

OTHER ACTS

EUROPEAN COMMISSION

**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**

(2022/C 471/11)

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

‘Colinele Dobrogei’**PGI-RO-A0612-AM03****Date of communication: 28 September 2022**

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Amendment of the geographical area of production by including new localities

We request that the demarcated area for the production of wines with the Colinele Dobrogei PGI be updated by including the commune of Baia, consisting of the village of Baia, in Tulcea county.

Baia is located in the south-east of Tulcea county, bordering the communes of Stejaru to the north, Beidaud to the south-west, Ceamurlia de Jos to the east and Constanța county to the south. Baia is located 57 km from Tulcea, the county seat, and 20 km from Babadag, which is part of the production area demarcated for the PGI.

The commune/village of Baia benefits from ecopedoclimatic conditions similar to those of the Colinele Dobrogei PGI area due to its location within the administrative area and its immediate vicinity to towns and villages covered by the geographical indication from which quality wines are currently produced.

The climate conditions in Baia, with solar radiation and light energy for the synthesis of organic substances, result in a high concentration of sugars in the grapes and therefore in the must. This leads to still wines that are full and unctuous but at the same time fresh, straw yellow to yellow in colour with greenish highlights, floral (elder, acacia) and fruity aromas (exotic fruit), with a complex aroma and organoleptic characteristics similar to those of still wines with the Colinele Dobrogei geographical indication.

Chapter III of the specification and point 6 of the single document are amended.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

2. Addition of technological practices for the production of certain types of wine

Certain conditions relating to technological practices (processes) leading to the vinification of white wines from red grapes, of still rosé wines from white grapes and of still orange wines from white grapes (process of maceration on the skin of the white grape must) have been added to the specification.

New trends in consumption and a preference for rosé wine types which use various technological practices are leading to an interest in these types of still wine.

Chapter X of the specification and point 5.1 of the single document are amended.

3. Introduction of new wine grape varieties, as main production varieties

The specification has been supplemented with new wine grape varieties to be allowed in the production of the wines, i.e. Crâmpoșie selecționată, Busuioacă de Bohotin and Băbească gri.

Crâmpoșie selecționată – a Romanian grape variety cultivated in the Dobrogea area.

The ‘Colinele Dobrogei’ PGI area, suitable for late harvests, allows thick-skinned grape varieties such as Crâmpoșie selecționată to fully ripen so as to produce fruity and balanced wines, with a fresh nose, a fresh bouquet and fruity (pear, green apple) and sometimes floral taste notes, with a lingering taste, citrus hints and minerality. In visual terms the colour of the wine may be yellow with a crystalline shine and discrete greenish highlights.

Busuioacă de Bohotin grapes tend to accumulate large quantities of sugars favourable to the qualitative increase of the aroma content specific to the Busuioacă variety. The development of the wine leads to bright rosé, with rose nuances, aromas of strawberry, forest strawberry, an intense fruity taste with medium acidity.

Băbească gri – a Romanian grape variety which, when made into wine, is characterised by notes of fresh flowers and fruits, green apples, a slight hint of acacia honey and honeycomb. The wine may have hints of yellowish-white, greenish-yellow or rosé after a short maceration of the grapes.

Chapter IV of the specification and points 4 and 7 of the single document are amended.

SINGLE DOCUMENT

1. Name(s)

Colinele Dobrogei

2. Geographical indication type

PGI – Protected Geographical Indication

3. Categories of grapevine product

1. Wine

4. Description of the wine(s)

—

1. White and rosé wines

CONCISE TEXTUAL DESCRIPTION

White and rosé wines

Colour: greenish-yellow, sometimes tending to golden, straw yellow, pale/medium salmon pink. Smell and taste: aroma of freshly mown hay, acacia flowers, a bouquet with hints of sweet almond; good build-up of sugars gives the wines a full-bodied, rounded character, with notes of peach, apricot and mango; balanced taste without the fullness of body standing out; on the nose the wines have notes of meadow flowers, honey, toast, roses, with a slight hint of citrus typical in aromatic varieties and lasting notes of honeycomb in aged wines (with aromatic varieties).

| General analytical characteristics | |
|--|--|
| Maximum total alcoholic strength (in % volume) | 15,00 |
| Minimum actual alcoholic strength (in % volume) | 10,00 |
| Minimum total acidity | 3,5 grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 18 |
| Maximum total sulphur dioxide (in milligrams per litre) | 200 |

2. Red wines

CONCISE TEXTUAL DESCRIPTION

Red wines

Colour: Ruby red, garnet red, purplish red, dark red. Smell and taste: the accumulation of intensity of colour brings fresh aromas of forest fruit, hints of prune, a velvety mouthfeel and unctuousness, aromas of fresh raspberry, redcurrant, cranberry, sour cherry, cloves, blackberries and blueberries; the wines have tannic structure and character, with a developed bouquet of blueberries and cloves, with peppery/seasoned notes, vanilla with short ageing, black cherry, and optimum acidity; they are suitable for ageing in oak barrels.

| General analytical characteristics | |
|--|--|
| Maximum total alcoholic strength (in % volume) | 15,00 |
| Minimum actual alcoholic strength (in % volume) | 10,00 |
| Minimum total acidity | 3,5 grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre) | 20 |
| Maximum total sulphur dioxide (in milligrams per litre) | 150 |

5. Winemaking practices

5.1. Specific winemaking practices

1. Production outside demarcated area

Relevant restriction on making the wines

‘Colinele Dobrogei’ PGI wines may also be made in the area in the proximity of the demarcated area, within the same administrative unit, within a neighbouring administrative unit or in neighbouring areas with geographical indications. The National Office of Vine and Wine (ONVPV) must be notified 48 hours in advance of exercising this derogation.

2. Production practice

Specific winemaking practice

Blending is permitted. It must be performed in compliance with current legislation.

3. *Oenological practice*

Specific winemaking practice

Rosé wines may also be made from the grape varieties used for red winemaking, using the short maceration technique and preserving the characteristics of the variety or varieties used to make the reds.

4. *Oenological practice*

Specific winemaking practice

Production of white wines from red varieties

Many producers intend to introduce technologies for harnessing the aromatic potential of varieties such as the production of white wines from red grapes, a type called 'blanc de noirs'. This method of producing white wines from red grapes harnesses the potential of the varieties, resulting in light, robust wines characterised by a slight vegetal taste, dominated by subtle aromas of blackberries, lime, grapefruit and yellow plums. The acidity enhances the wine's freshness.

Still rosé wine from white grapes – the grapes of the Pinot Gris, Băbească Gri or Traminer Roz varieties have skins in shades of mauve, mauvish-grey and greyish-blue for Pinot Gris and Băbească Gri, and of pearly-pink and greyish-pink for Traminer Roz. These yield still wines in shades of yellowish-white, straw yellow to pink. Depending on the winemaker's choice, both still white wines and rosé wines can be produced, the latter being obtained by maceration.

Still orange wine from white grapes

The technology to produce this wine involves a process of maceration on the skin of the white grape must, the maceration period depending on the depth of colour the winemaker wishes the finished wine to have. Colour: amber-yellow/amber, with a complex structure and an aromatic bouquet of lime flowers, honey, orange peel and dried fruit. Taste: rich, full-bodied with a very pronounced acid component accentuated by intense minerality.

5.2. **Maximum yields**

1. *Petit Verdot, Sangiovese grapes*

14 000 kilograms of grapes per hectare

2. *Viognier grapes*

14 500 kilograms of grapes per hectare

3. *Negru de Drăgășani, Crâmpoșie selecționată, Băbească gri grapes*

15 000 kilograms of grapes per hectare

4. *Cabernet Sauvignon, Malbec, Mourvèdre grapes*

15 400 kilograms of grapes per hectare

5. *Busuioacă de Bohotin grapes*

16 000 kilograms of grapes per hectare

6. *Chardonnay, Pinot Gris grapes*

16 300 kilograms of grapes per hectare

7. *Semillon grapes*

16 600 kilograms of grapes per hectare

8. *Muscat Ottonel, Pinot Noir, Syrah, Burgund mare, Băbească Neagră grapes*

17 100 kilograms of grapes per hectare

9. *Sauvignon, Riesling italian, Riesling de Rhin, Merlot, Fetească Neagră, Fetească Regală, Fetească Albă, Tămâioasă Românească grapes*

18 000 kilograms of grapes per hectare

10. *Traminer aromat, Traminer roz, Crâmpoșie, Columna, Aligoté, Iordană, Aromat de Iași, Rkațiteli grapes*
18 000 kilograms of grapes per hectare
11. *Saint Emilion, Novac, Mamaia, Cristina, Alicante Bouschet grapes*
18 000 kilograms of grapes per hectare
12. *Petit Verdot, Sangiovese*
105 hectolitres per hectare
13. *Viognier*
109 hectolitres per hectare
14. *Negru de Drăgășani, Crâmpoșie selecționată, Băbească gri*
112 hectolitres per hectare
15. *Cabernet Sauvignon, Malbec, Mourvèdre*
115 hectolitres per hectare
16. *Busuioaca de Bohotin*
120 hectolitres per hectare
17. *Chardonnay, Pinot Gris*
122 hectolitres per hectare
18. *Semillon*
124 hectolitres per hectare
19. *Muscat Ottonel, Pinot Noir, Syrah, Burgund mare, Băbească Neagră*
128 hectolitres per hectare
20. *Sauvignon, Riesling Italian, Riesling de Rhin, Merlot, Fetească Neagră, Fetească Regală, Fetească Albă, Tămâioasă Românească*
135 hectolitres per hectare
21. *Traminer roz, Traminer aromat, Crâmpoșie, Columna, Aligoté, Iordană, Aromat de Iași, Rkațiteli*
135 hectolitres per hectare
22. *Saint Emilion, Novac, Mamaia, Cristina, Alicante Bouschet*
135 hectolitres per hectare

6. **Demarcated geographical area**

Constanța county

Town of Murfatlar – Murfatlar, Siminoc;

Commune of Valu lui Traian – village of Valu lui Traian;

Commune of Poarta Albă – villages of Poarta Albă and Nazarcea;

Town of Ovidiu – commune of Ovidiu, village of Poiana;

Commune of Ciocârlia – village of Ciocârlia;

Town of Medgidia – Medgidia, Remus Opreanu, Valea Dacilor;

Commune of Castelu – villages of Castelu, Cuza Vodă, Nisipari;

Commune of Siliștea – village of Siliștea;

Commune of Tortoman – village of Tortoman;

Commune of Peștera – villages of Peștera, Ivrinezu Mic;

Commune of Mircea Voda – villages of Mircea Voda, Satu Nou, Țibrinu, Saligny, Stefan cel Mare, Gherghina;

Commune of Adamclisi – villages of Adamclisi, Abrud, Hațeg, Urluia, Zorile;

Town of Cernavodă – commune of Cernavodă;

Commune of Seimeni – village of Seimeni, Seimenii Mici;

Commune of Rasova – villages of Rasova, Cochirleni;

Commune of Mihai Viteazu – villages of Mihai Viteazu, Sinoie;

Commune of Istria – villages of Istria, Nuntași;

Commune of Cogealac – villages of Cogealac, Tariverde, Fântânele;

Town of Mangalia;

Town of Hârșova;

Commune of Chirnogeni – village of Chirnogeni;

Commune of 23 August – village of 23 August;

Commune of Horia – villages of Horia, Tichilești;

Commune of Crucea – village of Crucea;

Commune of Topalu – village of Topalu;

Commune of Ciobanu – village of Ciobanu;

Commune of Gârliciu – village of Gârliciu;

Commune of Saraiu – village of Saraiu;

Commune of Cobadin – village of Viișoara;

Tulcea county

Town of Babadag;

Commune of Sarichioi – villages of Enisala, Visterna, Zebil, Sabangia;

Commune of Valea Nucarilor – villages of Valea Nucarilor, Agighiol, Iazurile;

Town of Tulcea;

Commune of Ostrov – villages of Ostrov, Piatra;

Commune of Somova – villages of Somova, Minerii, Parcheș;

Commune of Niculițel – Niculițel village;

Commune of Izvoarele – villages of Izvoarele, Alba;

Commune of Valea Teilor – village of Valea Teilor;

Commune of Frecăței – villages of Telița, Poșta;

Town of Isacea;

Commune of Luncavița – village of Luncavița;

Commune of Văcăreni – village of Văcăreni;

Commune of Jijila – village of Jijila;

Town of Măcin;

Commune of Greci – village of Greci;

Commune of Cerna – village of Cerna;

Commune of Carcaliu – village of Carcaliu;

Commune of Baia – village of Baia.

7. **Wine grape variety(-ies)**

Alicante Bouschet N – Alicante Henri Bouschet

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

Aromat de Iași B

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

Busuioacă de Bohotin Rs – Schwarzer Muscat, Muscat fioletovâi, Muscat violet cyperus, Tămâioasă violetă

Babeasca gri G

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

Cabernet Sauvignon N – Petit Vidure, Burdeos tinto

Chardonnay B – Gentil blanc, Pinot blanc Chardonnay

Columna B

Cristina N

Crâmpoșie B

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

Iordană B – Iordovană, Iordan

Malbec N – Cotes rouges, Pied de Perdrix, Plant d'Arles

Mamaia N

Merlot N – Bigney rouge

Mourvedre N

Muscat Ottonel B – Muscat Ottonel blanc

Negru de Drăgășani N

Novac N

Petit Verdot 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

Rkatiteli B – Dedali Rkatiteli, Korolioc Rkatiteli

Saint Emilion B – Trebbiano Toscano, Ugni blanc

Sangiovese N – Brunello di Montalcino, Morellino

Sauvignon B – Sauvignon verde

Syrah N – Shiraz, Petit Syrah

Semillon B – Semillon blanc

Traminer Rose Rs – Rosetraminer, Savagnin Rose, Gewürztraminer

Traminer aromat alb B

Tămâioasă românească B – Rumänische Weihrauchtraube, Tamianka

Vioignier B – Petit Vionnier, Viogne, Galopine, Vugava bijela

8. Description of the link(s)

8.1. Details of the geographical area

The area is the territory of Dobrogea in south-eastern Romania, demarcated by the lower reaches of the Danube (to the west and north), the Black Sea (to the east) and the Bulgarian border (to the south). It is characterised by a predominance of plateau-type landforms with a loess substrate, and ecological, soil and climate conditions classified in the steppe and forest-steppe categories. Each of these components helps to create an ecological environment that is good for growing vines.

Most of the vineyards sit upon a geological substrate of loess (3-40 m thick), partially covering hard, ancient rock (pre-Paleozoic, Paleozoic, Mesozoic and Tertiary), autochthonous or displaced.

Northern Dobrogea is largely mountainous (highlands with sheltered depressions, ranging between 100 m and 467 m above sea level), whereas southern Dobrogea has a structural tabular plateau landscape (below 200-300 m). These two landscapes are separated by the broadly hilly erosional plateau of central Dobrogea (250-350 m).

This is the region of Romania where rainfall and groundwater are scarcest: availability is patchy, and the water is often more mineralised. Impoundment, harvesting and irrigation are used to mitigate this situation.

The typically continental climate is partly tempered by the proximity of the Black Sea and the Danube Marshes and Delta. The average annual temperature is around 11 °C with a temperature range of more than 25 °C between mean values for January and July, and more than 75 °C in terms of absolute extremes over several years. Average annual rainfall is often less than 400 mm. The benefits of the area are good thermal conditions: it is one of Romania's warmest regions (with solar radiation of over 120-125 calories per square centimetre, sunshine duration of over 2 200 hours and daily average positive temperatures adding up to 4 000-4 200 °C over the year), which ensures that grapes can ripen and even become over-ripe.

Zonal is by far the dominant soil category found in the wine-growing areas: steppe mollisols (kastanozems and chernozems) and forest-steppe mollisols (calcic chernozems and, more rarely, clay-illuvial chernozems, rendzina and greyzems), mostly formed on a loess substrate.

8.2. Product details

'Colinele Dobrogei' PGI wines can be whites, reds or rosés.

The whites and rosés are limpid in appearance, and greenish-yellow to golden yellow, or pale or medium salmon-pink, with a velvety taste.

In terms of smell and taste, the majority of notes are floral. The wines have a good build-up of sugars and are well-rounded, with notes of honey, rose, citrus in aromatic varieties and sometimes honeycomb in aged wines made using aromatic varieties.

The reds have a velvety mouthfeel and are ruby red, garnet red, deep purplish red or dark red in colour.

The smell and taste feature the fresh aromas of well-ripened forest fruit, with hints of prune, a velvety mouthfeel and unctuousness, along with aromas of fresh raspberry, redcurrant, cranberry, blackberries and blueberries. The wines have tannic structure and character, and a bouquet of blueberries and cloves, and are sometimes markedly peppery, while short ageing brings vanilla aromas. They are suitable for ageing in oak barrels.

8.3. Causal interaction

The specificity of 'Colinele Dobrogei' PGI wines is imparted by the musts used to make them. This links back to the grape varieties, which benefit from high solar radiation – thermal conditions are among the warmest in Romania – and low rainfall. These factors help the grapes to ripen well, resulting in musts that are high in sugars. The influence of the sea makes itself felt in the area. It is particularly beneficial in the autumn because it acts as a temperature regulator. The Danube is an influential presence in Cernavodă, particularly on the vineyards closest to it. The soil, rich in calcium carbonate, is an important factor for wine quality. The quality of the wines is marked by the beneficial influence of the nearby Razim and Sinoe lakes and good soils for growing wines, along with the fact that the wines are balanced in alcohol and acidity and have well-expressed organoleptic characteristics (floral/forest fruits, seasoned notes).

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

Conditions applicable to finished product

Legal framework:

In national legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

Provided that the competent authorities are duly notified, the wines may be conditioned and bottled outside the area in which the grapes were grown.

These processes may take place within the same administrative unit, within a neighbouring administrative unit or in neighbouring areas with geographical indications.

In this case, the producer or the bottler and place of bottling must be identified on the label, as appropriate.

On the subject of bottling, and in response to commercial demands from the EU and export markets, bulk sales of PGI 'Colinele Dobrogei' wines are permitted.

The authorities must be notified of bulk consignments through the local inspection service. Bulk consignments must be accompanied by the applicable paperwork as well as the certificate proving entitlement to use the protected indication and market the wine.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_ig_colinele_dobrogei_modif_cf_cerere_3_2021_modif_anterioare_cerere_989_18.05.2022_no_track_changes_0.pdf
