape varieties that can be referred to using the names in question.

Use of two or more common names on the same label is prohibited.

The common names are as follows:

Gewürztraminer

Muscat

Muscat Ottonel

Pinot Gris

Riesling.

Traditional terms 'Vendanges Tardives' and 'Sélection de Grains Nobles'

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

For wines eligible for the term 'Vendanges Tardives' or 'Sélection de Grains Nobles', the following must also be stated:

— vintage

— one of the common forms of the grape variety name.

Indication of the sugar content

Legal framework

National legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The sugar content, as defined by European law, must be clearly stated in the case of white wines for which one of the 51 protected designations of origin 'Alsace Grand Cru – lieu-dit' is claimed under the terms of this specification. This applies when such wines are presented under the aforementioned designation and made available to the public, dispatched, offered for sale or sold, which cannot happen unless the sugar content is stated in any publicity and on any leaflets, labels, invoices or containers. It does not apply to wines labelled 'Vendanges Tardives' or 'Sélection de Grains Nobles'.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4cec3ff9-abd4-4253-a1db-245ddd809faa

Publication of an approved standard amendment to a product specification of a protected designation of origin or protected geographical indications in the sector of the agricultural products and foodstuffs, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014

(2022/C 386/12)

This communication is published in accordance with Article 6b(5) of Commission Delegated Regulation (EU) No 664/2014 ⁽¹⁾.

Communicating the approval of a standard amendment to the product specification of a protected designation of origin or protected geographical indication originating in a Member State (Regulation (EU) 1151/2012)

‘Arroz de Valencia / Arròs de València’

EU No: PDO-ES-0151-AM01 – 21.7.2022

PGI () PDO (X)

1. Name of product

‘Arroz de Valencia / Arròs de València’

2. Member State to which the geographical area belongs

Spain

3. Member State authority communicating the standard amendment

Directorate-General for Rural Development, Regional Ministry of Agriculture, Rural Development, Climate Emergency and Transition to a Green Economy

4. Description of the approved amendment(s)

The purpose of the amendment is to include new varieties (Bombón, Copsemar 7 and Argila) directly related to varieties already included in the specification; they have characteristics similar to those already included, but with agronomic benefits such as greater salinity resistance, reduced use of pesticides and nutrients, and lower water requirements. The amendment is considered ‘standard’ pursuant to Article 53(2) of Delegated Regulation (EU) No 1151/2012, since:

1. The inclusion of these new varieties does not affect the essential characteristics of the product, as stated in the plant-breeders’ reports, attached.
2. The link between the quality or characteristics of the product and the geographical environment remains unchanged.
3. The amendment does not seek to change the product’s name or any part thereof.
4. It does not request any changes that may affect the defined geographical area.
5. It does not increase the restrictions on trade in the product or its raw materials.

This amendment involves a change to the single document.

SINGLE DOCUMENT

‘Arroz de Valencia / Arròs de València’

EU No: PDO-ES-0151-AM01 – 21.7.2022

PGI () PDO (X)

1. Name

‘Arroz de Valencia / Arròs de València’

⁽¹⁾ OJ L 179, 19.6.2014, p. 17.

2. Member State or Third Country

Spain

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 1.6. Fruit and vegetables (fresh or processed)

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

Rice (*Oryza sativa*) of the following varieties: Senia, Bahía, Bomba, J. Sendra, Montsianell, Gleva, Sarçet and Albufera, Bombón, Argila and Copsemar 7. To be sold as white or wholegrain rice, based on the following parameters (average values):

Medium	4 %
Yellow and copper-coloured grains	0,20 %
Red and mottled-red grains	0,50 %
Chalky and immature kernels	2 %
Stained and insect-damaged kernels	0,50 %
Extraneous matter	0,10 %
Minimum quantity without defects	92,70 %

Characteristics of the raw grain produced (average values)

Variety	Length (mm)	Length/width	Pearl (%)
Bahía	5,6	1,8	99
Senia	5,6	1,8	99
Bomba	5,2	1,8	99
J. Sendra	5,7	1,8	99
Montsianell	5,7	1,8	99
Gleva	5,7	1,8	99
Sarçet	6	1,8	99
Albufera	5,2	1,7	99
Bombon	5,3	1,8	99
Argila	5,8	1,7	99
Copsemar 7	5,5	1,7	99

PDO arroz de Valencia will have the following composition characteristics (average values):

Variety	Amylose (%)
Bahía	19,1 %
Senia	16,3 %
Bomba	24,9 %
J. Sendra	17,5 %
Montsianell	18,1 %

Gleva	17,7 %
Sarçet	16,3 %
Albufera	25,6 %
Bombón	24 %
Argila	20,9 %
Copsemar 7	24,4 %

3.3. *Raw materials (for processed products only) and feed (for products of animal origin only)*

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

All stages, from sowing to harvesting, drying and preparation for packaging.

3.5. *Specific rules concerning slicing, grating, packaging, etc.*

The product must be packaged in the production area in order to guarantee its organoleptic characteristics and to ensure traceability under a single control system.

3.6. *Specific rules concerning the registered name on the labelling*

The PDO rice must be sold only in packaging bearing a numbered secondary label. Both the label and the secondary label must bear the words *Denominación de Origen 'Arroz de Valencia'*, accompanied, where appropriate, by the Valencian equivalent *Denominació d'Oríge 'Arròs de València'*.

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

The rice is grown in natural wetlands in the provinces of Alicante, Castellón and Valencia, in the Autonomous Community of Valencia, and mainly in municipalities located within the area of influence of the Parque Natural de la Albufera, the Parque Natural del Marjal de Pego-Oliva and the Marjal de Almenara. These are all areas of outstanding environmental value, where rice is extremely important to the sustainability of the ecosystem.

The area comprises the following municipalities:

Area of influence of the Parque Natural de la Albufera (province of Valencia): Albal, Albalat de la Ribera, Alfafar, Algemesí, Beniparrell, Catarroja, Cullera, Massanassa, Sedaví, Silla, Sollana, Sueca and Valencia.

Other municipalities in the province of Valencia: Alginet, Almacera, Almusafes, Alquería de la Condesa, La Alcudia, Alcira, Benifayó, Corbera, Favareta, Fortaleny, Llaurí, Masamagrell, Oliva, La Pobla de Farnals, Polinya del Xuquer, Puzol, Rafelbuñol, Riola, Sagunto and Tavernes de Valldigna.

Municipalities in the Province of Alicante: Pego.

Municipalities in the Province of Castellón: Almenara, Castellón, Chilches y La Llosa.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

Natural factors

PDO 'Arroz de Valencia' is grown in marshy areas, with particular conditions that allow flooding. The soils are limey (30-50 % carbonates), clayey, and low in organic matter and alkaline (pH 8-8,3). The earth is hard and not very permeable.

Regarding the climate, as the area is on the shores of the Mediterranean sea, temperatures are mild throughout the year and rainfall is low, occurring mainly in spring and autumn.

This proximity to the sea means there are breezes, which keep cold daytime winds away. In summer a very dry, hot westerly wind blows down from the Meseta.

A substantial part of the defined area is located within the Parque Natural de la Albufera, an area of outstanding natural beauty. Because of the area's specific characteristics, rice is the only crop that can be grown there and it is essential for maintaining the park's ecological balance.

The Parque Natural de la Albufera de Valencia has an area of 21 120 hectares, 65 % of which is covered by rice fields.

Human factors

Rice has been grown in the defined geographical area for centuries. There are documents showing that rice was grown in the old Kingdom of Valencia before it was conquered by James I of Aragon as long ago as 1238: rice fields were described in the *Llibre dels repartiments*, which distributed the land of the recently acquired Kingdom.

King Ferdinand VI's regulation of 1753 demarcated the areas where rice should be planted.

Other works that recount the history of rice growing in the Autonomous Community of Valencia are *El arroz* (1939) by Rafael Font de Mora y Llorens and *Compendio arrocero* (1952) by José M^a Carrasco García.

Over the centuries specific practices have developed in the area, such as the *eixugons* (*enjuagados* in Castilian Spanish), which involve leaving the crop without water for several days to inhibit the growth of algae. The *eixugons* take place around the end of June, once the rice seedlings have germinated.

Another practice specific to the area is flooding when the fields lie fallow in winter. This interrupts the biological cycles of certain soil organisms and serves to disinfect the land. It also produces an increase in aquatic biodiversity — fungi, algae and small arthropods, which promote the decomposition of harvest remains and regenerate the soil with their own remains and macro- and micro-nutrients.

5.2. Specificity of the product

PDO Arroz de Valencia has a high flavour-absorption capacity, because of the high percentage of amylose in the varieties grown in the area. In addition to the high percentage of pearly grains, the uniformity of grain size is a very important factor, as this ensures that the rice cooks very evenly and consistently.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The defined geographical area is located between the shoreline and the coastal mountains. This unique location means that at night the fields benefit from a sea breeze, which ensures slow, gradual ripening of the grains, preventing the formation of cracks and minimising the number of grains that split, both during milling and during cooking.

The defined geographical area, which consists largely of the Parque Natural de la Albufera, is made up of ancient natural wetlands, where the soils are limey, clayey, and low in organic matter and alkaline. This means they are heavy and the earth is hard and impermeable, so the crop can be flooded with a small amount of water and can make excellent use of the soil nutrients, which promotes grain-filling at the base of each panicle, minimising the number of misshapen or shapeless grains.

In the defined geographical area, there are no cold winds during the day and the water is warm, which promotes the formation of pearly grains and allows long-cycle rice varieties to be sown without the risk of failure, making it possible to grow the varieties covered by the PDO, which derive their distinctive characteristic, namely their amylose content, from the geographical area. This gives the rice its highly esteemed cooking qualities, as it is the amylose content that determines whether it has the right balance between flavour absorption and firmness.

The Valencian rice-growing tradition is closely linked to its cuisine. Valencia has a wide range of rice-based dishes including paella, rice in broth and baked rice. A cause-and-effect relationship has thus been established with the varieties typical of the area, as they have a high absorption capacity and can thus absorb a great deal of flavour from the broth. This has led to the development of a cuisine that, in terms of rice-based food, is found nowhere elsewhere in the world.

The Poniente (westerly wind) removes spores of fungi such as *Pyricularia* and *Helminthosporium*, which helps reduce the number of defective grains.

Reference to publication of the product specification

http://www.agricultura.gva.es/pc_arrozdevalencia

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

(2022/C 386/13)

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

‘Yecla’

PDO-ES-A0606-AM02

Date of communication: 12.7.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Alignment of the terminology used for the analytical parameters of total sugars with the legislation in force

DESCRIPTION:

The ‘total sugars’ analytical parameter has been renamed ‘total sugars expressed as glucose plus fructose’ in accordance with Article 20 of Commission Implementing Regulation (EU) 2019/34 of 17 October 2018 ⁽²⁾, which provides for the determination of total sugars expressed in terms of fructose and glucose.

This amendment concerns point 2(a) (Analytical characteristics) of the product specification and does not affect the single document.

This is a standard amendment as it adapts the terminology used for the physical and chemical characteristics, but does not entail any change to the final product. The product retains the characteristics and profile described in the link, which result from the interplay between natural and human factors. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

It was necessary to make the way in which the wines’ total sugar content is expressed more specific.

2. Increase of the volatile acidity limits

DESCRIPTION:

The volatile acidity limit has been increased to 0,8 g of tartaric acid per litre for white and rosé wines. For red wines and liqueur wines, the volatile acidity must not exceed 1,2 g of tartaric acid per litre. In sparkling wines, it has increased to 1 g of tartaric acid per litre.

This amendment concerns point 2(a) (Analytical characteristics) of the product specification and point 4 of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

⁽²⁾ OJ L 9, 11.1.2019, p. 46.

REASONS:

The current specification sets overly restrictive limits for volatile acidity, excluding products that have appropriate organoleptic characteristics and that correspond to the typical nature of 'Yecla' wines. Owing to the method of preparing and ageing the wines, wines are now spending time in wooden containers with a capacity exceeding 330 litres. When the capacity exceeds this limit, the terms 'Crianza' and 'Reserva' cannot be used. The wines that spend time in these containers usually have similar volatile acidity to the value they would have had if they had been in a 330-litre barrel, but this does not negatively affect the taste and therefore the aim is to align this parameter with the current ageing and winemaking trends. All of this will favour less interventionist production processes and fermentation with native yeasts, thus producing more distinctive wines.

This analytical parameter should therefore be revised for the reasons set out above so that part of the wineries' production that cannot currently use the PDO can be marketed under it.

3. Reduction of the minimum actual alcoholic strength and minimum total alcoholic strength in red wines

DESCRIPTION:

The minimum thresholds for actual alcoholic strength and total alcoholic strength in red wines have been reduced by 0,5 % vol.

This amendment concerns point 2(a) (Analytical characteristics) of the product specification and point 4 (Description of the wine(s)) of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

In the 'Yecla' PDO production area, grape varieties with very different characteristics grow together. The main variety is Monastrell, which coexists with the other authorised varieties, Tempranillo, Syrah, Merlot, Cabernet Sauvignon, Garnacha Tinta, Garnacha Tintorera and Petit Verdot.

In general, over the last decade, the markets have been demanding smoother, fruitier wines, which appeal to new generations of consumers entering wine culture. The oenologists at each winery must have the tools necessary to produce wines that appeal to national and international markets while retaining the characteristics offered by our production area and varieties.

Reducing the minimum thresholds on actual alcoholic strength and total alcoholic strength in red wines by 0,5 % vol. does not lead to a drop in quality; on the contrary, it broadens the range of options provided by the different grape varieties of the area, thereby allowing more subtle, complex and appealing wines to be produced.

4. Increase of the total acidity limits

DESCRIPTION:

The limit on total acidity in white, rosé and red wines has been increased to 7,5 g of tartaric acid per litre.

This amendment concerns point 2(a) (Analytical characteristics) of the product specification and point 4 (Description of the wine(s)) of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

In the 'Yecla' PDO production area, grape varieties with very different characteristics grow together. The main variety is Monastrell, while the other red varieties are Tempranillo, Syrah, Merlot, Cabernet Sauvignon, Garnacha Tinta, Garnacha Tintorera and Petit Verdot and the white varieties are Macabeo, Airen, Merseguera, Malvasía, Chardonnay, Moscatel de Grano Menudo, Sauvignon Blanc and Verdejo.

In general, over the last decade, the markets have been demanding smoother, fruitier wines, which appeal to new generations of consumers entering wine culture. This has led to earlier harvests with a lower alcoholic strength, which can result in a slight increase in the total acidity.

5. **Changes to the organoleptic descriptions**

DESCRIPTION:

This amendment adapts the organoleptic characteristics so that they can be better verified by means of sensory analysis.

This amendment concerns point 2(b) (Organoleptic characteristics) of the product specification and point 4 (Description of the wine(s)) of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33, as they do not represent a change to the product, which retains the characteristics and profile described in the link as resulting from the interaction between natural and human factors. It is therefore considered that this amendment does not fall into any of the categories provided for in Article 14(1) of Regulation (EU) 2019/33.

REASONS:

This amendment does not result in a reduction in the quality requirements of the wines produced, which are clearly defined. It simply classifies them in a clearer and more logical way, helping wineries and certifiers to carry out organoleptic assessment of the wines.

In addition, the implementation of standard UNE-EN-ISO 17065 in the verification of the specification makes it necessary to amend the organoleptic description of the wines covered so that their characteristics can be linked to descriptors that can be assessed by a tasting panel meeting the criteria laid down in standard UNE-EN-ISO 17025.

6. **Changes to specific oenological practices**

DESCRIPTION:

The minimum natural alcoholic strength by volume is expressed in degrees Baumé (°Bé) instead of % vol. It has also been reduced to 11 °Bé in red grapes intended for red wines and increased to 13 °Bé in red grapes intended for liqueur wines.

This amendment concerns point 3(a) (Specific oenological practices) of the product specification and point 5.1 (Specific oenological practices) of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

The change to °Bé is due to the fact that it is the most common way of measuring the sugar content in must based on its density, and avoids the constant use of conversion tables.

This change therefore simplifies the procedure for measuring the strength of the grapes when they reach the wineries. It also brings the wines' strength into line with the current crop situation and with market trends by slightly decreasing or increasing the values, given that in the 'Yecla' PDO production area, grape varieties with very different characteristics grow together. The main variety is Monastrell, which coexists with the other authorised varieties, Tempranillo, Syrah, Merlot, Cabernet Sauvignon, Garnacha Tinta, Garnacha Tintorera and Petit Verdot.

In general, over the last decade, the markets have been demanding smoother, fruitier wines, which appeal to new generations of consumers entering wine culture. The oenologists at each winery must have the tools necessary to produce wines that appeal to national and international markets while retaining the characteristics offered by our production area and varieties.

7. **Change to the extraction yield**

DESCRIPTION:

The rate of conversion of grapes into wine, making reference to the appropriate pressure to extract the must, has been increased, raising the maximum yield from 70 to 74 litres of wine per 100 kilograms of grapes.

This amendment concerns point 3(b) (Restrictions on making the wines) of the product specification and point 5.1 (Relevant restriction on making the wines) of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

Like any agri-food industry, the wine sector has undergone a technological revolution in recent years. This development, far from coming to an end, continues to offer new tools for oenologists to make wines more attractive, durable and eco-friendly.

Not only do practices such as limiting extraction to 70 % of the must do nothing to improve the quality of the wine, they also limit the specialists in many ways when it comes to extracting the best from the grapes in each production cycle.

Oenological practices should focus on the production of quality wine, drawing on the knowledge, experience and ability of each team of specialists to apply the best existing or future techniques which comply with the specification for the production of wines covered by the 'Yecla' PDO.

The increase in yield from 70 litres to 74 litres per 100 kilograms of grapes is based on the fact that, when subjected to slightly higher pressure in the presses, some of the varieties in this production area, such as Monastrell, Cabernet, Garnacha Tintorera and Merlot, produce musts with a concentration of very high-quality polyphenols, which under the existing rules must be discarded in order not to exceed the current limit.

The quality of the wines produced from some varieties under the 'Yecla' PDO which are less rich in anthocyanins and polyphenols would be improved by adding this valuable 4 % of wine with a higher concentration of these compounds.

8. **Changes to cultural practices**

DESCRIPTION:

Certain cultural practices – the regulation of irrigation by the Regulatory Board's managing body and minimum planting densities – have been removed. The wording of the text has also been revised to indicate that both gobelet training and trellising are permitted, with a view to obtaining products of the highest quality.

This amendment concerns point 3(c) (Cultural practices) of the product specification and point 5.1 of the single document.

These changes to the product specification do not result in any changes in the characteristics of the final product, and should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

The specification has not been updated since its creation, and we aim to bring it into line with the practices that are actually needed in our area.

The cultural practices that currently appear in our production rules, such as the regulation of irrigation by the Regulatory Board's managing body and the minimum planting densities, not only do nothing to improve the quality of the wine, they also limit the farmers in many ways when it comes to obtaining the best grapes for each production cycle.

In addition, sufficient controls are already considered to be in place in the form of the production yields (kg/ha) laid down and regulated by the product specification.

The regulation of irrigation and the minimum planting densities have therefore been removed and the wording of the description of the cultural practices has been updated in order to make it more operational and up to date and to adapt it to the wine-growers' needs.

9. Amendment of the maximum yield per hectare in hl/ha**DESCRIPTION:**

Because the extraction yield for must or wine is being amended, the maximum yield per hectare is also being amended.

This amendment concerns point 5 (Maximum yield) of the product specification and point 5.2 of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

Adjustment of the maximum yield due to the amendment of the extraction yield of must or wine per 100 kilograms of harvested grapes.

10. Change to the name of a variety**DESCRIPTION:**

The name Malvasia has been changed to 'Malvasia Aromatica' or 'Malvasia de Sitges'.

The amendment concerns point 6 (Grape varieties) of the production specification and does not affect the single document as this is considered a secondary variety.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

To use the correct nomenclature for this variety.

11. Changes to the wording of the natural factors of the link**DESCRIPTION:**

The text concerning the abundance of iron and the altitude of the area has been deleted and the maximum altitude at which the vineyards are currently located has been updated.

This amendment concerns point 7(a) (Details of the geographical area, Natural factors) of the product specification and point 8 of the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33 as the link, despite changes to the wording in places, has not been altered.

REASONS:

Giving the average altitude of the crop and the minimum and maximum altitude of the area leads to confusion. We have opted to leave only the minimum and maximum altitude (the latter having increased) of vine cultivation. Recent vineyard plantations in the north have increased the maximum altitude of vine cultivation under our designation. The reference to the abundance of iron has been deleted, as modern wine-making techniques have eliminated the problem of iron casse.

12. Change to the compulsory declarations**DESCRIPTION:**

The date by which the winegrowers must declare their harvest and the wineries must submit the declaration of unused certification labels in the winery has been amended.

This amendment concerns section 8 of the product specification and does not affect the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

Due to the characteristics of our main variety Monastrell, in some years the harvest takes longer, potentially lasting until November. In the event of such harvests, fermentation ends at the start of December. Even when all the requirements for pre-selecting winemaking tanks for PDO protection are met, the wineries in the production process do not decide on the intended use of their output until the end of fermentation. In these cases, the winegrowers find out the final destination of their output after 30 November, so it is sensible to extend this deadline.

Due to the nature of operations in the wineries, allowing only 10 days to submit the declaration of certification labels is a very tight deadline, and it should therefore be extended to the following month.

13. Other amended requirements**DESCRIPTION:**

The text 'The limit on litres of must or wine per 100 kilograms of harvested grapes may exceptionally be modified to a maximum of 74 litres in certain marketing years by the managing body, on its own initiative or at the request of the producers concerned, prior to the harvest and subject to the necessary consultation and checks' has been deleted.

This amendment concerns section 8 of the product specification and does not affect the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

As this yield has been permanently increased (see the amendment concerning the extraction yield), it is not necessary to increase it on an ad hoc basis.

14. Updating of the control information**DESCRIPTION:**

The details of the competent authority and the delegated control body have been updated.

This amendment concerns section 9 of the product specification and does not affect the single document.

These changes to the product specification should be classed as a standard amendment under Article 14 of Regulation (EU) 2019/33.

REASONS:

The opportunity is being taken to update this information.

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

Yecla

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

3. Liqueur wine

4. Sparkling wine

4. Description of the wine(s)

1. WINE – White Wines

CONCISE TEXTUAL DESCRIPTION

- Appearance: clean and brilliant, pale yellow to golden yellow tones, may have a greenish tinge at the rim.
- Aroma: clean and fruity and/or floral aromas. If the wine has been aged in wood, these are balanced with the typical aromas provided by the barrel.
- Taste: good acidity, fruity. If the wine has been aged in wood, the classic notes that this brings to the wine as a whole are perceptible. Semi-sweet and sweet wines are balanced in terms of alcoholic strength, acidity and residual sugar content.

* If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 250 mg/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

2. WINE – Rosé Wines

CONCISE TEXTUAL DESCRIPTION

- Appearance: clean and brilliant, ranging from pale salmon to pink.
- Aroma: fruity and/or floral aromas.
- Taste: good acidity, balanced, fruity. Semi-sweet and sweet wines are balanced in terms of alcoholic strength, acidity and residual sugar content.

* If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 250 mg/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

3. WINE – Red Wines

CONCISE TEXTUAL DESCRIPTION

- Appearance: medium to strong intensity of colour. Colour of violet-tinged cherry, purple, garnet, may contain purple shades or cherry-red, ruby-red or brick hues.
- Aroma: fresh and/or ripe fruit, of good intensity. Where fermented or aged in wood, there will be a balance between fruit and wood. Slight over-ripening, spices, balsamic notes, traces of oak.
- Taste: multi-layered with good persistence, body, warmth and mature and soft tannins, very balanced. Semi-sweet and sweet wines are balanced in terms of alcoholic strength, acidity and residual sugar content.

* If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 200 mg/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

4. LIQUEUR WINE

CONCISE TEXTUAL DESCRIPTION

- Appearance: that of the type of wine: white, rosé or red.
- Aroma: of good intensity associated with the ageing, very intense and characteristic when made with Monastrell grapes.
- Taste: well balanced between sweetness and bitterness, full-bodied, unctuous with a long finish.

* If the sugar content is greater than or equal to 5 g/l, the maximum sulphur content is 200 mg/l.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

5. SPARKLING WINE

CONCISE TEXTUAL DESCRIPTION

- Appearance: where the base wine is white, pale yellow to golden yellow tones predominate. Where the base wine is rosé, the wines have pink tones, and may have tints of raspberry, strawberry, redcurrants or salmon. Where the base wine is red, the wines have red tones with violet, purple, garnet, cherry or ruby tints.
- Aroma: with floral or fruity aromas specific to the variety.
- Taste: balanced between sugar and acidity.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	16,7
Maximum total sulphur dioxide (in milligrams per litre)	235

5. Wine-making practices

5.1. Specific oenological practices

1.

Specific oenological practice

The grapes must have a minimum strength of 11 °Bé for red grapes and 10 °Bé for white grapes; for liqueur wines, the minimum strength must be 13 °Bé.

2.

Relevant restriction on making the wines

- For the extraction of must from fresh grapes in winemaking involving fermentation off skins, or of wine from fermented grape marc in red winemaking, the only mechanised systems permitted are those that do not damage or tear the solid parts of bunches. The use of high-speed centrifugal crushers is prohibited.
- The use of continuous presses is prohibited.
- In the extraction of must or wine and its separation from the grape marc, the yield must not exceed 74 litres of finished wine per 100 kilograms of harvested grapes. In no case may batches of must or wine obtained by applying unsuitable pressure be used to make protected wines.

3.

Cultural practice

The training and pruning systems used in vineyards are the traditional gobelet system and its variants, and trellising and its variants.

5.2. Maximum yields

1. NON-IRRIGATED PLANTATIONS OF WHITE VARIETIES

4 500 kilograms of grapes per hectare

2.

33,3 hectolitres per hectare

3. NON-IRRIGATED PLANTATIONS OF RED VARIETIES

4 000 kilograms of grapes per hectare

4.

29,6 hectolitres per hectare

5. IRRIGATED PLANTATIONS OF WHITE VARIETIES

9 000 kilograms of grapes per hectare

6.

66,6 hectolitres per hectare

7. IRRIGATED PLANTATIONS OF RED VARIETIES

7 000 kilograms of grapes per hectare

8.

51,8 hectolitres per hectare

6. **Demarcated geographical area**

The grape-growing area for the wines covered by the designation of origin is formed of the areas of land included in the vineyard register, all located within the municipality of Yecla in the region of Murcia.

The winemaking area matches the grape-growing and ageing areas.

7. **Wine grape variety(ies)**

MONASTRELL

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

Yecla has a dry continental climate with hot summers and very cold winters. Average annual rainfall is 300 millimetres. The annual sunshine exceeds 3 000 hours.

The most important characteristic in terms of the relief of this area is the considerable altitude of the high plateau.

The endorheic nature of the river basins in the area is notable characteristic of the water system. The soils are, among other things, calcareous and deep with good permeability and especially poor in organic matter. There is archaeological evidence of vine-growing since the first century BC.

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:

The following must appear on the labels of the packaged wines: 'Denominación de Origen Yecla' or 'Denominación de Origen Protegida Yecla'. The labels are examined by the inspection body that verifies compliance with the requirements of the product specification.

The packaging in which the wines are dispatched must bear guarantee seals or certification labels, in both cases numbered, which are issued by or use numbering provided by the control body and are affixed at the winery itself (single-use).

Link to the product specification

[https://www.carm.es/web/integra.servlets.Blob?ARCHIVO=Pliego_Condiciones_DOP_Yecla__definitivo\[1\].pdf&TABLA=ARCHIVOS&CAMPOCLAVE=IDARCHIVO&CAMPOIMAGEN=ARCHIVO&IDTIPO=60&VALORCLAVE=77958](https://www.carm.es/web/integra.servlets.Blob?ARCHIVO=Pliego_Condiciones_DOP_Yecla__definitivo[1].pdf&TABLA=ARCHIVOS&CAMPOCLAVE=IDARCHIVO&CAMPOIMAGEN=ARCHIVO&IDTIPO=60&VALORCLAVE=77958)

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