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⁽¹⁾ Text with EEA relevance.

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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

10 October 2022

(2022/C 390/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	0,9697	CAD	Canadian dollar	1,3312
JPY	Japanese yen	141,16	HKD	Hong Kong dollar	7,6120
DKK	Danish krone	7,4384	NZD	New Zealand dollar	1,7369
GBP	Pound sterling	0,87730	SGD	Singapore dollar	1,3939
SEK	Swedish krona	10,9502	KRW	South Korean won	1 384,26
CHF	Swiss franc	0,9680	ZAR	South African rand	17,5866
ISK	Iceland króna	139,90	CNY	Chinese yuan renminbi	6,9344
NOK	Norwegian krone	10,3378	HRK	Croatian kuna	7,5280
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	14 872,51
CZK	Czech koruna	24,521	MYR	Malaysian ringgit	4,5091
HUF	Hungarian forint	428,20	PHP	Philippine peso	57,197
PLN	Polish zloty	4,8655	RUB	Russian rouble	
RON	Romanian leu	4,9400	THB	Thai baht	36,810
TRY	Turkish lira	18,0131	BRL	Brazilian real	5,0328
AUD	Australian dollar	1,5360	MXN	Mexican peso	19,3588
			INR	Indian rupee	79,9678

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

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council of concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(Published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 ⁽¹⁾)

(Text with EEA relevance)

(2022/C 390/02)

Decision granting an authorisation

Reference of the decision ⁽¹⁾	Date of decision	Substance name	Holder(s) of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2022) 6922	4 October 2022	4-(1,1,3,3-Tetra methylbutyl) phenol, ethoxylated (4-tert-OPnEO) EC No: -, CAS No:-	BioMérieux SA, Chemin de l'Orme, 69280, Marcy-l'Etoile, France	REACH/22/28/0	Industrial use for its non-ionic detergent properties in the formulation of reagents for molecular in vitro preparative and testing applications	4 January 2033	In accordance with Article 60(4) of Regulation (EC) No 1907/2006, the socio-economic benefits outweigh the risk to human health and the environment from the uses of the substance and there are no suitable alternative substances or technologies.
				REACH/22/28/1	Industrial use for its non-ionic detergent properties in view of controlling the amount of non-specific reactions in the formulation of in vitro reagents for clinical and industrial in-vitro testing immunoassays	4 January 2033	
				REACH/22/28/2	Industrial use for its non-ionic detergent properties, used for the extraction of biological material which is further formulated and coated on articles intended for clinical and industrial in vitro testing applications	4 January 2025	

⁽¹⁾ The decision is available on the European Commission website at: [Authorisation \(europa.eu\)](http://europa.eu).

⁽¹⁾ OJ L 396, 30.12.2006, p. 1.

Commission notice on current State aid recovery interest rates and reference/discount rates applicable as from 1 November 2022

(Published in accordance with Article 10 of Commission Regulation (EC) No 794/2004 ⁽¹⁾)

(2022/C 390/03)

Base rates calculated in accordance with the Communication from the Commission on the revision of the method for setting the reference and discount rates (OJ C 14, 19.1.2008, p. 6.). Depending on the use of the reference rate, the appropriate margins have still to be added as defined in this communication. For the discount rate this means that a margin of 100 basispoints has to be added. The Commission Regulation (EC) No 271/2008 of 30 January 2008 amending Regulation (EC) No 794/2004 foresees that, unless otherwise provided for in a specific decision, the recovery rate will also be calculated by adding 100 basispoints to the base rate.

Modified rates are indicated in bold.

Previous table published in OJ C 367, 26.9.2022, p. 11.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK	
1.11.2022	...	1,49	1,49	0,00	1,49	6,95	1,49	1,90	1,49	1,49	1,49	1,49	1,49	0,26	13,13	1,49	1,49	1,49	1,49	1,49	1,49	1,49	7,17	1,49	7,97	1,88	1,49	1,49	1,76	
1.10.2022	31.10.2022	1,03	1,03	0,00	1,03	6,95	1,03	1,45	1,03	1,03	1,03	1,03	1,03	0,26	11,15	1,03	1,03	1,03	1,03	1,03	1,03	1,03	7,17	1,03	6,58	1,55	1,03	1,03	1,76	
1.9.2022	30.9.2022	0,71	0,71	0,00	0,71	6,95	0,71	1,12	0,71	0,71	0,71	0,71	0,71	0,26	9,23	0,71	0,71	0,71	0,71	0,71	0,71	0,71	7,17	0,71	6,58	1,22	0,71	0,71	1,52	
1.8.2022	31.8.2022	0,38	0,38	0,00	0,38	5,73	0,38	0,81	0,38	0,38	0,38	0,38	0,38	0,26	7,67	0,38	0,38	0,38	0,38	0,38	0,38	0,38	5,81	0,38	5,10	0,82	0,38	0,38	1,19	
1.7.2022	31.7.2022	0,02	0,02	0,00	0,02	5,73	0,02	0,44	0,02	0,02	0,02	0,02	0,02	0,26	6,24	0,02	0,02	0,02	0,02	0,02	0,02	0,02	0,02	5,81	0,02	5,10	0,50	0,02	0,02	1,19
1.6.2022	30.6.2022	-0,19	-0,19	0,00	-0,19	4,85	-0,19	0,24	-0,19	-0,19	-0,19	-0,19	-0,19	0,26	6,24	-0,19	-0,19	-0,19	-0,19	-0,19	-0,19	-0,19	-0,19	4,88	-0,19	4,40	0,22	-0,19	-0,19	1,02
1.5.2022	31.5.2022	-0,35	-0,35	0,00	-0,35	4,85	-0,35	0,08	-0,35	-0,35	-0,35	-0,35	-0,35	0,26	5,40	-0,35	-0,35	-0,35	-0,35	-0,35	-0,35	-0,35	-0,35	3,38	0,08	-0,35	-0,35	-0,35	0,86	
1.4.2022	30.4.2022	-0,49	-0,49	0,00	-0,49	4,00	-0,49	0,00	-0,49	-0,49	-0,49	-0,49	-0,49	0,26	4,66	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	3,42	-0,49	3,38	-0,01	-0,49	-0,49	0,66	
1.3.2022	31.3.2022	-0,49	-0,49	0,00	-0,49	4,00	-0,49	-0,03	-0,49	-0,49	-0,49	-0,49	-0,49	0,26	4,02	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	2,85	-0,49	2,74	-0,04	-0,49	-0,49	0,66	
1.2.2022	28.2.2022	-0,49	-0,49	0,00	-0,49	3,29	-0,49	-0,03	-0,49	-0,49	-0,49	-0,49	-0,49	0,26	3,17	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	2,04	-0,49	2,74	-0,05	-0,49	-0,49	0,66	
1.1.2022	31.1.2022	-0,49	-0,49	0,00	-0,49	2,49	-0,49	-0,01	-0,49	-0,49	-0,49	-0,49	-0,49	0,26	2,38	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	-0,49	1,21	-0,49	2,27	-0,03	-0,49	-0,49	0,51	

⁽¹⁾ OJ L 140, 30.4.2004, p. 1.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.10887 – INEOS / SINOPEC / JV)
Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 390/04)

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:

- INEOS AG ('INEOS', Switzerland),
- China Petroleum and Chemical Corporation ('SINOPEC', China), state owned enterprise,
- INEOS Sinopec HDPE (Tianjin) Limited ('INEOS Sinopec HDPE (Tianjin)', China), newly created joint venture, controlled by INEOS and SINOPEC.

INEOS and SINOPEC will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of INEOS Sinopec HDPE (Tianjin).

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

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

- INEOS is a privately owned conglomerate that produces a range of chemicals including petrochemicals, specialty chemicals and oil products,
- SINOPEC is a petroleum and petrochemical group headquartered in Beijing.

3. The business activities of INEOS Sinopec HDPE (Tianjin) will be the following: to develop, construct and operate a high-density polyethylene plant in the People's Republic of China.

4. 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.

5. 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.10887 – INEOS / SINOPEC / JV

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

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

Prior notification of a concentration**(Case M.10888 – INEOS / SINOPEC / INEOS STYROLUTION ADVANCED MATERIALS)****Candidate case for simplified procedure****(Text with EEA relevance)**

(2022/C 390/05)

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:

- INEOS AG ('INEOS', Switzerland),
- China Petroleum and Chemical Corporation ('SINOPEC', China), state owned enterprise,
- INEOS Styrolution Advanced Materials (Ningbo) Pte Ltd ('INEOS Styrolution Advanced Materials', China), newly created joint venture, controlled by INEOS and SINOPEC.

INEOS and SINOPEC will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of INEOS Styrolution Advanced Materials.

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

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

- INEOS is a privately owned conglomerate that produces a range of chemicals including petrochemicals, specialty chemicals and oil products,
- SINOPEC is a petroleum and petrochemical group headquartered in Beijing.

3. The business activities of INEOS Styrolution Advanced Materials will be the following: to develop, construct and operate a high-density polyethylene plant in the People's Republic of China.

4. 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.

5. 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.10888 – INEOS / SINOPEC / INEOS STYROLUTION ADVANCED MATERIALS

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

Postal address:

European Commission
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BELGIQUE/BELGIË

Prior notification of a concentration
(Case M.10922 – INTERPARKING SERVIZI / GKSD / JV)
Candidate case for simplified procedure

(Text with EEA relevance)

(2022/C 390/06)

1. On 3 October 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:

- Interparking Servizi S.r.l. ('Interparking', Italy), controlled by the Ageas Group,
- GKSD S.r.l., ('GKSD', Italy), controlled by the GK Group.

Interparking and GKSD will acquire within the meaning of Articles 3(1)(b) and 3(4) of the Merger Regulation joint control of a newly-created joint venture (the 'JV').

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

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

- Interparking is active in the management of paid parking lots in Italy,
- GKSD provides project management and consultancy services across a range of sectors including healthcare, construction, monitoring, advisory, insurance assessment and legal & tax advisory. GKSD is currently active only in Italy.

3. The business activities of the newly set-up JV will be the following: the JV will manage and exploit a recently-built parking lot located in the area of Milan and currently owned by Policlinico San Donato S.p.A. ('PSD').

4. 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.

5. 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.10922 – INTERPARKING SERVIZI / GKSD / JV

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

Email: COMP-MERGER-REGISTRY@ec.europa.eu

Fax +32 22964301

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2022/C 390/07)

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 Wineck-Schlossberg'**PDO-FR-A0633-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, the following 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 Wineck-Schlossberg

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 rules

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, Gueberschwihr, 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 Kintzheim 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 Wineck-Schlossberg' 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 enclosed landscape that protects the 'grand cru', and its granitic soils, give the wine a fine minerality. The wine can be consumed very young, but it also has an ageing potential of around 10 years. Depending on the grape variety, the wine may be either dry and complex, with minerality, or more aromatic, fruity, unctuous and rich.

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, Bernardswiller, Bernardvillé, Bischoffsheim, Boersch, Bourgheim, Châtenois, Cleebourg, Dachstein, Dangolsheim, Dieffenthal, Dorlisheim, Epfig, Ergersheim, Ernolsheim-Bruche, Fessenheim-le-Bas, Flexbourg, Furdenheim, Gertwiller, Gimbrecht-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 390/08)

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

‘Alsace grand cru Schlossberg’

PDO-FR-A0415-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 Schlossberg

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. Yield – Designation with or without the additional term 'Vendanges Tardives'

60 hectolitres per hectare

2. Yield – Designation followed by the term '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, Gueberschwihr, 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 Kintzheim 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 mesoclimatic conditions characteristic of the vineyards of Alsace, the protected designation of origin 'Alsace grand cru Schlossberg' benefits from one of the best locations. Nestling in the picturesque countryside of Alsace, the vineyards enable the production of highly expressive and nuanced wines with distinctive character and unique personality.

The regular ventilation provided by the western flow of the valley assures the aromatic delicacy of the wines. The light soils are crucial to the delicacy and aromatic diversity of the wines. The wines are ethereal and rich in floral aromas. They reach their full potential after several years, unveiling an unmissable minerality.

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, 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, Gimbrecht-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 390/09)

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 Sporen’

PDO-FR-A0628-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 Sporen

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, Gueberschwihr, 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 Kintzheim 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 Sporen' 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 influence of the soils and the late nature of the 'grand cru' make it possible to distinguish between big wines that are warm, voluminous and rich, with an occasionally subdued acidity offset by the presence of tannins, and subtle wines that have full-bodied and creamy structures. They are very well suited to ageing.

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, Gimbrett-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-8c716e9d-0e8b-4bc4-aa7f-4ea40aad0a20

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 390/10)

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

‘Cotești’

PDO-RO-A1577-AM03

Date of communication: 15 July 2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Addition of optional indications on labelling

Additional provisions are added to the specification regarding optional indications on the labelling of wines that refer to certain production methods (the use of terms indicating wine-making practices applied throughout the world that give the wines their distinct sensory characteristics, which are of significance to the consumer in terms of quality, maturity and ageing).

Chapter V of the specification and point 9 of the single document are amended.

SINGLE DOCUMENT

1. Name(s)

Cotești

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

1. *Analytical and organoleptic characteristics of wines when released for consumption*

CONCISE TEXTUAL DESCRIPTION

Fetească albă – fine wine, aromatically neutral; when fermented at low temperatures, it may develop certain fermentation aromas.

Fetească regală – lively and calming at the same time, with a delicate apple aroma, floral notes.

Galbenă de Odobești – delicate aroma, a wine with low alcoholic potential.

Tămâioasă românească – has aromatic richness in its first years, and an aroma of sweet roses; with ageing, it has an aroma of musk, raisins, honey and spices.

Șarbă – citrus, herbal notes, with liveliness, freshness, floral aromas of rose, basil.

Frânçușa – wines with moderate alcoholic strength and a neutral character.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

Crămposia – white-yellowish colour with greenish hues and a subtle aroma of fresh fruit.

Riesling – neutral taste.

Sauvignon – dry wines, with medium or high acidity, a marked freshness, herbal notes, or aromas of sweetish tropical fruit, often an aroma of vine flowers.

Chardonnay – different aromas, neutral, buttery, tropical; due to its acidity, it is a very good raw material for sparkling wine.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
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)	250

2. Analytical and organoleptic characteristics of wines when released for consumption

CONCISE TEXTUAL DESCRIPTION

Fetească neagră – austere character, winemaking to obtain semi-dry and semi-sweet wine emphasises the specific aroma of sun-dried plums, red-violet colour in young wines.

Băbească neagră – alcoholic potential of 10-11 % by volume.

Cabernet Sauvignon – suitable for maturation and ageing, aromatic with wild, woody notes, aromas of green bell pepper and blackcurrants.

Merlot – medium-bodied, dominant raspberry, plum and blackcurrant aromas, preferred variety for coupage mainly with Cabernet Sauvignon.

Pinot noir – as a young wine, it has notes of cherries, plums and strawberries (ripe, red fruit); as it matures, it has notes of raisins, hay, tobacco, leather, mushrooms and black pepper, and a transparent brownish-red colour.

Syrah – wine with a powerful taste reminiscent of black forest fruits, spices, liquorice, dark chocolate and pepper. Its density is above average, and it usually has a high tannin content, making it a perfect partner for spicy food, lamb and game. In the winemaking process, it usually works very well as a stand-alone grape, but is very often combined with other varieties, usually Cabernet Sauvignon or Merlot, resulting in an elegant wine with remarkable longevity.

It has a high sugar content, high alcohol content, a bright red colour, sometimes with purplish highlights, is intense, with complex aromas of pepper, black cherries, fresh forest fruits, a balanced acidity and velvety texture.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	250

5. **Winemaking practices**

5.1. *Specific winemaking practices*

1. Winemaking practices

Specific winemaking practice

White and rosé wines can be obtained from the Pinot gris and Traminer roz varieties depending on the producer's technological choices.

5.2. *Maximum yields*

1. Sauvignon, Pinot gris, Chardonnay, Muscat Ottonel, Traminer aromat

14 000 kilograms of grapes per hectare

2. Tămâioasă românească, Busuioacă de Bohotin, Traminer roz

14 500 kilograms of grapes per hectare

3. Fetească albă, Riesling de Rhin, Băbească gri, Crâmpoșie selecționată, Șarba, Băbească neagră, Burgund mare, Cadarcă, Negru Aromat

15 500 kilograms of grapes per hectare

4. Fetească regală, Riesling italian, Aligote, Frâncușă, Galbenă de Odobești, Mustoasă de Măderat, Plăvaie, Furmint

18 000 kilograms of grapes per hectare

5. Syrah

21 500 kilograms of grapes per hectare

6. Fetească neagră, Cabernet Sauvignon, Pinot noir, Merlot

17 500 kilograms of grapes per hectare

7. White wines, rosé wines

135 hectolitres per hectare

8. Red wines

130 hectolitres per hectare

6. **Demarcated geographical area**

Vrancea County

— Localities: Vârteșcoiu, Câmpineanca, Pietroasa, Faraonele, Râmniceanca, Beciu, Pietroasa, Olteni;

— Localities: Broșteni, Căpătanu, Pitulușa, Arva;

— Localities: Cârligele, Dălhăuți, Bonțești, Blidari;

— Localities: Cotești, Budești, Valea Cotești, Goleștii de Sus;

— Localities: Urechești, Popești, Terchești;

— Localities: Dumbrăveni, Dragosloveni, Căndești, Alexandru Vlahuță, Dumbrăveni;

— Localities: Bordești, Bordeștii de Jos;

— Localities: Tâmboești, Slimnic, Trestieni, Pietroasa, Pădureni, Obrejița;

— Localities: Slobozia Bradului, Sihlea, Coroteni, Valea Beciului, Cornetu, Olăreni;

— Localities: Slobozia Ciorăști, Jiliște, Armeni.

Buzau County

— Localities: Grebănu, Zăplazi, Livada, Livada Mică, Plevna, Homești;

— Localities: Podgoria, Orația, Coțatcu, Tăbăcari;

— Localities: Topliceni, Răducești.

7. **Wine grape variety(-ies)**

Aligoté B – Plant de trois, Plant gris, Vert blanc, Troyen blanc

Burgund Mare N – Grosser burgunder, Grossburgunder, Blaufrankisch, Kekfrankos, Frankovka, Limberger

Busuioacă de Bohotin Rs – Schwarzer Muscat, Muscat fioletovâi, Muscat violet cyperus, Tămâioasă violetă

Babeasca gri G

Băbească neagră N – Grossmuttertraube, Hexentraube, Crăcana, Rară neagră, Căldărușă, Serecsia

Cabernet Sauvignon N – Petit Vidure, Burdeos tinto

Cadarcă N – Schwarzer Kadarka, Rubinroter Kadarka, Lugojană, Gâmză, Fekete budai

Chardonnay B – Gentil blanc, Pinot blanc Chardonnay

Crâmpoșie selecționată B

Fetească albă B – Păsărească albă, Poama fetei, Mädchentraube, Leanyka, Leanka

Fetească neagră N – Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coadă rândunicii

Fetească regală B – Königliche Mädchentraube, Königsast, Kiralyleanka, Dănășană, Galbenă de Ardeal

Frâncușă B – Vinosă, Mildweisser, Mustoasă de Moldova, Poamă creață

Furmint B – Furmin, Şom szalai, Szegszolo

Galbenă de Odobești B – Galbenă de Căpătanu, Galbenă Uriașă, Galbenă

Merlot N – Bigney rouge

Muscat Ottonel B – Muscat Ottonel blanc

Mustoasă de Măderat B – Lampau, Lampor, Mustafer, Mustos Feher, Strafraube

Negru Aromat N

Pinot Gris G – Affumé, Grauer Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot noir N – Blauer Spätburgunder, Burgund mic, Burgunder roter, Klävner Morillon Noir

Riesling de Rhin B – Weisser Riesling, White Riesling

Riesling italian B – Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B – Sauvignon verde

Syrah N – Shiraz, Petit Syrah

Traminer Rose Rs – Rosetraminer, Savagnin Rose, Gewürztraminer

Tămâioasă românească B – Rumänische Weihrauchtraube, Tamianka

Șarba B

8. Description of the link(s)

8.1. *Details of the geographical area*

The Cotești PDO area is located on the southern side of the Vrancea foothills to the east of the Carpathian and Sub-Carpathian Mountains, forming a continuation of the Panciu and Odobești vineyards, which are located to the north. Together, the three form the well-known 'Vrancea Vineyards' or the 'Putna Vineyards'. It is arranged in rows running from north to south between the valleys of the Milcov and Râmna rivers. It overlays the biological, pedological and climate foothill transition zone between the 'Câmpia Română' (the Romanian Plain) to the east (altitudes below 100 m) and the Sub-Carpathian arc to the west (Deleanu Hill, 698 m and Căpățânei Hill, 592 m) at an altitude of over 300 m.

Rock type – Alternation of foothill sands and gravel of the Lower and Middle Pleistocene, covered by a mantle of clayish and sandy loess sediment. This continental Pleistocene deposit lies on top of the Pliocene marine clay, sand and marl sediments.

Relief – Wide, quasi-horizontal stretches between rivers, mainly exposed to sunshine on their southern and eastern sides, although the western slopes also benefit from sufficient sunshine and, as such, are suitable for the cultivation of vines, which explains the large proportion of vineyards.

Climate – The forest steppe found in this area specifically provides excellent conditions for the growth of high quality grape varieties, mainly due to rich solar warmth and a favourable rainfall regime. The abundant radiative flux and the average sunshine hours ensure optimal conditions for vine growth, grape ripening and sugar concentration in grapes.

8.2. *Details of the product, causal interaction*

The red wines are intensely coloured, medium-bodied, with dominant aromatic hints of raspberries, prunes, currants, cherries, strawberries, raisins, mushrooms and black pepper, with balanced acidity, velvety.

The white wines are fresh, usually with aromas of citrus or tropical fruits, floral aromas of rose, basil, with a fresh taste, optimal acidity, sometimes also the aroma of fresh green apples.

Due to the acidity of the soil the white wines have freshness and vinosity, with notes of fresh fruit.

The red wines are velvety with well-integrated tannins due to the specific forest-steppe climate with solar thermal resources. The average duration of sunshine ensures the optimal development of vines and concentration of sugar in the grapes.

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

Derogation on production

Legal framework:

In EU legislation

Type of additional condition:

Derogation on production in the demarcated geographical area

Description of the condition:

In certain climatic conditions which, in conjunction with the potential of certain varieties, have a positive impact on yields on plantations in the demarcated area, it is possible to process the musts and/or wines which bear the Cotești PDO also outside the demarcated area, in the neighbouring area where the wine centres offer the best capacity. The neighbouring area designated to this end for quick wine-making, wine-making at controlled temperature and fermentation at controlled temperature in order to preserve the aromatic potential of some varieties includes the following municipalities of Vrancea County: Panciu, Movilița, Odobești, Unirea, Jariștea and Bolotești.

At each stage of the production process and following assessment of the characteristics and qualities of the product obtained, the producer can reclassify the wine products into the product categories provided for in the legislation in force, in order to maintain compliance.

Additional provisions relating to labelling

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Some indications referring to certain production methods may also be used on a voluntary basis, as follows:

the indications 'fermentat in barrique [fermented in barrels]', 'maturat in barrique [matured in barrels]', 'fermentat în prezența așchiilor de stejar [fermented in the presence of oak chips]' and 'maturat în prezența așchiilor de stejar [matured in the presence of oak chips]' may be shown on the labelling in Romanian, or terms in languages of international use may be used to inform the consumer that the said process is employed, such as any of the following indications:

'fume' or 'smoked' or 'toasted' in English, whether or not accompanied by the term describing the intensity of the heat treatment applied to the oak wood used, i.e. 'light', 'medium' or 'heavy',

'fumé' or 'fumée' in French, whether or not accompanied by the term describing the intensity of the heat treatment applied to the oak wood used, i.e. 'légère', 'moyenne', 'forte' or 'petite fumé', 'demi fumé', 'intense fumé'.

These indications may be in any other language of international use or in the language of the country in which the wine product is intended to be marketed if the wine producer so chooses, informing the consumer of the use of practices applied throughout the world to obtain wines with distinct sensory characteristics.

For wines that undergo a period of maturation or ageing on the lees, the label may include terms such as 'sur lie', 'bâtonnage' or 'aged on the lees'.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_sarcini_doc_cotesti_modificat_cf_cereri_lor_96_2017_1836_2017_1423_2019_473_01.03.2022_no_track_changes_0.pdf

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