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⁽¹⁾ Text with EEA relevance.

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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND
AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

6 September 2017

(2017/C 296/01)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1931	CAD	Canadian dollar	1,4787
JPY	Japanese yen	129,92	HKD	Hong Kong dollar	9,3362
DKK	Danish krone	7,4393	NZD	New Zealand dollar	1,6528
GBP	Pound sterling	0,91428	SGD	Singapore dollar	1,6133
SEK	Swedish krona	9,5010	KRW	South Korean won	1 353,94
CHF	Swiss franc	1,1399	ZAR	South African rand	15,3965
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,7850
NOK	Norwegian krone	9,2765	HRK	Croatian kuna	7,4277
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 902,83
CZK	Czech koruna	26,112	MYR	Malaysian ringgit	5,0570
HUF	Hungarian forint	306,17	PHP	Philippine peso	60,908
PLN	Polish zloty	4,2415	RUB	Russian rouble	68,4889
RON	Romanian leu	4,5986	THB	Thai baht	39,563
TRY	Turkish lira	4,1045	BRL	Brazilian real	3,7145
AUD	Australian dollar	1,4961	MXN	Mexican peso	21,2936
			INR	Indian rupee	76,4925

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

COMMISSION IMPLEMENTING DECISION**of 28 August 2017****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector****(Mergelland (PDO))**

(2017/C 296/02)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 ⁽¹⁾, and in particular Article 97(3) thereof,

Whereas:

- (1) The Netherlands has sent an application for protection of the name 'Mergelland' in accordance with Section 2 of Chapter I of Title II of Part II of Regulation (EU) No 1308/2013.
- (2) In accordance with Article 97(2) of Regulation (EU) No 1308/2013 the Commission has examined that application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of that Regulation are met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Mergelland' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The single document established in accordance with Article 94(1)(d) of Regulation (EU) No 1308/2013 and the reference to the publication of the product specification for the name 'Mergelland' (PDO) are contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision shall confer the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 28 August 2017.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

'MERGELLAND'

PDO-NL-02114

Date of application: 26.1.2016

1. Name(s) to be registered

Mergelland

2. Geographical indication type

PDO — protected designation of origin

3. Categories of grapevine products

1. Wine
5. Quality sparkling wine

4. Description of the wine(s)*Wine category 1 Wine: White Auxerrois*

Grape varieties: Auxerrois

Early-ripening, low acidity, low must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Ripe yellow apples, pears, mild acidity, light, fruity

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Chardonnay

Grape: Chardonnay

Late-ripening, high acidity, high must density

Organoleptic characteristics:

Colour: bright lemon to golden yellow

Taste: Lemon, butter, toast, vanilla, medium body

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: Red Dornfelder

Grape: Dornfelder

Medium ripening time, low acidity, average must density

Organoleptic characteristics

Colour: intense ruby red to purple

Taste: Cherries, blackberries, elderberries

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Gewürztraminer

Grape: Gewürztraminer

Medium ripening time, low acidity, high must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Exotic fruit (e.g. lychee), flowers, citrus, spices

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Rivaner/Müller-Thurgau

Grape: Rivaner/Müller-Thurgau

Very early-ripening, low acidity, low must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Apples, stone fruits, muscat

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Pinot Blanc

Grape: Pinot Blanc

Medium-late-ripening, medium acidity, high must density, average yield

Organoleptic characteristics:

Colour: Bright lemon yellow

Taste: Yellow fruits, pears, melon, linden

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Pinot Gris

Grape: Pinot Gris

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: bright lemon to golden yellow

Taste: Pear, honey, nuts

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: Red Pinot Noir

Grape: Pinot Noir

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: rather light pomegranate to ruby red colour

Taste: Red berries, raspberries, strawberries, vanilla and other woody tones, light in colour

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: Rosé Pinot Noir

Grape: Pinot Noir

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: salmon-pink

Taste: Raspberries, strawberries, sometimes ripe tomatoes, light in colour

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Pinot Noir

Grape: Pinot Noir

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: bright lemon to golden yellow

Taste: Pears, yellow fruits, sometimes a hint of strawberries and raspberries

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: White Riesling

Grape: Riesling

Late-ripening, high acidity, low to average must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: White stone fruits (peaches), apples, pears

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 1 Wine: Rosé Dornfelder

Grape: Dornfelder

Medium ripening time, low acidity, average must density

Organoleptic characteristics:

Colour: deep pink

Taste: cherries, blackberries, raspberries

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Auxerrois

Grape varieties: Auxerrois

Early-ripening, low acidity, low must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Ripe yellow apples, pears, mild acidity, light, fruity

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Chardonnay

Grape: Chardonnay

Late-ripening, high acidity, high must density

Organoleptic characteristics:

Colour: bright lemon to golden yellow

Taste: Lemon, butter, toast, vanilla, medium body

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Gewürztraminer

Grape: Gewürztraminer

Medium ripening time, low acidity, high must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Exotic fruit (e.g. lychee), flowers, citrus, spices

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Rivaner/Müller-Thurgau

Grape: Rivaner/Müller-Thurgau

Very early-ripening, low acidity, low must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Apples, stone fruits, muscat

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcoholic strength (in % volume)
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Pinot Blanc

Grape: Pinot Blanc

Medium-late-ripening, medium acidity, high must density, average yield

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: Yellow fruits, pears, melon, linden

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70 ° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Pinot Gris

Grape: Pinot Gris

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: bright lemon to golden yellow

Taste: Pear, honey, nuts

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: Rosé Pinot Noir

Grape: Pinot Noir

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: salmon-pink

Taste: Raspberries, strawberries, sometimes ripe tomatoes, light in colour

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Pinot Noir

Grape: Pinot Noir

Medium-late-ripening, medium acidity, high must density

Organoleptic characteristics:

Colour: bright lemon to golden yellow

Taste: Pears, yellow fruits, sometimes a hint of strawberries and raspberries

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: White Riesling

Grape: Riesling

Late-ripening, high acidity, low to average must density

Organoleptic characteristics:

Colour: bright lemon yellow

Taste: White stone fruits (peaches), apples, pears

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

Wine category 5 Quality sparkling wine: Rosé Dornfelder

Grape: Dornfelder

Medium ripening time, low acidity, average must density

Organoleptic characteristics:

Colour: deep pink

Taste: cherries, blackberries, raspberries

Analytical characteristics: The following characteristics are described using the definitions in effect in EU regulations/
Dutch ministerial orders:

- Maximum total alcohol content
- Maximum volatile acidity
- Maximum total sulphur dioxide
- Maximum enrichment, deacidification and, subject to approval, acidification

The minimum must density is 1 070 g/l (70° Oechsle), corresponding to a natural total alcohol content by volume of 9 %.

5. Wine-making practices

a. *Essential oenological practices*

White Auxerrois

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

White Chardonnay

Specific oenological practice

Secondary aromas often by malolactic fermentation and ageing in wooden casks

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

Red Dornfelder

Specific oenological practice

Sometimes aged in wooden casks

White Gewürztraminer

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

White Rivaner/Müller-Thurgau

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

White Pinot Blanc

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

White Pinot Gris

Specific oenological practice

Aroma by cold fermentation in steel; sometimes aged in wooden casks

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

Red Pinot Noir

Specific oenological practice

To retain fruitiness, fermentation is not too warm, and is often prolonged in wooden casks.

Rosé Pinot Noir

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

White Pinot Noir

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

White Riesling

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

Rosé Dornfelder

Specific oenological practice

Aroma by cold fermentation in steel

For quality sparkling wine:

Secondary fermentation and maturation in accordance with the rules on quality sparkling wine using traditional method.

b. Maximum yields*White Auxerrois*

80 hectolitres per hectare

White Chardonnay

80 hectolitres per hectare

Red Dornfelder

85 hectolitres per hectare

White Gewürztraminer

80 hectolitres per hectare

White Rivaner/Müller-Thurgau

85 hectolitres per hectare

White Pinot Blanc

80 hectolitres per hectare

White Pinot Gris

80 hectolitres per hectare

Red Pinot Noir

60 hectolitres per hectare

Rosé Pinot Noir

75 hectolitres per hectare

White Pinot Noir

75 hectolitres per hectare

White Riesling

80 hectolitres per hectare

Rosé Dornfelder

85 hectolitres per hectare

6. Demarcated area

The territory of the Dutch municipalities of Maastricht, Meerssen, Nuth, Simpelveld, Voerendaal, Vaals, Gulpen-Wittem, Eijsden-Margraten and Valkenburg aan de Geul.

The total area of the territory, excluding clay soils, is approximately 250 km².

The planted area that complies with the requirements is 70 ha.

The defined area includes only vineyards situated on ground consisting of loess arable soil.

7. Main wine grapes

Riesling B

Pinot noir N

Pinot gris G

Pinot blanc B

Müller-Thurgau B

Gewürztraminer Rs

Dornfelder N

Chardonnay B

Auxerrois B

8. Description of the link(s)

Definition of geographical area

The composition of soil, geography and climate, unique in the Netherlands, makes Mergelland pre-eminently suited to wine cultivation. Wine was actually cultivated in this area on a wide scale in the early Middle Ages. The earliest evidence for viticulture in Mergelland dates from AD 968. Wine continued to be cultivated here even in the Little Ice Age (15th-19th centuries), due to the favourable conditions. During the period of French rule in the time of Napoleon, the cultivation of wine ceased for political reasons. Commercial wine cultivation started again in the region in 1970, and Mergelland is considered the birthplace of modern Dutch viticulture. What is typical for the region — and distinct from the rest of the Netherlands — is the predominance of classical grape varieties from Northern France (Pinot Noir, Gris and Blanc, Chardonnay and Auxerrois) and Germany (Riesling, Rivaner/Müller-Thurgau, Gewürztraminer and Dornfelder).

Composition of the soil

The soil is composed of a layer of loess arable soil, with marl underneath (formations of Maastricht and Gulpen) and local occurrences of pleistocene and tertiary formations, such as old Maas gravel and the formations of Rupel, Tongeren, Holset and Hoogcruts.

The analytical and organoleptic characteristics of the wine are dominated by the loess, and to a lesser extent by the marl and gravel. Loess is a light soil type; the silt fraction is typically between 50 and 60 %; the sand fraction 20 to 30 %; and the clay fraction is below 20 %. The airy structure means loess warms up quickly, but also cools quickly. This amplifies the diurnal differences in temperature, which are already greater in Mergelland due to its inland location. This helps the development of fruitiness.

Causal link

Loess is mainly rich in chalk and the marl underneath it in the defined area is almost pure chalk. Chalk-rich soils preserve the fresh acidity in the wines, and often also give the wine a slight shimmer. Research shows that of the nine soil types examined, the combination of loess and chalk clearly scored highest for 'Fruit': fruitiness.

Loess, and the marl beneath it, retain water well and withstand aridity well, so any loss of fruit and acidity thereby caused is rare.

The slope and the gravel ensure adequate drainage. Together with an average potential rainfall shortage of 100 mm in the growing season, this soil structure ensures a slight shortage of water overall. Various studies have shown this to be optimal for the wine quality.

Climate and topology

Despite its northern location, Mergelland is warm enough for the grapes to ripen well, thanks to its geography and soil. The relatively cool climate is rather favourable. Mergelland grapes can reach full physiological ripeness without too rapid an increase in sugar content prompting too early a harvest. Excessive alcohol content — a growing problem in southern wine regions — is not an issue. The long ripening period (from veraison to harvesting) allows the grapes adequate time to develop aroma, minerals and extract.

For the grapes to ripen on time, they need adequate warmth and sunshine during the daytime, while cool nights are very important for the taste profile of the wine. If the nights are warm, metabolism works rapidly. When there is no sunlight, the grapes use malic acid as a source of energy. If the nights are cool, malic acid is burned up more slowly, so that the wine will have enough acidity when mature. The acid adds freshness to the wine and plays a key part in the formation of aromas (esters) during fermentation.

In summary: Wines from Mergelland are characterised by a typical combination of fruitiness, fresh elegance and minerality. This stems from the interaction between the grape varieties selected, the soil, geography and climate, an interaction which is unique for the Netherlands.

9. Essential further conditions

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Link to the product specification

<https://www.rvo.nl/sites/default/files/Productdossier%20Mergelland.pdf>

Summary of European Commission Decisions on authorisations for the placing on the market for the use and/or for use of substances listed in Annex XIV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

(Published pursuant to Article 64(9) of Regulation (EC) No 1907/2006 ⁽¹⁾)

(Text with EEA relevance)

(2017/C 296/03)

Decisions granting an authorisation

Reference of the decision ⁽¹⁾	Date of decision	Substance name	Holder of the authorisation	Authorisation number	Authorised use	Date of expiry of review period	Reasons for the decision
C(2017) 5880	31 August 2017	Chromium trioxide EC No 215-607-8, CAS No 1333-82-0	Praxair Surface Technologies GmbH, Am Muehlback 13, 87487 Wiggensbach, Germany	REACH/17/20/0	Industrial spraying or brush application of chromium trioxide mixtures for the coating of metallic articles subject to harsh environment, to ensure a high temperature corrosion and oxidation resistance, as well as deposit-resistant properties of the surface or lubricity at high temperature, for automotive, aviation, power generation machinery, oil and gas and marine applications	21 September 2024	In accordance with Article 60(4) of Regulation (EC) No 1907/2006, the socioeconomic benefits outweigh the risk to human health and the environment arising from the uses of the substance and there are no suitable alternative substances or technologies in terms of their technical and economic feasibility.
				REACH/17/20/1	Industrial spraying of chromium trioxide mixtures for the coating of metallic articles subject to harsh environment to ensure either a low temperature-cured coating for corrosion protection, or a high temperature corrosion and oxidation resistance with reduction of surface roughness or a high temperature adhesive, for aviation, power generation machinery, oil and gas and marine applications	21 September 2029	

⁽¹⁾ The decision is available on the European Commission website at: http://ec.europa.eu/growth/sectors/chemicals/reach/about/index_en.htm

⁽¹⁾ OJ L 396, 30.12.2006, p. 1.

V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

EUROPEAN COMMISSION

**Notice concerning the judgment of 1 June 2017 in case T-442/12 in relation to Council
Implementing Regulation (EU) No 626/2012 amending Implementing Regulation (EU) No 349/2012
imposing a definitive anti-dumping duty on imports of tartaric acid originating in the People's
Republic of China**

(2017/C 296/04)

Judgment

In its judgment of 1 June 2017 in case T-442/12 *Changmao Biochemical Engineering Co. Ltd v Council* ⁽¹⁾ ('the judgment'), the General Court of the European Union ('the General Court') annulled Council Implementing Regulation (EU) No 626/2012 of 26 June 2012 amending Implementing Regulation (EU) No 349/2012 imposing a definitive anti-dumping duty on imports of tartaric acid originating in the People's Republic of China ⁽²⁾ ('the implementing Regulation'), to the extent that it applies to the Chinese exporting producer Changmao Biochemical Engineering Co. Ltd ('the exporting producer concerned').

The General Court ruled that the rights of defence of the exporting producer concerned were breached by the rejection of its request for disclosure of information relating to the price difference between DL tartaric acid and L+ tartaric acid in the context of the normal value calculations without any valid justification provided in due time. The General Court held that it could not be ruled out that if the request had been accepted, the outcome of the investigation could have been different.

Consequences

In accordance with Article 266 of the Treaty on the Functioning of the European Union, the Union's institutions must take the necessary steps to comply with the judgment.

When taking these necessary steps in order to comply with a judgment annulling a measure and to implement it in full, the procedure underlying such a measure may be resumed at the very point at which the illegality occurred ⁽³⁾.

Accordingly, in complying with the General Court's judgment of 1 June 2017, the Commission has the possibility to remedy the aspects of the proceeding which led to the annulment, while leaving unchanged those parts which are not affected by the judgment ⁽⁴⁾.

The annulment of the implementing Regulation was due to the non-adherence to the rights of defence during one step of the administrative proceeding underlying the implementing Regulation; that is, the disclosure of certain information to that exporting producer in the context of the calculation of normal value.

The request of the exporting producer concerned for disclosure of information relating to the price difference between DL tartaric acid and L+ tartaric acid in the context of the normal value calculations should be re-examined in light of the specific circumstances of the case.

Findings reached in the implementing Regulation which were not contested, or which were contested but rejected by the General Court's judgment or not examined by the General Court, and therefore did not lead to the annulment of the implementing Regulation, remain valid.

⁽¹⁾ Judgment of the General Court of 1 June 2017, *Changmao Biochemical Engineering v Council*, T-442/12, ECLI:EU:T:2017:372.

⁽²⁾ OJ L 182, 13.7.2012, p. 1.

⁽³⁾ Judgments of the Court of Justice of 3 October 2000, *Industrie des poudres sphériques v Council*, C-458/98 P, EU:C:2000:531, paragraphs 80 to 85, as well as of 28 January 2016, *CM Eurologistik*, C-283/14 and C-284/14, EU:C:2016:57, paragraph 48 to 55.

⁽⁴⁾ Judgment of the Court of Justice of 14 June 2016, *Commission v McBride*, Case C-361/14 P, EU:C:2016:434, at paragraph 56; *see also*, in the area of dumping, judgment of the Court of Justice of 3 October 2000, *Industrie des poudres sphériques v Council*, Case C-458/98 P EU:C:2000:531, at paragraph 84.

Reopening procedure

In view of the above, the Commission has decided to reopen the anti-dumping investigation concerning imports of tartaric acid originating in the People's Republic of China that led to the adoption of Regulation (EU) No 626/2012, in so far as it concerns the exporting producer concerned, and resumes it at the point at which the irregularity occurred.

This reopening is limited in scope to the implementation of the judgment of the General Court with regard to Changmao Biochemical Engineering Co. Ltd. The reopening does not affect other investigations. Council Implementing Regulation (EU) No 349/2012 of 16 April 2012 imposing a definitive anti-dumping duty on imports of tartaric acid originating in the People's Republic of China following an expiry review pursuant to Article 11(2) of Regulation (EC) No 1225/2009⁽¹⁾ is, therefore, still applicable in respect of the exporting producer concerned.

Interested parties are informed of this review through the publication of this Notice in the *Official Journal of the European Union*.

Written submissions

All interested parties, and in particular the exporting producer concerned and the Union industry, are invited to make their views known, submit information and provide supporting evidence on issues pertaining to the reopening of the investigation. Unless otherwise specified, this information and supporting evidence must reach the Commission within 20 days from the date of publication of this Notice in the *Official Journal of the European Union*.

Possibility to be heard by the Commission investigation services

The exporting producer concerned and the Union industry may request to be heard by the Commission investigation services. Any request to be heard should be made in writing and should specify the reasons for the request. For hearings on issues pertaining to the reopening of the investigation the request must be submitted within 15 days of the date of publication of this Notice in the *Official Journal of the European Union*. Thereafter, a request to be heard must be submitted within the specific deadlines set by the Commission in its communication with these parties.

Instructions for making written submissions and sending correspondence

Information submitted to the Commission for the purpose of trade defence investigations should be free from copyright. Interested parties, before submitting to the Commission information and/or data which is subject to third party copyright, must request specific permission to the copyright holder explicitly allowing a) the Commission to use the information and data for the purpose of this trade defence proceeding and b) to provide the information and/or data to interested parties to this investigation in a form that allows them to exercise their rights of defence.

All written submissions and correspondence provided by interested parties for which confidential treatment is requested shall be labelled 'Limited'⁽²⁾.

Interested parties providing 'Limited' information are required to furnish non-confidential summaries of it as required by Article 19(2) of Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union⁽³⁾ ('the basic Regulation'), which will be labelled 'For inspection by interested parties'. These summaries should be sufficiently detailed to permit a reasonable understanding of the substance of the information submitted in confidence.

If an interested party providing confidential information does not furnish a non-confidential summary of it in the requested format and quality, such information may be disregarded.

Interested parties are invited to make all submissions and requests by email including scanned powers of attorney and certification sheets. By using email, interested parties express their agreement with the rules applicable to electronic submissions contained in the document 'CORRESPONDENCE WITH THE EUROPEAN COMMISSION IN TRADE DEFENCE CASES' published on the website of the Directorate-General for Trade: http://trade.ec.europa.eu/doclib/docs/2011/june/tradoc_148003.pdf

⁽¹⁾ OJ L 110, 24.4.2012, p. 3.

⁽²⁾ A 'Limited' document is a document which is considered confidential under Regulation (EU) 2016/1036 of the European Parliament and of the Council of 8 June 2016 on protection against dumped imports from countries not members of the European Union (OJ L 176, 30.6.2016, p. 21) and Article 6 of the WTO Agreement on Implementation of Article VI of the GATT 1994 (Anti-Dumping Agreement). It is also a document protected under Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council (OJ L 145, 31.5.2001, p. 43).

⁽³⁾ OJ L 176, 30.6.2016, p. 21.

Interested parties must indicate their name, address, telephone and a valid email address and they should ensure that the provided email address is a functioning official business email which is checked on a daily basis.

Once contact details are provided, the Commission will communicate with interested parties by email only, unless they explicitly request to receive all documents from the Commission by another means of communication or unless the nature of the document to be sent requires the use of registered mail.

For further rules and information concerning correspondence with the Commission including principles that apply to submissions by email, interested parties should consult the communication instructions with interested parties referred to above.

Commission address for correspondence:

European Commission
Directorate-General for Trade
Directorate H
Office: CHAR 04/039
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: TRADE-AD-R529A-TARTARIC-ACID@EC.EUROPA.EU

Non-cooperation

In cases where any interested party refuses access to or does not provide the necessary information within the time limits, or significantly impedes the investigation, findings, affirmative or negative, may be made on the basis of facts available, in accordance with Article 18 of the basic Regulation.

Where it is found that any interested party has supplied false or misleading information, the information may be disregarded and use may be made of facts available.

If an interested party does not cooperate or cooperates only partially and findings are therefore based on facts available in accordance with Article 18 of the basic Regulation, the result may be less favourable to that party than if it had cooperated.

Failure to give a computerised response will not be deemed to constitute non-cooperation, provided that the interested party shows that presenting the response as requested would result in an unreasonable extra burden or unreasonable additional cost. The interested party should immediately contact the Commission.

Hearing Officer

The exporting producer concerned and the Union industry may request the intervention of the Hearing Officer in trade proceedings. The Hearing Officer acts as an interface between the interested parties and the Commission investigation services. The Hearing Officer reviews requests for access to the file, disputes regarding the confidentiality of documents, requests for extension of time limits and requests by third parties to be heard. The Hearing Officer may organise a hearing with an individual interested party and mediate to ensure that the interested parties' rights of defence are being fully exercised.

A request for a hearing with the Hearing Officer should be made in writing and should specify the reasons for the request. For hearings on issues pertaining to the initial stage of the investigation the request must be submitted within 15 days of the date of publication of this Notice in the *Official Journal of the European Union*. Thereafter, a request to be heard must be submitted within specific deadlines set by the Commission in its communication with the parties.

The Hearing Officer will also provide opportunities for a hearing involving parties to take place which would allow different views to be presented and rebuttal arguments offered on issues pertaining, among other things, to the implementation of the judgment.

For further information and contact details interested parties may consult the Hearing Officer's web pages on DG Trade's website: <http://ec.europa.eu/trade/trade-policy-and-you/contacts/hearing-officer/>

Processing of personal data

Any personal data collected in this investigation will be treated in accordance with Regulation (EC) No 45/2001 of the European Parliament and of the Council of 18 December 2000 on the protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data ⁽¹⁾.

⁽¹⁾ OJ L 8, 12.1.2001, p. 1.

Information to customs authorities

The anti-dumping duties paid under Implementing Regulation (EU) No 626/2012 on imports of tartaric acid currently falling within CN code ex 2918 12 00 (TARIC code 2918 12 00 90) and originating in the People's Republic of China, produced by Changmao Biochemical Engineering Co. Ltd (TARIC additional code A688), in excess of the anti-dumping duties imposed by Implementing Regulation (EU) No 349/2012 on the same imports, should be repaid or remitted. The repayment or remission must be requested from national customs authorities in accordance with the applicable customs legislation.

Disclosure

The exporting producer concerned and the Union industry will be subsequently informed of the essential facts and considerations on the basis of which it is intended to implement the judgment and will be given an opportunity to comment.

OTHER ACTS

EUROPEAN COMMISSION

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

(2017/C 296/05)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council ⁽¹⁾.

SINGLE DOCUMENT

'JAJCA IZPOD KAMNIŠKIH PLANIN'**EU No: PGI-SI-02112 — 4.11.2015****PDO () PGI (X)****1. Name(s)**

'Jajca izpod Kamniških planin'

2. Applicant country(ies)

Slovenia

3. Description of the agricultural product or foodstuff**3.1. Type of product**

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

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

'Jajca izpod Kamniških planin' eggs have a smooth shell of uniform thickness and a matt lustre that gives the impression of lasting freshness. The eggshells are hard. The average destructive force required to cause eggshell deformation is at least 32 N. The yolk is of a uniform, distinctive yellow colour, with a pigmentation value of at least 11 on the DSM La Roche scale. With regard to weight, the eggs may be marketed as eggs of different sizes, indicating the minimum net carton weight, or graded into weight classes S, M, L and XL. 'Jajca izpod Kamniških planin' are distinguished by their high PFA — in particular alpha-linolenic acid — content. They contain at least 2,5 % by weight of total omega-3 fatty acids, and the highest ratio of omega-6 to omega-3 fatty acids is 8:1. This ratio is highly beneficial nutritionally and for health and is in line with World Health Organisation (WHO) recommendations.

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

Calcium carbonate quarried at Stahovica near the town of Kamnik is used as a mineral supplement in feed for laying hens. Only water pumped from the two aquifers of the upper reaches of the rivers Kamniška Bistrica and Savinja may be used as drinking water for the laying hens. Linseed, after proper treatment, provides a source of omega-3 fatty acids.

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

The breeding and rearing of the chickens and hens, and the production of the eggs, must take place within the geographical area.

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

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

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⁽¹⁾ OJ L 343, 14.12.2012, p. 1.

4. Concise definition of the geographical area

The geographical area stretches around the Kamnik-Savinja Alps and is demarcated by a line running along the Slovenian-Austrian border and the following transport routes:

- the motorway from Šentrupert to Domžale
- the local road from Domžale to Zaboršt pri Dobu
- the main road from Zaboršt pri Dobu to Brod
- the motorway from Brod to Kranj vzhod
- the regional road from Kranj to Zgornje Jezersko
- the border with Austria
- the regional road from Pavličevo sedlo to Šentrupert.

All the towns/settlements linked by the above roads are located within the geographical area.

5. Link with the geographical area

'Jajca izpod Kamniških planin' gained their renown in the late 19th century, when many farmers' wives from the Kamnik area supplied this precious commodity to the kitchens of Ljubljana and the city's market. At that time, the Kamnik Mountains (Kamniške planine) geographical area already provided an excellent basis for table egg production, in the form of high-quality water, as this largely uninhabited and otherwise mainly pristine region provides top-quality drinking water. Moreover, the limestone quarry at Stahovica nad Kamnikom has always had a favourable effect on egg production (the carbonate rock extracted there is of sedimentary origin, dating back over 200 million years, and possesses exceptional chemical purity as a result of thermal metamorphism). The characteristic subalpine microclimate and moderate temperatures also played a significant part in the development of egg production in the geographical area in the past.

These natural conditions provided an excellent basis for the development of table egg production on numerous farms. As flax-growing had been developed in the geographical area to supply the needs of flax-fibre canvas production, a spinning industry developed at Mengeš. Although the flax was grown for its fibre, linseed was a by-product that was used as feed for animals, especially poultry. There exists extensive literature devoted to flax-growing in the area where 'Jajca izpod Kamniških planin' are produced. This begins with an entry in the land register for 1493 of the feudal lord of Jablje mentioning flax among the tithes to be paid by his subjects, and ends with an account chronicling the development of the Induplati Jarše factory (1953).

As 40 % of linseed is fat, and omega-3 fatty acids (alpha-linolenic acid) account for half of this, the eggs were of a very high quality and healthy. The tradition of including linseed in feed given to laying hens therefore continues with 'Jajca izpod Kamniških planin'. As a result, 'Jajca izpod Kamniških planin' differ from the eggs of many other producers, who use less traditional raw materials such as denatured fish oil and algae to enrich their eggs with omega-3 fatty acids.

'Jajca izpod Kamniških planin' contain at least two times more omega-3 fatty acids than other, omega-3 enriched eggs and are distinguished by their high alpha-linolenic acid content.

As egg producers, farmers' wives from Kamnik and its hinterland were involved in supplying Ljubljana with table eggs right up to the Second World War, when the once lively trade was hampered by a border and a double ring of barbed wire with which the occupying forces encircled the capital. The folk song Katarina Barbara, written down in 1895 by Dr Karel Štrekelj, Slavacist and collector of folk songs, is about a stolen hen intended to feed Ljubljana. After the war, it took some time for the tradition of hen breeding in the foothills of the Kamnik Mountains to make a comeback. Since then, however, it has consolidated and grown stronger. For years, the reputation of eggs produced in the foothills of the Kamnik Mountains was taken for granted. It was not until the late 1990s that producers began actively advertising the eggs. The current reputation of 'Jajca izpod Kamniških planin' is evident from various newspaper articles, from articles in culinary reviews and on websites, and from TV broadcasts, commercial documentation and a variety of leaflets. For instance, in his book *Nazaj v planinski raj: alpska kultura slovenstva in mitologija Triglava* (2005), Boštjan Šaver cites 'Jajca izpod Kamniških planin' as an example of a product name that indicates the link between Slovenia's inhabitants and its Alps and mountains. 'Jajca izpod Kamniških planin' are featured in *Okusiti Slovenijo*, a brochure published by the Slovenian Tourist Board and designed to showcase Slovenia's rich gastronomic heritage. They are mentioned in numerous other publications (reviews, annuals) such as *Gorenjska hrana* (2011) and *Slovenska kulinarika*, in articles by, for instance, the Slovenian Consumers' Association (ZPS), which amongst other things features 'Jajca izpod Kamniških planin' in its brochure *Slovenska tradicionalna živila*, and in an article entitled 'To so dobra jajca', etc.

Reference to publication of the specification

(the second subparagraph of Article 6(1) of this Regulation)

http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/podrocja/Varna_in_kakovostna_hrana_in_krma/zasciteni_kmetijski_pridelki/Specifikacije/JAJCA_IZPOD_KAMNISKIH_PLANIN-splet.pdf

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

(2017/C 296/06)

This publication confers the right to oppose the application pursuant to Article 17(7) of Regulation (EC) No 110/2008 of the European Parliament and of the Council ⁽¹⁾

MAIN SPECIFICATIONS OF THE TECHNICAL FILE

Wine spirit with the geographical indication

‘КАРНОБАТСКА ГРОЗДОВА РАКИЯ’/‘ГРОЗДОВА РАКИЯ ОТ КАРНОБАТ’/‘KARNOBATSKA GROZDOVA RAKYA’/‘GROZDOVA RAKYA OT KARNOBAT’

EU No: PGI-BG-01865 — 7.1.2014

1. Geographical indication to be registered

‘Карнобатска гроздова ракия’/‘Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozdova rakya ot Karnobat’

2. Category of the spirit drink

Винена дестилатна спиртна напитка/Wine spirit

3. Description of the spirit drink

‘Карнобатска гроздова ракия’/‘Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozdova rakya ot Karnobat’ is a wine spirit with a minimum alcoholic strength of 40 % vol., which:

- is obtained by single or double distillation at less than 65 % vol. of wine produced from grapes, where a maximum of 75 litres of wine can be obtained from 100 kg of grapes, and
- in terms of composition and organoleptic characteristics meets the requirements for the production of a wine spirit.

3.1. Physical characteristics

A clear liquid with a sheen, free of sediment and floating particles. It has a pale yellow colour as a result of maturing in oak barrels or the addition of caramel, and an aroma that is characteristic of the raw materials used and further developed by maturing.

3.2. Chemical characteristics

The wine spirit has a minimum alcoholic strength of 40 % vol. and is produced subject to strict compliance with the requirement that no more than 75 litres of wine be produced from 100 kg of grapes, the wine subsequently being distilled to less than 65 % vol. alcohol.

Alcoholic strength — 40 % vol.; methanol content — 11 g/hl of 100 % vol. alcohol; volatile substances — 140-200 g/hl of 100 % vol. alcohol.

The volatile substances are another key feature that influence the drink’s organoleptic properties. They are a mixture of higher alcohols, total acids, esters and aldehydes. The aroma of the drink is determined by the quantity of esters (14-30 g/hl of 100 % vol. alcohol) and aldehydes (7-9 g/hl of 100 % vol. alcohol), and its taste by the quantity of higher alcohols it contains (120-150 g/hl of 100 % vol. alcohol).

3.3. Organoleptic characteristics

‘Карнобатска гроздова ракия’/‘Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozdova rakya ot Karnobat’ has a full-bodied, powerful and intense taste of ripe grapes, with nuances of green apple and fig, a balanced vanilla aftertaste and an unobtrusive woody aroma.

⁽¹⁾ OJ L 39, 13.2.2008, p. 16.

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

‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is obtained by distilling wine made from the Cherven Misket variety of grape (20 %) and wines made from any combination of the following white and red varieties (80 %):

- white: Chardonnay, Muscat Ottonel, Muscat à Petit Grains, Viognier, Ugni Blanc, Traminer, Rkatsiteli, Cherven Misket, Riesling, Sauvignon Blanc, Victoria, Chasselas,
- red: Cabernet Sauvignon, Syrah, Merlot, Mavrud, Primitivo, Pamid, Alicante Bouschet, Gamay de Bouze, Pinot Noir, Cabernet Franc, Muscat of Hamburg, Rubin.

Cherven Misket is an aromatic variety and produces the rich green apple and fig nuances in the flavour of the wine spirit.

Cold fermentation of the grapes, which takes place at controlled temperatures of up to 22 °C, ensures maximum preservation of its aroma. The aroma and flavour potential of ‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is enriched and concentrated through the use of a production method based on continuous distillation at less than 65 % vol. of wine obtained from grapes.

So that they acquire balance and harmony, the distillates are matured in oak barrels where they develop their potential further. It is in this way that the characteristic golden colour and the full-bodied, powerful and intense taste of ripe grapes with an unobtrusive woody aroma are achieved.

The drink is blended by combining distillates of different ages and organoleptic characteristics, and then adding the quantity of softened water necessary to bring the drink’s alcoholic strength to 40 % vol. It is then treated to prevent clouding and stabilised, in accordance with permitted oenological practices. Where necessary, caramel is used to adjust the colour.

4. Geographical area concerned

The area includes the following localities (*zemlishta*):

- Karnobat municipality — six localities (micro-regions): Venets, Devetak, Iskra, Ognen, Asparuhovo and Raklitsa,
- Sungurlare municipality — one locality (micro-region): Terziysko,
- Aytos municipality — four localities (micro-regions): Karageorgievo, Pirne, Topolitsa and Chernograd,
- Tsarevo municipality — one locality (micro-region): Lozenets,
- Straldzha municipality — one locality (micro-region): Straldzha.

The drink may be bottled outside the defined geographical area.

5. Method for obtaining the spirit drink

‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ is produced using a classic Bulgarian technique. The grapes are harvested by picking each grape variety separately once technical ripeness has been attained; they are destemmed and, if necessary, the grape pulp obtained is left to cool. The fermenting conditions and the yeast used are amongst the key sources of aromatic compounds.

Cold fermentation of the grapes ensures maximum preservation of their aroma. Once fermentation is completed, the wine is clarified, if necessary, and transferred on for distillation. Strictly controlled distillation, at less than 65 % vol., of wine obtained from grapes, where a maximum of 75 litres of wine may be obtained from 100 kg of grapes, ensures the consistently high quality of ‘Карнобатска гроздова ракия’/Гроздова ракия от Карнобат’/‘Karnobatska grozdova rakya’/‘Grozдова rakya ot Karnobat’ and has a significant effect on the aromatic content of the resulting distillate. New compounds, such as esters, aldehydes, acetals, etc., are formed during distillation as a result of thermal processing. To ensure optimum precision in capturing the aromatic profile, a different method is used to produce the distillates for making the drink: use is made of the properties of precious metal, in the form of special silver filters which are fitted to the vessels used to distil the drink.

The resulting distillates are assembled into batches according to their physico-chemical and organoleptic assessment and are matured for at least 6 months in oak barrels with a maximum capacity of 500 litres.

The drink is blended by combining distillates of different ages and organoleptic characteristics, and then adding the quantity of softened water necessary to bring the drink’s alcoholic strength to 40 % vol. It is then treated to prevent clouding and stabilised, in accordance with permitted oenological practices. It has a pale yellow colour resulting from maturing in oak barrels or the addition of caramel to attain the desired colour.

6. Link with the geographical environment or origin

6.1. Details of the geographical area or origin relevant to the link

The climate in the municipality of Karnobat is transitional continental, with a strong maritime influence in the coastal zone extending 20-30 km from the coast. The growing season for vines in this area is 205 days. The average sum of biologically active temperatures is 3 911 °C, with a confidence interval of 3 713 ° to 4 109 °C. These sums correspond to the conditions required for ripening early, medium-early and late varieties, respectively.

The area planted with fruiting vines is 2 766,56 ha. The vineyards from which the raw materials used to produce 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat' are obtained are located in the Sub-Balkan (Rose Valley/Rozova dolina) wine region (Karnobat and Sungurlare municipalities), the western part of the Eastern (Black Sea/Chernomorski) wine region (Aytos and Tsarevo municipalities) and the Southern (Thracian Lowlands/Trakiyska nizina) wine region (Straldzha municipality). The geographical area includes the Tundzha–Straldzha sub-region and covers the southern slopes of the eastern Balkan Range around Karnobat and Aytos, and part of the Burgas Lowlands.

The high ridges and low-lying flat-bottomed basins that are also a typical feature of the terrain in the municipality of Karnobat are favourable for cultivating wine grapes, including Cherven Misket. This is an old indigenous Bulgarian wine grape variety with average growth, good fertility and an average yield. In terms of frost resistance, this is the best of the local varieties and outperforms many non-Bulgarian wine grape varieties. Misket is an aromatic variety and imparts rich nuances of green apple and fig to the flavour of 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat'.

6.2. Specific characteristics of the spirit drink attributable to the geographical area

The favourable natural and climatic conditions, which are a prerequisite for good-quality and properly ripened grapes, combined with the harvesting of grapes at night to preserve their aroma, and the low-temperature fermentation and continuous distillation techniques, help to concentrate the delicate grape aroma, and the maturing of the distillate in oak barrels helps the drink's flavour and taste potential develop further. It is in this way that the characteristic golden colour and the full-bodied, powerful and intense taste of ripe grapes with an unobtrusive woody aroma are achieved.

'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat' has a full-bodied, powerful and intense taste of ripe grapes, with nuances of green apple and fig, a balanced vanilla aftertaste and an unobtrusive woody aroma, as a result of which it is recognised, much-liked and sought-after by consumers. The drink occupies a stable position on the market and combines tradition and innovation.

The documents that make up the file for this drink are kept at the Registration, Licensing and Control Directorate of the Bulgarian Ministry of the Economy.

7. European Union or national/regional provisions

The national procedure for approving a spirit drink with a geographical indication is set out in Section VII, 'Production of spirit drinks with a geographical indication' of Chapter Nine, 'Spirit drinks' of the Wine and Spirit Drinks Act (ZVSN), (SG No 45 of 15 June 2012, in force as from 16 September 2012).

The geographical indication 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат/'Karnobatska grozdova rakya'/Grozдова rakya ot Karnobat' was approved pursuant to Order No T-RD-27-21 of the Minister for the Economy and Energy of 27 November 2013. This Order has been published on the Ministry of the Economy's website: <http://www.mi.government.bg/bg/library/zapoved-za-utvarj-davane-na-vinena-destilatna-spirtna-napitka-grozdova-rakiya-i-vinena-rakiya-s-geograf-73-c28-m361-2.html>

8. Applicant

— Member State

Bulgaria

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

ul. Slavyanska 8, 1052 Sofia, Bulgaria

— Name of legal or natural person

Министерство на икономиката/Ministry of the Economy

9. **Supplement to the geographical indication**

None

10. **Specific rules concerning labelling**

No specific mandatory labelling rules (other than the horizontal ones) apply in respect of 'Карнобатска гроздова ракия'/Гроздова ракия от Карнобат'/Karnobatska grozdova rakya'/Grozdova rakya ot Karnobat'.

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