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

(C/2024/845)

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

‘Noord-Holland’

PGI-NL-A0966-AM06

Date of communication: 17.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Amendment to the grape variety list

This amendment changes the authorised grape varieties for the Noord-Holland PGI included in the product specification and the single document and is an update to reflect practice.

Description and reasons

Description:

Seven varieties have been added to the list of varieties authorised for this PGI, namely:

Pinot Grigio

Accent N

Allegro N

Bolero N

Saphira N

Divicio N

Divona B

Reasons: New varieties are being developed and added to the OIV list of varieties once they are approved after a long development period and extensive approval procedures. If these varieties are included in the OIV list of varieties, they may also be eligible to be added to the list of authorised varieties for this PGI.

This amendment is a standard amendment because it does not affect the name of the PGI, the product category, the link or the marketing restrictions.

SINGLE DOCUMENT

1. Name(s)

Noord-Holland

2. Geographical indication type

PGI – protected geographical indication

3. Categories of grapevine product

1. Wine

4. Sparkling wine

5. Quality sparkling wine

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

- 8. Semi-sparkling wine
- 9. Aerated semi-sparkling wine

4. Description of the wine(s)

1. Wine category 1: Wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders are applied to the following characteristics:

- Maximum total alcoholic strength
- Maximum volatile acidity
- Maximum total sulphur dioxide content
- Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide content (in milligrams per litre)	

2. Wine category 4: Sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders are applied to the following characteristics:

- Maximum total alcoholic strength
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5

Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide content (in milligrams per litre)	

3. Wine category 5: Quality sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders are applied to the following characteristics:

- Maximum total alcoholic strength
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide content (in milligrams per litre)	

4. Wine category 8: Semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders are applied to the following characteristics:

- Maximum total alcoholic strength
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide content (in milligrams per litre)	

5. Wine category 9: Aerated semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders are applied to the following characteristics:

- Maximum total alcoholic strength
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide content (in milligrams per litre)	

5. **Wine making practices**

5.1. *Specific oenological practice*

1.

Specific oenological practice

White => harvesting, sorting, pressing, pre-fining, fermentation, fining/ageing, bottling

Red => harvesting, sorting, crushing/destemming, primary fermentation, pressing, malolactic fermentation, fining/ageing, bottling

5.2. *Maximum yields*

1. White grapes
90 hectolitres per hectare
2. Red grapes
75 hectolitres per hectare

6. **Demarcated geographical area**

The Province of North Holland, demarcated by the constitutional provincial boundaries.

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

Accent N
Acolon
Allegro N
Auxerrois B
Bacchus B
Baco noir
Baron N
Bianca B
Birstaler Muskat
Bolero N
Bronner B
Cabaret Noir N (VB-91-26-4)
Cabernet Blanc B (VB-91-26-1)
Cabernet Cantor N
Cabernet Carbon N
Cabernet Carol N
Cabernet Cortis
Cabernet Cubin
Cabernet Dorio
Cabernet Dorsa
Cabernet Franc N
Cabernet Jura
Cabernet Mitos
Cabernet Sauvignon
Cabertin N (VB-91-26-17)
Calandro N
Calardis Blanc B
Carmenere
Chardonnay B
Dakapo
Divicio N
Divona B
Domina N
Dornfelder N
Dunkelfelder N

Excelsior
Faber B
Felicia B
Florental N
Frühburgunder N
Gamaret N
Gamay N
Gewürztraminer Rs
Golubok N
Hegel
Helios
Hibernal B
Huxelrebe B
Hölder B
Johanniter B
Juwel B
Kerner B
Kernling B
Landal N
Laurot N
Léon millot N
Maréchal Foch N
Melody
Merlot
Merzling B
Meunier N
Monarch
Morio muscat B
Muscaris B
Muscat Blanc
Muscat Blue
Müller Thurgau B
Orion B
Ortega B
Palatina
Phoenix B
Pinot Grigio
Pinot Gris G
Pinot Blanc B
Pinot Noir N
Pinotin N
Plantet N
Polo Muscat B
Portugiezer N

Prior N
Rayon d'or B
Reberger
Regent N
Reichensteiner B
Riesling B
Rinot B
Rondo N
Roter Elbling Rs
Ruländer G
Saphira N
Satin Noir N (VB-91-26-29)
Sauvignac B (Cal 6-04)
Sauvignon Blanc B
Sauvignon Soyhières B (VB-32-7)
Sauvitage B
Scheurebe B
Schönburger Rs
Seyval B
Siegerrebe Rs
Silcher B
Sirius
Solaris
Souvignier Gris
St Laurent
Staufer
Sylvaner B
Syrah
Tempranillo
Villaris B
Viognier B
Würzer B
Zweigeltrebe N

8. Description of the link(s)

8.1. Geographical area: description and climate

In the south-east there are formations pushed up in the last Ice Age, consisting mainly of coarse and fine river sand (often gravelly) (=t Gooi).

Around Amsterdam there are scattered deposits of peat soil on clay.

Along the coast, there are dune (sand) deposits often with bands of marine sand mixed with clay or peat ('geest soils').

Besides dune sand, the island of Texel also has deposits of marine clay and sand with clay loam.

The climate is characterised by:

- Average precipitation of 868 mm/year
- 1 707 hours of sunshine (average over Schiphol and De Kooy)/year
- A mean temperature of 10,1 °C for the year and 16,6 °C in summer
- A difference between day and night temperature in September of 7,4 °C

8.2. *Causal link*

The climate makes it possible to achieve the stated yield and ripeness. This ripeness manifests itself in a fresh full-bodied fruity wine, and also with green notes and red fruit in the red wine.

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

Legal framework:

EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Nearby area involved in the production of wine

As regards the production area for wine-making (vinification), all Dutch provinces are defined as 'nearby'.

When the base wine has been made in the PGI area or an area nearby, part of this base wine or the total volume may be bottled under contract as semi-sparkling or sparkling wine.

This may take place outside the PGI area or area nearby and retain the PGI designation. In this case, the person bottling under contract must also be indicated, possibly using a code number (Bottled by ... for...).

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following names of small areas falling within the PGI area of 'Noord-Holland' may be used together with the name of 'Noord-Holland' provided that at least 85 % of the grapes used come from this area:

- West-Friesland
- Gooi en Vechtstreek

Link to the product specification

https://www.rvo.nl/sites/default/files/2023-06/BGA_Noord_Holland_productdossier_2023.pdf
