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Contents



EN

[1] 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.9908 – Bonduelle/Unibel/Sparkling Partners/Végéhub/Yumi)

**(Text with EEA relevance)**

(2020/C 307/01)

On 11 September 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 ([1]). The full text of the decision is available only in 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 32020M9908. EUR-Lex is the online access to European law.

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

IV

*(Notices)*

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

# EUROPEAN COMMISSION

## Euro exchange rates [1]

**15 September 2020**

(2020/C 307/02)

**1 euro =**

| | Currency | Exchange rate | | Currency | Exchange rate |
|---|---|---|---|---|---|
| USD | US dollar | 1,1892 | CAD | Canadian dollar | 1,5634 |
| JPY | Japanese yen | 125,39 | HKD | Hong Kong dollar | 9,2164 |
| DKK | Danish krone | 7,4396 | NZD | New Zealand dollar | 1,7675 |
| GBP | Pound sterling | 0,92095 | SGD | Singapore dollar | 1,6163 |
| SEK | Swedish krona | 10,4040 | KRW | South Korean won | 1 400,73 |
| CHF | Swiss franc | 1,0768 | ZAR | South African rand | 19,5669 |
| ISK | Iceland króna | 160,60 | CNY | Chinese yuan renminbi | 8,0526 |
| NOK | Norwegian krone | 10,6963 | HRK | Croatian kuna | 7,5375 |
| BGN | Bulgarian lev | 1,9558 | IDR | Indonesian rupiah | 17 653,67 |
| CZK | Czech koruna | 26,827 | MYR | Malaysian ringgit | 4,9120 |
| HUF | Hungarian forint | 357,68 | PHP | Philippine peso | 57,509 |
| PLN | Polish zloty | 4,4461 | RUB | Russian rouble | 89,1013 |
| RON | Romanian leu | 4,8578 | THB | Thai baht | 37,079 |
| TRY | Turkish lira | 8,9023 | BRL | Brazilian real | 6,2272 |
| AUD | Australian dollar | 1,6219 | MXN | Mexican peso | 24,9307 |
| | | | INR | Indian rupee | 87,5205 |

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

# NOTICES FROM MEMBER STATES

## Information communicated by Member States regarding closure of fisheries

(2020/C 307/03)

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

| | |
|---|---|
| Date and time of closure | 14.8.2020 |
| Duration | 14.8.2020-31.12.2020 |
| Member State | Portugal |
| Stock or Group of stocks | SWO/AS05N and special condition SWO/*AN05N |
| Species | Swordfish (*Xiphias gladius*) |
| Zone | Atlantic Ocean, South of 5° N |
| Type(s) of fishing vessels | — |
| Reference number | 10/TQ123 |

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

V

*(Announcements)*

OTHER ACTS

# EUROPEAN COMMISSION

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

(2020/C 307/04)

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

COMMUNICATION OF STANDARD AMENDMENT AMENDING THE SINGLE DOCUMENT

**'NAVARRA'**

**PDO-ES-A0127-AM02**

**Date of communication: 9 June 2020**

**DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT**

The amendments described in this document are not considered to be Union amendments under Article 14(1) of Commission Delegated Regulation (EU) 2019/33, as they do not include a change in the name of the protected designation of origin; they do not consist of a change, a deletion or an addition of a category, of grapevine product, as referred to in Part II of Annex VII to Regulation (EU) No 1308/2013; they could not potentially void the link referred to in point (a)(i) or in point (b)(i) of Article 93(1) of Regulation (EU) No 1308/2013; and they do not entail further restrictions on the marketing of the product.

In general, the approved amendments are justified to accommodate changes in producers' needs as techniques and the science have evolved. There have also been changes in the consumption, production and marketing patterns of wines covered by the 'Navarra' designation of origin.

1. **Varieties required for making liqueur wine (2.a.d of the specification)**

In the current version of the specification, at least 85 % of the grapes used to make liqueur wines must be of the Moscatel de Grano Menudo (Small Grain Muscat) variety. This requirement has been extended to include the Garnacha Blanca (White Grenache) and Garnacha Tinta (Red Grenache) varieties.

Liqueur wine has been made in Navarre since time immemorial. Production undoubtedly goes back to Roman times and spread along with the Mediterranean culture to which it belongs. After all, these liqueur wines or 'coastal wines' as they known in other regions, have featured down through history in all of the winegrowing countries in the Mediterranean Basin.

These wines have traditionally been made using white or red grapes, most usually varieties cultivated on the continent for centuries such as Moscatel, Malvasia or Garnacha, to quote some familiar names.

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

The first Rules for the 'Navarra' designation of origin issued by its Regulatory Board were approved by a Ministry of Agriculture Order of 5 April 1967, Article 5 of which states that 'mistelles can be made using grapes of the Moscatel and Garnacha varieties'. 'Mistelle' is a term which refers to certain liqueur wines for which the must is sometimes partially fermented before it is fortified with alcohol. This is the most common type of liqueur wine that has traditionally been made in many regions.

Liqueur wines did not feature in the 1975 Rules. They were reintroduced in the 2003 and 2005 Rules but only for the Moscatel de Grano Menudo variety, after the Winegrowing and Oenology Station of Navarre (EVENA) worked hard in the 1990s to bring them back and promote them.

It is also very significant that although the current specification states that liqueur wines can only be made from grapes of the Moscatel de Grano Menudo variety, the section on winegrowing practices allows for concentrated must made from the Garnacha variety to be used.

The decision to allow red liqueur wines to be produced from the native Garnacha variety is not only rooted in the need to promote native varieties as part of a strategy aiming towards differentiation in today's highly competitive market; it also allows to expand and complete the portfolio of wines covered by the designation of origin. Although this category of wines does not have a very large market share, these products are prestigious and help promote a high-end image.

2. **Amendment to organoleptic characteristics (point 2.b of the specification; point 4 of the single document)**

The need to amend the organoleptic characteristics of the wines covered by the 'Navarra' designation of origin is based on their relevance in wine testing procedures and in demonstrating that all operators offering the product meet the requirements of the specification.

All wines covered by the 'Navarra' designation of origin must undergo organoleptic tests at source. Wineries must ensure that all batches of wine to be placed on the market meet the technical requirements. This includes physico-chemical and sensorial tests. The latter tests are normally carried out internally and essentially ensure that the organoleptic characteristics of the product meet the requirements laid down in the specification.

It is therefore very important for these characteristics to be as objective as possible in order to facilitate the testing process.

The current organoleptic descriptions date from the first version of the specification, when its scope was as yet unknown. They include certain literary 'licences' typical of wine-tasting jargon, which are not objective in the slightest (such as 'complex' or 'elegant', etc.). They are also very numerous so grouping them under broader headings (for example, all wines of the same colour that are aged in wood) makes the work easier and enables more accurate descriptions of the different types of wine.

The proposal reduces the types of wines from 12 to 7 and simplifies the descriptions. They have been compared to the tasting panel involved in certification, which is under the control of INTIA and in charge of performing tests on all samples undergoing sensorial tests to obtain or maintain certification under the 'Navarra' designation of origin.

The descriptions are now more precise and measurable ('medium or high acidity' or 'medium or long finish', for example). The focus is on the most common characteristics which are associated to the link with the geographical area and the causal link.

3. **Reference to new authorised varieties for liqueur wine (point 2.b of the specification)**

In keeping with the amendment to the previous point, this section should specify that the Garnacha Tinta and Garnacha Blanca varieties can be used in the production of liqueur wines.

4. **Amendment to maximum yields (point 5 of the specification and 5.b of the single document)**

The production of white grape varieties has increased by 15% in the last 8 years. This is due to the growing demand for white wines, as the market for them has continued to increase during this time. This increased production will continue for the next 4 seasons.

Given that the production capacity will not be able to continue to grow to meet demand, as the limits on planting permits means that there are no plans to increase the registered area, it makes sense to adjust the production yield accordingly. Moreover, these yields will not be to the detriment of the quality of the resulting wines, as proven by the fact that for many other leading designations of origin producing white wines, the maximum yields are between 10 000 and 12 000 kilos per hectare.

The amendment to the yield would be equivalent to 10 % in the case of red varieties, so as to ensure that yields could not exceed levels that might be detrimental to the quality of the grapes and therefore to that of the resulting wine.

5. **Rewording of the description of the link to include new varieties for making liqueur wines (point 7 of the specification)**

The amendment on liqueur wines is completed by clarifying that they are 'varieties' that have 'intrinsic characteristics' which allow this type of wines to be produced. A reference to the Garnacha variety has been added to the 'causal link'.

The general organoleptic characteristics for liqueur wines made from the Moscatel, Garnacha Tinta and Garnacha Blanca varieties are very similar. Apart from the difference in colour, they are very unctuous wines, with medium-high body and well-defined aromas of raisined grapes. It should also be noted that raisined grapes from the Garnacha Blanca and Garnacha Tinta varieties have been used in Navarre since time immemorial.

6. **Rewording of the causal link between the geographical area and the characteristics of the product (point 7.c of the specification and point 8 of the single document)**

As explained previously, the Garnacha Blanca and Garnacha Tinta varieties have traditionally been used to make liqueur wines.

Garnacha is the traditional red variety in Navarre and although it is no longer the majority variety for reasons of historical development in the region, it is still the second most cultivated variety and accounts for over 25 % of the total area under vines.

Its suitability for making liqueur wines – often the result of the plant being left to over-ripen so as to allow sugars to accumulate – lies in its long growing cycle and its ability to reach high sugar concentration levels.

Garnacha Tinta and Garnacha Blanca form the basis of traditional liqueur wines and qualify for the specific term 'natural sweet wine' protected in EU legislation for various different designations of origin in countries such as France, Italy, etc.

7. **Update to regulatory references (point 8.a of the specification)**

The reference to Regional Order No 376/2008 of 15 July 2008 has been deleted as this provision has been repealed.

8. **Delineation of competences of the Regulatory Board (point 8 of the specification)**

It is specified that any shipment of must, wine, grape products or by-products of the winemaking process circulating within the production area must be authorised by the Regulatory Board.

The previous version of the specification stated that this responsibility was assigned to the control body for the designation of origin, but the control body may only intervene in certification, which is the scope of its powers. The Regulatory Board is responsible for monitoring and performing administrative checks on shipments of wine covered by the protected wording, which is the focus of this section.

The new wording clarifies the competence which is based directly on Regional Law No 16/2005, which defines as one of the 'purposes of the Regulatory Board' that of establishing the 'guarantee for the products that are protected'.

9. **Deletion of the reference to 'classification of the protected wines' (point 8.5 of the specification)**

In the current product certification procedure, which is carried out by an entity accredited under the ISO/IEC 17065 standard, the wine is no longer classified. This had been the case for many years under the procedure established as part of the prior inspection scheme monitored by the Regulatory Board.

Under the current 'self-monitoring' scheme, the wineries do not 'classify' their wines but rather 'approve' them. The certification body always performs further checks as part of the audits on operators.

This point must therefore be deleted.

10. **Update to references to legislation linked to traditional terms (point 8.10 of the specification)**

References to legislation that has changed following the publication of various EU Regulations need to be updated.

SINGLE DOCUMENT

1. **Name of the product**

Navarra

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

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

*White wine*

Pale yellow to golden yellow in colour, clear and brilliant. Medium to high intensity aroma, with no defects and fruity and/or floral and/or plant tones. In the mouth, it is balanced and with well-integrated acidity, with a fruity retronasal aroma and a medium to high finish.

If the residual sugar content is greater than 5 g/l the sulphur dioxide contents will be equal to or less than 300 g/l.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 10,5 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 12,5 |
| Maximum total sulphur dioxide (in milligrams per litre) | 190 |

*Wood-aged white wine (fermented in barrel, Crianza, Reserva, Gran Reserva)*

Straw yellow to golden yellow in colour, with amber tints, clear and brilliant. Medium to high intensity aroma, with no defects and woody and/or spicy and/or smoky tones. In the mouth, it is balanced and with well-integrated acidity, with a woody retronasal aroma and a medium to high finish.

If the residual sugar content is greater than 5 g/l the sulphur dioxide contents will be equal to or less than 300 g/l

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 10,5 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 15 |
| Maximum total sulphur dioxide (in milligrams per litre) | 190 |

*White wine made from Botrytis-infected grapes*

Pale yellow to golden yellow in colour, with amber tints, clear and brilliant. Medium to high intensity aroma, with no defects and fruity and/or floral and/or plant tones. In the mouth, it is balanced and with well-integrated acidity, with a fruity retronasal aroma and a medium to high finish.

The volatile acidity increases by 1 meq/l for each degree of natural actual strength in excess of 10 % by volume.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 10,5 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 13 |
| Maximum total sulphur dioxide (in milligrams per litre) | 190 |

*Rosé wine*

Pinkish in colour, clear and brilliant. Medium to high intensity aroma, with no defects and red and black fruit and/or floral aromas. In the mouth, it is balanced and with well-integrated acidity, with a red and black fruit and/or sweet retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 11 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 12,5 |
| Maximum total sulphur dioxide (in milligrams per litre) | 190 |

*Wood-aged rosé wine (fermented in barrel, Reserva)*

Pinkish in colour, clear and brilliant. Medium to high intensity aroma, with no defects and red and black fruit and/or woody aromas. In the mouth, it is balanced and with well-integrated acidity, with a woody retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 11 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 15 |
| Maximum total sulphur dioxide (in milligrams per litre) | 190 |

*Red wine*

Purple to ruby red in colour, limpid and brilliant. Medium to high intensity aroma, with no defects and fruity and/or woody tones. In the mouth, it is balanced and with medium body, with a fruity and/or woody retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 11,5 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 12,5 |
| Maximum total sulphur dioxide (in milligrams per litre) | 140 |

*Wood-aged red wine (Roble, Crianza, Reserva or Gran Reserva)*

Purple-red to red with russet tints in colour, clear and brilliant. Medium to high intensity aroma, with no defects and woody and/or spicy and/or smoky tones. In the mouth, it is balanced, with medium to full body, a woody retronasal aroma and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 11,5 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | 16,67 |
| Maximum total sulphur dioxide (in milligrams per litre) | 140 |

*Liqueur wine*

In whites: pale yellow to mahogany brown, clear and brilliant. In reds: Purple-red to red with russet tones, clear and brilliant. Aroma with high intensity, without defects, with ripe or raisined fruity notes. In the mouth, it is balanced, with medium to full body, a retronasal aroma of ripe or raisined fruit and a medium to high finish.

Any analytical limits not covered will comply with existing EU legislation.

| General analytical characteristics | |
|---|---|
| Maximum total alcoholic strength (in % volume) | |
| Minimum actual alcoholic strength (in % volume) | 15 |
| Minimum total acidity | (in milliequivalents per litre) |
| Maximum volatile acidity (in milliequivalents per litre) | |
| Maximum total sulphur dioxide (in milligrams per litre) | 190 |

5. **Wine-making practices**

a. *Essential oenological practices*

Cultivation method

The density of plantation will be at least 2 400 stocks per hectare.

Essential oenological practice

For the preparation of wines covered by the PDO the use of continuous presses remains prohibited.

Relevant restriction on making the wines

Rosé wines: the maximum authorised volume of must obtained by bleeding will be 40 litres for each 100 kilograms of grapes.

Red wines: Only red grapes

Liqueur wines: The addition of wine alcohol of ≥96 % vol., or of a mixture containing this and must, fermenting must, or wine, from Moscatel de Grano Menudo or Garnacha Tinta and Blanca with a natural alcoholic degree of > 12 % vol. Where these are aged, must concentrated by direct heat, Moscatel de Grano Menudo and/or Garnacha Tinta and/or Blanca may be added.

b. *Maximum yields*

White grape varieties

9 200 kilograms of grapes per hectare

Red grape varieties

8 000 kilograms of grapes per hectare

Red grape varieties

56 hectolitres per hectare

Rosé wine

8 000 kilograms of grapes per hectare

Rosé wine

8 000 kilograms of grapes per hectare

Rosé wine

32 hectolitres per hectare

6. **Demarcated geographical area**

Municipalities:

District I: None

District II: Lumbier, Lónguida, Romanzado and Urraul Bajo and Urraul Alto.

District III: Obanos, Añorbe, Muruzabal, Tiebas -Muruarte de Reta, Adios, Legarda, Uterga, Guirguillano, Puente la Reina, Artazu, Echauri, Ucar, Tirapu, Vidaurreta, Enériz, Cizur.

District IV: all of the municipalities apart from Genevilla, Cabredo, Marañón, Aras, Bargota, Viana, Aguilar de Codes, Zuñiga, Etayo, Ancín, Salinas de Oro, Lezaún and Abárzuza.

District V: all of the municipalities apart from Petilla de Aragón.

District VI: all apart from Mendavia, San Arian, Azagra, Andosilla and Sartaguda.

District VII: all apart from Cortes, Cabanillas, Fustiñana, Fontellas, Ribaforada and Buñuel.

7. **Main wine grapes variety(ies)**

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA TINTA

GRACIANO

MACABEO – VIURA

MERLOT

MOSCATEL DE GRANO MENUDO (SMALL GRAIN MUSCAT)

TEMPRANILLO

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

*'Wine'*

The area covered by the 'Navarra' PDO is located in a geographical area to the north of the Iberian Peninsula which is ideal for the cultivation of the vine. The climate is Mediterranean with an Atlantic influence in the north-western region, with a cold and dry wind prevailing across the whole area. The average precipitation is between 400 and 500 mm. The soils have high levels of limestone, average levels of stoniness, and a clay-loam texture.

This geographical environment provides wines with medium-to-high acidity, with organoleptic sensations of freshness and a balanced taste and a certain mineral nature as a result of the typology of the soils.

*'Liqueur wine'*

The wines are essentially produced using the Moscatel de Grano Menudo and Garnacha Tinta and Blanca varieties, which are native to Navarre and characterised by a high sugar content, roundness and unctuousness, with aromas of raisined grapes and a good balance between sweet and acid flavours. This high taste density is the result of specific climatic conditions characterised by a very dry climate, high temperatures during the growing period, low precipitation and a permanent water deficit.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The typographic characters used to indicate the name of the PDO may not under any circumstances be less than 3 mm or more than 9 mm in height and must be clear, legible, indelible and not excessively thick, and the indication may not take up more than half of the total width of the label.

The logo of the PDO is obligatory and may not be less than 8 mm or more than 11 mm in diameter.

**Link to the product specification**

https://cutt.ly/tyStMxM

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