

# Official Journal of the European Union

# C 302



English edition

## Information and Notices

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<sup>(1)</sup> Text with EEA relevance.

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<sup>(1)</sup> Text with EEA relevance.

## II

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

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.8884 — Altor Funds/Trioplast Industrier)****(Text with EEA relevance)**

(2018/C 302/01)

On 1 June 2018, 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 <sup>(1)</sup>. 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M8884. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.9008 — Elixia Holding/TryghedsGruppen/Fitness DK Holding)****(Text with EEA relevance)**

(2018/C 302/02)

On 27 July 2018, 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 <sup>(1)</sup>. 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M9008. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.9011 — KKR/Sellbytel Group)****(Text with EEA relevance)**

(2018/C 302/03)

On 17 August 2018, 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 <sup>(1)</sup>. 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M9011. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.9013 — Amey Group/CAL/CAHPL)****(Text with EEA relevance)**

(2018/C 302/04)

On 20 August 2018, 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 <sup>(1)</sup>. 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M9013. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.9030 — IFM/FCC/Aqualia)****(Text with EEA relevance)**

(2018/C 302/05)

On 21 August 2018, 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 <sup>(1)</sup>. 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M9030. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.9053 — Sumitomo/Tierra/JV)****(Text with EEA relevance)**

(2018/C 302/06)

On 21 August 2018, 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 <sup>(1)</sup>. 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M9053. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.9020 — ENGIE/GreenYellow/JV)****(Text with EEA relevance)**

(2018/C 302/07)

On 21 August 2018, 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 <sup>(1)</sup>. The full text of the decision is available only in French 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 website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes.
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32018M9020. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

27 August 2018

(2018/C 302/08)

## 1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1633	CAD	Canadian dollar	1,5182
JPY	Japanese yen	129,16	HKD	Hong Kong dollar	9,1318
DKK	Danish krone	7,4582	NZD	New Zealand dollar	1,7415
GBP	Pound sterling	0,90365	SGD	Singapore dollar	1,5884
SEK	Swedish krona	10,6095	KRW	South Korean won	1 294,41
CHF	Swiss franc	1,1428	ZAR	South African rand	16,6464
ISK	Iceland króna	124,60	CNY	Chinese yuan renminbi	7,9396
NOK	Norwegian krone	9,6988	HRK	Croatian kuna	7,4375
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 015,88
CZK	Czech koruna	25,744	MYR	Malaysian ringgit	4,7777
HUF	Hungarian forint	323,87	PHP	Philippine peso	61,997
PLN	Polish zloty	4,2710	RUB	Russian rouble	78,2795
RON	Romanian leu	4,6423	THB	Thai baht	37,929
TRY	Turkish lira	7,2082	BRL	Brazilian real	4,7606
AUD	Australian dollar	1,5886	MXN	Mexican peso	21,8104
			INR	Indian rupee	81,6230

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

**COMMISSION IMPLEMENTING DECISION****of 22 August 2018****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****(Monzinger Niederberg (PDO))**

(2018/C 302/09)

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<sup>(1)</sup>, and in particular Article 97(3) thereof,

Whereas:

- (1) Germany has sent an application for protection of the name 'Monzinger Niederberg' 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 'Monzinger Niederberg' 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 'Monzinger Niederberg' (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, 22 August 2018.

*For the Commission*

Pierre MOSCOVICI

*Member of the Commission*

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.



## ANNEX

**'MONZINGER NIEDERBERG'****PDO-DE-02363****Date of application: 29.6.2017**

SINGLE DOCUMENT

**1. Registered name**

'Monzinger Niederberg'

**2. Geographical indication type**

PDO — protected designation of origin

**3. Categories of grapevine products**

1. Wine

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

'Monzinger Niederberg' owes its fine reputation to the Riesling variety, which this exceptional terroir expresses in the best possible way. Therefore, only the Weißer Riesling vine variety is authorised under the PDO. As a minimum, the grapes are harvested with Spätlese must weight. They are exclusively white wines, free of turbidity.

*Quality wine*

Quality wines are always elegant wines, with fine apple and citrus fruit notes in their aroma, with a distinct minerality and always with a dry taste.

The quality wines are from pale yellowish green to straw yellow in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 78 °Oe

Maximum residual sugar content is 25 g/l, provided that the total acidity expressed in g/l of tartaric acid is at least 7,2 g/l. If it is less than 7,2 g/l, the maximum residual sugar content is 18 g/l.

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Kabinett'*

'Kabinett' wines are always elegant wines with fine apple and citrus fruit notes in their aroma, with a distinct minerality and a subtle sweetness.

The wines with special attribute 'Kabinett' are from pale yellowish green to straw yellow in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 78 °Oe

Residual sugar content at least 25 g/l

General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Spätlese'*

'Spätlese' wines are always elegant wines. They have fine apple and citrus fruit notes in the aroma, with a distinct minerality and a varying degree of sweetness.

The wines with special attribute 'Spätlese' are from pale yellowish green to straw yellow in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 78 °Oe

Residual sugar content at least 40 g/l

General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Auslese'*

Wines with the attribute 'Auslese' are high in sweetness and display the influence of *Botrytis cinerea* (grey mould), which in this case is desirable, through their honey and raisin aromas.

The wines with special attribute 'Auslese' are from straw yellow to gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 85 °Oe

Residual sugar content at least 60 g/l

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	7
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Beerenauslese'*

Wines with the attribute 'Beerenauslese' are high in sweetness and display the influence of *Botrytis cinerea* (grey mould), which in this case is essential, through their honey and raisin aromas.

The wines with special attribute 'Beerenauslese' are from golden yellow to deep gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 120 °Oe

Residual sugar content at least 90 g/l

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Eiswein'*

'Eiswein' wines, meanwhile, are marked by clear fruit notes and an absence of any hint of *Botrytis*. They have a high degree of sweetness and an incisive acidity.

The wines with special attribute 'Eiswein' are from golden yellow to deep gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 120 °Oe

Residual sugar content at least 90 g/l

## General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

*Wine with the special attribute 'Trockenbeerenauslese'*

Wines with the attribute 'Trockenbeerenauslese' are high in sweetness and, through their honey and raisin aromas, display the essential influence of *Botrytis cinerea* (grey mould), which causes the grapes to shrivel like raisins.

The wines with special attribute 'Trockenbeerenauslese' are from golden yellow to deep gold in colour.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with the relevant EU legislation, are binding values which must be present for the wines to use the designation.

Minimum must weight: 150 °Oe

Residual sugar content at least 120 g/l

General analytical characteristics

Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume):	5,5
Minimum total acidity:	5,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (mg/l):	

For analytical characteristics where no figure is given, the provisions of the German Wine Law and the relevant EU legislation apply.

5. **Wine making practices**

a. *Essential oenological practices*

Quality wines and all wines with special attributes

Specific oenological practice

The wines must only mature in predominantly taste-neutral containers. Classic oak barrels are permitted if the resulting wood aroma either cannot be discerned in the wine, or only has a discreet taste. Wood aromas that indicate the use of new, small barrels with a capacity of under 600 litres (e.g., *barrique*-type casks) are not permitted.

Partial de-alcoholisation, concentration and the use of oak chips are not permitted.

b. *Maximum yields*

Quality wines and all wines with special attributes

75 hectolitres per hectare

6. **Demarcated area**

'Monzinger Niederberg' comprises the traditional wine-growing areas of the Monzinger wine-growing community, located on the south-facing slope between the town of Monzinger and the exit off the B 41 towards Nussbaum. It does not include the areas south of the B 41, as well as the relatively flat areas (< 15 % slope) on the plateau of the mountain.

In total, 'Monzinger Niederberg' PDO covers 27,5543 ha.

7. **Main wine grapes**

Weißer Riesling — Riesling, Riesling renano, Rheinriesling, Klingelberger

## 8. Description of the link(s)

*Monzinger Niederberg, quality wines and all wines with special attributes*

1. Geology: The soil in question is a residual soil from the Waderner Schichten Formation, a conglomerate that was deposited in the area approximately 280 million years ago. This can be found only in the Nahe valley and parts of Saarland. Even in the Nahe valley, there are only a few places in which the Waderner Schichten Formation crops out and has as strong an influence on the soil as in Monzinger Niederberg. The Waderner Schichten Formation is composed mainly of shale and quartzite, but also contains vein quartz. On the surface, this conglomerate is weathered and enriched to varying degrees with humus. Slate- and quartzite-type soils like the Waderner Schichten Formation are known for often giving Riesling wines citrus and apple aromas. 'Monzinger Niederberg' wines are therefore clearly distinguished from the deep clay soils of neighbouring wine-growing areas, which are singled out more for their peachy, fruity wines. The rocky soil ensures that the soil surface dries out quickly following rainfall. The humidity therefore drops quickly, inhibiting the development of unwelcome mould.

This keeps the *Botrytis cinerea* — which is desirable for certain wines with special attributes — very pure, meaning that even the wines made from botrytised grapes have an extremely clean and precise aroma profile.

2. Topographical: The 'Monzinger Niederberg' vineyards are located at between 160 m and 240 m above sea level.

On this south-facing slope the average gradient is above 30 %.

The strong sunshine thus ensures that 'Monzinger Niederberg' is always much warmer in the daytime than comparable areas of flat land, despite its sometimes unfavourable altitude. The grapes therefore achieve a greater level of ripeness, giving the wines a lower acidity and more ripe fruity aromas.

3. Climate: Monzingen is one of the cooler wine-growing communities on the River Nahe. More importantly, 'Monzinger Niederberg' is optimally oriented towards the sun. It therefore heats up very quickly during the day. It is strongly influenced by thermals, i.e. warm air currents which rise from the valley on sunny days and further heat up the soil. A few kilometres further north lies the Soonwald forest. At night, it serves as a natural source of cooling. As the best parts of the area are not directly exposed to these nightly streams of cold air, cooling takes place slowly. The area receives around 1 900 hours of sunshine a year. The average daytime temperature is 10 °C. The difference between daytime and night-time temperatures is significantly higher than in the eastern parts of the Nahe growing region. Due to the relatively cool wine-growing climate, 'Monzinger Niederberg' wines are usually somewhat finer than those from warmer wine-making areas, especially those of the lower Nahe.

The average annual precipitation is 570 mm, with 60 % of the precipitation falling during the growing season.

The relatively low annual precipitation combined with the rocky soil, which has a very limited water storage capacity, ensures that the grapes of the 'Monzinger Niederberg' usually stay small-berry. This makes them richer in aromas, which is reflected in the wines.

4. Human influences: The human influence is based on a wine-growing tradition that goes back centuries. The vines are usually grown on trellises. Generally, the vine rows run in a north-south direction. This ensures that the grapes receive good exposure to the sun and proper ventilation.

In terms of grape production, as the vines grow, the winemaker can achieve better-quality grapes by way of special upkeep measures, such as removing the leaves from the grape areas or thinning out the grapes. Knowledge of the specific climatic and geological circumstances, which has been passed down over generations, is also essential. In particular, during harvesting, particular importance is placed on selection. Healthy green to golden yellow grapes are particularly well suited to the production of quality wines and wines with the special attributes 'Kabinett', 'Spätlese' and 'Eiswein'. For wines with the special attributes 'Auslese', 'Beerenauslese' and 'Trockenbeerenauslese', the influence of grey mould (*Botrytis cinerea*) is desirable. In dry weather, this fungus causes a sharp increase in the must weight, with the simultaneous formation of very pure honey and raisin aromas. For 'Eiswein' wines, as well as the need for the grapes to be in good health, the frost's natural concentrating effect is crucial. The winemaker in particular uses selection and the date of harvest to determine at an early point which grapes are suitable for which quality wines or wines with special attributes. In addition, various cellaring techniques can be used to confer characteristics upon the final product. This applies in particular to the residual sugar content, which plays an important role in differentiating quality wines, 'Kabinett' wines and 'Spätlese' wines.

**9. Essential further conditions**

*Legal framework:*

National legislation

*Type of further condition:*

Additional provisions relating to labelling

*Description of the condition:*

In order to be labelled with any of the traditional terms linked to this designation of origin, the quality wines and wines with special attributes must have passed an official quality testing procedure. The inspection number issued ('amtliche Prüfungsnummer' or 'AP-Nummer') must be quoted on the label. It replaces the batch number.

**Link to the product specification**

[www.ble.de/eu-qualitaetskennzeichen-wein](http://www.ble.de/eu-qualitaetskennzeichen-wein)

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**COMMISSION IMPLEMENTING DECISION****of 22 August 2018****on the publication in the *Official Journal of the European Union* of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council****(‘Μαντινεία’ (Mantinia) (PDO))**

(2018/C 302/10)

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<sup>(1)</sup>, and in particular Article 97(3) thereof,

Whereas:

- (1) Greece has sent an application for amendment of the specification for the name ‘Μαντινεία’ (Mantinia) in accordance with Article 105 of Regulation (EU) No 1308/2013.
- (2) The Commission has examined the application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of Regulation (EU) No 1308/2013 have been met.
- (3) In order to allow for the presentation of statements of opposition in accordance with Article 98 of Regulation (EU) No 1308/2013, the application for amendment of the specification for the name ‘Μαντινεία’ (Mantinia) should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

*Sole Article*

The application for amendment of the specification for the name ‘Μαντινεία’ (Mantinia) (PDO), in accordance with Article 105 of Regulation (EU) No 1308/2013, is contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision confers the right to oppose the amendment of the specification referred to in the first paragraph of this Article within two months of the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 22 August 2018.

*For the Commission*

Pierre MOSCOVICI

*Member of the Commission*

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<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671.

## ANNEX

**‘Μαντινεία’ (Mantinia)****PDO-GR-A1554-AM02****Date of application: 10.6.2016**

## REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

**1. Rules applicable to the amendment**

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

**2. Description and reasons for amendment****2.1. Correction to the minimum natural alcoholic strength of quality sparkling white wine**

The amendment to the Mantinia technical file PDO-GR-A1554, Product Specification and Single Document, corrects the minimum natural alcoholic strength of Quality Sparkling White Wine with the indications brut nature, extra brut, brut, extra sec, sec, demi sec and doux from 11 % to 9,5 % vol., since 11 % vol. was entered by mistake during the drafting of the technical file.

The oenological practice for producing Mantinia (PDO) quality sparkling wine requires the minimum natural alcoholic strength of the raw wine to be 9,5 % vol. so that the actual alcoholic strength can reach 11 % vol. after the second fermentation; if a raw wine with a minimum natural alcoholic strength of 11 % is used to make sparkling wine, the actual alcoholic strength will be 12,5 % vol., which does not reflect reality. It is clear that the figure of 11 % vol. of natural alcoholic strength was written in error, given that it is not good oenological practice.

This amendment concerns the section ‘Description of the wine(s)’ of the Single Document and the Product Specification.

**2.2. Correction of the maximum yield in hectolitres of end product per hectare for dry white wine and quality sparkling white wine**

The amendment to the Mantinia technical file PDO-GR-A1554, Product Specification and Single Document, corrects the maximum yield in hectolitres of end product per hectare for both dry white wine and quality sparkling white wine from 66 hl to 82,5 hl, since 66 hl was entered by mistake during the drafting of the technical file.

The value stated in the current product specification is much lower than the value seen in practice. In practice, given that the established vineyard yield is 1 100 kilos of grapes per stremma (1 000 m<sup>2</sup>), the amount of 66 hl per hectare gives a yield of 60 % in disgorged wine. This yield is very low and in any case outside the specifications of modern vinification. Making wine using the minimum technology in place at local wineries yields disgorged wine in excess of 74 % and, in some cases, this yield could even reach 78 %. It should also be noted that certain crops have grapes that are more juicy, thus producing high yields. This fact, together with the possibility that modern technology provides for properly extracting the juice from grapes and obtaining the maximum percentage of pure grape must for fermentation, means that the figure of 75 % corresponds to reality. Using this percentage and the established vineyard yield per 1 000 m<sup>2</sup> of 1 100 kg, gives the recommended yield of 82,5 hl.

This amendment concerns the sections ‘Maximum final product yield(s) per hectare for dry white wine’ and ‘Maximum final product yield(s) per hectare for quality sparkling white wine’ of the Single Document and of the Product Specification.

## SINGLE DOCUMENT

**1. Registered name**

‘Μαντινεία’ (Mantinia)

**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)

##### Category 1 — Dry White Wine

- Minimum natural alcoholic strength: 11,0 % vol.
- Total alcoholic strength: Minimum 11 % vol.
- Total sugar content: 0-4 g/l

Appearance: Straw colour (pale yellow) with green highlights, which may turn deep yellow when the wine has aged.

Aroma: Complex and intense bouquet with fruity (mainly citrus) and floral (rose, jasmine etc.) notes which are typical of the grape varieties used and depend on the percentage of each one. Inorganic highlights appear during ageing.

Taste: Balanced taste with a rich full body and acidity which is unique to the area. Aromatic, long-lasting aftertaste.

##### General analytical characteristics

Maximum total alcoholic strength (in % vol.):	
Minimum actual alcoholic strength (in % vol.):	11,0
Minimum total acidity:	5,0 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

If no specific value is given, the limits laid down in EU legislation apply.

##### Category 5 — Quality Sparkling White

Wine with the indications 'brut nature', 'extra brut', 'brut', 'extra sec', 'sec', 'demi sec', 'doux'

- Minimum natural alcoholic strength: 9,5 % vol.
- Total alcoholic strength: Minimum 11,0 % vol.
- Excess pressure in the bottle: Minimum 3,5 bar

Appearance: Pale yellowish green colour with a thin line of bubbles which intensifies and strengthens over time.

Aroma: Scents of rose, honey and fruits

Taste: Fresh taste from the high acidity and presence of carbon-dioxide (CO<sub>2</sub>). Depending on the sugar content of the wine, the aftertaste and balance vary from dry to sweet.

The sugar content is up to 3 g/l for sparkling wine with the indication brut nature, up to 6 g/l for sparkling wine with the indication extra brut, up to 12 g/l for sparkling wine with the indication brut, 12-17 g/l for sparkling wine with the indication extra sec, 17-32 g/l for sparkling wine with the indication sec, 32-50 g/l for sparkling wine with the indication demi sec and more than 50 g/l for sparkling wine with the indication 'doux'.

##### General analytical characteristics

Maximum total alcoholic strength (in % vol.):	
Minimum actual alcoholic strength (in % vol.):	11,0
Minimum total acidity:	5,5 in grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	185

If no specific value is given, the limits laid down in EU legislation apply.

## 5. Wine making practices

### a. *Essential oenological practices*

#### *Vinification of Category 1 white wine*

##### Wine-making restrictions

Mantinia (PDO) White Wine is produced using a) the traditional white wine making method or b) pre-fermentation extraction. Static settling then follows and selected pure yeast cultures are added, which bring out the wine's aromatic features. The temperature during alcoholic fermentation does not exceed 20 °C.

Mantinia (PDO) wine is produced from the following grape varieties: Moschofilero (at least 85 %) and Asproudes.

#### *Vinification of Category 5 quality sparkling white wine*

##### Wine-making restrictions

Sparkling wines are produced either by the traditional method of fermentation in the bottle or the closed-tank fermentation method. The first method involves fermenting the dry raw wine in the bottle where yeast and sugars are added. First, the bottle is sealed with a crown cap and the fermentation process can take several months. After the yeasts are removed, the bottle is sealed with a standard cork.

#### *Vine training systems*

##### Cultivation technique

The grapes used to make Mantinia (PDO) wines come from short-pruned vines trained in goblet-shaped or linear configurations (1-2 buds).

#### *Specific oenological practices used to make wines*

##### Specific oenological practice

In order to use the term 'Réserve' for Mantinia (PDO) dry white wines, they must have aged for a total of not less than one (1) year, of which not less than six (6) months in oak barrels and three (3) months in bottles.

In order to use the term 'Grande Réserve' for Mantinia (PDO) dry white wines, they must have aged for a total of not less than two (2) years, of which not less than twelve (12) months in oak barrels and six (6) months in bottles.

### b. *Maximum yields*

#### Maximum yield of grapes per hectare for category 1 dry white wine

11 000 kg of grapes per hectare

#### Maximum yield of final product per hectare for category 1 dry white wine

82,5 hl per hectare

#### Maximum yield of grapes per hectare for category 5 quality sparkling white wine

11 000 kg of grapes per hectare

#### Maximum yield of final product per hectare for category 5 quality sparkling white wine

82,5 hl per hectare

## 6. Demarcated area

The wine-growing area in which Mantinia (PDO) wine is produced includes the vineyards located in the land area of the Municipality of Tripoli, specifically: the municipal unit of Tripoli and the local communities of Agios Vasilios Mantinias, Agios Konstantinos, Merkovounio, Pelagos and Skopi in the municipal unit of Tripoli; the local communities of Lithovounia, Magoula, Rizes and Psili Vrysi in the municipal unit of Tegea; the local communities of Artemisio, Kapsas, Loukas, Nestani, Pikernis, Sagkas and Simiades in the municipal unit of Mantinia, the local communities of Agiorgitiko, Zevgolateio, Neochori Mantinia, Partheni and Steno in the municipal unit of Korythio; the local communities of Kandila, Levidi, Orchomenos and Palaiopyrgos in the municipal unit of Levidi; the Kouvli settlement in the local community of Doliana in the Municipality of North Kynouria.

## 7. Main wine grapes

Asproudes B

Moschofilero N — Mavrofilero

## 8. Description of the link(s)

*Details of the geographical area*

Quality, historical link, cultural, social and economic links, geographical environment and geographical origin for dry white wine (category 1) and quality sparkling white wine (category 5).

### a. Quality

The quality of Mantinia (PDO) dry white wines and quality sparkling wines is the result of the robustness of the grape variety used to make these wines and the climate conditions prevailing in the region during ripening. Nevertheless, the good condition of the raw material and the vinification process also play a crucial role in the quality of the wine, while appropriate growing techniques ensure compliance with the recommended yields.

### b. Historical link

The region has a very long tradition of viticulture which began in ancient times, as illustrated by a number of archaeological findings linking the region to wine and worship of the god Dionysus. The area is also home to Pausanias' vine, which is believed to be the oldest vine in the world. Homer describes Mantinia as 'the land of the vineyards'.

The first Greek sparkling wine from the aromatic Moschofilero grape, was produced here at the beginning of the 20th century.

### c. Cultural, social and economic links

The recognition of the Mantinia (PDO) area in 1971 is the result of the region's long-standing wine-growing and wine-making tradition. This prompted the further development of the Mantinia wine sector, including the extension of wine-growing areas and establishment of new wineries.

Mantinia (PDO) wines have received international awards on several occasions and the Moschofilero variety and Mantinia wine are 'local ambassadors' of Greek wine in the strategic plan for promoting Greek wine.

### d. Geographical environment and geographical origin

The Mantinia (PDO) wine area is located in the central eastern part of Arcadia. This is known as the Mantinian field, a plateau with an average altitude of 660 m.

Soil is classified in the following three edaphogenetic categories:

A) Entisols, B) Inceptisols, C) Alfisols

The soils on the flat parts are alluvial deposits with sandy clay and terra rosa. The slopes consist of limestone and dolomite limestone. The soil is of poor to average fertility, leached, with low calcium carbonate content and a mechanical composition which varies from sand, loam, clay loam to heavy clay. The organic matter in the surface layers is moderate and decreases with depth. The pH of the soil ranges from 5,5 – 7,5, which favours the growth and regular nutrition of the vine. The exchange capacity of the area's soil is very good and provides the plants with the requisite amounts of nutrients.

The average, maximum and minimum temperatures during the growing season (April — October) are 24,9 °C and 10,5 °C respectively, while the region's solar thermal index is 4 056 units. Under these conditions, the growing season lasts 235 days. Even though annual precipitation is 781 mm, its seasonal distribution is typical of a Mediterranean climate, where maximum rainfall occurs in December (176 mm) and the minimum in August (14 mm). Given that average rainfall during the growing season is 260 mm, it is possible that the Moschofilero plants may experience moderate water shortages in some years.

In summer, gentle breezes that come mainly from the north mitigate the summer heat.

*Details of the dry white wine (category 1) product*

Mantinia (PDO) white wines have a straw yellow colour with greenish to rosy highlights, a rich aroma with notes of citrus fruits, lemon blossom, rose blossom and jasmine. They are full-bodied with a unique acidity, good balance and long-lasting aromatic aftertaste. If the wine is stored in oak barrels, it gains volume and oiliness on the palate.

*Causal interaction for dry white wine (category 1)*

Moschofilero in the region of Mantinia has a perfect relationship with the local macroclimate. It benefits from the high altitude of Arcadia and its cold climate, factors contributing to the late ripening of the grapes during the first 10 days of October. Sunshine and the moderate temperatures in summer in combination with the deep, cool soil of the plateau, contribute to the slow and late ripening in relation to other harvesting regions. The wide temperature range from day to night during the summer months helps maintain the high acidity levels and develop the aromatic potential of the variety. The soil composition on the plateau makes it possible to produce wine with good body and medium alcoholic strength. The aromatic complexity of the Moschofilero variety is captured in the Mantinia plateau, as temperatures in the month before harvesting are moderate (18,8 °C), which is close to the optimum temperature for the vines. The absence of extreme high temperatures (heatwaves) helps maintain the organic acids in the grapes, resulting in the production of wine with high total acidity, low pH and a refreshing taste.

In addition, the long-standing experience of the region's wine growers, combined with state-of-the-art viticultural techniques such as de-leafing, de-budding and green harvesting, mean that a quality raw material is produced.

On a geographical level, the macroclimate combined with the qualities of Moschofilero, plays a key role in differentiating this area's wines from wines produced from the same variety in other areas of the Peloponnese at lower altitudes.

*Details of the quality sparkling white wine (category 5) product*

Mantinia (PDO) quality sparkling wines have a light yellowish green colour and fine strings of bubbles, which intensify and strengthen over time, accentuating the refreshing taste of the Moschofilero grape. They are characterised by scents of rose, honey and citrus fruits, together with sweet pastry aromas and a fresh taste highlighted by the high acidity and the presence of carbon dioxide.

Depending on their sugar content, Mantinia (PDO) quality sparkling wines have an aftertaste and balance which vary from dry to sweet.

*Causal interaction for quality sparkling white wine (category 5)*

Moschofilero is classed as a polyvalent variety due to the fact that, at various levels of ripening, the chemical composition formed is suitable for producing more than one type of wine.

The macroclimate of Mantinia, with its high altitude and cool climate helps to produce quality sparkling wines with the best quality features.

To produce quality sparkling wines, vineyards are selected from within the area for early harvesting, depending on the mesoclimates formed by the terrain. Picking the grapes early produces a base wine with low alcoholic strength, fully developed primary aromas and generous acidity that can be used to make quality sparkling wines.

**9. Essential further conditions***Additional provisions relating to wine labelling*

Type of further condition: Supplementary provisions concerning labelling

Legal framework: In EU legislation

Description of the condition:

Article 66(1), (2) and (6) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

*Additional provisions relating to wine labelling*

Legal framework: In national legislation

Type of further condition: Supplementary provisions concerning labelling

Description of the condition: Terms relating to certain production methods

Ministerial Decision No 280557/9.6.2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15.6.2005).

*Additional provisions relating to wine labelling*

Legal framework: In national legislation

Type of further condition: Supplementary provisions concerning labelling

Description of the condition: Printing the vintage year on the labelling

Where the terms 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' ('NEW WINE') are used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 2(1) of Ministerial Decision No 280557/9.6.2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15.6.2005).

*Additional provisions relating to wine labelling*

Legal framework: In national legislation

Type of further condition: Supplementary provisions concerning labelling

Description of the condition: Labelling terms in accordance with national legislation.

In accordance with Ministerial Decision No 235309/7.2.2002, the terms which can be used on the labelling of wines with Mantinia Protected Designation of Origin are the following:

ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ/Blanc de blancs (WHITE FROM WHITE GRAPES), ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΩΠΑ ΣΤΑΦΥΛΙΑ or ΛΕΥΚΟΣ ΑΠΟ ΓΚΡΙΖΑ ΣΤΑΦΥΛΙΑ/Blanc de gris (WHITE FROM ROSÉ GRAPES OR WHITE FROM GREY GRAPES), ΟΙΝΟΣ ΛΟΦΩΝ/Vin de collines (WINE FROM HILLS), ΟΙΝΟΣ ΠΛΑΤΙΩΝ/Vin de coteaux (WINE FROM SLOPES), ΟΡΕΙΝΩΝ ΑΜΠΕΛΩΝΩΝ or ΑΠΟ ΟΡΕΙΝΑ ΚΡΑΣΑΜΠΕΛΑ/Vin de vignobles montagneux (MOUNTAINOUS VINEYARDS OR MOUNTAINOUS WINE VINEYARDS).

**Link to the product specification**

[http://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/OINOS/POP\\_tropo\\_prodiagrafes\\_mantinia281217.pdf](http://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/OINOS/POP_tropo_prodiagrafes_mantinia281217.pdf)

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## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.9036 — Advent International Corporation/GE (Distributed Power Business))**

**Candidate case for simplified procedure**

**(Text with EEA relevance)**

(2018/C 302/11)

1. On 20 August 2018, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup>.

This notification concerns the following undertakings:

- Advent International Corporation (United States);
- GE Distributed Power, Inc. ('GE DP', United States);
- General Electric Austria GmbH ('GE Austria', Austria);
- Jenbacher International BV ('Jenbacher International', The Netherlands).

Advent International Corporation acquires, within the meaning of Article 3(1)(b) of the Merger Regulation, sole control over GE DP, GE Austria and Jenbacher International (together 'GE Distributed Power Business').

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Advent International Corporation is a private equity investor with holdings in various sectors, including financial services, industrial goods and services, consumer goods, media and telecommunication, leisure services, healthcare and pharmaceuticals;
- GE Distributed Power Business manufactures and sells reciprocating gas engines, and it provides aftermarket services related to these engines, including the supply of spare parts.

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

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

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

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

M.9036 — Advent International Corporation/GE (Distributed Power Business)

<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

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

Email: [COMP-MERGER-REGISTRY@ec.europa.eu](mailto:COMP-MERGER-REGISTRY@ec.europa.eu)

Fax +32 22964301

Postal address:

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

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