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Contents

II *Information*

INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2021/C 248/01	Non-opposition to a notified concentration (Case M.10269 — TDR Capital/Arrow Global) ⁽¹⁾	1
---------------	---	---

IV *Notices*

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

European Commission

2021/C 248/02	Euro exchange rates — 24 June 2021	2
---------------	--	---

V *Announcements*

PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON COMMERCIAL POLICY

European Commission

2021/C 248/03	Notice on the application of the trade defence legislation and measures of the European Union in Northern Ireland from 1 January 2021	3
---------------	---	---

EN

⁽¹⁾ Text with EEA relevance.

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION POLICY

European Commission

2021/C 248/04	Prior notification of a concentration (Case M.10333 — B&C KB/Atlas Flexibles) – Candidate case for simplified procedure ⁽¹⁾	4
2021/C 248/05	Prior notification of a concentration (Case M.10188 — Illumina/GRAIL) ⁽¹⁾	6
2021/C 248/06	Prior notification of a concentration (Case M.10070 — Eurofiber/Proximus/JV) ⁽¹⁾	7

OTHER ACTS

European Commission

2021/C 248/07	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	8
2021/C 248/08	Publication of a communication of approval of a standard amendment to the product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33	16
2021/C 248/09	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	23

⁽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.10269 — TDR Capital/Arrow Global)**(Text with EEA relevance)**

(2021/C 248/01)

On 17 June 2021, 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 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 32021M10269. 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⁾

24 June 2021

(2021/C 248/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1936	CAD	Canadian dollar	1,4678
JPY	Japanese yen	132,20	HKD	Hong Kong dollar	9,2675
DKK	Danish krone	7,4362	NZD	New Zealand dollar	1,6903
GBP	Pound sterling	0,85883	SGD	Singapore dollar	1,6039
SEK	Swedish krona	10,1133	KRW	South Korean won	1 351,07
CHF	Swiss franc	1,0967	ZAR	South African rand	17,0028
ISK	Iceland króna	146,20	CNY	Chinese yuan renminbi	7,7193
NOK	Norwegian krone	10,1740	HRK	Croatian kuna	7,4993
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 249,38
CZK	Czech koruna	25,423	MYR	Malaysian ringgit	4,9654
HUF	Hungarian forint	350,52	PHP	Philippine peso	58,051
PLN	Polish zloty	4,5245	RUB	Russian rouble	86,2638
RON	Romanian leu	4,9245	THB	Thai baht	38,016
TRY	Turkish lira	10,3802	BRL	Brazilian real	5,9041
AUD	Australian dollar	1,5756	MXN	Mexican peso	23,9678
			INR	Indian rupee	88,5020

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

V

*(Announcements)*PROCEDURES RELATING TO THE IMPLEMENTATION OF THE COMMON
COMMERCIAL POLICY

EUROPEAN COMMISSION

**Notice on the application of the trade defence legislation and measures of the European Union in
Northern Ireland from 1 January 2021**

(2021/C 248/03)

As recalled in the notice of 18 January 2021 ⁽¹⁾, the trade defence legislation and measures of the European Union ceased to apply in the United Kingdom as of 1 January 2021. However, Article 5(4) of the Protocol on Ireland/Northern Ireland ('IE/Ni Protocol') ⁽²⁾, which applies as from that date ⁽³⁾, provides that the trade defence legislation continues to be applicable to and in the United Kingdom in respect of Northern Ireland. The IE/Ni Protocol is subject to periodic consent of the Northern Ireland Legislative Assembly, the initial period of application extending to 4 years after the end of the transition period ⁽⁴⁾.

The IE/Ni Protocol, as amended by Decision No 3/2020 of the Joint Committee of 17 December 2020 ⁽⁵⁾, provides for the application of certain provisions of EU law concerning trade defence to and in the United Kingdom in respect of Northern Ireland, subject to the Explanatory Notes included in Annex 2 to the IE/Ni Protocol by that Decision. The situation can be summarised as follows.

The United Kingdom in respect of Northern Ireland is not part of the Union or a Member State within the meaning of the Union trade defence legislation. The market of and the economic operators located in Northern Ireland are considered to be the market of and economic operators located in a country not member of the European Union. However, the Union's trade defence measures are applicable on goods brought into Northern Ireland from outside the Union (including from other parts of the UK), in accordance with the provisions of Article 5 of the IE/Ni Protocol, as further specified by Decision No 4/2020 of the Joint Committee of 17 December 2020 ⁽⁶⁾.

Lastly, importers that paid Union anti-dumping or countervailing duties on the importation of goods that were customs cleared in Northern Ireland in accordance with the above mentioned legislation made applicable in respect of Northern Ireland by the IE/Ni Protocol may only ask for a refund of such duties pursuant to Article 11(8) of Regulation (EU) 2016/1036 or Article 21 of Regulation (EU) 2016/1037, respectively.

⁽¹⁾ Notice regarding the application of anti-dumping and anti-subsidy measures in force in the Union following the withdrawal of the United Kingdom and the possibility of a review (OJ C 18, 18.1.2021, p. 41).

⁽²⁾ Read in conjunction with Annex 2, point 5 ('Trade defence instruments'), of that Protocol.

⁽³⁾ Article 185 of the Withdrawal Agreement.

⁽⁴⁾ Article 18(5) of the IE/Ni Protocol.

⁽⁵⁾ Decision No 3/2020 of the Joint Committee established by the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community of 17 December 2020 (OJ L 443, 30.12.2020, p. 3).

⁽⁶⁾ Decision No 4/2020 of the Joint Committee established by the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community of 17 December 2020 (OJ L 443, 30.12.2020, p. 6).

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION
POLICY

EUROPEAN COMMISSION

Prior notification of a concentration
(Case M.10333 — B&C KB/Atlas Flexibles)
Candidate case for simplified procedure

(Text with EEA relevance)

(2021/C 248/04)

1. On 17 June 2021, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- B&C KB Holding GmbH ('B&C Group', Austria),
- Atlas Flexibles GmbH, ('Atlas Flexibles', Germany).

B&C Group acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of Atlas Flexibles.

The concentration is accomplished by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- for B&C Group: investment in several companies, in line with long-term strategic considerations,
- for Atlas Flexibles: production and sale of flexible packaging products and trading of raw materials for its manufacture.

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 ⁽²⁾ 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.10333 — B&C KB/ATLAS FLEXIBLES

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

⁽²⁾ OJ C 366, 14.12.2013, p. 5.

Fax +32 22964301

Postal address:

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

Prior notification of a concentration
(Case M.10188 — Illumina/GRAIL)

(Text with EEA relevance)

(2021/C 248/05)

1. On 16 June 2021, the Commission received notification of a proposed concentration pursuant to Article 4 and following a referral pursuant to Article 22 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Illumina, Inc. ('Illumina', US),
- GRAIL, Inc. ('GRAIL', US)

Illumina acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the whole of GRAIL.

The concentration is accomplished by way of purchase of shares.

The concentration has been referred to the Commission by the French Autorité de la Concurrence pursuant to Article 22 (3) of the Merger Regulation. The referral was subsequently joined by Belgium, Greece, Iceland, the Netherlands and Norway.

2. The business activities of the undertakings concerned are:

- for Illumina: a global genomics company, which principally develops, manufactures and commercialises next generation sequencing ('NGS') systems for genetic and genomic analysis,
- for GRAIL: a healthcare company, which is focused on developing technologies for cancer detection tests based on NGS. GRAIL has also started initial, limited commercialisation of its Galleri test in the US.

3. 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.10188 — Illumina/GRAIL

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

Fax +32 22964301

Postal address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

Prior notification of a concentration
(Case M.10070 — Eurofiber/Proximus/JV)

(Text with EEA relevance)

(2021/C 248/06)

1. On 18 June 2021, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 ⁽¹⁾.

This notification concerns the following undertakings:

- Eurofiber NV ('Eurofiber', Belgium),
- Proximus NV ('Proximus', Belgium),
- the Joint Venture ('JV', Belgium).

Eurofiber and Proximus acquire within the meaning of Articles 3(1)(b) and 3(4) of the Merger Regulation joint control of the newly created JV.

The concentration is accomplished by way of purchase of shares in a newly created company constituting a joint venture.

2. The business activities of the undertakings concerned are:

- for Eurofiber: operation of electronic communication services and networks in the Netherlands, Belgium, France, and Germany with a specific focus on connectivity services and networks over fiber to business customers and service providers,
- for Proximus: operation of fixed and mobile electronic communication services and networks for residential and business customers in Belgium, both at the retail and wholesale level,
- for JV: roll-out and operation of a dense passive open Point-to-Point Fiber-To-The-X network in certain parts of the Walloon Region of Belgium. The JV will only be active at the wholesale level of the market.

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.

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.10070 – Eurofiber/Proximus/JV

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

Fax +32 22964301

Postal address:

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

⁽¹⁾ OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

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

(2021/C 248/07)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Condado de Huelva'**PDO-ES-A1485-AM03****Date of communication: 16. 4.2021****DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT****1. Reference to the protected name (section A of the product specification)**

This paragraph has been simplified by removing unnecessary information.

Reason:

This section should indicate that the protected name is that of the Designation of Origin; it does not need to include the various types of wine covered.

2. Description of the wines (section B of the product specification and section 4 of the single document)

The types of wine have been reordered and grouped under categories 1 and 3 of Part II of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council ⁽²⁾.

'Amontillado' has been included among the 'vinos generosos'. This wine was protected under the first Regulation governing the Designation of Origin, published in Official State Gazette No 14 of 16 January 1964. The product specification now also includes rosé wines, as high-quality rosés have been produced in the Condado de Huelva for years and are gaining considerable stature among consumers.

'Palo Cortado' wine has been produced in the Condado de Huelva area throughout its history by fluke. It starts as a biologically aged 'Fino' wine that loses its film of 'flor' yeast as it matures. As a consequence, it is re-fortified and subjected to oxidative ageing similar to that of 'Oloroso' wine but has different organoleptic characteristics.

The information on 'Moscatel', 'Dulce' and 'Pedro Ximénez' wines has been restructured and they have been added to the group of 'vinos de licor dulces' to improve readability in terms of sugar content.

The table of analytical characteristics has been amended by adding the new types of wine and their chemical characteristics and improving the structure and readability.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

⁽²⁾ 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 (OJ L 347, 20.12.2013, p. 671).

Furthermore, in order to bring the use of the traditional term 'Oloroso' into line with the other Andalusian designations of origin, the minimum alcoholic strength has been revised to 16 % vol.

The organoleptic description of the protected wines has been amended. The application of standard UNE-EN-ISO 17065 necessitates this amendment so that the wines' characteristics can be linked to specific descriptors and a better sensory assessment can be carried out.

3. Correction in relation to the maximum permitted extraction rate (section C of the product specification and section 5 of the single document)

An error has been corrected which had been carried over across several amendments to the specification, and which should rightfully be corrected in this specification. The word 'must' has been replaced with the word 'wine', since it is wine that is actually being referred to. In previous versions, new wine was referred to as 'must' in line with the Order of 16 February 1999 on the Regulation governing the 'Condado de Huelva' PDO.

4. Ageing requirements for 'vinos generosos' and 'vinos generosos de licor' (section C.3.2 of the product specification)

Calculation of the average age has been added as the objective method for determining the ageing period. The system of 'añadas' [single vintages] has also been added as a system traditionally used in ageing these wines.

5. Ageing requirements for white, red and rosé wines (section C.3.3 of the product specification)

This section has been amended in order to develop the distinguishing characteristics of the white, red and rosé wines.

6. Updating of references to supplementary products used (section C.5 of the product specification)

The references to legislation have been updated, and a reference to neutral grape spirit has been added.

7. Information on the demarcated area (section D of the product specification and section 6 of the single document)

The restriction relating to the processing area for 'vinos generosos' and 'vinos generosos de licor', which had a different maturing and ageing area to the production area where the grapes are grown, has been removed.

8. Amendment to the maximum yield per hectare (section E of the product specification and section 5.2 of the single document)

The yield is determined by the number of vines planted, the number of bunches on each vine and the volume of the bunches. The different grape varieties do not all behave in the same way. The number of bunches [and] their weight are determined by the leaf area index. The importance of photosynthesis should also be taken into account, as it has a significant impact on the level of sugar in the grapes.

In recent years, the vineyards in the Condado de Huelva have been converted and restructured. In general, rows are planted 3 metres apart, with 1,5 metres between vines. Old goblet-trained vineyards have also been grubbed up and replaced by trellised plantations. In this respect, trellising has a positive impact in that it results in a quality wine.

The winegrower takes decisions that will define the yield of the vineyard, subject to fixed and variable factors, throughout the course of the year and from year to year. To this end, there are various mechanisms available to control the plants' growth, such as pruning, thinning, trimming and leaf stripping.

In short, a balanced vineyard will encourage the fruit to ripen and to develop the right concentration of colour, aroma, sugars, pH, acids, polyphenols and all the quality elements that are key to achieving a quality wine.

The best grape producers are those who shape the foliage to make best use of space, thus optimising exposure to sunlight and ensuring that the grapes develop well, which results in a higher-quality wine.

Studies carried out over the years have shown that a yield of 8 kg/vine of the Zalema variety for one hectare of vineyard with 2 200 vines results in physico-chemical values of 11 and 12 degrees Baumé with a total acidity of 3,5-4,5 g/l expressed as tartaric acid, a pH of 3,75 and a gluconic acid index of less than 0,5. These average values obtained over many years result in wine of excellent quality.

9. Addition of new grape varieties (section F of the product specification and section 7 of the single document)

Two new white varieties have been added, Verdejo and Moscatel de Grano Menudo. These grapes have been grown in the area covered by the PDO for many years, achieving excellent results and a high degree of acceptance. They also allow for the production of wines with the profile typical of the wines covered by the PDO. The inclusion of these varieties does not entail any substantial change to the characteristics of the end product.

10. Addition of a smaller geographical unit (section H.4 of the product specification and section 9 of the single document)

The possibility has been added to refer to the Doñana National Park, as a smaller geographical unit, on the labelling of wines in accordance with Article 55 of Regulation (EU) 2019/33.

SINGLE DOCUMENT

1. Name(s)

Condado de Huelva

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

3. Liqueur wine

4. Description of the wine(s)

1. *White wine*

CONCISE TEXTUAL DESCRIPTION

— 'Joven': Pale yellow to pale golden in colour. Fruity aromas, such as green apple, and floral aromas. Perceptible acidity on the palate.

— 'Condado de Huelva': Straw yellow to old gold in colour. Fruity aromas such as stone fruit. Perceptible acidity on the palate.

— 'Tradicional': Straw yellow to golden in colour. Fruity aromas such as stone fruit. Slightly acidic on the palate.

* Where limits are not indicated, those laid down in the relevant EU legislation apply.

** Depending on their sugar content, wines from the 'Condado de Huelva' subcategory of white wines may be: 'dry', if the sugar content is less than or equal to 4 grams per litre; 'medium dry', if it is greater than 4 grams per litre but less than 12 grams per litre; 'medium sweet', if it is equal to or greater than 12 grams per litre but less than 45 grams per litre; 'sweet', if it is equal to or greater than 45 grams per litre.

*** 'Joven' and 'Tradicional' white wines must have a sugar content of less than 5 grams per litre.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

10

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

2. *Red and rosé wine*

CONCISE TEXTUAL DESCRIPTION

Red wines:

Cherry to brick red in colour. Perceptible aromatic and fruity intensity, with slightly perceptible to perceptible herbaceous aromas. Perceptible taste intensity and perceptible acidity on the palate, with astringency and perceptible density.

Rosé wines:

Pale pink to reddish pink in colour, fruity and floral aromas, perceptible taste intensity on the palate, with bitterness and slight astringency.

* Where limits are not indicated, those laid down in the relevant EU legislation apply.

** Depending on the sugar content, the wines may be: 'dry', if the sugar content is less than or equal to 4 grams per litre; 'medium dry', if it is greater than 4 grams per litre but less than 12 grams per litre; 'medium sweet', if it is equal to or greater than 12 grams per litre but less than 45 grams per litre; 'sweet', if it is equal to or greater than 45 grams per litre.

*** The minimum actual alcoholic strength for wines bearing the ageing terms 'Joven', 'Roble' and 'Crianza' is 11% vol., while for wines bearing the terms 'Reserva' and 'Gran reserva' it is 12% vol.

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):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

3. '*Vinos generosos*'

CONCISE TEXTUAL DESCRIPTION

— 'Condado Pálido' or 'Fino': Straw yellow to old gold in colour. Aromas from ageing, such as yeast. Slightly bitter and salty on the palate.

- ‘Condado Viejo’ or ‘Oloroso’: Old gold or dark mahogany in colour. Aromas of nuts and wood from oxidative ageing, possibly with notes of varnish. Persistent on the palate, with possible unctuousness.
- ‘Amontillado’: Golden to mahogany in colour. Aroma of nuts with a woody finish due to its dual biological and oxidative ageing. Slightly acidic, bitter and persistent on the palate.
- ‘Palo Cortado’: Chestnut to mahogany in colour. Aromas of nuts and wood. Very intense and persistent on the palate.
- * Where limits are not indicated, those laid down in the relevant EU legislation apply.
- ** ‘Condado Pálido’ or ‘Fino’ must have less than 5 grams of reducing sugars per litre.
- *** ‘Condado Viejo’ or ‘Oloroso’, ‘Amontillado’ and ‘Palo Cortado’ wines may, as a result of the concentration processes associated with oxidative ageing, have a reducing sugar content of up to 9 grams per litre, provided that the total acidity content expressed in grams of tartaric acid per litre is at most 2 grams per litre less than the reducing sugar content.
- **** The actual alcoholic strength for ‘Condado Pálido’ or ‘Fino’ must be between 15 % vol. and 17 % vol.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

16

Minimum total acidity:

in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

4. ‘Vinos generosos de licor’

CONCISE TEXTUAL DESCRIPTION

- Pale Dry: Pale yellow to golden in colour. Medium-intense aroma of yeast. Strong, flavourful and medium dry to medium sweet on the palate.
- Pale Cream: Straw yellow to old gold in colour. Aromas from biological ageing, for example yeast.
- Medium: Amber to intense mahogany in colour. Aroma specific to the ageing process, with possible aromas of raisining.
- Cream: Old gold to intense mahogany in colour. Aroma from the ageing process, with possible aromas of raisining. Dense on the palate.
- * Where limits are not indicated, those laid down in the relevant EU legislation apply.
- ** Reducing sugar content in grams per litre: Pale Dry from 5 to 45, Pale Cream from 45 to 115, Medium from 5 to 115, Cream from 115 to 140.

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):

—

5. 'Vinos de licor dulces'

CONCISE TEXTUAL DESCRIPTION

— 'Dulce': Golden to intense mahogany in colour. Fruity aromas. Dense on the palate.

— 'Pedro Ximénez': Mahogany to intense mahogany or jet in colour. Aromas of raisining, possibly with stinky notes. Very dense on the palate.

— 'Moscatel': Amber to intense mahogany in colour. Aromas specific to the variety, such as floral and fruity notes, with possible aromas of raisining. Slightly acidic and dense on the palate.

— 'Mistela': Golden to intense mahogany in colour. Fruity aromas. Dense on the palate.

* Where limits are not indicated, those laid down in the relevant EU legislation apply.

** Reducing sugar content in grams per litre: greater than 45 for 'Dulce', and greater than 150 for 'Pedro Ximénez', 'Moscatel' and 'Mistela'.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

15

Minimum total acidity:

—

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

5. Wine-making practices

5.1. Specific oenological practices

1. Specific oenological practice

The production area is the geographical area in which the registered vineyards are located, featuring the Albariza, Arenas and Barros soil types. After fermentation, the wines may be subjected to biological or oxidative ageing, using either a dynamic system known as '*criaderas y soleras*' [a fractional blending system] or a static system of '*añadas*' [single vintages].

During biological ageing, a floating layer or film of yeast – known as the '*flor*' – forms on the exposed surface of the wine. In oxidative ageing, the wines are aged through exposure to oxygen. Another practice used is '*cabeceo*' [blending], which involves mixing or combining different wines or even mixing wines with supplementary products.

2. Relevant restriction on making the wines

The pressure applied to extract the must should not result in more than 70 litres of wine being obtained from every 100 kg of grapes harvested.

In the production of 'Pedro Ximénez' and 'Moscatel', concentrated must and dry wine of the Zalema, Palomino Fino, Listán del Condado and Garrido Fino varieties may be used, provided that together they do not represent more than 30 % of the total final product and that the proportion of dry wine of these varieties does not represent more than 15 % of the total product. Ageing takes place in casks and/or barrels with a maximum capacity of 1 000 litres for white wines and 330 litres for red wines.

3. Cultural practice

Cultural practices must at all times be respectful of the environment and in particular prevent water and soil contamination. Planting density must be between 1 950 and 4 000 vines per hectare. Vines may be trained using free-standing methods (goblet) and/or trellised (*vara y pulgar*, which is similar to Guyot, and/or double cordon). Where mixed plantations are to be registered with the Regulatory Board, complete separation between varieties must be ensured in the harvest.

5.2. Maximum yields

1. Zalema

18 000 kilograms of grapes per hectare

2. Other authorised varieties

12 000 kilograms of grapes per hectare

6. Demarcated geographical area

The area of production and ageing of the wines protected by the 'Condado de Huelva' Designation of Origin comprises the wine-growing areas and estates located in the municipalities of Almonte, Beas, Bollullos Par del Condado, Bonares, Chucena, Gibraleón, Hinojos, La Palma del Condado, Lucena del Puerto, Manzanilla, Moguer, Niebla, Palos de la Frontera, Rociana del Condado, San Juan del Puerto, Trigueros, Villalba del Alcor and Villarrasa, all in the province of Huelva.

7. Main wine grape variety(ies)

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

COLOMBARD

GARRIDO FINO

LISTAN DEL CONDADO

MERLOT

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PALOMINO FINO

PEDRO XIMÉNEZ

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

VERDEJO

ZALEMA

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

This PDO corresponds to the Baetic Depression and extends across flat or slightly undulating land. The climate is Mediterranean, although the area's exposure to the Atlantic, facilitated by the topography, brings oceanic influences which, along with the proximity to the Doñana National Park and the traditional expertise in the area, affect the types of wine produced there. Liqueur wines, including 'vinos generosos', [are aged] using traditional systems – the 'criaderas y soleras' system and the 'static' system – in which the handling of oak casks and/or barrels is key to the quality of the wines. The architecture and management of the wine cellars provides the optimal microclimate for ageing.

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 name of the 'Condado de Huelva' Designation of Origin, in addition to the information generally laid down in the applicable legislation, must feature prominently on the labels of bottled and packaged wines. Furthermore, in accordance with Article 120(1)(g) of Regulation (EU) No 1308/2013, the label for protected wines may optionally bear a reference to the name of a geographical unit smaller or larger than the area covered by the Designation of Origin, meaning the names of the municipalities within the production area as smaller geographical units and a reference to Andalusia as the larger geographical unit. The labels for wines produced in Almonte, Hinojos, Bollullos Par del Condado, Rociana del Condado, Bonares, Lucena del Puerto, Palos de la Frontera and Moguer may also bear reference to Doñana National Park as a smaller geographical unit.

Link to the product specification

https://juntadeandalucia.es/export/drupaljda/PC_Condado_modificado_2.pdf

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

(2021/C 248/08)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) No 2019/33 ⁽¹⁾.

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

'COTEȘTI'

PDO-RO-A1577-AM02

Date of communication: 6 April 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Amendment of wine and vine yields

Over recent years, due to the increase in average monthly temperatures, particularly in the months when the varieties planted in the demarcated area of the Cotești PDO reach maturity, against the backdrop of fluctuating-increasing rainfall, it has been possible to obtain harvests that are 15-25% greater without any loss of quality.

The new plantations were established as a result of conversion/restructuring projects and mainly involved the planting of native varieties Tămâioasa Românească, Busuioaca de Bohotin, Feteasca Regală, Feteasca Albă and Feteasca Neagră, as well as the international varieties Traminer roz, Riesling de Rhin, Chardonnay, Sauvignon and Cabernet Sauvignon. Some of the varieties planted came from clonal selections for which the information on quantitative production was measured for less favourable areas (e.g. wine-growing zone B), though by planting them in a much more favourable climate they showed significantly greater production potential.

The adaptation of the clonal selection and the use of an appropriate rootstock structure has contributed to a significant increase in yields.

Extensive plantation conversion/restructuring projects have significantly altered the density and purity of plantations, i.e. densities have increased compared to the average density of previous plantations. The changes are due to oenological factors, resulting from new wine-making equipment and use of new technical solutions in the field of wine-making materials, helping to increase the quantity and quality of wines.

Chapter IV of the specification and points 5.1 and 5.2 of the single document are amended.

2. Amendment to the demarcated geographical area

The geographical area is amended to include the municipality of Slobozia Ciorăști with the villages of Jiliște, Slobozia Ciorăști and Armeni, located on the southern border of the Dumbrăveni, Popești and Urechești wine-growing centres, which are part of the Cotești PDO and close by, thus neighbouring the southern part of the demarcated area of the Cotești PDO.

The location of those municipalities outside of the sub-Carpathian arc means that they have similar soil and climate conditions (sufficient solar thermal resources and optimal rainfall, an average sunshine duration that ensures optimal ripening of grapes and concentration of sugars, light- and medium-textured soils that are suited to white wines, etc.). The vine plantations therefore have the necessary prerequisites for qualitative development similar to that in the neighbouring vineyards and wine centres. The municipality and its villages benefit from the conditions resulting from their location in the Râmna river basin.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

The area needs to be extended to the municipalities of Jiliște, Slobozia Ciorăști and Armeni. Chapter II of the specification and point 6 of the single document are amended.

3. Addition of conditions for the production of rosé wine

The specification has been amended to include the conditions in which white and rosé wines can be obtained from the Pinot Gris and Traminer roz varieties depending on the producer's technological choices.

Chapter II of the Production Specification and Point 5.1 of the Single Document are amended.

4. Introduction of new wine grape variety for cultivation

The specification of the Cotești PDO is amended to include the Syrah wine-making variety and organoleptic specifications. From that variety wine can be obtained with a taste of black forest fruits, spices, liquorice, black chocolate, pepper, with a high level of tannic acid. In the wine-making process it usually works very well as a stand-alone grape, but is often combined with Cabernet Sauvignon and Merlot varieties.

Chapter III of the specification and section 7 of the single document are amended.

5. Derogation on the processing of wines in the neighbourhood of the geographical area

The specification is amended to include conditions for situations where, in certain climatic conditions which, in conjunction with the potential of certain varieties, have a positive impact on yields on plantations in the demarcated area, it is possible to process musts and/or wines which bear the Cotești PDO also outside the demarcated area, in the neighbouring area where the wine centres offer the best capacity. In the neighbouring area quick wine-making, wine-making at controlled temperature and fermentation at controlled temperature are ensured, which preserve the aromatic potential of certain varieties. The neighbouring area includes the following municipalities of Vrancea County: Panciu, Movilița, Odobești, Unirea, Jariștea and Bolotești.

Chapter V of the Production Specification and Section 9 of the Single Document are amended.

SINGLE DOCUMENT

1. Name of product

Cotești

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Description of the wine(s)

1. *Analytical and organoleptic characteristics of wines when released for consumption*

CONCISE TEXTUAL DESCRIPTION

Fetească albă – fine wine, aromatically neutral; when fermented at low temperatures, it may develop certain fermentation aromas.

Fetească regală – lively and calming at the same time, with a delicate apple aroma, floral notes.

Galbenă de Odobești – delicate aroma, a wine with low alcoholic potential.

Tămâioasă românească – has aromatic richness in its first years, and an aroma of sweet roses; with ageing, it has an aroma of musk, raisins, honey and spices.

Șarbă – citrus, herbal notes, with liveliness, freshness, floral aromas of rose, basil.

Frâncușa – wines with moderate alcoholic strength and a neutral character.

Crâmpoșia – white-yellowish colour with greenish hues and a subtle aroma of fresh fruit.

Riesling – neutral taste.

Sauvignon – dry wines, with medium or high acidity, a marked freshness, herbal notes, or aromas of sweetish tropical fruit, often an aroma of vine flowers.

Chardonnay – different aromas, neutral, buttery, tropical; due to its acidity, it is a very good raw material for sparkling wine.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

15

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

3,5 in grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

20

Maximum total sulphur dioxide (in milligrams per litre):

250

2. *Analytical and organoleptic characteristics of wines when released for consumption*

CONCISE TEXTUAL DESCRIPTION

Fetească neagră – austere character, winemaking to obtain semi-dry and semi-sweet wine emphasises the specific aroma of sun-dried plums, red-violet colour in young wines.

Băbească neagră – alcoholic potential of 10-11 % by volume.

Cabernet Sauvignon – suitable for maturation and ageing, aromatic with wild, woody notes, aromas of green bell pepper and blackcurrants.

Merlot – medium-bodied, dominant raspberry, plum and blackcurrant aromas, preferred variety for coupage mainly with Cabernet Sauvignon.

Pinot noir – as a young wine, it has notes of cherries, plums and strawberries (ripe, red fruit); as it matures, it has notes of raisins, hay, tobacco, leather, mushrooms and black pepper, and a transparent brownish-red colour.

Syrah – wine with a powerful taste reminiscent of black forest fruits, spices, liquorice, dark chocolate and pepper. Its density is above average, and it usually has a high tannin content, making it a perfect partner for spicy food, lamb and game. In the winemaking process, it usually works very well as a stand-alone grape, but is very often combined with other varieties, usually Cabernet Sauvignon or Merlot, resulting in an elegant wine with remarkable longevity.

It has a high sugar content, high alcohol content, a bright red colour, sometimes with purplish highlights, is intense, with complex aromas of pepper, black cherries, fresh forest fruits, a balanced acidity and velvety texture.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

15

Minimum actual alcoholic strength (in % volume):

9

Minimum total acidity:

3,5 in milliequivalents per litre

Maximum volatile acidity (in milliequivalents per litre):

20

Maximum total sulphur dioxide (in milligrams per litre):

250

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Wine-making practices

Specific oenological practice

White and rosé wines can be obtained from the Pinot gris and Traminer roz varieties depending on the producer's technological choices.

5.2. *Maximum yields*

1. Sauvignon, Pinot gris, Chardonnay, Muscat Ottonel, Traminer aromat

14 000 kilograms of grapes per hectare

2. Tămâioasă românească, Busuioacă de Bohotin, Traminer roz

14 500 kilograms of grapes per hectare

3. Fetească albă, Riesling de Rhin, Băbească gri, Crâmpoșie selecționată, Șarba, Băbească neagră, Burgund mare, Cadarcă, Negru Aromat

15 500 kilograms of grapes per hectare

4. Fetească regală, Riesling italian, Aligote, Frâncușă, Galbenă de Odobești, Mustoasă de Măderat, Plăvaie, Furmint

18 000 kilograms of grapes per hectare

5. Syrah

21 500 kilograms of grapes per hectare

6. Fetească neagră, Cabernet Sauvignon, Pinot noir, Merlot

17 500 kilograms of grapes per hectare

7. White wines, rosé wines

135 hectolitres per hectare

8. Red wines

130 hectolitres per hectare

6. **Demarcated geographical area**

Vrancea County:

— Municipalities: Vârteșcoiu, Câmpineanca, Pietroasa, Faraoanele, Râmniceanca, Beciu, Pietroasa, Olteni;

— Municipalities: Broșteni, Căpățanu, Pitulușa, Arva

— Municipalities: Cârligele, Dălhăuți, Bonțești, Blidari;

— Municipalities: Cotești, Budești, Valea Cotești, Goleștii de Sus;

— Municipalities: Urechești, Popești, Terchești;

- Municipalities: Dumbrăveni, Dragosloveni, Căndești, Alexandru Vlahuță, Dumbrăveni;
- Municipalities: Bordești, Bordeștii de Jos
- Municipalities: Tâmboești, Slimnic, Trestieni, Pietroasa, Pădureni, Obrejița
- Municipalities: Slobozia Bradului, Sihlea, Coroteni, Valea Beciului, Cornetu, Olăreni;
- Localitățile: Slobozia Ciorăști, Jiliște, Armeni.

Buzau County:

- Municipalities: Grebănu, Zăplazi, Livada, Livada Mică, Plevna, Homești;
- Municipalities: Podgoria, Orația, Coțatcu, Tăbăcari
- Municipalities: Topliceni, Răducești

7. **Main wine grape variety(-ies)**

Aligoté B - Plant de trois, Plant gris, Vert blanc, Troyen blanc

Burgund Mare N - Grosser burgunder, Grossburgunder, Blaufrankisch, Kekfrankos, Frankovka, Limberger

Busuioacă de Bohotin Rs - Schwarzer Muscat, Muscat violetovăi, Muscat violet cyperus, Tămăioasă violetă

Băbească gri G

Băbească neagră N - Grossmuttertraube, Hexentraube, Crăcana, Rară neagră, Căldărușă, Serecsia

Cabernet Sauvignon N - Petit Vidure, Bourdeos tinto

Cadarcă N - Schwarzer Kadarka, Rubinroter Kadarka, Lugojană, Gâmză, Fekete budai

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

Crâmpoșie selecționată B

Fetească albă B - Păsărească albă, Poama fetei, Mädchentraube, Leanyka, Leanka

Fetească neagră N - Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coadă rândunicii

Fetească regală B - Königliche Mädchentraube, Königsast, Kiralyleanka, Dănășană, Galbenă de Ardeal

Frâncușă B - Vinoasă, Mildweisser, Mustoasă de Moldova, Poamă creață

Furmint B - Furmin, Șom szalai, Szegszolo

Galbenă de Odobești B - Galbenă de Căpătanu, Galbenă Uriașă, Galbenă

Merlot N - Bigney rouge

Muscat Ottonel B - Muscat Ottonel blanc

Mustoasă de Măderat B - Lampau, Lampor, Mustafer, Mustos Feher, Strafraube

Negru Aromat N

Pinot Gris G - Affumé, Grauer Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot Noir N - Blauer Spätburgunder, Burgund mic, Burgunder roter, Klävner Morillon Noir

Riesling de Rhin B - Weisser Riesling, White Riesling

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon verde

Syrah N - Shiraz, Petit Syrah

Traminer Roz Rs - Rosetraminer, Savagnin roz, Gewürztraminer

Tămăioasă românească B - Rumanische Weihrauchtraube, Tamianka

Șarba B

8. Description of the link(s)

8.1. Details of the geographical area

The Cotești PDO area is located on the southern side of the Vrancea foothills to the east of the Carpathian and Sub-Carpathian Mountains, forming a continuation of the Panciu and Odobești vineyards, which are located to the north. Together, the three form the well-known 'Vrancea Vineyards' or the 'Putna Vineyards'. It is arranged in rows running from north to south between the valleys of the Milcov and Râmna rivers. It overlays the biological, pedological and climate foothill transition zone between the 'Câmpia Română' (the Romanian Plain) to the east (altitudes below 100 m) and the Sub-Carpathian arc to the west (Deleanu Hill, 698 m and Căpățânei Hill, 592 m) at an altitude of over 300 m

Rock type - Alternation of foothill sands and gravel of the Lower and Middle Pleistocene, covered by a mantle of clayish and sandy loess sediment. This continental Pleistocene deposit lies on top of the Pliocene marine clay, sand and marl sediments.

Relief - Wide, quasi-horizontal stretches between rivers, mainly exposed to sunshine on their southern and eastern sides, although the western slopes also benefit from sufficient sunshine and, as such, are suitable for the cultivation of vines, which explains the large proportion of vineyards.

Climate - The forest steppe found in this area specifically provides excellent conditions for the growth of high quality grape varieties, mainly due to rich solar warmth and a favourable rainfall regime. The abundant radiative flux and the average sunshine hours ensure optimal conditions for vine growth, grape ripening and sugar concentration in grapes.

8.2. Details of the product, causal interaction

The red wines are intensely coloured, medium-bodied, with dominant aromatic hints of raspberries, prunes, currants, cherries, strawberries, raisins, mushrooms and black pepper, with balanced acidity, velvety.

The white wines are fresh, usually with aromas of citrus or tropical fruits, floral aromas of rose, basil, with a fresh taste, optimal acidity, sometimes also the aroma of fresh green apples.

Due to the acidity of the soil the white wines have freshness and vinosity, with notes of fresh fruit.

The red wines are velvety with well-integrated tannins due to the specific forest-steppe climate with solar thermal resources. The average duration of sunshine ensures the optimal development of vines and concentration of sugar in the grapes.

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

Derogation on production

Legal framework:

In EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition

In certain climatic conditions which, in conjunction with the potential of certain varieties, have a positive impact on yields on plantations in the demarcated area, it is possible to process the musts and/or wines which bear the Cotești PDO also outside the demarcated area, in the neighbouring area where the wine centres offer the best capacity. The neighbouring area designated to this end for quick wine-making, wine-making at controlled temperature and fermentation at controlled temperature in order to preserve the aromatic potential of some varieties includes the following municipalities of Vrancea County: Panciu, Movilița, Odobești, Unirea, Jariștea and Bolotești.

At each stage of the production process and following assessment of the characteristics and qualities of the product obtained, the producer can reclassify the wine products into the product categories provided for in the legislation in force, in order to maintain compliance.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_sarcini_doc_cotesti_modificat_cf_cererilor_96_2017_1836_2017_si_1423_2019_no_track_changes_0.pdf

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

(2021/C 248/09)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Morellino di Scansano'

PDO-IT-A1260-AM03

Date of communication: 21 April 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **The reference to the Annex listing the secondary grape varieties included in the combination of grape varieties up to a maximum of 15 % has been deleted**

Reference to this list is not considered necessary as they are the varieties suitable for cultivation in the Tuscany region, which are already included in the national register of vine varieties for wine grapes.

The amendment concerns Article 2 of the specification.

2. **Indication of the deadline for compliance with the requirements that apply to wine-making operations authorised by derogation**

This is the reference to the date on which this derogation was introduced by Ministerial Decree of 23 July 2010.

This amendment concerns Article 5 of the specification and Section 9 of the single document.

3. **Update to the legal references concerning the justification for bottling within the demarcated area and provision for bottling to be authorised beyond the immediate vicinity**

This amendment is an adjustment to the form of the text in accordance with the legislation in force. It concerns Article 5 of the specification.

4. **Paragraph on release for consumption moved from Article 7 to Article 5 of the specification**

This is an editorial amendment, which concerns Articles 5 and 7 of the specification.

5. **Paragraph on the year the grapes were grown moved from Article 5 to Article 7 of the specification**

This is an editorial amendment, which concerns Articles 5 and 7 of the specification.

6. **Deletion of the organoleptic characteristic 'clarity: bright'**

The clarity parameter is not considered necessary as a typical characteristic of products covered by the 'Morellino di Scansano' PDO, as it can be regarded as a general conformity requirement for all wines.

This amendment concerns Article 6 of the specification and Section 4 of the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

7. **Removal of the term ‘Superiore’ from the list of expressions banned from use on label**

This is an adjustment to the form of the text since this term cannot be used unless it is expressly provided for in the product specification.

This amendment concerns Article 7 of the specification.

8. **Provision for the option of including the broader geographical term ‘Toscana’ on the label**

This new provision allows for the possibility of indicating the name ‘Toscana’ as a larger geographical unit on the labelling and when displaying ‘Morellino di Scansano’ DOCG (PDO) wines.

The optional use of the name of the larger geographical unit ‘Toscana’ allows consumers to be provided with additional information on the geographical area where ‘Morellino di Scansano’ DOCG (PDO) wines are produced, in accordance with the European Union and national legislation in force.

This amendment concerns Article 7 of the specification and Section 9 of the single document.

9. **Increase in nominal volume of glass bottles from 5 to 6 litres, and introduction of special 9-, 12- and 15-litre formats**

Bottle capacity is being increased to 6 litres in response to a request to place the product on the market in bottles with that capacity. The information on permitted volumes has also been simplified and special formats are being allowed exclusively for promotional purposes.

This amendment concerns Article 8 of the specification and Section 9 of the single document.

10. **Information on closure systems: ban on the use of crown caps; screw caps allowed on bottles of up to 0,75 litres, with the exception of ‘Morellino di Scansano’ Riserva**

This clarifies the closure systems allowed for products covered by the designation.

While screw caps are not allowed for Riserva products, they can now be used for capacities of up to 0,75 litres, in response to specific requests received from certain foreign markets. This amendment concerns Article 8 of the specification and Section 9 of the single document.

SINGLE DOCUMENT

1. **Name of the product**

Morellino di Scansano

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. Categories of grapevine product

1. Wine

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

‘Morellino di Scansano’ including Riserva

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red, tending towards garnet with ageing;

Aroma: fragrant, ethereal, intense, pleasant, fine;

Taste: dry, warm, slightly tannic.

Both types can sometimes have hints of wood.

Minimum total alcoholic strength by volume: 12,50 %; for the term 'Riserva': 13,00 %.

Minimum sugar-free extract: 24,0 g/l; for the term 'Riserva': 26,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

—

Minimum total acidity:

4,50 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

—

5. **Wine-making practices**

5.1. *Specific oenological practices*

—

5.2. *Maximum yields:*

1. 'Morellino di Scansano' DOCG (PDO)

9 000 kg of grapes per hectare

6. **Demarcated geographical area**

The grape production area falls within the Tuscany Region and comprises the entire municipality of Scansano and part of the municipalities of Campagnatico, Grosseto, Magliano in Toscana, Manciano, Roccalbegna and Semproniano, all of which are located in the province of Grosseto.

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

Sangiovese N.

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

'Morellino di Scansano' DOCG (PDO)

The age-old history of winegrowing in the area where 'Morellino di Scansano' is produced, from the Etruscan period to the Middle Ages and up to the present day, is fundamental proof of the close connection and interaction between human factors and the quality and specific characteristics of 'Morellino di Scansano' wine. It bears witness to the way in which people in this area have, over the centuries, passed down the traditional vine cultivation and oenological techniques, which have been refined and honed in modern times thanks to the indisputable scientific and technological progress made, resulting in the wines that are so renowned today.

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

'Morellino di Scansano' - Bottling

Legal framework:

EU legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

Bottling or packaging must take place within the demarcated geographical area.

'Morellino di Scansano' - Wine-making

Legal framework:

EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Wine-making outside the area is permitted in facilities located close to the boundaries of the production area, provided that they are located within 2 000 metres as the crow flies, and that they are owned by undertakings that had been making 'Morellino di Scansano' wine for at least five years as at the date of entry into force of the Ministerial Decree of 23 July 2010. Permits are subject to application and are issued by the Ministry of Agricultural, Food and Forestry Policy.

'Morellino di Scansano' - Labelling and presentation

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name 'Toscana' as a larger geographical unit can be included on the labelling and when displaying 'Morellino di Scansano' DOCG (PDO) wines.

The broader geographical name 'Toscana' must come after the name 'Morellino di Scansano' and appear below the specific traditional term *denominazione di origine controllata e garantita* (controlled and guaranteed designation of origin or DOCG) or the European Union's *denominazione di origine protetta* (protected designation of origin or PDO) wording, in the following order:

- Morellino di Scansano
- *Denominazione di origine controllata e garantita* or *Denominazione di origine protetta* (or the acronym DOCG or D.O.C.G.)
- Toscana.

The font size for the name 'Toscana' must be smaller than that of the 'Morellino di Scansano' designation and the same font, style, spacing, prominence, colour and colorimetric intensity must be used for both.

All of the information listed in the second paragraph must appear on a uniform background.

'Morellino di Scansano' - Packaging

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

'Morellino di Scansano' DOCG (PDO) wines may only be released for consumption in 'Bordeaux'-shaped glass containers, with a nominal volume of up to 6 litres.

The use of other special 9-, 12- and 15-litre formats is limited to promotional and non-commercial purposes.

'Morellino di Scansano' - Closure systems

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The closure systems permitted are those laid down in the regulations in force, with the exception of crown caps.

The use of screw caps is permitted only for glass bottles with a capacity of 0,750 litres or less, with the exception of 'Morellino di Scansano' Riserva wine.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/16737>

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