

Official Journal of the European Union

C 215



English edition

Information and Notices

Volume 66

19 June 2023

Contents

II *Information*

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2023/C 215/01	Non-opposition to a notified concentration (Case M.11072 – BLACKROCK / MUBADALA / GOLDMAN SACHS / EQUITIX / CALISEN / MAPLECO) ⁽¹⁾	1
---------------	---	---

IV *Notices*

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2023/C 215/02	Euro exchange rates – 16 June 2023	2
2023/C 215/03	Administrative Commission on Social Security for Migrant Workers – Rates for conversion of currencies pursuant to Council Regulation (EEC) No 574/72	3

V *Announcements*

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2023/C 215/04	Prior notification of a concentration (Case M.11119 – GCA / STELLANTIS / ALD / LEASEPLAN) ⁽¹⁾	5
2023/C 215/05	Prior notification of a concentration (Case M.11125 – NETCEED (FORMERLY ETC GROUP) / AMADYS) ⁽¹⁾	7

EN

⁽¹⁾ Text with EEA relevance.

2023/C 215/06	Prior notification of a concentration (Case M.11106 – STELLANTIS / MICHELIN / FORVIA / SYMBIO) ⁽¹⁾	8
2023/C 215/07	Prior notification of a concentration (Case M.11183 – SSG / ORDINA) – Candidate case for simplified procedure ⁽¹⁾	10

OTHER ACTS

European Commission

2023/C 215/08	Publication of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council	11
2023/C 215/09	Publication of an application for a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council	25
2023/C 215/10	Publication of an application for approval of a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council	32

⁽¹⁾ Text with EEA relevance.

II

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

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case M.11072 – BLACKROCK / MUBADALA / GOLDMAN SACHS / EQUITIX / CALISEN /
MAPLECO)****(Text with EEA relevance)**

(2023/C 215/01)

On 2 June 2023, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ⁽¹⁾. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the ‘Competition policy’ website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32023M11072. EUR-Lex is the online point of access to European Union law.

⁽¹⁾ OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

16 June 2023

(2023/C 215/02)

1 euro =

Currency			Exchange rate		
Currency			Exchange rate		
USD	US dollar	1,0966	CAD	Canadian dollar	1,4500
JPY	Japanese yen	154,65	HKD	Hong Kong dollar	8,5799
DKK	Danish krone	7,4505	NZD	New Zealand dollar	1,7591
GBP	Pound sterling	0,85428	SGD	Singapore dollar	1,4647
SEK	Swedish krona	11,5925	KRW	South Korean won	1 397,67
CHF	Swiss franc	0,9770	ZAR	South African rand	19,9021
ISK	Iceland króna	149,50	CNY	Chinese yuan renminbi	7,8100
NOK	Norwegian krone	11,5170	IDR	Indonesian rupiah	16 387,75
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	5,0603
CZK	Czech koruna	23,817	PHP	Philippine peso	61,246
HUF	Hungarian forint	373,00	RUB	Russian rouble	
PLN	Polish zloty	4,4728	THB	Thai baht	37,953
RON	Romanian leu	4,9610	BRL	Brazilian real	5,2790
TRY	Turkish lira	25,9491	MXN	Mexican peso	18,7771
AUD	Australian dollar	1,5941	INR	Indian rupee	89,7953

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

ADMINISTRATIVE COMMISSION ON SOCIAL SECURITY FOR MIGRANT WORKERS

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

(2023/C 215/03)

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

Reference period: April 2023

Application period: July, August, September 2023

Apr-23	EUR	BGN	CZK	DKK	HRK	HUF	PLN
1 EUR =	1	1,95580	23,4369	7,45179		375,336	4,63201
1 BGN =	0,511300	1	11,9833	3,81010		191,909	2,36835
1 CZK =	0,0426678	0,0834496	1	0,317952		16,0148	0,197638
1 DKK =	0,134196	0,262460	3,14513	1		50,3686	0,621597
1 HRK =							
1 HUF =	0,00266428	0,00521080	0,0624424	0,019854		1	0,0123410
1 PLN =	0,215889	0,422236	5,05977	1,60876		81,0309	1
1 RON =	0,202573	0,396192	4,74768	1,50953		76,0329	0,938320
1 SEK =	0,088207	0,172515	2,06729	0,657299		33,1072	0,408575
1 GBP =	1,13488	2,21960	26,5981	8,45690		425,962	5,25678
1 NOK =	0,086816	0,169794	2,03469	0,646932		32,5850	0,402131
1 ISK =	0,00668350	0,0130716	0,156640	0,0498041		2,50856	0,030958
1 CHF =	1,015681	1,98647	23,8044	7,56865		381,222	4,70465

Source: ECB

Apr-23	RON	SEK	GBP	NOK	ISK	CHF
1 EUR =	4,93649	11,33699	0,881150	11,51867	149,622	0,98456
1 BGN =	2,52403	5,79660	0,450532	5,88949	76,5018	0,503406
1 CZK =	0,210629	0,483724	0,037597	0,491476	6,38405	0,0420090
1 DKK =	0,662457	1,52138	0,118247	1,54576	20,0787	0,132124
1 HRK =						
1 HUF =	0,0131522	0,0302049	0,00234763	0,0306889	0,398635	0,00262315
1 PLN =	1,065735	2,44753	0,190231	2,48675	32,3018	0,212556
1 RON =	1	2,29657	0,178497	2,33337	30,3094	0,199445
1 SEK =	0,435432	1	0,0777234	1,01602	13,1977	0,086845

Apr-23	RON	SEK	GBP	NOK	ISK	CHF
1 GBP =	5,60233	12,8661	1	13,0723	169,803	1,11736
1 NOK =	0,428565	0,984228	0,0764976	1	12,9895	0,085475
1 ISK =	0,032993	0,075771	0,00588917	0,0769850	1	0,00658031
1 CHF =	5,01390	11,51477	0,894967	11,69929	151,968	1

Source: ECB

Note: all cross rates involving ISK are calculated using ISK/EUR rate data from the Central Bank of Iceland

reference: Apr-23	1 EUR in national currency	1 unit of N.C. in EUR
BGN	1,95580	0,51130
CZK	23,43689	0,04267
DKK	7,45179	0,13420
HRK		
HUF	375,33611	0,00266
PLN	4,63201	0,21589
RON	4,93649	0,20257
SEK	11,33699	0,08821
GBP	0,88115	1,13488
NOK	11,51867	0,08682
ISK	149,62222	0,00668
CHF	0,98456	1,01568

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)*PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration**(Case M.11119 – GCA / STELLANTIS / ALD / LEASEPLAN)****(Text with EEA relevance)**

(2023/C 215/04)

1. On 9 June 2023, 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:

- Crédit Agricole Consumer Finance ('CACF', France), controlled by Crédit Agricole S.A. ('GCA', France),
- Stellantis N.V. ('Stellantis', the Netherlands),
- Merrion Fleet Management Limited ('ALD Ireland'), controlled by ALD S.A. ('ALD', France),
- ALD Automotive AS ('ALD Norway'), controlled by ALD,
- SGALD Automotive – Sociedade Geral de Comercio e Aluguer de Bens, S.A. ('ALD Portugal'), controlled by ALD,
- LeasePlan Česká republika s.r.o. ('LP Czechia'), controlled by LP Group BV ('LeasePlan', the Netherlands),
- LeasePlan Finland Oy ('LP Finland'), controlled by LeasePlan,
- LeasePlan Luxembourg S.A. ('LP Luxembourg'), controlled by LeasePlan.

CACF will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of ALD Ireland, ALD Norway, LP Czechia and LP Finland.

CACF and Stellantis will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of ALD Portugal and LP Luxembourg.

The concentration is accomplished by way of purchase of shares.

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

- CACF is active in the consumer finance sector. It is controlled by GCA, which is active in the banking and insurance-related services sector, including asset gathering, retail banking, specialised financial services and large customers,
- Stellantis is active in the design, engineering, manufacture, distribution and sale of automotive vehicles, components, and production systems,
- Each of ALD Ireland, ALD Norway, ALD Portugal, LP Czechia, LP Finland and LP Luxembourg is active in operational leasing and fleet management services.

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

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

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

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

M.11119 – GCA / STELLANTIS / ALD / LEASEPLAN

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

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

Postal address:

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

Prior notification of a concentration**(Case M.11125 – NETCEED (FORMERLY ETC GROUP) / AMADYS)****(Text with EEA relevance)**

(2023/C 215/05)

1. On 13 June 2023, 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:

- Parisian Bidco SAS ('Netceed', France), formerly known as ETC Group, controlled by Cinven Capital Management (VII) General Partner Limited ('Cinven', Guernsey),
- Amadys Group BV ('Amadys', Belgium).

Netceed will acquire within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Amadys.

The concentration is accomplished by way of purchase of shares.

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

- Netceed: provider of telecommunications products, in particular cables, accessories and other equipment such as passive equipment and optical products, and services to telecommunications operators and telecommunications network installers,
- Amadys: provider of passive equipment, such as cables, connectors and other tools, to telecommunications operators and network installers, as well as providers in the energy sector.

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

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

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

M.11125 – NETCEED (FORMERLY ETC GROUP) / AMADYS

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

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

Postal address:

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

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

Prior notification of a concentration**(Case M.11106 – STELLANTIS / MICHELIN / FORVIA / SYMBIO)****(Text with EEA relevance)**

(2023/C 215/06)

1. On 12 June 2023, 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:

- PSA Automobiles SA (France), ultimately controlled by Stellantis N.V., the holding company of the Stellantis Group ('Stellantis', the Netherlands),
- Spika SAS (France), ultimately controlled by Compagnie Générale des Etablissements Michelin, the holding company of the Michelin Group ('Michelin', France),
- Faurecia Exhaust International (France), ultimately controlled by Faurecia SE, the parent company of the Forvia Group ('Forvia', France), and
- Symbio SAS ('Symbio', France).

Stellantis, Michelin, and Forvia will acquire within the meaning of Article 3(1)(b) and 3(4) of the Merger Regulation joint control of the whole of Symbio.

The concentration is accomplished by way of purchase of shares.

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

- Stellantis is a multinational automotive original equipment manufacturer and dealer of motor vehicles,
- Michelin is a French global manufacturer active mainly in the production of tires for motor vehicles and aircrafts,
- Forvia is French global automotive parts manufacturer,
- Symbio is a French manufacturer of fuel-cell systems and fuel-cell power units.

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

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

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

M.11106 – STELLANTIS / MICHELIN / FORVIA / SYMBIO

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

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

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

Postal address:

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

Prior notification of a concentration
(Case M.11183 – SSG / ORDINA)
Candidate case for simplified procedure

(Text with EEA relevance)

(2023/C 215/07)

1. On 12 June 2023, 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:

- Sopra Steria Group SA ('SSG', France),
- Ordina N.V. ('Ordina', Netherlands).

SSG will acquire within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Ordina.

The concentration is accomplished by way of public bid announced on 21 March 2023.

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

- SSG is a publicly held consulting, digital services and software development company providing a broad range of IT services, including consulting and digital services as well as software to customers globally.
- Ordina is a publicly held digital services and software provider offering IT consulting, design and development services to industry, financial services and public sector customers throughout the Benelux region.

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

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

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

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

M.11183 – SSG / ORDINA

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

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

Postal address:

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

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

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2023/C 215/08)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽¹⁾ within two months from the date of this publication.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

‘Tolna / Tolnai’**PDO-HU-A1353-AM01****Date of application: 25.1.2018****1. Rules applicable to the amendment**

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. Description and reasons for amendment**2.1. Expanding the production area specified in the Tolna/Tolnai product specification**

Expanding the production area to include the municipalities of Cikó, Füged, Németskér, Pálfa and Pári. These municipalities have similar climatic and geographical conditions to the demarcated production area. By virtue of their soil properties and the wines produced in these municipalities, they meet the parameters set out in the product specification for the Tolna PDO.

The municipalities listed above belong to the same administrative unit as the demarcated area.

Headings affected: Demarcated geographical area

2.2. Increasing the number of vineyards recorded in the Tolna product specification

Extending the list of smaller geographical units that may be indicated to include the Ködmön-hegy vineyard. As the vineyard is located in the demarcated production area, it is justified to allow the use of this name.

Headings affected: Further conditions

2.3. Adding the aerated semi-sparkling wine product category

Wine producers have begun making aerated semi-sparkling wines in response to changing market demands. Available technological developments have made it possible to attain further improvements in quality, which has led to further increases in demand and production. The outstanding Tolna PDO wines can also be used to make homogeneous and high-quality products conforming to the specification.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

Headings affected: Categories of grapevine products, Description of the wines, Specific oenological practices, Maximum yields, Link with the geographical area, Further conditions.

2.4. *Adding the sparkling wine product category*

A combination of market demand and wine-makers' entrepreneurship triggered the production of various sparkling wines. The base wines for sparkling wine have long been produced in the wine region. Existing family-owned wineries have added their own sparkling wines to their product range. The grape varieties listed in the product specification for Tolna PDO wine yield particularly good-quality sparkling wines, making it possible to achieve uniform and higher quality.

Headings affected: Categories of grapevine products, Description of the wines, Specific oenological practices, Maximum yields, Link with the geographical area, Further conditions.

2.5. *New permitted varieties: Furmint*

Wine-consumption patterns are continuously changing, and producers are striving to adapt to them. The proportion of white and aromatic varieties has been on the rise in the demarcated area. Wines of a reliable quality have been produced for a long time from some of the varieties referred to in this application. Another key factor may be that Furmint could be a white wine grape variety of Hungary on which a uniform wine marketing campaign could be based.

Headings affected: Main grape varieties

2.6. *Changes to include municipalities outside the demarcated production area: the addition of Varsád*

There is a winery in the municipality listed above whose owner wishes to process grapes originating in the Tolna PDO demarcated area.

Headings affected: Further conditions

SINGLE DOCUMENT

1. **Name of product**

Tolna / Tolnai

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

9. Aerated semi-sparkling wine

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

Category 1: Wine - White

The colour of the white wines ranges from pale green to a stronger straw yellow. The fragrance has notes mainly of citrus, white-fleshed fruit. Strong, firm acids are evident on the palate, where medium alcohol and body often predominate, combined with a discreet spiciness and light floral notes.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 1: Wine - Rosé

The colour of the rosé wines shows great variety: from pale pink, violet or salmon-coloured to strawberry or raspberry-coloured. Their fragrance is dominated by light red-berry fruits such as strawberry and raspberry. These are light-bodied wines with a fresh acid sensation, where the customary notes from the fragrance dominate.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 1: Wine - Red

The colour of the red wines ranges from pale ruby, through a stronger ruby, to garnet red. On the nose, there are notes of red-berry fruits such as cherry or strawberry, but also blackberry and plum, complemented by discreet spicy notes, as well as sweet spices derived from wooden barrels, such as vanilla and cinnamon. On the palate, the wine is light to medium-bodied and characterised by velvety tannins.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	

Category 4: Sparkling wine - White

Its colour may range from pale yellow to golden yellow. On the nose, it has primary aromatic notes of citrus and stone fruits, while notes of biscuit, brioche and autolysis may also appear during ageing. The delicate sparkling produced by carbonic acid derived from the second alcoholic fermentation is present throughout the tasting process.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 4: Sparkling wine - Rosé

Its colour may range from light onion-skin to light red. It has a flavour and fragrance of red-berry fruits and even a discreet spiciness, complemented by secondary fragrances and aromas formed during ageing, accompanied by a pleasant, balanced acidity.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 4: Sparkling wine - Red

It may range in colour from ruby to deep red. Its fragrance and aroma are mainly of red-berry fruits such as cherry and plum, with discreet secondary fragrances and aromas such as biscuit.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 9: Aerated semi-sparkling wine - White

Its colour ranges from greenish white to golden yellow. On the nose, light citrus and stone fruits such as lime and green apple dominate. It is characterised by a light body and fresh, lively acids.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 9: Aerated semi-sparkling wine - Rosé

Its colour ranges from light onion-skin to light red. It has a fragrance of red-berry fruits such as raspberry and strawberry. Its flavour is characterised by fresh acids and a light body.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

Category 9: Aerated semi-sparkling wine - Red

Its colour ranges from red, through ruby and purple, to deep red. . It has a fragrance mainly of fresh red-berry fruits such as cherry and strawberry. Its flavour is characterised by fresh acids and a light body.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine making practices

a. Essential oenological practices

Rules on the use of certain terms

Specific oenological practice

1. Enrichment of the natural alcoholic strength of the must and sweetening are prohibited during the production of Tolna wine products bearing the traditional term 'késői szüretelésű bor' [late-harvest wine] or 'válogatott szüretelésű bor' [select-harvest wine] or the restricted term 'töppedt szőlőből készült bor' [wine made from raisined grapes] or indicating the vineyard.
2. Selected vineyard wines must be aged in oak barrels for at least 6 months.

Rules on grape production

Cultivation practice

Vine cultivation method and spacing:

In the case of vineyards planted before 31 July 2009, wine products with the Tolna protected designation of origin may be produced until the 2035/2036 wine year from grapes from any vineyard where the training method and planting density were already permitted.

Rules concerning new plantations:

In the case of vineyards planted after 1 August 2009:

- The number of vines planted must be at least 3 300 vines per hectare.
- The distance between the rows must be at least 2 metres and no more than 3,5 metres.
- The distance between the vines must be at least 0,6 metres and no more than 1,2 metres.

Method of harvesting:

Both manual and mechanical harvesting are allowed for wine products with the Tolna protected designation of origin. An exception is allowed for Tolna wines designated using the terms selected vineyard, select harvest, late harvest or made from raisined grapes, which may only be harvested manually.

Setting the date of the harvest:

The board of the wine community council has competence to set the date of the harvest. The rules of procedure of the wine region contain the rules on how the date of the harvest should be set and published.

Requirements concerning grape quality

Cultivation practice

Minimum sugar content of the grapes (g/l)

Wine

White: 151,5

Rosé: 151,5

Red: 151,5

Sparkling wine

White: 151,5

Rosé: 151,5

Red: 151,5

Aerated semi-sparkling wine

White: 151,5

Rosé: 151,5

Red: 151,5

Minimum potential natural alcoholic strength of the grapes (% vol)

Wine

White: 9,0

Rosé: 9,0

Red: 9,0

Sparkling wine

White: 9,0

Rosé: 9,0

Red: 9,0

Aerated semi-sparkling wine

White: 9,0

Rosé: 9,0

Red: 9,0

b. *Maximum yields*

Wine: White, rosé, red

100 hl/ha

14 000 kg of grapes per hectare

Wine: White, rosé, red: Wines produced with an indication of the name of the vineyard and wines bearing the term late-harvest wine

80 hl/ha

11 000 kg of grapes per hectare

Sparkling wine: White, rosé, red

100 hl/ha

14 000 kg of grapes per hectare

Aerated semi-sparkling wine: White, rosé, red

100 hl/ha

14 000 kg of grapes per hectare

6. Demarcated geographical area

Definition of the demarcated area:

Areas of the following municipalities that are classified as Class I or II according to the vineyard cadastre: Aba, Aparhant, Bátaapáti, Bikács, Bonyhád, Bonyhádvarasd, Bölske, Cikó, Dunaföldvár, Dunaszentgyörgy, Dúzs, Fácánkert, Felsőnyék, Fürged, Grábóc, Gyöng, Györe, Györköny, Hidas, Hőgyész, Igar, Iregszemcse, Izmény, Kisdorog, Kismányok, Kiszékely, Kisvejte, Kölesd, Lengyel, Lajoskomárom, Madocsa, Magyarkeszi, Mezőkomárom, Mórág, Mőcsény, Mucsfa, Mucsi, Nagydorog, Nagyszékely, Nagymányok, Nagyszokoly, Némekér, Ozora, Paks, Pálfa, Pári, Pincehely, Regőly, Sárszentlőrinc, Seregélyes, Simontornya, Szabadhidvég, Tamási, Tengelic, Tevel, Tolna, Tolnanémedi, Váralja and Závod.

7. Main wine grapes variety(ies)

alibernet
blauburger
bíbor kadarka
cabernet franc - cabernet
cabernet sauvignon
chardonnay - kereklevelű
cserszegi fűszeres
dornfelder
ezerfürtű
ezerjő - kolmreifler
furmint - furmint bianco
hárslevelű - garszleveljü
irsai olivér - irsai
kadarka - fekete budai
királyleányka - erdei sárga
kékfrankos - blaufränkisch
kékoportó - blauer portugieser
leányka - leányszőlő
menoire
merlot
nektár
olasz rizling - olaszrizling
ottonel muskotály - muscat ottonel
pinot blanc - fehér burgundi
pinot noir - kék burgundi
rajnai rizling - riesling
rizlingszilváni - müller thurgau
sauvignon - sauvignon blanc
syrah - shiraz
szürkebarát - pinot gris
sárga muskotály - muscat lunel
tramini - traminer
zengő
zenit
zweigelt - blauer zweigeltrebe
zöld szagos - decsi szagos
zöld veltelíni - zöldveltelíni

8. Description of the link(s)

Description of natural factors – common for Wine, Sparkling wine and Aerated semi-sparkling wine

The Tolna wine region is located in the southern part of Hungary, mostly within Tolna county, but also extending into Baranya and Fejér counties. The vineyards of Tolna were established mostly on gentle, mild, protected hillsides and slopes with southern exposure.

The most important and predominant formation of the wine region, and thus its most prevalent soil-forming rock, is loess. For instance, the thickness of the layer of loess at Hőgyész reaches 70 metres. A smaller part of the vineyards (e. g. in the areas of Pincehely, Hőgyész, Dúzs) was planted on sands.

The types of soil which are dominant in the wine-growing areas of the Tolna Hills and Külső-Somogy are brown earth (Ramann-type brown forest soils) and brown forest soils with clay illuviation, although vineyards can also be found on lime-coated chernozem soils.

The hilly/mountainous area of the Tolna wine region is located mostly in a moderately warm and moderately wet climate zone.

The monthly and annual amount of solar radiation and sunshine hours in the area of the Tolna wine region is particularly beneficial to vine culture. Annual daylight is 4 400 hours and actual sunshine during the year may reach 2 060 hours. In the wine-growing areas of Hungary the long-term average of annual sunshine is 1 800-2 070 hours. This shows that the Tolna wine region is very rich in sunshine. The other important factor is temperature. In the wine region the long-term annual average temperature is 11,8 °C, while for the vegetation period this figure is 15,8 °C. The heat summation calculated on this basis is 3 400 °C, while the active heat summation is 1 300 °C. The months with the most precipitation are May and June. The prevailing wind is from the north-west.

Based on its topography, soil, climate and hydrography, the Tolna wine region can be considered an excellent vine-growing area.

8.1. Wine

Description of the demarcated area: Human factors

In the Tolna wine region, vine culture was established first by the Celts and then by the Romans.

All of the numerous abbeys founded under the Árpád dynasty had vines, which were laboriously tended by Benedictine and Cistercian monks.

During the 18th century, Germans settling in the county further developed local viniculture. Serbs settling in the Völgység around this time are thought to have introduced the cultivation of Kadarka, which they used to produce a red wine with a new procedure: fermentation on skins.

Red wines dominated grape and wine production at the time. Written records confirm that there were already six varieties of the prevalent Kadarka. The outbreak of phylloxera caused great damage in the wine region. The Tolna wine region was created by the Wine Act of 1998, but the first Wine Act, dating back to 1893, defined the Szekszárd wine region as encompassing the entire territory of Tolna county, so we can rightly call the Tolna wine region historic.

This vine culture based on centuries-old traditions is the basis of local people's expertise.

Description of the wines

The analytic characteristics of wines produced in the Tolna wine region – their relatively high alcoholic strength, the favourable proportions of diverse acids, the formation of substances that give body to the wine – are due to the climatic conditions of the wine region.

The wines from the wine region bear the mark of winemakers who were raised on centuries-old vine culture traditions and who have acquired modern knowledge. Their organoleptic characteristics are particularly manifest in the richness of the aromas of the wines.

The wines of Tolna are characterised by fruitiness derived from the grapes and a harmony of aromas and flavours arising from fine ageing. Balanced acids and extract.

All these qualities make Tolna wines sought after outside of Hungary, both in the countries of the European Union and beyond.

Presentation and demonstration of the causal link

The Tolna wine region consists of larger hillsides and gently sloping valleys. The height of the hills reaches 150-200 metres. The hills are covered with loess containing high levels of lime, which provides excellent soil for vine culture when mixed with brown forest soils. The first condition for producing excellent grapes is thus fulfilled.

The minimum heat summation necessary for vine culture is 2 500 °C, while the minimum active heat summation is 1 000 °C, and the annual average temperature must be between 9 °C and 21 °C. These temperature factors have long-term beneficial effects on the quality of the grapes grown here.

The third factor is the amount of precipitation. Long-term average annual precipitation in the wine region is 590 mm, while the vines receive 450 mm of precipitation during the growing season. They do not need any more precipitation than that.

The best evidence of the excellent conditions prevailing in the wine region, with material evidence also taken into account, is that vine and wine production in the wine region can be traced back at least to the Celts.

The wines marketed from wineries operating in the area of the wine region – which are made from excellent grapes, in keeping with the traditions of wine-making and using new knowledge – are highly marketable and are also sought after abroad.

8.2. Sparkling wine

Description of the demarcated area: Human factors

Base wines for the production of sparkling wines have been produced in the Tolna wine region for nearly half a century.

The producers of the wine region mastered the traditions of sparkling wine production, began producing Tolna sparkling wines, then introduced them to the market.

The success of the product is due to the technical knowledge and renown of the grape growers and winemakers working here. Tolna sparkling wines are essentially produced using a traditional method and are fermented in the bottle. As a result, secondary flavours and aromas also develop well, in addition to the primary fruity aromas.

Description of the wines

Due to longer ageing, the colour of the white sparkling wines may range from pale yellow to golden yellow, the colour of the rosé sparkling wines from onion-skin to raspberry pink, and the colour of the red sparkling wines from ruby to deep red. Intense, fruity or spicy (rosé, red) primary flavours and aromas characteristic of the grape are dominant in the fragrance and flavour of Tolna sparkling wines, which are complemented by secondary aromas. Tolna sparkling wines have a fresh acidity.

Presentation and demonstration of the causal link

The climate of the Tolna wine region is determined by both continental and Mediterranean effects. The number of sunshine hours is also higher than the national average. Annual precipitation and its relatively even distribution, as well as soils with relatively good water retention capacity, all contribute to an adequate water supply during the growing season, which is a particularly important factor in the case of sparkling wines, since the vegetal, sultry odours and immature, raw acids that would be emphasised by the carbon dioxide resulting from the secondary alcoholic fermentation are prevented from forming in the wine.

The long growing season and high heat summation provide optimal conditions for the grapes from which the base wine of the sparkling wines is produced to ripen appropriately and even for the fresh acids to be retained.

The location of the vineyards, Mediterranean-type climatic conditions, calcareous and loessial, loamy soils rich in nutrients, and the varieties that are best suited to the production area combine to give Tolna sparkling wines their unique character, helping them to retain their rich aroma, complex fruity or spicy fragrance and aromas, fresh character and elegant acidity despite undergoing secondary alcoholic fermentation. As a result of longer ageing in keeping with traditional sparkling wine-production methods, the sparkling wines are characterised by elegant, fine secondary aromas.

8.3. *Aerated semi-sparkling wine*

Description of the demarcated area: Human factors

In the case of Tolna wines, aerated semi-sparkling wines are considered a new product category which producers started to make from grapes traditionally grown in this wine region to produce the base wine for sparkling wines, and which they successfully marketed on the domestic market.

The economic and market success of the product is essentially due to the technical knowledge and renown of the grape growers and winemakers working here. Tolna aerated semi-sparkling wines are typically made from varieties grown in this wine region, and their quality is achieved by setting a harvest date, which allows the natural, primary flavours and aromas of the grapes to be retained, only to be further emphasised through the addition of carbon dioxide before bottling.

Description of the wines

Tolna white, rosé and red aerated semi-sparkling wines are characterised by harmonious acidity, freshness and lively, complex fruity aromas.

Presentation and demonstration of the causal link

This is one of Hungary's southern wine regions. The local climate is determined by both continental and Mediterranean effects. This is the part of Hungary where spring arrives first, and the number of sunshine hours is higher than the national average. Annual precipitation and its relatively even distribution, as well as soils with relatively good water retention capacity, all contribute to an adequate water supply during the growing season, which is a particularly important factor in the case of aerated semi-sparkling wines, since the vegetal, sultry odours and immature, raw acids that would be emphasised by the carbon dioxide present in the wine are prevented from forming.

The location of the vineyards, Mediterranean-type climatic conditions, calcareous and loessial, loamy soils rich in nutrients and the varieties that are best suited to the production area combine to give the product its unique character, which manifests itself in complex fruity fragrances and aromas, fresh character and elegant acidity.

9. **Essential further conditions**

Smaller geographical units that may be indicated and the rules for indicating them

Legal framework:

By an organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

1. District: Völgységi

Municipalities of the district: Aparhant, Bátaapáti, Bonyhád, Bonyhádvarasd, Cikó, Dúzs, Grábóc, Györe, Hidas, Hőgyész, Izmény, Kisdorog, Kismányok, Kisvejte, Lengyel, Mórág, Mőcsény,

Mucsfa, Mucsi, Nagymányok, Tevel, Váralja and Závod

In the case of Tolna wines with an indication of the district, 100 % of the grapes must be from vineyards within areas of the district indicated that are classified as Class I or II according to the vineyard cadastre.

Municipalities

Municipalities: Aba, Aparhant, Bátaapáti, Bikács, Bonyhád, Bonyhádvarasd, Bölske, Cikó, Dunaföldvár, Dunaszentgyörgy, Dúzs, Fácánkert, Felsőnyék, Füged, Grábóc, Gyöng, Györe, Györköny, Hidas, Hőgyész, Igar, Iregszemcse, Izmény, Kisdorog, Kismányok, Kisszékely, Kisvejte, Kölesd, Lengyel, Lajoskomárom, Madocsa, Magyarkeszi, Mezőkomárom, Mórág, Mőcsény, Mucsfa, Mucsi, Nagydorog, Nagyszékely, Nagymányok, Nagyszokoly, Németkér, Ozora, Paks, Pálfa, Pári, Pincehely, Regőly, Sárszentlőrinc, Seregélyes, Simontornya, Szabadhidvég, Tamási, Tengelic, Tevel, Tolnanémedi, Váralja and Závod.

For wines that bear an indication of their municipality, at least 85 % of the product must be from vineyards within areas of the municipality indicated that are classified as Class I or II according to the vineyard cadastre, and not more than 15 % of the product may be from other parts of the demarcated areas of the Tolna wine region that are classified as Class I or II according to the vineyard cadastre.

2. Named vineyards:

Bonyhád: Aranybánya, Szőlő-domb

Bonyhádvarasd: Kereszt-dűlő

Lajoskomárom: Fülöp-hegy

Simontornya: Derék-hegy, Mózsé-hegy

Paks: Hideg-völgy, Sánc-hegy

Gyöng: Ködmön-hegy

For wines with an indication of the vineyard name, 95 % of the grapes used to make the wine must be from areas of the vineyard indicated that are classified as Class I or II according to the vineyard cadastre.

Traditional terms authorised for use and terms whose use is restricted

Legal framework:

By an organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wine:

White: 'Késői szüretelésű' [late-harvest], 'válogatott szüretelésű' [select-harvest], 'muskotály' [muscat], 'cuvée' or 'küvé' [cuvée], 'szüretlen' [unfiltered], 'töppedt szőlőből készült' [made from raisined grapes], 'primőr' [primeur] or 'újbor' [new wine], 'első szüret' [first harvest] or 'virgin vintage', 'barrique', 'barrique-ban erjesztett' [barrique-fermented] or 'hordóban erjesztett' [barrel-fermented], 'barrique-ban érlelt' [barrique-aged] or 'hordóban érlelt' [barrel-aged]

Rosé: 'Válogatott szüretelésű' [select-harvest], 'cuvée' or 'küvé' [cuvée], 'szüretlen' [unfiltered], primőr [primeur] or újbor [new wine], 'első szüret' [first harvest] or 'virgin vintage'

Red: 'Siller', 'késői szüretelésű' [late-harvest], 'válogatott szüretelésű' [select-harvest], 'muskotály' [muscat], 'cuvée' or 'küvé' [cuvée], 'szüretlen' [unfiltered], 'töppedt szőlőből készült' [made from raisined grapes], 'primőr' [primeur] or 'újbor' [new wine], 'első szüret' [first harvest] or 'virgin vintage', 'barrique', 'barrique-ban erjesztett' [barrique-fermented] or 'hordóban erjesztett' [barrel-fermented], 'barrique-ban érlelt' [barrique-aged] or 'hordóban érlelt' [barrel-aged]

Sparkling wine:

White, Rosé, Red: 'Muskotály' [Muscat], 'cuvée' or 'küvé' [cuvée], 'első szüret' [first harvest] or 'virgin vintage'

Aerated semi-sparkling wine

White, Rosé, Red: 'Muskotály' [Muscat], 'cuvée' or 'küvé' [cuvée], 'első szüret' [first harvest] or 'virgin vintage'

Additional rules on labelling

Legal framework:

By an organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

As a term whose use is restricted, 'muskotály' [Muscat] may be indicated on the labels of wine products subject to the following conditions: At least 85 % of the base wine must be produced from a vintage of one or more of the following grape varieties: Cserszegi fűszeres, Irsai Olivér, Nektár, Ottonel muskotály, Sárga muskotály.

The names of the Alibernet and Bíborkadarka varieties may not be indicated on the label.

An indication of the vintage is mandatory on Tolna wines from geographical units smaller than the demarcated production area. If the vintage is indicated, 85 % of the wine must be from that vintage.

In the case of Tolna primeur or new wine, 100 % of the wine must be from the vintage indicated.

An indication of any variation of the term 'oltalom alatt álló eredetmegjelölés' [protected designation of origin] that includes a derived adjective used in the Hungarian language, as well as an indication of the term in any official language of the European Union, are authorised.

Any variation of the name of a smaller geographical unit that includes the suffix '-i' for adjective derivation in Hungarian may be used as an indication.

The terms 'termőhelyen palackozva' [bottled in the production area], 'termelői palackozás' [bottled by the producer] or 'pinceszövetkezetben palackozva' [bottled in a cooperative wine cellar] may be indicated on all Tolna wines.

The term 'rozé' may be replaced by 'rosé', and the term 'küvé' may be replaced by the term 'cuvée' or 'házasítás' [blend].

Rules on presentation

Legal framework:

By an organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

Presentation

Tolna late-harvest wines, Tolna select-harvest wines, Tolna wines made from raisined grapes, and selected vineyard wines may only be marketed in glass bottles.

This rule does not apply to wines produced within the production area by producers in their own cellar for on-site consumption.

Prior notification of presentation:

Bottling facilities outside the demarcated area must notify the secretary of the Council of Wine Communities of the Tolna Wine Region of any bottling at the latest 8 days before the commencement of presentation of a wine product bearing the protected designation of origin.

Wine production outside the demarcated area

Legal framework:

By an organisation which manages the PDO/PGI, where laid down by Member States

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

The production of wine bearing the Tolna protected designation of origin outside the demarcated area is permitted only in the following municipalities adjacent to the demarcated area, in the counties listed below.

Tolna county: Alsónána, Alsónyék, Báta, Báticasék, Decs, Hanc, Kakasd, Kéty, Medina, Ócsény, Sióagárd, Szálka, Szekszárd, Várdomb, Varsád, Zomba

Baranya county: Bisse, Csarnóta, Diósvizsló, Harkány, Hegyszentmárton, Kistótfalu, Márfa, Nagytótfalu, Siklós, Szava, Túrony, Vokány, Kisharsány, Nagyarsány, Palkonya, Villány, Villánykövesd Helesfa, Kispeterd, Mozsgó, Nagypeterd, Nyugotszenterzsébet, Szigetvár, Boda, Cserkút, Hosszúhetény, Ivánbattyán, Keszü, Kiskassa, Kővágószőlős, Kővágótöttös, Mecseknádasd, Pécs, Pécsvárad, Szemely, Kiskabfalva, Babarc, Bár, Bóly, Dunaszekcső, Hásságy, Lánycsók, Máriakéménd, Mohács, Monyoród, Nagynyárad, Olasz, Szajk, Szederkény, Versend

Bács-Kiskun county: Akasztó, Bócsa, Kecel, Kiskőrös, Soltvadkert and Borota

Fejér megye: Etyek, Dég

Pest county: Szigetcsép

Somogy county: Balatonboglár

Link to the product specification

https://boraszat.kormany.hu/download/0/92/f2000/TOLNA_termekleiras%204-v%C3%A1ltozat%20COM%20kn.pdf

Publication of an application for a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2023/C 215/09)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽¹⁾ within two months from the date of this publication.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

‘ Ribera del Guadiana ’

PDO-ES-A1295-AM04

Date of application: 26.3.2021

1. Applicant and legitimate interest

CONSEJO REGULADOR DE LA DO RIBERA DEL GUADIANA REGULATORY BOARD FOR THE ‘RIBERA DEL GUADIANA’ DESIGNATION OF ORIGIN

Body representing the economic interests of the operators covered by the PDO.

2. Heading in the product specification affected by the amendment(s)

- ☐ Name of product
- ☒ Category of the grapevine product
- ☒ Link
- ☐ Marketing restrictions

3. Description and reasons for amendment

3.1. Inclusion of new wine categories

The international market for carbonated wines has increased by 32 % in terms of both volume and value in recent years, in contrast to the more moderate growth rate recorded in the still wines market. The growth rate in Spain is estimated to be about 10 %.

This trend has been a constant on the most important markets, which means that making carbonated wines provides an opportunity to enter new markets.

This category of wine is not unheard of in the area covered by the ‘Ribera del Guadiana’ designation of origin because it has been made there since the 1980s, having been requested by both the operators covered by the designation of origin and the most representative professional associations in the sector.

The specification has therefore been amended to include the following categories: sparkling wine, quality sparkling wine, quality aromatic sparkling wine, semi-sparkling wine and aerated semi-sparkling wine.

Under EU rules, the inclusion of new categories constitutes a Union amendment.

3.2. Justification of the link with the geographical area for the new categories

This sections needs to be amended to justify the addition of the new categories. The climate and soil conditions, the location of the area, the expertise as producers and the varieties covered by the ‘Ribera del Guadiana’ designation of origin are all well-suited to the production of sparkling and semi-sparkling wines.

3.3. Reference to new categories in packaging and labelling requirements

The new categories are mentioned in this section and the information has been updated accordingly.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

SINGLE DOCUMENT

1. **Name of product**

Ribera del Guadiana

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
6. Quality aromatic sparkling wine
8. Semi-sparkling wine
9. Aerated semi-sparkling wine

4. **Description of the wine(s)**4.1. *White wine*

Appearance

Clarity: clear or containing some tartrates

Hue: yellow to golden hues

Nose

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

Palate

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

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness

Finish: long aromatic aftertaste

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

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

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

4.2. *Rosé wine*

Appearance

Clarity: clear or containing some tartrates

Hue: ranging from pink to orange, including reddish tones

Nose

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

Palate

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

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness

Finish: long aromatic aftertaste.

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

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

4.3. *Red wine*

Appearance

Clarity: clear or containing some tartrates or colouring substances

Hue: violet to brick-red.

Colour intensity: low, medium or high.

Nose

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

Palate

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

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness

Finish: long aromatic aftertaste

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

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

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

4.4. *Sparkling wine, quality sparkling wine, and quality aromatic sparkling wine*

Appearance

Clarity: clear and bright with no suspended particles

Hue / tone / colour intensity

White wine:

Hue: ranging from yellow to golden.

Rosé wine: ranging from pink to orange, including reddish tones.

Red wines: violet to brick-red.

Colour intensity: low, medium or high.

Carbonation: The wine will foam and release a continuous stream of carbon dioxide in a bead-like pattern of small to medium-sized bubbles, sometimes forming a ring around the rim of the surface. The bubbles formed will be persistent.

AROMA

Presence of fruity aromas and/or floral aromas and/or fermentation-derived aromas.

TASTE

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

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness and/or carbonation Finish: long aromatic aftertaste.

* Minimum carbon dioxide (excess pressure in bars): 3,0 for sparkling wine, 3,5 for quality sparkling wine and 3,0 for quality aromatic sparkling wine.

* Minimum actual alcoholic strength (% vol.) in quality aromatic sparkling wine: 6,0 % vol.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	10
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	185

4.5. *Semi-sparkling wine, aerated semi-sparkling wine*

Appearance

Clarity: clear and bright with no suspended particles

Hue / tone / colour intensity

White wine: ranging from yellow to golden

Rosé wine: ranging from pink to orange, including reddish tones

Red wines: violet to brick-red.

Colour intensity: low, medium or high.

Carbonation: present

AROMA

Presence of fruity aromas and/or floral aromas and/or fermentation-derived aromas.

TASTE

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

Flavour-balance: balanced alcohol-to-acidity ratio, possibly some sweetness and/or carbonation

Finish: long aromatic aftertaste.

* Carbon dioxide (excess pressure in bars): 1-2,5.

* Maximum total sulphur dioxide (mg/l): 180-235 (i) 150-190 (ii) The maximum value for each category applies to wines with a residual sugar content in excess of 5 g/l and the minimum applies to wines with a residual sugar content that is equal to or less than 5 g/l. In the case of semi-sparkling wines, the values with (i) apply to white and rosé wines and the values with (ii) apply to red wines.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	9
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	180

5. **Wine making practices**

a. *Specific oenological practices*

Specific oenological practice

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

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

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

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

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

b. *Maximum yields*

1. White varieties

12 000 kilograms of grapes per hectare

2.

84 hectolitres per hectare

3. Red varieties

10 000 kilograms of grapes per hectare

4.

70 hectolitres per hectare

6. **Demarcated geographical area**

- TIERRA DE BARROS: Aceuchal, Ahillones, Alange, Almendralejo, Arroyo de San Serván, Azuaga, Berlanga, Calamonte, Corte de Peleas, Entrín Bajo, FERIA, Fuente del Maestre, Granja de Torrehermosa, Higuera de Llerena, Hinojosa del Valle, Hornachos, La Morera, La Parra, Llera, Llerena, Maguilla, Mérida (left bank of the River Guadiana), Nogales, Palomas, Puebla del Prior, Puebla de la Reina, Ribera del Fresno, Salvatierra de los Barros, Santa Marta de los Barros, Solana de los Barros, Torre de Miguel Sesmero, Torremegía, Valencia de las Torres, Valverde de Llerena, Villafranca de los Barros and Villalba de los Barros.
- MATANEGRA: Bienvenida, Calzadilla, Fuente de Cantos, Medina de las Torres, Puebla de Sancho Pérez, Los Santos de Maimona, Usagre, Valencia del Ventoso and Zafra.
- RIBERA ALTA: Aljucén, Benquerencia, Campanario, Carrascalejo, Castuera, La Coronada, Cristina, Don Álvaro, Don Benito, Esparragalejo, Esparragosa de la Serena, Higuera de la Serena, La Garrovilla, Guareña, La Haba, Magacela, Malpartida de la Serena, Manchita, Medellín, Mengabril, Mérida (right bank of the River Guadiana), Mirandilla, Monterrubio de la Serena, La Nava de Santiago, Navalvillar de Pela, Oliva de Mérida, Quintana de la Serena, Rena, San Pedro de Mérida, Santa Amalia, Trujillanos, Valdetorres, Valverde de Mérida, Valle de la Serena, Villagonzalo, Villanueva de la Serena, Villar de Rena, Zalamea de la Serena and Zarza de Alange.
- RIBERA BAJA: La Albuera, Almendral, Badajoz, Lobón, Montijo, Olivenza, La Roca de la Sierra, Talavera de la Real, Torremayor, Valverde de Leganés and Villar del Rey.
- MONTÁNCHÉZ: Albalá, Alcuéscar, Aldea de Trujillo, Aldeacentenera, Almoharín, Arroyomolinos de Montánchez, Casas de Don Antonio, Escurial, Garciaz, Heguijuela, Ibahernando, La Cumbre, Madroñera, Miajadas, Montánchez, Puerto de Santa Cruz, Robledillo de Trujillo, Salvatierra de Santiago, Santa Cruz de la Sierra, Santa Marta de Magasca, Torre de Santa María, Torrecilla de la Tiesa, Trujillo, Valdefuentes, Valdemorales, Villamesías and Zarza de Montánchez.
- CAÑAMERO: Alía, Berzocana, Cañamero, Guadalupe and Valdecaballeros.

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

CABERNET SAUVIGNON

CAYETANA BLANCA

GRACIANO

MACABEO - VIURA

MERLOT

PARDINA - JAÉN BLANCO

SYRAH

TEMPRANILLO - CENCIBEL

TEMPRANILLO - TINTO FINO

8. Description of the link(s)

8.1. Still wines (Category 1)

Thanks to the Mediterranean climate that predominates in the geographical area, with mild average temperatures throughout the year and dry humidity levels, the conditions are suited to the production of grapes with balanced acidity, an alcoholic strength that is not too high and correct phenolic ripeness.

The scant rainfall at crucial times in the vine cultivation cycle is significant, as it greatly reduces the risk of fungal diseases, which has a direct impact on the quality of the resulting wines.

Reddish clay soils are the predominant soil type. Commonly referred to as 'barros' (mud), they consist of Mycenaean sediments with significant limestone content which lends a whitish colour to the soil in some areas (known as 'caleños' in reference to the lime in the soil).

These conditions result in red wines that are rich in tannins and colouring substances, with good alcoholic strength, a suitable level of acidity and a fruity aromatic profile.

The white and rosé wines are smooth and well-balanced, notable for their very distinctive character – fruity and aromatic – and high average acidity.

8.2. Sparkling and semi-sparkling wines (categories 4, 5, 6, 8 and 9)

The soil and climate conditions in the area have also influenced the human factors as regards the specific handling of the vines, which have traditionally been grown in goblet systems without irrigation, with low planting density and a limited number of plant protection treatments.

The sparkling and semi-sparkling wines are made from cuvée wines, mainly from the Macabeo, Parellada, Garnacha Tinta and Tempranillo grape varieties, which have the characteristics described in the previous point. Usually produced using the 'traditional method', they are very mild, balanced wines with strong aromas.

9. Specific further requirements (packaging, labelling, other requirements)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

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

— PACKAGING OF WINES: Crianza, Reserva and Gran Reserva wines may only be placed on the market in glass containers.

— SEALING SYSTEMS: Cork stoppers must be used as the sealing system for aged wines. For wines not subject to ageing processes, sealing systems other than cork stoppers may be authorised as long as the Regulatory Board believes that they are not detrimental to the quality or prestige of the wines covered by the protected designation.

— LABELLING OF WINES The indications 'Premium' and 'Reserva' may be used for quality sparkling wines

Link to the product specification

<https://www.juntaex.es/documents/77055/621148/Pliego+de+Condiciones+Ed+8+Ver+03+Envio+para+Publicacion.pdf/7d03b40c-6f89-b936-079b-794a1ebdaa6b?t=1666866589413>

Publication of an application for approval of a Union amendment to a product specification for a name in the wine sector pursuant to Article 97(4) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(2023/C 215/10)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽¹⁾ within 3 months from the date of this publication.

APPLICATION TO APPROVE UNION AMENDMENT

‘La Mancha’

PDO-ES-A0045-AM05

Date of application: 21.6.2022

1. Amendment(s)

1.1. Applicant and legitimate interest

Asociación Interprofesional de la D.O. vitivinícola La Mancha

Represents all the operators who produce the protected wine.

1.2. Description of and reasons for the amendment

PACKAGING IS LIMITED TO THE DEMARCATED AREA.

DESCRIPTION:

A new paragraph on packaging has been added, to establish that it must take place within the production area defined in point 4 of the product specification.

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

This amendment is considered to fall under the category of ‘Union amendment’ provided for in Article 14(1) of Regulation (EU) 2019/33, entailing further restrictions on the marketing of the product.

REASON:

In accordance with Article 4 of Commission Delegated Regulation (EU) 2019/33, the reason for including this requirement is to safeguard the quality and reputation of ‘La Mancha’ PDO wines, guarantee their origin and ensure their particular characteristics and qualities, which are linked to the area of origin.

Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures.

This obligation avoids the possible risks of transporting the wines outside the area where they are produced, including: oxidation and heat stress due to high or low temperatures and deterioration of the product, which would adversely affect its physico-chemical (acidity, polyphenols and colouring agents) and organoleptic (colour, aroma, taste) characteristics and its stability. It also reduces the risk of microbiological contamination (by bacteria, viruses, fungi, moulds or yeasts).

Similarly, packaging within the geographical production area defined in section 4 of the product specification allows better control of the packaging operations.

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

SINGLE DOCUMENT

1. **Name of product**

La Mancha

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

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

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

- 1. *White and rosé wine, young and traditional wines, and 'oaked' whites*

CONCISE TEXTUAL DESCRIPTION

Low alcoholic strength. The white wines range in shade from greenish to yellow, stopping short of golden. They are bold and fruity with primary aromas, slightly acidic and balanced.

If they have spent time in barrels, their colour is yellow to golden or straw-coloured, with toasted hints against a background of vanilla and long oaky, fruity notes.

The rosé wines vary in colour from rose to salmon orange, with bold and primary aromas. They are slightly acidic, balanced and have a fruity taste.

Barrel-fermented wines have aromas and an after-taste reminiscent of the barrel.

* Maximum volatile acidity of the young wines: 8,33 milliequivalents per litre

* Maximum sulphites: 190 mg/l where sugar \geq 5 g/l ('oaked' wines excepted)

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	140

- 2. *Young and traditional red wines and 'oaked' reds*

CONCISE TEXTUAL DESCRIPTION

Purplish-red to garnet in colour, the wines are bold, fruity, with primary aromas. On tasting, they are tannic, with balanced alcohol/acidity, long and fruity. The wines that have spent time in barrels range from garnet to ruby. They are bold, fruity, with primary and vanilla aromas. In the mouth they are long and balanced, with touches of vanilla. With further ageing, the wines can have terracotta or terracotta-orange tints. They are long and honeyed. In the mouth, they are smooth, harmonious, round and structured. In barrel-fermented wines, aromas and after-taste are provided by the barrel.

* Maximum volatile acidity of the young wines: 8,33 milliequivalents per litre

* Maximum sulphites: 180 mg/l where sugar \geq 5 g/l ('oaked' wines excepted)

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	130

3. *Traditional naturally sweet wine*

CONCISE TEXTUAL DESCRIPTION

Consistent with the dry [sic] in the whites and ranging from garnet to tawny in the reds. Intensely aromatic, reminiscent of fruit and/or jams, balanced and full-bodied.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	250

4. *White and red wine bearing the indications 'crianza', 'reserva' and 'gran reserva'*

CONCISE TEXTUAL DESCRIPTION

The white wines range from straw-coloured to golden with different levels of intensity depending on age. Woody and toasted aromas. Balanced. The red wines range from garnet red to terracotta depending on age. With age, the aromas shift from fruity to woody and/or toasted. In the mouth they are balanced and full-bodied.

* The maximum total alcoholic strength is within the legal limits set by the relevant EU legislation.

** The minimum actual alcoholic strength by volume is set in the specification depending on whether it is a white or red wine.

*** Lower limits of volatile acidity depending on level and length of ageing.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

5. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

The sparkling white wines vary in shade from pale to golden and bright, while the rosés are pale pink. The bubbles are small and persistent. The aromas are clean and bold. On tasting, they are broad and balanced.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,66
Maximum total sulphur dioxide (in milligrams per litre)	

6. *Semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

The semi-sparkling wines can be white wines with different yellow tints, rosés in different shades of pink and red wines with a purplish-red colour. In terms of smell, the white wines present primary aromas, while the rosés and reds present intense aromas reminiscent of red fruits. They are broad and balanced wines, with prominent carbon dioxide.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	4 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)	10
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

The white, rosé and red wines covered [by this PDO] must be made exclusively from the permitted varieties. Blending white wine and red wine varieties is not permitted.

The maximum conversion rate is 74 litres of wine for every 100 kilograms of grapes harvested.

The white and rosé wines are made by crushing the bunches and draining using the static or dynamic system. The grapes may be macerated beforehand for the extraction of aromas and colour, the must being fermented at a maximum temperature of 22 °C.

For the red wines, the grapes are fermented with the skins for at least 3 days at a maximum temperature of 28 °C.

5.2. *Maximum yields*

1. Gobelet-trained vineyards

10 000 kilograms of grapes per hectare

2. Gobelet-trained vineyards

74 hectolitres per hectare

3. Trellised vineyards

13 000 kilograms of grapes per hectare

4. Trellised vineyards

96,2 hectolitres per hectare

6. **Demarcated geographical area**

La Mancha is a natural and historic region located in the Autonomous Community of Castile-La Mancha, in the centre of Spain. It covers the northern part of the province of Albacete, the southern and south-western part of Ciudad Real, the eastern part of Toledo and the south-western part of the province of Cuenca.

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

AIRÉN

BOBAL

CABERNET SAUVIGNON

GARNACHA TINTA

MACABEO - VIURA

SYRAH

TEMPRANILLO - CENCIBEL

VERDEJO

8. Description of the link(s)

8.1. *Wine*

The soil composition of the Manchegan plain is a product of the Miocene sedimentation of limestone, marl and sand, resulting in earth of a brown or reddish-brown colour. The abundance of limestone soils in La Mancha makes the area ideal for producing full-bodied red wines, suitable for ageing, while the sandy limestone confers a pleasing strength on the wine.

The lack of rainfall (300 to 350 mm annually) and the high exposure to sunlight (3 000 hours of sun) produce intensely coloured wines in which aromatic intensity is given a clear boost.

The average vineyard yield is low, which also helps to give the wines an excellent balance.

8.2. *Semi-sparkling wine*

The extreme continental climate, the composition of the reddish brown soil and the high temperatures create the fruity aromas and tints in the semi-sparkling wines. The wines described in the section on wine are used to produce these wines. Therefore the content of that section also applies to these wines.

8.3. *Quality sparkling wine*

The geographical environment enables cultivation of the varieties laid down in the specification, which give the wines breadth and balance. Similarly, the lack of rainfall and hours of sunlight produce a natural alcoholic strength enabling the production of wines with the established levels of alcoholic strength. For the production of the sparkling wines, the wines mentioned in the section on wine are used as base wine. Therefore the content of that section also applies to the sparkling 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

In order for a specific, single grape variety to be mentioned, at least 85 % of the grapes used must be of that variety, which must be shown in the winery records.

The quality sparkling wines of 'La Mancha' PDO can use the terms 'Premium' and 'Reserva' on their labels.

Legal framework

In national legislation

Type of further condition

Packaging within the demarcated geographical area

Description of the condition

Packaging must take place within the demarcated production area. Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures. Bottling within the production area allows direct control of the packaging operation and avoids possible transport risks such as oxidation and heat stress, which would deteriorate the wines' physico-chemical and organoleptic characteristics and affect their stability.

Link to the product specification

http://pagina.jccm.es/agricul/paginas/comercial-industrial/consejos_new/pliegos/AM05_La_Mancha.pdf

ISSN 1977-091X (electronic edition)
ISSN 1725-2423 (paper edition)



Publications Office
of the European Union
L-2985 Luxembourg
LUXEMBOURG

EN