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Information and Notices

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([1]) Text with EEA relevance.

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II

(Information)

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration

(Case M.11178 – ASTARA / NISSAN AUSTRIA / NISSAN POLAND)

(Text with EEA relevance)

(2023/C 254/01)

On 13 July 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 (https://competition-cases.ec.europa.eu/search). 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 32023M11178. EUR-Lex is the online point of access to European Union law.

([1]) OJ L 24, 29.1.2004, p. 1.

Non-opposition to a notified concentration

(Case M.11175 – IBERDROLA / GIC / NEOENERGIA TRANSMISSORA)

(Text with EEA relevance)

(2023/C 254/02)

On 13 July 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 (https://competition-cases.ec.europa.eu/search). 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 32023M11175. 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]

18 July 2023

(2023/C 254/03)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1255	CAD	Canadian dollar	1,4862
JPY	Japanese yen	155,40	HKD	Hong Kong dollar	8,7918
DKK	Danish krone	7,4509	NZD	New Zealand dollar	1,7908
GBP	Pound sterling	0,85838	SGD	Singapore dollar	1,4866
SEK	Swedish krona	11,5040	KRW	South Korean won	1 419,52
CHF	Swiss franc	0,9647	ZAR	South African rand	20,1525
ISK	Iceland króna	146,30	CNY	Chinese yuan renminbi	8,0745
NOK	Norwegian krone	11,3395	IDR	Indonesian rupiah	16 864,46
BGN	Bulgarian lev	1,9558	MYR	Malaysian ringgit	5,1126
CZK	Czech koruna	23,818	PHP	Philippine peso	61,261
HUF	Hungarian forint	373,68	RUB	Russian rouble	
PLN	Polish zloty	4,4458	THB	Thai baht	38,436
RON	Romanian leu	4,9380	BRL	Brazilian real	5,4001
TRY	Turkish lira	30,3528	MXN	Mexican peso	18,8029
AUD	Australian dollar	1,6523	INR	Indian rupee	92,3335

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

Commission notice on current State aid recovery interest rates and reference/discount rates applicable as from 1 August 2023

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

(2023/C 254/04)

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

Modified rates are indicated in bold.

Previous table published in OJ C 206, 13.6.2023, p. 10.

From	To	AT	BE	BG	CY	CZ	DE	DK	EE	EL	ES	FI	FR	HR	HU	IE	IT	LT	LU	LV	MT	NL	PL	PT	RO	SE	SI	SK	UK
1.8.2023	…	3,64	3,64	**2,73**	3,64	7,43	3,64	3,54	3,64	3,64	3,64	3,64	3,64	3,64	15,1	3,64	3,64	3,64	3,64	3,64	3,64	3,64	7,62	3,64	**7,05**	3,82	3,64	3,64	4,24
1.7.2023	31.7.2023	3,64	3,64	2,15	3,64	7,43	3,64	3,54	3,64	3,64	3,64	3,64	3,64	3,64	15,10	3,64	3,64	3,64	3,64	3,64	3,64	3,64	7,62	3,64	8,31	**3,82**	3,64	3,64	4,24
1.6.2023	30.6.2023	**3,64**	**3,64**	**2,15**	**3,64**	7,43	**3,64**	3,54	**3,64**	**3,64**	**3,64**	**3,64**	**3,64**	**3,64**	15,10	**3,64**	**3,64**	**3,64**	**3,64**	**3,64**	**3,64**	**3,64**	7,62	**3,64**	8,31	3,21	**3,64**	**3,64**	4,24
1.5.2023	31.5.2023	3,06	3,06	**1,80**	3,06	7,43	3,06	3,54	3,06	3,06	3,06	3,06	3,06	3,06	15,10	3,06	3,06	3,06	3,06	3,06	3,06	3,06	7,62	3,06	8,31	3,21	3,06	3,06	**4,24**
1.4.2023	30.4.2023	3,06	3,06	**1,51**	3,06	7,43	3,06	**3,54**	3,06	3,06	3,06	3,06	3,06	3,06	15,10	3,06	3,06	3,06	3,06	3,06	3,06	3,06	7,62	3,06	8,31	**3,21**	3,06	3,06	3,52
1.3.2023	31.3.2023	**3,06**	**3,06**	**1,10**	**3,06**	7,43	**3,06**	2,92	**3,06**	**3,06**	**3,06**	**3,06**	**3,06**	**3,06**	15,10	**3,06**	**3,06**	**3,06**	**3,06**	**3,06**	**3,06**	**3,06**	7,62	**3,06**	8,31	**2,96**	**3,06**	**3,06**	**3,52**
1.2.2023	28.2.2023	2,56	2,56	**0,79**	2,56	7,43	2,56	2,92	2,56	2,56	2,56	2,56	2,56	2,56	15,10	2,56	2,56	2,56	2,56	2,56	2,56	2,56	7,62	2,56	8,31	2,44	2,56	2,56	2,77
1.1.2023	31.1.2023	**2,56**	**2,56**	**0,36**	**2,56**	**7,43**	**2,56**	**2,92**	**2,56**	**2,56**	**2,56**	**2,56**	**2,56**	**2,56**	**15,10**	**2,56**	**2,56**	**2,56**	**2,56**	**2,56**	**2,56**	**2,56**	**7,62**	**2,56**	**8,31**	**2,44**	**2,56**	**2,56**	**2,77**

[1] OJ L 140, 30.4.2004, p. 1.

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding closure of fisheries

(2023/C 254/05)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	26.6.2023
Duration	26.6.2023 – 31.12.2023
Member State	European Union (All Member States)
Stock or Group of stocks	GHL/1N2AB.
Species	Greenland halibut (*Reinhardtius hippoglossoides*)
Zone	Norwegian waters of 1 and 2
Type(s) of fishing vessels	—
Reference number	05/TQ194

[1] OJ L 343, 22.12.2009, p. 1.

information communicated by Member States regarding closure of fisheries

(2023/C 254/06)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	15.6.2023
Duration	15.6.2023 - 31.12.2023
Member State	European Union (All Member States)
Stock or Group of stocks	HAD/1N2AB.
Species	Haddock (*Melanogrammus aeglefinus*)
Zone	Norwegian waters of 1 and 2
Type(s) of fishing vessels	—
Reference number	03/TQ194

[1] OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2023/C 254/07)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	26.6.2023
Duration	26.6.2023 - 31.12.2023
Member State	European Union (All Member States)
Stock or Group of stocks	OTH/1N2AB.
Species	Other species
Zone	Norwegian waters of 1 and 2
Type(s) of fishing vessels	—
Reference number	04/TQ194

[1] OJ L 343, 22.12.2009, p. 1.

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 17(6) of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89

(2023/C 254/08)

This publication confers the right to oppose the application pursuant to Article 27 of Regulation (EU) 2019/787 of the European Parliament and of the Council [1].

MAIN SPECIFICATIONS OF THE TECHNICAL FILE

'Nagykörűi cseresznyepálinka'

EU No: PGI-HU-02477 - 13.7.2018

1. **Name**

'Nagykörűi cseresznyepálinka'

2. **Category of the spirit drink**

Fruit spirit (category 9 of Regulation (EU) 2019/787)

3. **Description of the spirit drink**

Chemico-physical characteristics

Alcoholic strength	min. 40 %V/V
Methanol content	maximum 1 000 g/hl of 100 % vol. alcohol
Hydrocyanic acid content	maximum 7 g/hl of 100 % vol. alcohol
Total volatile substance content	minimum 200 g/hl of 100 % vol. alcohol

Organoleptic characteristics

'Nagykörűi cseresznyepálinka' is clear and colourless. The pálinka's aroma conveys the somewhat tart yet sweet notes of the skin and juicy flesh of the fruit used, and the pleasant scent of cherry blossom and red berries. We can taste the sweet and at the same time tart skin of the cherry bursting in the mouth, interspersed with dried-fruit, citrusy and dark-chocolate notes. Once consumed, the flavour of the stone lingers in the mouth.

[1] OJ L 130, 17.5.2019, p. 1.

Specific characteristics (compared to spirit drinks of the same category)

The minimum alcoholic strength by volume of 'Nagykörűi cseresznyepálinka' is 40 %, which is higher than the minimum alcoholic strength by volume of 37,5 % laid down for fruit spirits in EU law. 'Nagykörűi cseresznyepálinka' has an intense taste and aroma of cherry: on the palate, the bittersweet flavour of the cherry, the dark-chocolate character, and notes of marzipan from the stone can be detected, while a pleasant cherry-blossom character is apparent on the nose.

Raw material used for the production of the product:

Only the local variety 'Petrovay ropogós' and the following state-recognised cherry varieties registered in the national list of varieties may be used for the production of 'Nagykörűi cseresznyepálinka': Badacsonyi óriás, Bigarreau Burlat, Carmen, Hedelfingeni óriás, Jaboulay, and the Germersdorf variety and its registered variants.

4. **Geographical area concerned**

'Nagykörűi cseresznyepálinka' may be produced only using cherries grown, and in distilleries located, within the administrative boundaries of the following municipalities located in the Szolnok sub-region of Jász-Nagykun-Szolnok County: Csataszög, Dobapuszta, Fegyvernek, Hunyadfalva, Kőtelek and Nagykörű.

5. **Method for obtaining the spirit drink**

The stages in the production of the pálinka are as follows:

a) *Selection and acceptance of the fruit*

The basis for good-quality pálinka is fully ripe and healthy fruit. When the fruit is received, both quantity and quality are checked.

Quantitative acceptance of the fruit is based on weight.

Quality control is done by sampling. The fruit is considered suitable if:

— it has varietal identity and originates in the defined geographical area;

— ripeness: it is ripe/overripe;

— health: it is healthy, clean, free from extraneous matter (soil, leaves, twigs, stones, metals or other material), mould or rot;

— it has a minimum sugar content of 14 °Brix.

b) *Mashing*

The stem of the washed fruit is removed using a stem-removing device, while the stone of the fruit is removed using a de-stoner. Some 20 % of the stones may be left in the mash, and the stones removed must be returned to the mash once they have dried out after one or two days, to allow the pleasant stone flavour to form. The mash is pumped into fermentation containers manually or using a mash pump. The fermenting mash must be checked visually each day, and by testing the sugar content and alcoholic strength of the parts removed each week.

c) *Fermentation*

During controlled fermentation, it is important to set the temperature precisely (at 16-23 °C) and to achieve the optimum pH value (2,8-3,2). The optimum duration of fermentation, depending on the internal qualities and degree of ripeness of the cherry, is 10-14 days.

The fermented mash must be distilled as soon as possible, or the basic conditions for proper storage must be ensured until such time as distillation can commence (the temperature must be as low as possible (0-5 °C), water seals must be used, and the containers must be filled to the brim).

The stones must be removed from the mash before distillation.

d) *Distillation*

'Nagykörűi cseresznyepálinka' is produced by means of a double fractional distillation process using a traditional pot-still that incorporates a copper surface. The pot-stills used cannot exceed 500 litres in size. Distillation occurs in two stages. In the first stage, the low alcohol is produced, which already contains the aromas of the fruit, as well as some undesirable elements, and alcoholic strength is a mere 15-23 % V/V.

An essential requirement is to properly separate the head, heart and tail distillate, to prevent detrimental flavours and fragrances from entering the medium distillate, from which the finished product will be formed. Separating the distillate fractions through organoleptic assessment, by smelling and tasting, takes considerable expertise.

e) *Resting, storage*

After refining, the pálinka must be rested and stored in an undiluted state (60-80 % V/V) in a glass vessel or a stainless-steel container.

f) *Production, treatment and bottling of the pálinka*

The alcoholic strength of the rested distillate must be adjusted to a level suitable for consumption (min. 40 % V/V) by adding drinking-grade water. The water may be distilled, demineralised, permuted or softened. The degree of alcohol suitable for consumption must be set very carefully, preferably in several stages. After dilution, the pálinka can be cooled and filtered. If necessary, further treatment may also be carried out before bottling the product, using appropriate processing aids, in order to refine the product and remove any heavy metals. The pálinka may only be marketed to the final consumer in bottled form. The permitted packaging unit is no more than 1 litre. Any larger volume than this may only be packaged as a one-off sample, by way of a gift. The bottles may be made of glass or ceramic.

6. **Link with the geographical environment or origin**

a) *Details of the geographical area or origin relevant to the link*

The geographical area is located in the middle of Jász-Nagykun-Szolnok County, on the right bank of the Tisza river, in the Körű Basin. Nagykörű is known as 'Hungary's cherry orchard'.

Favourable soil and climatic conditions for the cherries grown here were to be found in the Körű Basin as early as the Middle Ages. Fruit-growing developed on the land rising from the loess deposits found here. There have been orchards on the largest sand ridges since the middle of the 18th century.

After the Pannonian Sea silted up, the area that sank faster than its surroundings was filled by alluvial fans from the rivers rising in the Mátra Mountains. To depths of several tens of metres, the surface consists of Holocene-floodplain sand, silt and clay of various particle sizes. Also as a result of the former floodplain, infusion (accumulated) loess settled on the high banks, on which alluvial soil was deposited due to the proximity of the Tisza river. The high-quality and lightly structured alluvial soil that formed allows fruit trees to have roots the same size as their crown, and to take extra moisture from the deeper layers of the soil.

Thanks to the proximity of the Tisza and the alluvial soil structure, there is a constant supply of water in the production area, which means that the fruit grown here is larger than average (26-38 mm in diameter) and the flesh is firm and crunchy. A high number of sunshine hours (2 100 per year) and the sandy soil, which reflects the sun's heat, increase the fruit's sugar content, which is at least 14 °Brix. Due to the combined effect of these factors, the fruit has a balanced acidity (0.6-0.8 g/100 g), resulting in a pleasantly bittersweet taste.

b) *Specific characteristics of the spirit drink attributable to the geographical area*

The link between 'Nagykörűi cseresznyepálinka' and the geographical area is based on the quality of the produce.

Thanks to the alluvial soil of the defined geographical area and the high number of sunshine hours, the sugar content of the cherries used for the production of 'Nagykörűi cseresznyepálinka' will be greater than average, which balances the fruit's acidity. The resultant distillate is therefore sweet, with a flavour of dried fruit, but with a tart, marzipan/dark-chocolate character.

From the 1950s until the fall of the communist regime, regional pálinkas such as 'Nagykörűi cseresznyepálinka' went into decline in this region as a result of the state monopoly. Cherry pálinka was produced by local contract distilleries on farmers' behalf, and although they called it 'Nagykörűi cseresznyepálinka', as it was not sold commercially its reputation spread solely by word of mouth.

The Nagykörű Cherry Festival held in Nagykörű every June since 1996 celebrates the ripening of the cherry. Over the years, it has grown into a traditional, large-scale event that attracts some 4 000- 5 000 visitors. 'Nagykörűi cseresznyepálinka' is also promoted at the festival. In addition, Nagykörű Cherry Pálinka Day has been organised in honour of 'Nagykörűi cseresznyepálinka' since 2017, to make it more widely known and appreciated.

Awards won by 'Nagykörűi cseresznyepálinka' at contests:

— 2009: 17th Hungarian National Pálinka and International Fruit Spirit Contest – Gold medal

— 2012: First Regional Palóc Pálinka and Spirit Contest – Silver medal

— 2018: Ninth Quintessence Pálinka Contest – Bronze medal

7. **European Union or national/regional provisions**

— Act XI of 1997 on the protection of trademarks and geographical indications

— Act LXXIII of 2008 on pálinka, grape marc pálinka and the Pálinka National Council

— Government Decree No 158/2009 of 30 July 2009 laying down detailed rules for the protection of geographical indications of agricultural products and foodstuffs and for verification of the products

— Government Decree No 22/2012 of 29 February 2012 on the National Food Chain Safety Office

8. **Applicant details**

Member State, Third Country or legal/natural person:

Bulyáki Pálinkafőzde [Bulyáki Pálinka Distillery], sole trader József Bulyáki

Full address (street number and name, town/city and postal code, country):

Dr Antal Károly u. 2/a, 5056 Nagykörű, Hungary

9. **Supplement to the geographical indication**

—

10. **Specific labelling rules**

In addition to the elements specified in the legislation, the following indication is also required:

— **'földrajzi jelzés'** [geographical indication] (separate from the name)

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

(2023/C 254/09)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT TO THE PRODUCT SPECIFICATION OF A PROTECTED DESIGNATION OF ORIGIN OR PROTECTED GEOGRAPHICAL INDICATION ORIGINATING IN A MEMBER STATE

(Regulation (EU) No 1151/2012)

'Oli de l'Empordà / Aceite de L'Empordà'

EU No: PDO-ES-1161-AM01 - 27.4.2023

PDO (X) PGI ( )

1. **Name of product**

'Oli de l'Empordà / Aceite de L'Empordà'

2. **Member State to which the geographical area belongs**

Spain

3. **Member State authority communicating the standard amendment**

The Catalonian Department of Climate Action, Food and the Rural Agenda

4. **Description of the approved amendment(s)**

1. Change to the limits for linoleic acid

The limits for linoleic acid set out in Section B.3 of the product specification – 'Characteristics of the product' – have been amended. Specifically, the value for linoleic acid has been reduced from '13 (with extreme values of 8 and 18)' to '11 (with extreme values of 6 and 16).

This amendment affects the single document.

2. Change to the text under 'Description of the product'

Under point 3.2 of the single document, '13 (with extreme values of 8 and 18)' has been changed to '11 (with extreme values of 6 and 16).

This amendment affects the single document.

3. Change to the text under 'Specificity of the product'

Under point 5.2, the following wording:

'Their stability is also due to their high oleic acid content (67 % – with extreme values of 60 % and 75 %), 13 % linoleic acid (with extreme values of 8 % and 18 %) and 14 % palmitic acid (with extreme values of 11 % and 18 %).'

has been replaced by:

'Their stability is also due to their high oleic acid content (67 % – with extreme values of 60 % and 75 %); they also contain 11 % linoleic acid (with extreme values of 6 % and 16 %) and 14 % palmitic acid (with extreme values of 11 % and 18 %).'

This amendment affects the single document.

([1]) OJ L 179, 19.6.2014, p. 17.

SINGLE DOCUMENT

'Oli de l'Empordà / Aceite de L'Empordà'

EU No: PDO-ES-1161-AM01 - 27.4.2023

PDO (X) PGI ( )

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

'Oli de l'Empordà / Aceite de L'Empordà'

2. **Member State or Third Country**

Spain

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

3.1. *Type of product [listed in Annex XI]*

Class 1.5 – Oils and fats (butter, margarine, oil, etc.)

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

Extra-virgin olive oil from olives of the Argudell, Curivell, Llei de Cadaqués and Arbequina varieties, obtained by mechanical processes or other physical means that do not impair the oil, conserving the taste, aroma and characteristics of the fruit from which it is produced.

This PDO olive oil is produced from olives of the native Argudell, Curivell and Llei de Cadaqués varieties and the traditional Arbequina variety that are grown in registered groves. The main varieties are Argudell, which must account for a minimum of 51 % of the oil contained in the mixture, and Arbequina. The total amount of oil from these two varieties together must account for over 95 % of the mixture.

Where olives of different varieties are mixed to produce the oil, its composition by variety of olive will be calculated on the basis of the oil yield of each consignment of olives used.

The oils have the following physico-chemical characteristics:

Fatty acids:	
Oleic acid %	67,0 (with extreme values of 60 and 75)
Linoleic acid %	11,0 (with extreme values of 6 and 16)
Palmitic acid %	14,0 (with extreme values of 11 and 18)
Stability (Rancimat value at 120 °C)	Average value 9 h, never less than 6 h

The oils have the following organoleptic characteristics:

Colour: from straw yellow to green of varying intensity.

Attributes	Value (adjective)	Median and limits
Defects	None	0
Greenly fruity aroma	Medium or medium-strong intensity and greenly fruity	5,0 (with extreme values of 4 and 7), where over half the tasters identify the fruitiness as 'green'
Bitter	Medium intensity	4,0 (with extreme values of 3 and 6)
Pungent	Medium intensity	4,0 (with extreme values of 3 and 6)

Balance	Well balanced	Difference between fruity and [bitter or pungent] < 2,0

Applying the provisions of Commission Regulation (EC) No 640/2008, the organoleptic profile of the PDO 'Oli de l'Empordà' or 'Aceite de L'Empordà' is as follows: well balanced, greenly fruity oils of medium intensity. On the palate, they have medium bitterness and pungency due to their high polyphenol content; the adjectives 'medium', 'well balanced' and 'green' have a numerical equivalent, laid down in the said standard.

On the basis of other secondary descriptors of aromatic type (COI/T.20) the sensory profile of these oils is as follows: 'oils with aromas normally reminiscent of freshly cut grass and/or walnut; there may also be aromas of tropical fruit, green fruit or artichoke, and an almondy aftertaste'.

These extra virgin olive oils are very stable (the average Rancimat value at 120 °C is 9 hours, and it can never be less than 6) owing to the high level of antioxidants (mainly polyphenols).

These characteristics of the PDO 'Oli d'Empordà' [sic] are directly related to the predominance of the main variety: Argudell. This variety produces greenly fruity oils, with hints of grass and artichoke, that are bitter and pungent on the palate; these attributes are maintained with the addition of Arbequina, which has more neutral aromas and is much less bitter and pungent, so that Argudell's sensory character predominates, and increases in proportion with the amount the mixture contains.

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

The raw material used for the production of Empordà olive oil is olives of the Argudell, Arbequina, Curivell and Llei de Cadaqués varieties grown in the geographical area described in the relevant point.

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

The olives must be grown and the product processed solely within the geographical area defined in the relevant point.

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

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For retail sale the product must be packaged in containers holding up to 5 litres made of glass, food-grade coated metal, PET, vitrified ceramic or other materials permitted by the legislation in force.

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

The name 'Oli de l'Empordà' (Catalan) or 'Aceite de L'Empordà' (Spanish) must be displayed on the packaging, together with the words 'Denominación de Origen Protegida' [protected designation of origin] and any other information laid down in the relevant legislation.

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

The protected area comprises the 68 municipalities in the *comarca* of Alt Empordà and the 36 municipalities in the *comarca* of Baix Empordà, five neighbouring municipalities in the *comarca* of Gironès (Viladasens, Sant Jordi Desvalls, Flaçà, Madremanya and Llagostera) and three in Pla de l'Estany (Crespià, Esponellà and Vilademuls). They are all in the province of Girona and located in the far north of the Autonomous Community of Catalonia.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

In terms of soil and climate, the defined geographical area is characterised by three factors:

— Soils: mostly poor, light and with an acid or neutral pH

— Temperature: moderated by the influence of the sea

— Wind: northerly wind that is a feature of the area: the *tramontana*.

In L'Empordà olives are grown mainly where the soil is poor, i.e. on marginal and peneplain elevations close to the foothills of the Pyrenees (Serra de l'Albera and Serra de Rodes) in the north and of Montgrí and the Sierra de Les Gabarres in the south. The soils are mostly light, with an acid or neutral pH, and derive from schist, granite or gneiss, characteristic of the foothills of the Pyrenees.

The climate of the olive-growing area in the *comarca* of L'Empordà is classified by Papadakis as Maritime Mediterranean and by Thornthwaite as dry subhumid on the coast and subhumid inland.

Temperatures, and the diurnal temperature variation are moderated by the influence of the sea. Frost occurs from mid-November to the end of March.

Average precipitation varies from 550 mm in the northern coastal area to 850 mm further inland close to the foothills of the Pyrenees. Distribution is irregular, concentrated in the months of September and October.

The water balance shows that from June to August there is a period of drought, typical of Mediterranean areas.

The wind pattern is dominated by northerly winds: the *tramontana*.

This is a wind that is always dry, can sometimes be very fierce and is one of the main features of the climate of L'Empordà.

These winds in the cold winter months reduce the risk of sharp frosts which affect the olive groves and this enables the olive trees to survive in these districts.

In summer there are south-easterly breezes, which moderate the daytime temperatures and maintain a high relative humidity during this period.

Historical and human factors

L'Empordà extra virgin olive oil is directly linked with the history, tradition and culture of the protected area. Olives were being grown and olive oil produced over 2 500 years ago, according to historical sources and archaeological excavations carried out. Olive oil has always coexisted with other typical Mediterranean products such as wine, both very important to local economic development. The holdings are small, the land is divided into many parts and much of the oil is produced by cooperatives. It is an eminently social type of farming, where whole families are involved in the different growing tasks, especially harvesting.

The specific climatic conditions and the work of generations of growers have led to the selection of three native varieties that are grown only in the defined geographical area: Argudell (majority) and Curivell and Llei de Cadaqués (minority). The Arbequina variety has also been grown as a traditional variety for over 100 years.

5.2. *Specificity of the product*

The specific character of this oil is due to the native Argudell content (over 51 %). This variety is particularly well adapted to Empordà's particular climatic and soil conditions, which is why it is the most widely grown in that area, despite competition from other varieties, both Catalan and French. It is a very hardy variety: it is well adapted to the poor soil and can withstand the strong prevailing winds (*tramontana*) as it is very robust and has a low crown foliage density and a high FRF (fruit retention force).

Genetically (molecular DNA markers) this variety is very distinct from other Catalan varieties, with a similarity coefficient of less than 0,30 (where identical genotypes have a value of 1).

High level of stability. The oils are very stable due to their high antioxidant content (mainly polyphenols). The average Rancimat value at 120 °C is 9 hours, and it can never be less than 6 hours. Their stability is also due to their high oleic acid content (67 % – with extreme values of 60 % and 75 %); they also contain 11 % linoleic acid (with extreme values of 6 % and 16 %) and 14 % palmitic acid (with extreme values of 11 % and 18 %). As this is the northernmost olive-growing region in the Iberian Peninsula, production of the same varieties in other parts of Spain would produce oils containing less oleic acid, more linoleic acid and with a lower level of stability, factors which depend, to a large extent, on the latitude of the production area.

Characteristic flavour (in accordance with the terms set out in COI-T20 for PDO olive oils), with aromas usually reminiscent of freshly cut grass and/or walnut; there may also be aromas of tropical fruit, green fruit or artichoke, and an almondy aftertaste. The specific influence of the area favours a high concentration of aromas, which translates as fruitiness of medium intensity or in some cases strong intensity (intensity from 4 to 7). On the palate, the high concentration of polyphenols, compared to other areas of Catalonia, translates as bitterness and pungency of medium intensity (intensity between 3 and 6), and clearly balances the intensity of the fruitiness (difference between fruitiness and bitterness or pungency less than 2), as defined in Commission Regulation (EC) No 640/2008.

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

As described above, it is the combination of history, olive-growing tradition and the features of the natural environment that have made it possible to grow olives in these districts and have given rise to a very specific varietal structure. When selecting suitable varieties the growers have always sought cultivars adapted to the area's strong winds and particularly poor soil. Thus Argudell became the predominant variety, as it is the best adapted to these conditions. Later, Arbequina also proved itself to be well adapted to local conditions and it guaranteed more regular yields, without altering the profile of the oils, as it does not have a dominant character and is used in small proportions.

In addition, the regulating effect of the Mediterranean made olive growing viable at this latitude where the intense winter cold would harm the trees, and where the sea breezes provide the moisture needed for budding and fruiting. The heat summation in summer favours lipogenesis and the synthesis of monounsaturated fatty acids. The strong, dry autumn winds (*tramontana*) ward off health problems and favour proper ripening, which contributes to the high quality of the fruit harvested. Finally, the light, acid or neutral soils, derived from schist or granite, which predominate in the area, in contrast to the clayey, limey soils in other olive-growing areas, favour the accumulation of polyphenols in the fruit.

All this helps to produce an oil with a specific composition and sensory profile.

Reference to publication of the product specification

http://agricultura.gencat.cat/web/.content/al_alimentacio/al02_qualitat_alimentaria/normativa-dop-igp/plecs-vigor/pliego_condiciones_oli_emporda_modificacion-modificacion-2023-ES.pdf

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

(2023/C 254/10)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Margaux'

PDO-FR-A0329-AM02

Date of communication: 20.4.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Official Geographic Code**

The list of municipalities has been updated on the basis of the 2022 Official Geographic Code in relation to the geographical area.

This is a purely editorial change and does not alter the geographical area.

Point 6 of the single document has been amended.

2. **Varieties for adaptation purposes**

The Castets N variety has been added to the specification. This is a late variety, which can be an advantage in the context of global warming. In addition, the variety is not particularly sensitive to mildew. It can produce wines in line with the distinctive character of the red wine of the 'Margaux' designation.

This variety is limited to 5 % of the varieties grown and 10 % of the blend.

The single document has not been amended.

3. **Planting density**

The rule laying down a minimum spacing between plants in the same row is replaced by the definition of a maximum area per foot not exceeding 1,43 m^2.

The plantation density remains at least 7 000 stocks per hectare.

Point 5 of the single document has been amended.

4. **Agri-environmental provisions**

The following environmental provisions have been added:

— Dead vines must be removed from the parcels. No dead vines may be kept on the parcels.

— Chemical weed control is prohibited on headlands.

— Full chemical weed control on parcels is prohibited.

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

— Between the rows, naturally occurring and/or planted vegetation is managed by mechanical or physical means.

— All producers must calculate and record their treatment frequency index.

These amendments are designed to take better account of the environment and of societal demands for less use of plant protection products.

The single document has not been amended.

5. **Circulation between authorised warehouses**

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

This amendment does not result in any changes to the single document.

6. **Link**

The link has been adjusted following a merger of municipalities.

The single document has not been amended.

7. **Reference to the inspection body**

The reference to the inspection body has been reworded to align it with the wording used in other product specifications. This is a purely editorial amendment.

This amendment does not result in any changes to the single document.

SINGLE DOCUMENT

1. **Name(s)**

Margaux

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

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

BRIEF WRITTEN DESCRIPTION

The wines are still red wines.

They have:

— a minimum natural alcoholic strength by volume of 11 %;

— a fermentable sugar content not exceeding 2 g/l;

— a malic acid content not exceeding 0,30 g/l.

The wines' total alcoholic strength by volume after enrichment must not exceed 13,5 %.

Each batch of wine marketed in bulk must have a volatile acidity content of not more than 13,26 milliequivalents per litre, until 31 July of the year following the harvest, and not more than 16,33 milliequivalents per litre after that date.

The analytical characteristics not mentioned are those laid down in EU legislation.

The wines have an intense red colour and an excellent capacity for ageing. These wines improve with ageing and are characterised by a finesse that is highlighted by scents of fruit.

Cabernet-Sauvignon N is the king of the Médoc varieties and accounts for almost 60 % of the areas under vines covered by the 'Margaux' designation. It gives the wine its structure, bouquet and ageing potential. Merlot N, an indispensable supplementary variety, only rarely accounts for more than 30 % of blends. It provides roundness and fullness together with aromatic complexity. The rarer Cabernet Franc N brings elegance and subtle spicy aromas. Petit Verdot N produces a wine with a certain fullness of colour, fruit and tannins.

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Growing method

The minimum vine planting density is 7 000 plants per hectare.

The spacing between the rows does not exceed 1,50 metres.

Each plant has an area not exceeding 1,43 m^2, a figure obtained by multiplying the distance between the rows by the distance between plants in the same row.

Pruning is carried out at the latest at the unfolded leaves stage (Lorenz stage 9).

The vines are pruned with a maximum of 12 count buds per plant, using the following techniques:

— the so-called Médoc cane pruning, or spur and 'shoot' pruning, with two canes per plant and a maximum of four buds per cane for the Cot N, Cabernet Sauvignon N, Merlot N and Petit Verdot N varieties, and a maximum of five buds per cane for the Cabernet Franc N and Carménère N varieties. Repeat spur pruning has two count buds;

— spur pruning to two cordons, or fan pruning to four arms.

Irrigation during the vine growing season may be permitted in accordance with the provisions of the Rural and Maritime Fishing Code.

2. Specific oenological practice

— Subtractive enrichment techniques are permitted up to a concentration rate of 15 %.

— The wines' total alcoholic strength by volume after enrichment must not exceed 13,5 %.

5.2. *Maximum yields*

63 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made, developed and matured on the territory of the following municipalities in the department of Gironde, on the basis of the Official Geographic Code in force on 1 January 2022: Arsac, Labarde, Margaux-Cantenac and Soussans.

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

Cabernet Franc N

Cabernet Sauvignon N

Carménère N

Côt N - Malbec

Merlot N

Petit Verdot N

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

The geographical area of the 'Margaux' designation extends along the left bank of the Gironde estuary on a series of gravelly terraces.

Margaux wines are produced in an area with a temperate oceanic climate and various climatic factors conducive to the establishment of a great vineyard region, thanks to the effect that the Atlantic Ocean and the Gironde have on regulating temperatures. The autumn sometimes sees low-pressure systems move in, and this largely explains the vintage effect. The area's main characteristics are linked above all to the geology that characterises this sedimentary basin; the specific geological history of its soils; its landscape and topography, and the current soil composition of its vineyards.

The soils are characterised mainly by the plio-quaternary and quaternary river deposits of the Garonne. Laid down as terraces, these deposits take the form of hills which are now located between 6 and 33 m above sea level. These are subdivided in part by the dense hydrographic network, which also allows drainage water to escape.

The quality and typical characteristics of Margaux wines stem from the exceptional complementarity between soils and their location in proximity to the estuary, which protects the vineyards from climatic excesses.

An analysis of the tax value of agricultural land according to the first land registers established between 1826 and 1830 shows that most of the vineyards were located on the gravel mounds of the low- and mid-level terraces, and that they corresponded to the highest tax rates. These areas also correspond to the highest-quality wines bearing the 'Margaux' designation. The vineyards that produce such wines are found on these terraces, their colluviums and their geological substratum of clay or limestone. For three centuries, there has been a demarcated parcel area of production as a result of the synthesis of the soil and the topographical, climatic and historical criteria conducive to the establishment of a highly renowned wine-growing region.

The famous 1855 classification, which was largely prefigured by Lawton's, immortalised the future 'Margaux' designation, listing a unique range of 21 *grands crus classés* covering the entire range of the classification, with a growing area extending over the mid-level terraces. This recognition was supplemented in 1932 by the *cru bourgeois* classification, which rewarded 16 properties, with two *crus bourgeois exceptionnels*, eight *crus bourgeois supérieurs* and six *crus bourgeois*.

The continuing concern of the Margaux producers to affirm the unique nature of this wine-growing region can be seen in the safeguarding and improvement of age-old practices and the selection of the most suitable parcels and grape varieties. The ability of the local producers to express this potential means that Margaux is one of the most prestigious wine-growing areas in the world.

All wines with the 'Margaux' controlled designation of origin are still red wines. They have an intense red colour and an excellent capacity for ageing. These wines improve with ageing and are characterised by a finesse that is highlighted by scents of fruit.

Cabernet-Sauvignon N is the king of the Médoc varieties and accounts for almost 60 % of the areas under vines covered by the 'Margaux' designation. It gives the wine its structure, bouquet and ageing potential. Merlot N, an indispensable supplementary variety, only rarely accounts for more than 30 % of blends. It provides roundness and fullness together with aromatic complexity. The rarer Cabernet Franc N brings elegance and subtle spicy aromas. Petit Verdot N produces a wine with a certain fullness of colour, fruit and tannins.

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

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the making, processing and ageing of the wines, comprises the territory of the following municipalities of the department of Gironde: Arcins, Avensan, Lamarque, Ludon-Médoc, Macau and Le Pian-Médoc.

Broader geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The broader geographical unit 'Vin de Bordeaux – Médoc' or 'Grand Vin de Bordeaux – Médoc' may be specified on the label.

The size of the letters used must not be larger, either in height or in width, than two thirds of the size of the letters denoting the name of the registered designation of origin.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-e303df21-7cba-4e9b-9c6a-b1d80356019f

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