



C/2024/898

17.1.2024

**Publication of a communication of approval of a standard amendment to the 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**

(C/2024/898)

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

'Limburg'

PGI-NL-A0961-AM06

Date of communication: 17.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Description of amendment and reasons

This amendment changes the grape varieties authorised for PGI Limburg as included in the product specification and the single document, and is an update as a result of 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 of grape are being developed and added to the OIV's variety catalogue after a long development period and extensive authorisation procedures, when they are authorised. If these varieties are included in the OIV variety catalogue, 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 concern the name of the PGI, the product category, the link or the marketing restrictions.

SINGLE DOCUMENT

1. Name(s)

Limburg

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

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Organoleptic characteristics

The white wines are fresh and very fruity, with green and predominantly tropical notes.

The red wines are characterised by black fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard 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 (in milligrams per litre) | |

2. Wine category 4: sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and very fruity, with green and predominantly tropical notes.

The red wines are characterised by black fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard 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 (in milligrams per litre) | |

3. Wine category 5: quality sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and very fruity, with green and predominantly tropical notes.

The red wines are characterised by black fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard 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 (in milligrams per litre) | |

4. Wine category 8: semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and very fruity, with green and predominantly tropical notes.

The red wines are characterised by black fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard 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 (in milligrams per litre) | |

5. Wine category 9: aerated semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and very fruity, with green and predominantly tropical notes.

The red wines are characterised by black fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard 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 (in milligrams per litre) | |

5. **Wine-making practices**

5.1. *Specific oenological practices*

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

100 hectolitres per hectare

2. Red grapes

85 hectolitres per hectare

3. Dornfelder grapes

100 hectolitres per hectare

6. **Demarcated geographical area**

Province of Limburg, delimited by the provincial borders laid down in accordance with the Constitution.

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 Soyhieres B (VB-32-7)
Sauvitage B
Scheurebe B
Schönburger Rs
Seyval B
Siegerrebe Rs
Silcher B
Sirius
Solaris
Souvignier Gris
Saint 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

The hills in South Limburg were formed by an interplay of tectonics, sedimentation and erosion. In the extreme south-east there are hills, the highest of which, the Vaalserberg, measures about 323 m above NAP (Normal Amsterdam Level), with limestone, sandstone or clay from the Cretaceous period, usually covered by loamy soils, in the south and south-east. In southern to central and northern Limburg, along the Maas, there is fluvial clay, loam and sand, often on fluvial sand and gravel. Further to the south and centre there is mainly loess, alternating with loam on fluvial sand and gravel, and in the centre and north fine and loamy fine sand (geest).

The climate is characterised by:

- an average rainfall of 808 mm/year
- 1 561 hours of sunshine per year (Maastricht)
- an average temperature of 10,2 °C over the year as a whole and 17,5 °C over the summer
- a difference between the daytime and night-time temperatures in September of 9,3 °C

8.2. Causal link

The climate makes it possible to achieve the higher yield, with sufficient ripeness. The ripeness expresses itself in fresh, very fruity white wines with predominantly tropical notes and a red wine characterised by black fruit.

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

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

Area in immediate proximity for production of the wine

As regards the production area for winemaking (vinification), all Dutch provinces are defined as being in immediate proximity.

Part or all of a base wine made in the area covered by the PGI or an area in immediate proximity may be bottled by a contractor as semi-sparkling or sparkling wine.

This may take place outside the PGI area or area in immediate proximity while retaining the PGI name. In that case, the bottler is also to be indicated on the label, possibly using a code number (bottled by... for...).

Legal framework:

EU rules

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following name of a smaller area within the area covered by the 'Limburg' PGI may be used together with the name 'Limburg' if at least 85 % of the grapes used come from that area:

- Zuid-Limburg

Link to the product specification

https://www.rvo.nl/sites/default/files/2023-06/BGA_Limburg_productdossier_2023.pdf