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(Resolutions, recommendations and opinions)

RECOMMENDATIONS

EUROPEAN COMMISSION

COMMISSION RECOMMENDATION

of 14 March 2023

on Energy Storage – Underpinning a decarbonised and secure EU energy system

(2023/C 103/01)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union, and in particular Article 292 thereof,

Whereas:

(1) The Commission has put forward the European Green Deal, the strategy aiming at achieving climate neutrality by 2050, among others ([1]). In this context, the Fit for 55 package ([2]) aims at reducing net greenhouse gas emissions by at least 55 % by 2030. Moreover, and against the background of Russia's unprovoked invasion of Ukraine and weaponisation of its energy supply, the REPowerEU Communication ([3]) and plan ([4]) propose measures to rapidly end the dependence on Russian fossil fuels and tackle the energy crisis by accelerating the clean energy transition and joining forces to achieve a more resilient energy system.

(2) Given that the production and use of energy account for more than 75 % of the Union's greenhouse gas emissions, decarbonising the energy system is crucial to reaching those targets. To achieve the Union's climate and energy targets, the energy system is undergoing a profound transformation characterised by improved energy efficiency, the massive and rapid deployment of variable renewable energy generation, more players, more decentralised, digitalised and interconnected systems and increased electrification of the economy. Such a system transformation requires more flexibility, understood as the energy system's ability to adapt to changing needs of the grid and manage variability and uncertainty of demand and supply across all relevant timescales. Models ([5]) show a direct relationship, sometimes exponential, between the need for flexibility (daily, weekly and monthly) and renewable generation deployment. As a result, the need for flexibility will be particularly relevant in the coming years as the share of renewable energy in the electricity system is expected to reach 69 % by 2030.

([1]) COM(2019) 640 final. The European Green Deal also includes objectives beyond climate neutrality, such as halting biodiversity loss, reducing and eliminating pollution, and decoupling economic growth from resource use through circular economy approaches.
([2]) COM(2021) 550 final
([3]) COM(2022) 108 final.
([4]) COM(2022) 230 final.
([5]) See section 2.2 of the SWD(2023) 57

(3) New operational challenges also call for additional services in the future electricity system (e.g. for balancing and non-frequency ancillary services ([6])) to ensure stability and reliability and ultimately security of electricity supply.

(4) Different technologies can provide the energy system with the necessary flexibility, such as energy storage, demand response, supply-side flexibility and interconnections. In particular, different energy storage technologies (e.g. mechanical, thermal, electrical, electro-chemical and chemical) can provide diverse services on different scales and at different timeframes. For example, thermal storage, in particular large thermal storage in district heating systems, can provide flexibility and balancing services to the electricity grid and therefore provides a cost-saving system integration solution by absorbing variable renewable electricity production (e.g. wind and solar energy). In addition, energy storage technologies can be a technical solution to provide stability and reliability.

(5) Energy storage in the electricity system is defined in Article 2(59) of Directive (EU) 2019/944 of the European Parliament and of the Council ([7]) covering different technologies. Directive (EU) 2019/944 addresses the participation of energy storage in the electricity market, including the provision of flexibility services on a level playing field with other energy resources.

(6) Beyond the electricity system, the storage of energy, such as thermal storage, can contribute to the energy system in multiple ways. For example, energy storage that complements renewable heating and cooling generators as part of individual and district heating systems allows a higher proportion of heating demand to be covered by variable and low-temperature renewable sources, such as shallow geothermal, solar thermal and ambient energy. Promoting these renewable heating systems is essential to shift away from fossil fuel-based heating systems, in particular in buildings.

(7) Energy storage can play a crucial role in decarbonising the energy system, contributing to energy system integration and security of supply. A decarbonised energy system will require significant investment in storage capacity of all forms. Energy storage technologies can facilitate the electrification of different economic sectors, notably buildings and transport. For example, through the uptake of electric vehicles and their participation in the balancing of the electricity grid via demand response (e.g. by absorbing excess electricity in times of high renewable generation and low demand). The energy stored in electric vehicle batteries can also be effectively used to power homes and help stabilise the grid.

(8) Energy storage, in particular 'behind the meter', can help consumers, both households and industries, to maximise self-consumption of self-produced renewable energy, making it possible for these consumers to reduce their energy bills.

(9) For energy systems that are less or not interconnected, such as islands, remote areas or the EU's outermost regions flexibility resources, notably energy storage, can significantly help to move away from imported fossil fuels and manage high levels of short-term and seasonal variability in renewable energy supply.

(10) Energy storage faces a number of challenges that can affect its deployment to the levels necessary to significantly support the energy transition. Some of these challenges are related to a need for long-term visibility and predictability of revenues to facilitate access to finance.

(11) The Union electricity market is designed to already allow energy storage to participate in all electricity markets. This provides a basis to combine different revenue streams (revenue stacking) in order to support the viability of the storage business model and allow the maximum added value of energy storage for the energy system.

([6]) As defined in Article 2(45) and 2(49) of Directive (EU) 2019/944 (OJ L 158, 14.6.2019, p. 125).

([7]) Directive (EU) 2019/944 of the European Parliament and of the Council of 5 June 2019 on common rules for the internal market for electricity and amending Directive 2012/27/EU (OJ L158, 14.6.2019, p.125).

(12) The Guidelines on State aid for climate, environmental protection and energy ([8]) encourage Member States to introduce additional criteria or features in their security of supply measures to promote the participation of greener technologies (or reduce the participation of polluting technologies) necessary to support the delivery of the EU's environmental protection objectives. Such criteria or features are expected to increase the proportion of storage benefitting from security of supply measures.

(13) Transmission system operators are required to take into account the potential for the use of energy storage facilities in their 10-year network development plan ([9]). However, the typical operation pattern of energy storage – injecting electricity into the grid when generation levels are low and consuming electricity when they are high – can be further exploited when planning networks. Consumption from the grid during peak hours can be reduced through well-designed network charges and tariff schemes that strengthen the use of flexibility tools such as energy storage.

(14) The sharing of stored electricity has the potential to deliver wider benefits to the system through demand response, when final customers are exposed to appropriate price signals or are allowed to participate in flexibility schemes. As provided in Directive (EU) 2019/944, jointly acting final customers should not be exposed to double charges when providing flexibility services to system operators using front-of-the-meter storage facilities.

(15) The update of the national energy and climate plans for 2021-2030 as provided for in Article 14 of Regulation (EU) 2018/1999 on the governance of the Energy Union and Climate Action ([10]) should include greater ambition to speed up the green transition and increase energy security in line with the European Green Deal Package ([11]) and REPowerEU. The update of the national energy and climate plans should also include national objectives to increase system flexibility pursuant to Article 4(d)(3) of that Regulation.. Those updated national plans should also table relevant policies and measures to support investment needs identified under the REPowerEU as well as the key priority of protecting EU competitiveness and attractiveness with regard to global partners, while taking into account environmental impacts, particularly on habitats and ecosystems ([12]). The national energy and climate plans are the opportunity to explore synergies across the five dimensions of the Energy Union ([13]), in particular as regards benefits of electricity storage,

RECOMMENDS:

(1) Member States take into account the double role (generator-consumer) of energy storage when defining the applicable regulatory framework and procedures, in particular when implementing the Union legislation concerning the electricity market, in order to remove existing barriers. This includes preventing double taxation and facilitating permit-granting procedures ([14]). National regulatory authorities should also consider such a role when setting network charges and tariff schemes, in compliance with Union legislation.

([8]) Communication from the Commission – Guidelines on State aid for climate, environmental protection and energy 2022, C/2022/481 (OJ C 80, 18.2.2022, p. 1).

([9]) Regulation (EU) No 347/2013 of the European Parliament and of the Council of 17 April 2013 on guidelines for trans-European energy infrastructure, (OJ L 115, 25.4.2013, p. 39).

([10]) OJ L 328, 21.12.2018, p. 1.

([11]) https://commission.europa.eu/strategy-and-policy/priorities-2019-2024/european-green-deal/delivering-european-green-deal_en#documents

([12]) In order to achieve the European Green Deal's goals and respect the 'do no harm' principle, it is also necessary to take into account broader environmental trade-offs of energy storage and provide solutions to their mitigation or neutralisation.

([13]) COM(2015) 80.

([14]) See also Commission Recommendation (EU) 2022/822 of 18 May 2022 on speeding up permit-granting procedures for renewable energy projects and facilitating Power Purchase Agreements (OJ L 146, 25.5.2022, p. 132), and Council Regulation (EU) 2022/2577 of 22 December 2022 laying down a framework to accelerate the deployment of renewable energy (OJ L 335, 29.12.2022, p. 36).

(2) Member States identify the flexibility needs of their energy systems in the short, medium and long term, and in their updates of the national energy and climate plans strengthen the objectives and related policies and measures that aim to cost effectively promote the deployment of energy storage, both utility-scale and behind-the-meter storage, demand response and flexibility. Member States should also assess manufacturing capacity needs for the relevant energy storage technologies.

(3) Member States, in particular their national regulatory authorities, ensure that energy system operators further assess the flexibility needs of their energy systems when planning transmission and distribution networks, including the potential of energy storage (short- and long-term duration) and whether energy storage can be a more cost effective alternative to grid investments. They should also consider the full potential of flexibility sources, in particular energy storage, when assessing their connection capacity (e.g. considering flexible connection contracts) and operating the system.

(4) Member States identify potential financing gaps for short-, medium- and long-term energy storage, including behind-the-meter (thermal and using electricity) and other flexibility instruments, and if a need for additional flexible resources to achieve security of supply and environmental objectives is identified, consider the potential need for financing instruments that provide visibility and predictability of revenues.

(5) Member States explore whether energy storage services - in particular the use of flexibility in distribution networks and the provision of non-frequency ancillary services - are sufficiently remunerated, and whether operators can add up the remuneration of several services.

(6) Member States to consider competitive bidding processes if necessary to reach a sufficient level of deployment of flexibility sources to achieve transparent security of supply and environmental objectives, in line with State Aid rules. Potential improvements should be explored in the design of capacity mechanisms to facilitate the participation of flexibility sources including energy storage, e.g. by ensuring de-rating factors are appropriate in light of the security of supply objective pursued, reducing minimum eligible capacity and minimum bid size, facilitating aggregation, lowering the CO_2 emission limits, or prioritising greener technologies, in line with the Guidelines on State aid for climate, environmental protection and energy.

(7) Member States identify any specific actions, regulatory and non-regulatory, necessary to remove barriers to the deployment of demand response and behind-the-meter storage, e.g. linked to the uptake of electrification of end use sectors based on renewable energy sources, the deployment of individual or collective self-consumption and to bidirectional charging through the use of electric vehicle batteries.

(8) Member States accelerate the deployment of storage facilities and other flexibility tools in islands, remote areas and the EU's outermost regions areas with insufficient grid capacity and unstable or long-distance connections to the main grid, for example through support schemes for low carbon flexible resources, including storage, and revise the network connection criteria to promote hybrid energy projects (i.e. renewable generation and storage).

(9) Member States and national regulatory authorities publish detailed data on network congestion, renewable energy curtailment, market prices, renewable energy and greenhouse gas emission content in real time, as well as installed energy storage facilities, to facilitate investment decisions on new energy storage facilities.

(10) Member States continue to support research and innovation in energy storage, in particular long-term energy storage and storage solutions coupling electricity with other energy carriers, and to optimise existing solutions (e.g. efficiency, capacity, duration, minimal climate and environmental footprint). Consideration should be given to de-risking instruments, such as technology accelerator programmes and dedicated support schemes that guide innovative energy storage technologies through to the commercialisation stage.

Done at Brussels, 14 March 2023.

For the Commission
Kadri SIMSON
Member of the Commission

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates [1]

17 March 2023

(2023/C 103/02)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,0623	CAD	Canadian dollar	1,4584
JPY	Japanese yen	140,57	HKD	Hong Kong dollar	8,3387
DKK	Danish krone	7,4450	NZD	New Zealand dollar	1,7014
GBP	Pound sterling	0,87488	SGD	Singapore dollar	1,4262
SEK	Swedish krona	11,1995	KRW	South Korean won	1 389,84
CHF	Swiss franc	0,9858	ZAR	South African rand	19,4988
ISK	Iceland króna	149,30	CNY	Chinese yuan renminbi	7,3117
NOK	Norwegian krone	11,4218	IDR	Indonesian rupiah	16 332,02
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	4,7649
CZK	Czech koruna	23,948	PHP	Philippine peso	58,118
HUF	Hungarian forint	395,93	RUB	Russian rouble	
PLN	Polish zloty	4,7045	THB	Thai baht	36,246
RON	Romanian leu	4,9208	BRL	Brazilian real	5,5872
TRY	Turkish lira	20,1859	MXN	Mexican peso	19,9829
AUD	Australian dollar	1,5874	INR	Indian rupee	87,7870

[1] *Source*: reference exchange rate published by the ECB.

ADMINISTRATIVE COMMISSION OF THE EUROPEAN COMMUNITIES ON SOCIAL SECURITY FOR MIGRANT WORKERS

Rates for conversion of currencies pursuant to Council Regulation (EEC) No 574/72

(2023/C 103/03)

Article 107(1), (2) and (4) of Regulation (EEC) No 574/72

Reference period: January 2023

Application period: April, May, June 2023

janv-23	EUR	BGN	CZK	DKK	HRK	HUF	PLN
1 EUR =	1	1,95580	23,9582	7,43831		396,032	4,69742
1 BGN =	0,511300	1	12,2498	3,80321		202,491	2,40179
1 CZK =	0,0417393	0,0816338	1	0,310470		16,5301	0,196067
1 DKK =	0,134439	0,262936	3,22092	1		53,2422	0,631517
1 HRK =							
1 HUF =	0,00252505	0,00493849	0,0604956	0,018782		1	0,0118612
1 PLN =	0,212883	0,416356	5,10030	1,58349		84,3085	1
1 RON =	0,203078	0,397179	4,86538	1,51055		80,4253	0,953940
1 SEK =	0,089245	0,174546	2,13816	0,663833		35,3440	0,419222
1 GBP =	1,13363	2,21715	27,1597	8,43228		448,953	5,32513
1 NOK =	0,093328	0,182532	2,23598	0,694206		36,9611	0,438403
1 ISK =	0,00649082	0,0126948	0,155509	0,0482808		2,57058	0,030490
1 CHF =	1,003924	1,96348	24,0522	7,46750		397,586	4,71585

Source: ECB

janv-23	RON	SEK	GBP	NOK	ISK	CHF
1 EUR =	4,92423	11,20509	0,882123	10,71485	154,064	0,99609
1 BGN =	2,51776	5,72916	0,451029	5,47850	78,7727	0,509301
1 CZK =	0,205534	0,467693	0,036819	0,447231	6,43051	0,0415762
1 DKK =	0,662009	1,50640	0,118592	1,44050	20,7122	0,133914
1 HRK =						
1 HUF =	0,0124339	0,0282934	0,00222740	0,0270555	0,389018	0,00251518
1 PLN =	1,048284	2,38537	0,187789	2,28101	32,7975	0,212051
1 RON =	1	2,27550	0,179139	2,17595	31,2869	0,202284
1 SEK =	0,439463	1	0,0787252	0,95625	13,7494	0,088896
1 GBP =	5,58224	12,7024	1	12,1467	174,651	1,12920

1 NOK =	0,459570	1,045753	0,0823272	1	14,3785	0,092964
1 ISK =	0,031962	0,072730	0,00572571	0,0695482	1	0,00646545
1 CHF =	4,94355	11,24906	0,885585	10,75690	154,668	1

Source: ECB

Note: ISK/EUR rates based on data from the Central Bank of Iceland

reference: janv-23	1 EUR in national currency	1 unit of N.C. in EUR
BGN	1,95580	0,51130
CZK	23,95823	0,04174
DKK	7,43831	0,13444
HRK		
HUF	396,03227	0,00253
PLN	4,69742	0,21288
RON	4,92423	0,20308
SEK	11,20509	0,08925
GBP	0,88212	1,13363
NOK	10,71485	0,09333
ISK	154,06364	0,00649
CHF	0,99609	1,00392

Source: ECB

Note: ISK/EUR rates based on data from the Central Bank of Iceland

1. Regulation (EEC) No 574/72 determines that the rate for the conversion into a currency of amounts denominated in another currency shall be the rate calculated by the Commission and based on the monthly average, during the reference period specified in paragraph 2, of reference rates of exchange of currencies published by the European Central Bank.

2. The reference period shall be:

   — the month of January for rates of conversion applicable from 1 April following,

   — the month of April for rates of conversion applicable from 1 July following,

   — the month of July for rates of conversion applicable from 1 October following,

   — the month of October for rates of conversion applicable from 1 January following.

   The rates for the conversion of currencies shall be published in the second *Official Journal of the European Union* (C series) of the months of February, May, August and November.

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

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

(2023/C 103/04)

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

'Valencia'

PDO-ES-A0872-AM03

Date of communication: 29.8.2022

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Change to wording of description of wines**

Description

It has been specified that category 1 wines may be white, red or rosé wines.

This amendment concerns point 2 of the specification but it does not concern the single document.

It is a standard amendment as it is not considered to fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasoning

In judgments 958/2021 and 959/2021, the Administrative Disputes Division of the Supreme Court ruled that the version of the specification published in Orders 13 and 3 of 2011 (updated to include the minor amendments approved since then) was still in force, with the exception of the paragraphs on the territorial scope, which were deemed void by the Supreme Court. This means that some sections of the specification need to revert to the wording used in the version published in 2011.

2. **Demarcation of the geographical area**

Description

Certain municipalities included in the scope of the 'Utiel-Requena' and 'Alicante' PDOs have been deleted from the geographical area.

This amendment concerns point 4 of the product specification and point 6 of the single document.

([1]) OJ L 9, 11.1.2019, p. 2.

It is a standard amendment as it is not considered to fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasoning

In judgments 958/2021 and 959/2021, the Administrative Disputes Division of the Supreme Court ruled that certain paragraphs concerning the territorial scope were void, as there was no detailed explanation confirming the link between the municipalities in question and the protected product. The wording of the specification must therefore be brought into alignment with the content of those judgments.

3. **Inclusion of synonyms in grape varieties used for wine-making**

Description

The main name (Alarije) and a synonym (Malvasía Riojana) have been included for the 'Subirat Parent' variety, which was already on the list.

This amendment concerns point 6 of the specification but it does not concern the single document because it is a secondary grape variety.

It is a standard amendment as it is not considered to fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasoning

Including references to all the possible names of a variety already on the list provides greater clarity as to the varieties used, given that the synonym Malvasía Riojana is more widely known and used.

4. **Link with the geographical area**

Description

The description of the entire section 7 on the link with the geographical area has been amended.

This amendment concerns point 7 of the product specification and point 8 of the single document.

It is a standard amendment as it is not considered to fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasoning

In judgments 958/2021 and 959/2021, the Administrative Disputes Division of the Supreme Court ruled that the version of the specification published in Orders 13 and 3 of 2011 (updated to include the minor amendments approved since then) was still in force, with the exception of the paragraphs on the territorial scope, which were deemed void by the Supreme Court. This means that some sections of the specification need to revert to the wording used in the version published in 2011.

5. **Inclusion of traditional term 'primero de cosecha' [first harvest]**

Description

The traditional term 'primero de cosecha' (first harvest) has been restored.

This amendment concerns point 8 of the product specification and point 9 of the single document.

It is a standard amendment as it is not considered to fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasoning

The original version of the specification stated that this traditional term could feature on wine labels but it was deleted by mistake in the various amendments.

6. **Inclusion of grape variety on wine labels**

Description

The name of the grape variety may only be used for wines made using at least 85 % of the variety in question (formerly 100 %). The exception is 'Valencia' liqueur wine made from Moscatel grapes, for which the requirement is that only the Moscatel de Alejandría variety may be used.

This amendment concerns point 8 of the product specification and point 9 of the single document.

It is a standard amendment as it is not considered to fall into any of the categories provided for in Article 14(1) of Commission Delegated Regulation (EU) 2019/33.

Reasoning

The possibility of the grape variety being included on the label if it accounted for at least 85 % of the wine content was mistakenly deleted in one of the various amendments to the specification.

This amendment is to correct this mistake concerning the inclusion of grape variety names on wine labels.

SINGLE DOCUMENT

1. **Name(s)**

Valencia

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

6. Quality aromatic sparkling wine

8. Semi-sparkling wine

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

1. *White wine*

CONCISE TEXTUAL DESCRIPTION

Mainly yellow tones, ranging from pale to golden yellow. May be aged in wooden containers. Clean nose with good intensity and fruity notes. In the mouth, good acidity, fresh and fruity with a long finish.

Maximum sulphur dioxide: 200 mg/l if the sugar content is < 5 g/l and 300 mg/l if it is 5 g/l or above.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Rosé and red wine*

CONCISE TEXTUAL DESCRIPTION

The rosé wines have pink tones with raspberry, strawberry, redcurrant or salmon tints. Clean, intense nose with fruity aromas predominating. In the mouth, good acidity, bold and balanced. Long finish. The red wines tend to be dark in colour, mainly red tones with violet, purple, garnet, cherry or ruby tints. Nose with good intensity and high fruitiness.

Maximum sulphur dioxide: For rosés, 200 mg/l if the sugar content is < 5 g/l and 250 mg/l if it is 5 g/l or above; For reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Wines bearing the terms 'Crianza', 'Reserva' and 'Gran Reserva'*

CONCISE TEXTUAL DESCRIPTION

Deeper colours than the base wine. More intense yellow in the case of white wines. Approaching brick-red tones in the case of red wines. A balance between fruitiness and woody aromas in the nose. Good retronasal sensations in the mouth.

Maximum sulphur dioxide: for whites and rosés, 200 mg/l if the sugar content is < 5 g/l and 300 mg/l for whites and 250 mg/l for rosés if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

4. *White, rosé and red liqueur wine*

CONCISE TEXTUAL DESCRIPTION

In the case of white liqueur wine, mainly yellow tones, ranging from pale to golden yellow. Rosé liqueur wine has pink tones with raspberry, strawberry, redcurrant or salmon tints. Red liqueur wine has red tones with violet, purple, garnet or ruby tints. Good intensity in the nose, particularly when made from Moscatel grapes. Sweet and appetising, balanced with a powerful aftertaste.

Maximum sulphur dioxide: 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

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

Minimum total acidity	1,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	

5. *White, rosé and red quality aromatic sparkling wine*

CONCISE TEXTUAL DESCRIPTION

If the base wine is white, mainly yellow tones, ranging from pale to golden yellow. If the base wine is rosé, pink tones with raspberry, strawberry, redcurrant or salmon tints. If the base wine is red, red tones with violet, purple, garnet, cherry or ruby tints. Clean, intense nose with the aromas specific to the variety. Good acidity and intensity in the mouth. Fresh wines with well-integrated carbon dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	185

6. *White, rosé and red semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

If the base wine is white, mainly yellow tones, ranging from pale to golden yellow. If the base wine is rosé, pink tones with raspberry, strawberry, redcurrant or salmon tints. If the base wine is red, red tones with violet, purple, garnet, cherry or ruby tints. Clean, intense nose with the aromas specific to the variety. Fresh, fruity and intense in the mouth, with well-integrated carbon dioxide.

Maximum sulphur dioxide: for whites and rosés, 200 mg/l if the sugar content is < 5 g/l and 250 mg/l for both types if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is [5 g/l] or above.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

7. *White, rosé and red wine bearing the term 'Petit Valencia' on the label*

CONCISE TEXTUAL DESCRIPTION

The characteristics will be similar to those described for white, rosé and red wines.

Maximum sulphur dioxide: for whites and rosés, 200 mg/l if the sugar content is < 5 g/l and 300 mg/l for whites and 250 mg/l for rosés if it is 5 g/l or above; for reds, 150 mg/l if the sugar content is < 5 g/l and 200 mg/l if it is 5 g/l or above.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	4,5
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

1.

Specific oenological practice

Sufficient pressure must be applied to extract the wine and separate it from the marc, so that the yield does not exceed 82 litres of must or 76 litres of wine per 100 kilograms of grapes. Under no circumstances may batches of wine obtained by applying unsuitable pressure be used to make protected wines.

The wooden containers used in the ageing processes must be made of oak and have a capacity that complies with the volume limits laid down by the legislation in force for the use of certain traditional terms.

5.2. *Maximum yields*

1. Red varieties

   9 100 kilograms of grapes per hectare

2. White varieties

   12 000 kilograms of grapes per hectare

3. Red varieties

   69,16 hectolitres per hectare

4. White varieties

   91,20 hectolitres per hectare

6. **Demarcated geographical area**

The production area covered by the 'Valencia' PDO consists of the land located in the province of Valencia and falling within the smaller geographical units, or 'sub-areas' covered by the PDO, consisting of the following municipalities:

a) ALTO TURIA sub-area: Alpuente, Aras de los Olmos, Benagéber, Calles, Chelva, La Yesa, Titaguas and Tuéjar.

b) VALENTINO sub-area: Alborache, Alcublas, Andilla, Bétera, Bugarra, Buñol, Casinos, Cheste, Chiva, Chulilla, Domeño, Estivella, Gestalgar, Godella, Godelleta, Higueruelas, Llíria, Losa del Obispo, Macastre, Montserrat, Montroy, Náquera, Paterna, Pedralba, Picaña, Real, Riba-roja de Túria, Torrent, Turís, Vilamarxant, Villar del Arzobispo and Yátova.

c) MOSCATEL DE VALENCIA sub-area: Catadau, Cheste, Chiva, Godelleta, Llombai, Montroy, Montserrat, Real, Torrent, Turís and Yátova.

d) CLARIANO sub-area: Atzeneta d'Albaida, Agullent, Albaida, Alfarrasí, Anna, Aielo de Malferit, Aielo de Rugat, Ayora, Barx, Bèlgida, Bellreguard, Bellús, Beniatjar, Benicolet, Benigánim, Benissoda, Benisuera, Bicorp, Bocairent, Bolbaite, Bufali, Castelló de Rugat, Carrícola, Chella, Enguera, Fontanars dels Alforins, Guardamar de la Safor, La Font de la Figuera, Guadasequies, La Llosa de Ranes, Llutxent, Mogente, Montaverner, Montesa, Montichelvo, L'Olleria, Ontinyent, Otos, El Palomar, Pinet, La Pobla del Duc, Quatretonda, Ráfol de Salem, Rugat, Salem, Sempere, Terrateig, Vallada and Xàtiva.

The production area also comprises parcels entered in the vineyard register and managed by members of cooperatives or owners of wineries entered on the Regulatory Board registers, which have traditionally been used for the production of wines covered by the 'Valencia' PDO and which are located in the following places in the municipalities of Almansa and Caudete in the province of Albacete: Campillo, Estación, Casa Pino, Casa Pina, Mojón Blanco, Moleta, Molino Balsa, Prisioneros, Canto Blanco, La Venta, Derramador, Montalbana, Casa Alberto, Escribanos, Escorredores, Capitanes, Pandos, Venta del Puerto, Torre Chica, Torre Grande, Casa Blanca, El Pleito, Herrasti and Casa Hondo, in the municipality of Almansa, and Vega de Bogarra, Derramador and El Angosto, in the municipality of Caudete.

The production area includes parcels belonging to members of the La Viña Coop V wine cooperative in the town of Villena, which are entered on the Wine Register and have traditionally been used for the production of wines covered by the 'Valencia' PDO.

7. **Wine grapes variety(ies)**

Garnacha Tintorera

Macabeo – Viura

Merseguera

Monastrell

Moscatel de Alejandría

Verdil

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

The mild climate and rainfall in the Valentino sub-area results in white and red wines with higher alcoholic strength.

The continental features of Alto Turia result in a more delicate white wine.

The proximity to the Mediterranean Sea and higher rainfall are responsible for the Moscatel wine being highly aromatic.

The temperature range and varied relief in the Clariano sub-area result in very intense and fruity red wines.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The designation 'VALENCIA' must feature prominently. A sub-area may be indicated if all of the grapes [used to make the wine] were grown there. The name of the grape variety may only be used for wines made using at least 85 % of the variety in question. The exception is 'Valencia' liqueur wine made from Moscatel grapes, for which the requirement is that only the Moscatel de Alejandría variety may be used.

The term 'VINO PETIT VALENCIA' may feature on young wines with an actual alcohol content > 4,5 % and a total alcohol content > 9 % by volume, made using natural methods. The terms 'MOSCATEL DE VALENCIA' or 'VINO DE LICOR MOSCATEL DE VALENCIA' may be used on wine from 100 % Moscatel de Alejandría grapes and made in accordance with the 4th indent of point 3(c) of Annex XI b to Council Regulation (EC) No 1234/2007. The term 'VINO DULCE' may be used on liqueur wines made in accordance with the 4th indent of point 3(c) of Annex XI b to Council Regulation (EC) No 1234/2007. The traditional term 'Primero de Cosecha' (First harvest) may be used on red, white and rosé wines made from grapes picked in the first ten days of the harvest and bottled within the thirty days following the end of the harvest, with the obligation that the vintage be indicated on the label.

Link to the product specification

https://agroambient.gva.es/documents/163228750/0/DOPVLC-P2022.pdf/

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

(2023/C 103/05)

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

SINGLE DOCUMENT

'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna'

EU No: PGI-IT-02834 — 24.3.2022

PDO ( ) PGI (X)

1. **Name(s) [of PGI]**

'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna'

2. **Member State or Third Country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.5. Pasta;

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

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

'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' are round or oval fresh pastry products containing a filling made of the ingredients referred to below in point 3.2 b).

When released for consumption, 'Sebadas / Seadas / Sabadas / Seattas / Savadas /Sevadas di Sardegna' have the following physical, chemical and organoleptic characteristics:

Physical characteristics:

— Shape: the finished product has a round or oval shape made with a double sheet of pastry and undulated (at times in decorative fashion) or smooth edges; with a thickness of 0,5 mm to 3 mm per single sheet of pastry; diameter from 40 mm to 180 mm;

— Weight of the individual 'Sebadas / Seadas / Sabadas /Seattas / Savadas / Sevadas di Sardegna' varies from a minimum of 30 g to a maximum of 300 g;

— Proportion by weight of the pastry/filling:

  — the sheet of pastry ranges from 40 % to 60 % of the weight of the final product;

  — the filling ranges from 40 % to 60 % of the weight of the final product.

[1] OJ L 343, 14.12.2012, p. 1.

Chemical characteristics:

— Total proteins: between 8,0 and 18,0 % per 100 g of product;

— Fat: between 5,0 % and 22,0 % per 100 g of product, of which 3,0 % to 9,0 % saturated;

— Carbohydrates: between 20,0 % and 40,0 % per 100 g of product, of which 3,0 % to 7,0 % sugar.

Organoleptic characteristics:

— Consistency of the fresh product: soft, with a homogeneous dough;

— Colour of the pastry: ranges from ivory white to straw yellow;

— Colour of the filling: ranges from white to straw yellow, with possible yellow or orange streaks due to the presence of lemon or orange peel;

— Taste: acidic and aromatic taste, of varying intensity on the palate depending on the mixture of cheeses, hints of citrus fruit, sweet salty contrast;

— Smell: typical aromas of citrus fruit essential oils.

a) Pastry ingredients:

— Durum wheat semolina and/or re-ground durum wheat flour and/or common wheat flour;

— Lard: from 0 % to 20 % in percentage of weight of the pastry;

— Egg yolk may be added as required;

— Salt: as required;

— Water: as required.

b) Ingredients for the filling:

— Cheese from ewe's and/or goat's and/or cow's milk or curds from cow's milk;

— Lemon and/or orange peel as required;

— Sugar may be added as required.

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

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

All processing of ingredients into a finished product must take place within the production area in order to preserve the quality and safety of the product.

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

The product may be packaged fresh or in modified-atmosphere packaging or in accordance with current legislation, or frozen in accordance with current legislation. Bulk produce can only be released for consumption fresh.

Packaging must take place within the production area. As the production area is an island, transporting the product involves logistical times of more than 48 hours and requires various forms of handling, as well as the use of several means of transport. The transport of fresh and very fresh pastry requires specific measures and a continuous monitoring of the process. The time taken to deliver bulk or pre-packaged products may vary considerably depending on logistical problems and weather conditions. Therefore, it is never certain and, at best, the quality of the product may suffer even when the safety of the product is not undermined. The risk is that the sensory qualities of bulk 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' will be compromised or impaired by the various steps needed to transport them thousands of kilometres away, which includes the use of several means of transport, sea crossing and the involvement of many people.

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

In addition to the information required by law, the following additional information must appear on the packaging in clear and legible print:

— the name 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' or one or more of the names included in the designation, shown separately and always followed by the geographical reference of Sardinia, followed by the acronym PGI in bold black script and the symbol of the European Union;

— the optional wording 'prodotto secondo l'antica ricetta della fusione del ripieno' [produced in accordance with the old melted filling recipe], if the filling is cooked at high temperature;

— the name, business name and address of the producing enterprise. The use of names, company names and private brands is authorised, provided they have no laudatory purport and are not likely to mislead the consumer.

The product may be released for consumption in packages complying with the legislation in force or even in bulk, provided that the product is placed in specific containers or recipients bearing a prominently displayed label containing the same information as the packaging.

The reference to 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' may also be used for the product produced in catering facilities within the defined geographical area.

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

The production area of Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna covers the entire administrative and physical territory of Sardinia and its archipelagos.

5. **Link with the geographical area**

The application for the recognition of 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' PGI is justified by the reputation and fame of the product, which emerged in Sardinia as an expression of local agro-pastoral culture and the production of which has never spread beyond regional borders.

In an extremely varied and wide range of products, 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' are among the most distinctive forms of stuffed pastry due to the way they are used in cooking. The product's strong reputation is due to the fact that, although it is to all intents and purposes a pasta product, it is served and consumed as a dessert. The unique nature of the product also lies in this characteristic.

The reputation of 'Sebadas / Seadas / Sabadas / Seattas/Savadas / Sevadas di Sardegna' is also justified by the organoleptic characteristics that distinguish them from other products in the same product category: the taste, characterised by the contrast between the crumbly consistency of the pastry resulting from the presence of lard, and the pasty and acidic texture of the fresh stretched-curd cheese of the filling. In culinary tradition, 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' are fried then drizzled with honey or sugar and served hot. The reputation of the product is therefore also linked to the difference in use, which involves pastry containing fat being fried rather than boiled in water and then served as a dessert and not as a first course.

The product's presence on the shelves of the main retail outlets outside the region confirms its reputation, which is also driven by local tourist flows, although production is always strictly confined to the island of Sardinia.

The reputation of the product is also justified by its close link to the territory through the use of raw materials widely present in Sardinia. These were, especially in the past, an expression of the island's agro-pastoral vocation, shown in this product by the use of semolina, cheeses and lard: all ingredients which are undeniably attributable to the local agro-pastoral economy. Isolation has made it possible to avoid external influences and, above all, avoid the production spreading overseas. It is therefore clear that the reputation of 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' is not due exclusively to natural factors or to the microclimate, but also to cultural and socio-economic factors, and to a method of production that has been perpetuated over time – at first only on an artisanal level and for self-consumption, now also on an industrial one – with little change as regards the production processes.

There are numerous references to the name 'Sebadas / Seadas / Sabadas / Seattas / Savadas / Sevadas di Sardegna' di Sardegna' in guides, publications, newspapers and cookery books or magazines that testify to the reputation of the name and traditional production in the geographical area. The main ones include the following publications:

Historical literature: Wagner, Max Leopold, Dizionario Etimologico Sardo [Etymological Sardinian Dictionary], first published by Società Editoriale Italiana in 1928, then again in 1960 by Ilisso. Ilisso provides an exhaustive definition on p. 177: Logudorese; Casu, Pietro, Vocabolario Sardo – Logudorese/Italiano [Logudorese Sardinian/ Italian dictionary]; Rubattu, Antonino, Dizionario Universale della Lingua di Sardegna Italiano – sardo – italiano antico e moderno [Universal dictionary of the Language of Sardinia Italian – Sardinian –modern and old Italian]; Deledda, Grazia, 'Tradizioni popolari di Nuoro, raccolta di saggi etnografici' [Nuoro folk traditions, collection of ethnographic essays], Rivista delle tradizioni popolari italiane, [Journal of Italian folk traditions] edited by Angelo de Gubernatis, Florence, 1893-1895; Nieddu, Gonario, Il pastore sardo e la giustizia,[The Sardinian shepherd and justice], 1967, Ilisso Editore, p. 326; Caredda, Gian Paolo, Gastronomia in Sardegna, [Gastronomy in Sardinia], Sagep Editrice, 1981;

Specialist magazines: Guigoni, Alessandra, 'Tradizione, innovazione e vintage nei foodscapes contemporanei. Il case study dei dolci sardi' [Tradition, innovation and vintage in contemporary foodscapes. The Sardinian desserts case study], Anuac, Vol I, No 2 - ISSN 2239-625X, University of Cagliari, November 2012; Bell'Italia Sapori di Sardegna [Bell'Italia flavours of Sardinia], Editoriale Giorgio Mondadori, No 32, June 2003; Dessi, Maria Antonietta, Sardinews, October 2006, p. 11; Sardinews No 10, 2003, article by Laura Sechi, p. 21, title: 'Pranzo a Gavoi, tra Santa Rughe e Romagna' [Lunch at Gavoi, between Santa Rughe and Romagna]; Il Messaggero Sardo, October 2009, awarded a plaque to Mr Alberto Capra for a poem that mentions, among other things, Seadas, p. 17; In Il Messaggero Sardo of October 2010, an article by Luigi Spano bid farewell to Francesco Cossiga from his fellow Sardinians. He was commemorated in Sydney by Sardinians living in Australia, p. 28;

Cookery books or guides: Perisi, Giuseppina, Le cucine di Sardegna[Sardinian cuisine], Franco Muzzio Editore, 1989, p. 265; I Sapori della Sardegna – La cucina,[Sardinian flavours – The cuisine] Zonza Editori, 1999, p. 200; Paulis, Susanna, I dolci e le feste – la cultura del dolce in Sardegna fra tradizione e innovazione [Desserts and festivities – dessert culture in Sardinia between tradition and innovation] University press/antropologia, No 17, Cuec Editrice, 2011; Various authors, 1000 ricette della cucina italiana: Il più grande libro illustrato dedicato alla tavola del nostro paese, [1000 recipes of Italian cuisine: the biggest illustrated book dedicated to the cuisine of our country], Rizzoli, 2010; Recipe for Seadas or Sebadas on Cucchiaio d'Argento website; Seadas o Sebadas: un 'non dolce' dal cuore della Sardegna [Seadas or Sebadas: a 'non-dessert' from the heart of Sardinia], on cafebabel.it; Guaiti, Daniela, Sardegna [Sardinia], Gribaudo, 2010, pp. 118-120. Autonomous Region of Sardinia – Ersat: Regional Agricultural Development and Technical Assistance Board, list of traditional products of Sardinia Fresh pasta, biscuits, bakery and confectionery products – Sebadas.

Reference to publication of the specification

The full text of the product specification is available on the following website:

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335%E2%80%9

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Qualità' (at the top right of the screen), then on 'Prodotti DOP IGP STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

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