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

(C/2024/1165)

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

'Nahegauer Landwein'

PGI-DE-A1293-AM01

Date of communication: 26.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description of the changes

(a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

The minimum natural alcoholic strength and minimum natural must weight of 'Nahegauer Landwein' have been set out in a separate point. There are no changes in content. The following sentence on cellar accounting has been inserted for clarification: 'The must weight in the fermentation container must be recorded.'

An organoleptic description of the various products has also been provided.

(b) Demarcation of the area

The demarcation of the 'Nahegauer Landwein' PGI area has been amended.

The individual municipalities, including their cadastral numbers, have been listed.

The precise demarcation can be seen on maps showing the vineyards in the municipalities referred to above, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

The area in which Landwein may be produced has been amended. To date, production of 'Nahegauer Landwein' has only been possible in the Nahe growing area. The rules in this regard have been aligned with legal requirements and now allow for 'Nahegauer Landwein' to also be produced in a different area of the same federal state or in a neighbouring federal state: 'Landwein may be produced in an area other than the specified growing area in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.'

(c) Wine grape varieties

The following grape varieties are listed in point 8 (previously point 7) of the product specification:

White wines

Albalonga, Auxerrois, Bacchus, Chardonnay, Ehrenfelser, Faberrebe, Freisamer, Gelber Muskateller, Grauer Burgunder, Grüner Silvaner, Grüner Veltliner, Hibernal, Hölder, Huxelrebe, Johanniter, Juwel, Kanzler, Kerner, Kernling, Morio-Muskat, Müller Thurgau, Muskat-Ottonel, Optima, Orion, Ortega, Perle, Phoenix, Prinzipal, Regner, Reichensteiner, Rieslaner, Roter Muskateller, Roter Elbling, Roter Traminer, Saphira, Sauvignon Blanc, 5/6 Scheurebe, Schönburger, Septimer, Siegerrebe, Solaris, Staufer, Weißer Burgunder, Weißer Elbling; Weißer Riesling, Würzer.

Red and rosé wines

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

Accent, Acolon, Blauer Frühburgunder, Blauer Limberger, Blauer Portugieser, Blauer Spätburgunder, Cabernet Cortis, Cabernet Cubin, Cabernet Dorio, Cabernet Dorsa, Cabernet Franc, Cabernet Mitos, Cabernet Sauvignon, Dakapo, Deckrot, Domina, Dornfelder, Dunkelfelder, Hegel, Merlot, Müllerrebe, Neronet, Palas, Regent, Rondo, Rotberger, Saint-Laurent, Syrah.

AMENDMENTS

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines'.

The following varieties have been added:

White grape varieties

'Adelfränkisch, Aromera, Blauer Silvaner, Blütenmuskateller, Bronner, Cabernet Blanc, Calardis Blanc, Calardis Musque, Chenin Blanc, Comtessa, Divona, Donauriesling, Floreal, Gelber Kleinberger, Gm 6414-39, Gm 6423-12, Gm 7519-3, Gm 7539-4, Goldmuskateller, Grünfränkisch, Muscaris, Ortlieber, Osteiner, Pamina, Rosa Chardonnay, Roter Riesling, Sauvignac, Sauvignon Gris, Sauvitage, Semillion, Sibera, Soreli, Souvignier Gris, Thurling, Viognier, Voltis.'

Red grape varieties

'Artaban, Cabaret Noir, Cabernet Cantor, Cabernet Carbon, Cabernet Jura, Cabertin, Divico, FR 628-2005 r, Gamay Noir, Gm 6423-7, Gm 7517-29, Gm 7519-1, Gm 7520-1, Gm 7816-7, Gm 7838-1, Kleiner Fränkischer Burgunder, Laurot, Monarch, Muskat-Trollinger, Pinotin, Sangiovese, Satin Noir, Schwarzblauer Riesling, VB 91-26-5, Vidoc.'

(d) Applicable requirements

Requirements to be met by an organisation managing a PDO/PGI

The following provision, which reflects current legislation, will be maintained even after amendments to the legislation: 100 % of the grapes used in production must come from the area the Landwein takes its name from, and the residual sugar content must not exceed the maximum permissible values for 'semi-dry'. These rules are now indicated as a requirement laid down by an organisation managing the PDO/PGI (protection association) and no longer as a requirement under national law. The figure of 100 % is now explicitly mentioned and reference is made to it in the list identifying the demarcated area and the list of grape varieties in the product specification:

The wording '"Nahegauer Landwein' may only be made from grapes coming from vineyards in the winegrowing area and from authorised grape varieties' has been amended as follows: '100 % of the grapes used to produce "Nahegauer Landwein" must come from the municipalities or cadastral units listed under point 4 of the product specification and from the grape varieties authorised under point 8 of the product specification.'

The wording on the residual sugar content requirement has not been amended.

A labelling requirement has been added:

Only actual names may be used on the labelling of 'Nahegauer Landwein' PGI products marketed with indication of the grape variety. Blending with new strains is permitted.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

(e) Control body

In point 10 of the specification, the fax number and tasks of the control body have been amended. This is because responsibility for new planting permits has been transferred from the Rhineland-Palatinate Chamber of Agriculture (*Landwirtschaftskammer Rheinland-Pfalz* – LWK) to the Federal Office for Agriculture and Food (*Bundesanstalt für Landwirtschaft und Ernährung* – BLE).

(f) Other

Editorial changes in line with EU requirements. This includes any amendments made to reflect current legislation, by referring to the applicable rules or deleting the wording in question.

2. **Reasons for the changes**

(a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

The minimum natural alcoholic strength and minimum natural must weight have been listed under a separate point to make the product specification clearer. The removal of the conversion table means that there is no longer any legal basis for indicating the minimum natural must weight. However, as producers in practice work with the Öchslegrade (must weight scale), this will continue to feature in the product specification. The indication of the minimum natural alcoholic strength and the indication of the minimum natural must weight will therefore be combined by the word 'and'. This clearly shows that both the value of the minimum natural alcoholic strength and the value of the minimum natural must weight must be observed by producers if they are to market products as 'Nahegauer Landwein'. In order to avoid misunderstandings with regard to cellar accounting, the protection association has decided to insert a sentence clarifying that only the minimum must weight has to be recorded in the winery records.

The descriptions of the organoleptic characteristics have been made more nuanced in order to better reflect the different products.

(b) Demarcation of the area

The changes to the area demarcation are well thought through, and are intended to prevent significant disadvantages for winegrowing, agriculture, and the cultivated landscape of the region of Nahe as it has developed over time. This is in view of the fact that winegrowing in the Nahe has evolved over centuries within specific geographical boundaries of the relevant cadastral units, as has been the case in all traditional European wine-growing areas, and is intended to avoid the disadvantages set out in detail below:

As the plant protection measures implemented in winegrowing are not always compatible with other crops, enclosed vineyards are necessary for quality assurance purposes.

Thus, juxtaposing vineyards with land with other uses causes problems that should be avoided as far as possible: the more enclosed a vineyard and the fewer points of contact between land used for winegrowing and land with other uses (arable farming, pastureland, fruit growing, etc.), the fewer associated negative effects on the wines' cultivation and quality. This is due to the specific management requirements of winegrowing compared to other uses, in particular as regards plant protection. The plant protection products used sometimes differ considerably, particularly as regards the objectives pursued, crop-specific authorisation and waiting periods.

Even if proper technical equipment is used and the rules of good agricultural practice are complied with, unintended drift onto neighbouring parcels with different uses may occur, which may cause unwanted vegetative damage in non-target areas or impair the quality/marketability of products due to the presence of certain residues. For example, if the use of systemic herbicides on neighbouring areas leads to unwanted drift, this may have an impact on fruit setting if contamination occurs before the vines flower. If contact herbicides are used, unwanted drift may result in burns to the affected parts of the leaf canopy / shoots. Conversely, problems may arise if fungicides used in winegrowing drift onto neighbouring arable land. As plant protection products are not authorised for some crops grown in that area, residue studies may find – on the basis of thorough analysis and low maximum residue limits – that the produce is not fit to be placed on the market. The same goes for copper preparations used in organic wine production. Such cases occur frequently in practice and thus should be avoided. This means that arable land can be damaged as a result of plant protection measures taken in neighbouring vineyards, just as land under vines and the grapes grown there can be damaged by plant protection measures taken on neighbouring arable land.

Many management and protection methods in the area of winegrowing are only possible or effective if they are applied in consolidated vineyards:

— Low-impact plant protection strategies with qualitative, environmental and economic benefits are important to ensure the sustainable production of high-quality wines.

— Long-established and widely used methods such as the pheromone control of grapes will only work if, in enclosed vineyards, the pheromone dispensers necessary to restrict multiplication and confuse the pests are spread as widely as possible, while restricting as far as possible the costly practice of double-mounting dispensers at the edges (boundaries with other crops, uses or vegetation).

— Enclosed vineyards are also necessary from both a technical and an economic perspective in order to protect ripe grapes from feeding or other quality-impairing damage by birds, as this is the only way to ensure effective protection.

— Enclosed vineyards also help to prevent damage caused by game. Damage caused by game, to both agricultural crops and vineyards, has increased significantly in recent years in the Nahe area. The damage is mainly caused by wild boar, but also by roe deer and red deer. Limiting the wild boar population in particular is necessary from a wine-growing perspective not least because, as a rule, winegrowers in Rhineland-Palatinate are not entitled to compensation for damage to vineyards caused by wild animals. Enclosed vineyards also reduce the risk of outbreaks of notifiable African swine fever, which poses a significant risk for livestock farming in Germany. It is easier and less costly to combat wild boar in enclosed vineyards than in areas used for growing different crops (e.g. grapes, arable crops and fruit), which provide refuge areas and sources of food.

— The practice of drip irrigation of vineyards, which is used to grow vines particularly in young vineyards, is becoming increasingly important, and enclosed vineyards are an advantage when it comes to constructing and operating the necessary infrastructure (wells, pipes, etc.). Both the collective sourcing of water and the common use of transport and distribution lines are more efficient and less expensive in such vineyards.

— The requirements for networks of lanes in vineyards are different from those, for example, in arable farming. If former vineyards were to no longer be used for winegrowing, it might be impossible or very difficult for the land to be used for arable farming or as pastureland due to the network of lanes intended for winegrowing. The lane structure in vineyards is usually intended for vehicles and machines that are smaller and lighter than those used in arable farming. If all these lanes had to be reinforced to bear heavier loads, it would create a greater financial burden for all the landowners in the area.

The cultivated landscape, which has evolved over time, and the natural scenery, which includes the traditional vineyards, characterise the 'Nahegauer Landwein' protected geographical indication and its reputation.

— In the eyes of local residents, members of the region's wine industry, specialists and also consumers, the region is characterised by winegrowing in traditional, sloping vineyards that shape the landscape.

— Using the land for traditional arable farming would change the natural scenery and thus the cultivated landscape that have evolved over the centuries.

— It is no coincidence that wine advertising regularly uses pictures taken in traditional vineyards when presenting the wine region.

— The topic of wine – in conjunction with the traditional winegrowing region and the traditional vineyards – also plays a major role in tourism.

— Many wines presented in specialised publications, which strongly shape the perception and reputation of the 'Nahegauer Landwein' PGI, often originate in traditional sloping vineyards (including Dorsheimer Burgberg, Dorsheimer Pittermännchen, Monzinger Frühlingsplätzchen, Monzinger Halenberg, Niederhäuser Hermannshöhle, Niederhäuser Rosenheck, Norheimer Dellchen and Schlossböckelheimer Felsenberg).

— These 'soft' factors mean that the 'Nahegauer Landwein' PGI is emotionally loaded – in a positive way – for both traders and consumers. When buying and drinking wine from the Nahe area, images of those slopes come to mind, triggering emotions and conjuring up memories (for example of holidays or beautiful landscapes). This makes the 'Nahegauer Landwein' PGI exceptional and unique.

— Many traditional vineyards would be at risk of being encroached by unwanted scrub, given that they are not suitable for uses other than winegrowing due to their small size, their characteristics and the fact that it is often very difficult to get larger machines to them. Host plants (e.g. blackberry plants) for unwanted pests such as the cherry vinegar fly could then spontaneously begin to grow on these uncultivated areas, thus threatening the health and quality of the grapes in neighbouring vineyards.

It is clear from the reasons set out above that cultivating vineyards on a consolidated and preferably enclosed site has many different advantages for vineyard owners and operators and also for the environment. Therefore, given the many disadvantages outlined above, there should be no increase in the already low proportion of vineyards that are spread across several sites.

The area in which 'Nahegauer Landwein' may be produced will therefore not be more narrowly defined in the product specification than is permitted by law.

(c) Wine grape varieties

The list of vine varieties was incomplete; all the varieties included in the BLE list and grown in the Nahe area have been added since they have already proved their worth in the wine-growing region. The wines produced from these varieties comply with the requirements of the product specification.

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines', as it is the list of grape varieties in the product specification that determines whether varieties can or cannot be cultivated, not the end product.

(d) Applicable requirements

Requirements to be met by an organisation managing a PDO/PGI

National legislation no longer includes the 100 % rule or the rule on residual sugar content. These are therefore indicated as requirements laid down by an organisation managing the PDO/PGI (protection association). The amendments made to the text (e.g. explicitly mentioning the figure of 100 %) are to clarify the substance of the original provision. There are no changes in content.

Labelling rules protect PGI products against a possible loss of value.

The visual elements of a label are very important for consumers. Were a PGI product to be placed on the market with a new strain printed on the label, the consumer would either not understand what the indication meant or would get the impression that they were products from experimental cultivation without this being clearly indicated, making it hard for them to decide for or against buying the product. Consumers may not be aware that these are actually classified varieties that have already proved their worth, which may lead them to form a negative assessment without having had a chance to taste the products. The negative impression thus created could have an impact on the entire 'Nahegauer Landwein' product range, due to these products being labelled as 'Nahegauer Landwein' PGI, and therefore also affect the sale of 'Nahegauer Landwein' PGI products.

(e) Control body

The fax number has changed.

The wording has been amended to reflect the applicable legislation.

(f) Other

Editorial changes have to be made in order to comply with EU requirements.

SINGLE DOCUMENT

1. **Name(s)**

Nahegauer Landwein

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine

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

1. Wine, white

BRIEF WRITTEN DESCRIPTION

Depending on various influencing factors, the colours of the white wines typically range from pale yellow, sometimes with green tints, to greenish-yellow, straw yellow and golden yellow. Depending on the grape variety, they may also present slight red tones.

In particular, mash-fermented white wines can also appear orange in colour, with reddish and brown tints. The white wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

Depending on the grape variety, the white wines have a bouquet primarily reminiscent of primary aromas of fresh (exotic) fruit, sometimes even of dried fruit, but also of flowery notes, spicy aromas or grassy, plant aromas with mineral notes (e.g. slate). There may also be deliberate oxidative, phenolic or reductive notes of delicate to moderate intensity.

The taste of the white wines usually ranges from light, delicate, fresh and lively to powerful and round vintages with fine toasted notes, to complex wines with a balanced sugar to acidity ratio. The wines are generally characterised by a crisp acidity and minerality.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 11,5 %.

For analytical characteristics where no figure is given, the current legislation applies.

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

2. Wine, red

BRIEF WRITTEN DESCRIPTION

Depending on the grape variety and the cellar operations, the red wines usually range from light red to ruby and garnet red to red-black in colour, often with bluish, violet and brown tints. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

Depending on the grape variety and the cellar operations, the red wines typically have fruity aromas reminiscent of cherries, red or black berries, blackcurrant or sometimes of dried fruit.

Medium-bodied wines tend to have soft to noticeable acidity and a discreet tannin structure with a high degree of fruitiness. Full-bodied wines have concentrated aromas of red or black berries and may also present spicy and smoky aromas. These wines tend to have a softer acid structure but robust tannins, which gives them good structure and keeping qualities.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 12 %.

For analytical characteristics where no figure is given, the current legislation applies.

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

3. Wine, rosé, Blanc de Noir

BRIEF WRITTEN DESCRIPTION

The rosé wines are typically delicate pink to pale or light red in colour, whereas the Blanc de Noir wines are the colour of white wine. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

As the musts are developed in the same way as white wine, they generally have a fruity and fresh aroma reminiscent of red or light yellow fruit and berries. Rosé wines differ from red wines in that they are generally fresh with a more moderate alcoholic strength and lower tannin content. These wines usually have a fine to round structure, and a taste characterised by a delicate to fresh, lively acidity.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 11,5 %.

For analytical characteristics where no figure is given, the current legislation applies.

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

4. Wine, Rotling

BRIEF WRITTEN DESCRIPTION

These wines are typically of a pale to intense light red colour, with sensory characteristics close to those described for rosé wines. Their aromas are predominantly fruity, sometimes subtly spicy, with notes of berries, pome fruit and citrus fruits. They generally have a delicate to rich flavour and a fresh acid structure. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids, or caused by defects in the wine, is not permitted.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of up to 11,5 %.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
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. All products

Specific oenological practice

The current legislation applies.

2. All products

Relevant restrictions on making the wines

The current legislation applies.

3. All products

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1. Wine

150 hectolitres per hectare

6. **Demarcated geographical area**

Products allowed to bear the protected geographical indication 'Nahegauer Landwein' must come from vineyards located in the following municipalities and districts:

Alsenz (4597), Altenbamberg (1978), Auen (2037), Bad Kreuznach (Bad Kreuznach (1942), Bad Münster a. Stein (1976), Bosenheim (1943), Ebernburg (1977), Ippesheim (1945), Planig (1944), Winzenheim (1941)), Bad Sobernheim (Sobernheim (2043)), Bärweiler (2047), Bayerfeld-Steckweiler (4625), Becherbach bei Kirn (2088), Bingen am Rhein (Bingerbrueck (3521)), Bockenau (2003), Boos bei Bad Kreuznach (2001), Braunweiler (2014), Breitenheim (2073), Bretzenheim (1928), Burgsponheim (2004), Callbach (2063), Dalberg (2016), Desloch (2072), Dielkirchen (Dielkirchen (4623), Steingruben (4624)), Dorsheim (1922), Duchroth (1982), Eckenroth (1909), Feilbingert (1980), Finkenbach-Gersweiler (4606), Gaugrehweiler (4596), Gerbach (4627), Guldental (Heddesheim (1927), Waldhilbersheim (1926)), Gutenberg (2009), Hargesheim (2008), Hergenfeld (2010), Hochstätten (1979), Hohenöllen (4683), Hüffelsheim (1997), Kalkofen (4593), Kirschroth (2046), Langenlonsheim (1924), Langenthal (2038), Laubenheim (1923), Lauschied (2048), Lettweiler (2061), Mandel (2006), Mannweiler-Cölln (Cölln (4600), Mannweiler (4599)), Martinstein (2051), Meddersheim (2044), Meisenheim (2069), Merxheim (2045), Monzingen (2041), Münsterappel (4594), Münster-Sarmsheim (3512), Niederhausen (1984), Niederhausen an der Appel (4591), Niedermoschel (4603), Norheim (1985), Nussbaum (2042), Oberhausen an der Appel (4595), Oberhausen an der Nahe (1983), Obermoschel (4604), Oberndorf (4598), Oberstreit (2002), Odernheim am Glan (2050), Offenbach-Hundheim (Offenbach (4701)), Raumbach (2070), Rehborn (2062), Rockenhausen (4631), Roth bei Bad Kreuznach (1906), Roxheim (2007), Rüdesheim (1996), Rümmelsheim (1921), Sankt Katharinen (2013), Schloßböckelheim

(1999), Schöneberg bei Bad Kreuznach (1908), Schweppenhausen (1910), Simmertal (2096), Sommerloch (2012), Spabrücken (2017), Sponheim (2005), Staudernheim (2049), Stromberg (1907), Traisen (1986), Unkenbach (4605), Waldalgesheim (Genheim (3511)), Waldböckelheim (2000), Waldlaubersheim (1911), Wallhausen (2011), Warmsroth (Wald-Erbach (1905), Warmsroth (1904)), Weiler bei Bingen (3509), Weiler bei Monzingen (2040), Weinsheim bei Bad Kreuznach (1998), Windesheim (1925), Winterborn (4592), Wolfstein (4658).

The precise demarcation can be seen on maps showing the vineyards in the municipalities referred to above, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

Landwein may be produced in an area other than the specified growing area in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.

7. **Wine grape varieties**

Accent

Acolon

Adelfränkisch - Grüner Adelfränkisch

Albalonga

Aromera

Artaban

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Blauer Frühburgunder - Pinot Noir Précoce, Pinot Madeleine, Madeleine Noir, Frühburgunder, Pinot Madelaine

Blauer Limberger - Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Silvaner

Blauer Spätburgunder

Blütenmuskateller

Bronner

Cabaret Noir

Cabernet Blanc

Cabernet Cantor

Cabernet Carbon

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin

Calardis Blanc

Calardis Musqué
Chardonnay
Chenin Blanc
Comtessa
Dakapo
Deckrot
Divico
Divona
Domina
Donauriesling
Dornfelder
Dunkelfelder
Ehrenfelser
FR 628-2005 r
Faberrebe
Floreal
Freisamer
Gamay Noir
Gelber Kleinberger
Gelber Muskateller
Gm 6414-39
Gm 6423-12
Gm 6423-7
Gm 7517-29
Gm 7519-1
Gm 7519-3
Gm 7520-1
Gm 7539-4
Gm 7816-7
Gm 7838-1
Goldmuskateller - Muskateller
Grüner Silvaner - Silvaner, Sylvaner
Grüner Veltliner - Veltliner
Grünfränkisch
Hegel
Hibernal
Huxelrebe - Huxel
Hölder
Johanniter
Juwel
Kanzler
Kerner
Kernling

Kleiner Fränkischer Burgunder - Burgunder Fränkisch Kleiner

Laurot

Merlot

Monarch

Morio Muskat

Muscaris

Muskat Ottonel - Muskat-Ottonel

Muskat Trollinger

Müller Thurgau - Rivaner

Müllerrebe - Schwarzriesling, Pinot Meunier

Neronet

Optima 113 - Optima

Orion

Ortega

Ortlieber

Osteiner

Palas

Pamina

Perle

Phoenix - Phönix

Pinotin

Prinzipal

Regent

Regner

Reichensteiner

Rieslaner

Rondo

Rosé Chardonnay - Chardonnay, Rosa Chardonnay, Chardonnay Rosé

Rotberger

Roter Elbling - Elbling Rouge

Roter Muskateller - Muskateller, Muscat, Moscato

Roter Riesling

Roter Traminer - Clevner, Traminer

Ruländer - Pinot Grigio, Grauburgunder, Grauer Burgunder, Pino Gris

Saint Laurent - St. Laurent, Sankt Laurent

Sangiovese

Saphira

Satin Noir

Sauvignac

Sauvignon Blanc - Muskat Silvaner

Sauvignon Gris

Sauvitage

Scheurebe

Schwarzblauer Riesling

Schönburger

Semillon

Septimer

Sibera

Siegerrebe

Solaris

Soreli

Souvignier Gris

Staufer

Syrah

Thurling

VB 91-26-5

Vidoc

Viognier

Voltis - Colmar 2011 G

Weißer Burgunder - Pinot Bianco, Weißburgunder, Pinot Blanc

Weißer Elbling - Elbling, Kleinberger

Weißer Riesling - Riesling Renano, Rheinriesling, Klingenberger, Riesling

Würzer

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

In simplified terms the wine-growing area is located in triangle between the towns of Bingen, Alsenz and Monzingen. It forms part of three physiographic zones. In the extreme north-east the Hunsrück (Soonwald) foothills reach into the wine-growing area. The northern part belongs to the Nördliches Oberrheintiefland (northern Upper Rhine lowlands), made up of the Unteres Nahehügelland and the Untere Naheebene (lower Nahe hills and lower Nahe plain), while the southern part belongs to the Saar-Nahe-Bergland (Saar-Nahe hills) in the Nordpfälzer Bergland (North Palatine Uplands). This physiographic structure is a rough outline of the region's geology. On average the vineyard area is located at some 210 metres above sea level. Winegrowing in the Nahe area also takes place on steep or very steep slopes.

The oldest rocks in the area date back to the Devonian period. These include hardened, ancient marine deposits (sandstone, slate, quartzites) as well as metamorphic rocks (greenschist, phyllite). However, Rotliegend rocks, including volcanic Rotliegend rocks (latite, andesite and basalt), are by far the most widespread. Vines also grow on tertiary deposits, including on fluviatile and coastal sands and marine marls.

The annual average daytime temperature is 9,3 °C, with an average temperature during the growing season itself of 13,8 °C. The average annual precipitation is 580 mm, with 60 % of the precipitation falling during the growing season.

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

Legal framework:

Laid down by an organisation which manages the PDO/PGI, where provided for by Member States.

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

— 100 % of the grapes used to produce 'Nahegauer Landwein' must come from the municipalities or cadastral units listed under point 4 of the product specification and from the grape varieties authorised under point 8 of the product specification.

— The residual sugar content of a wine marketed as ‘Landwein’ may not exceed the maximum permissible value for the ‘semi-dry’ indication.

— Only actual names may be used on the labelling of ‘Nahegauer Landwein’ PGI products marketed with indication of the grape variety. Blending with new strains is permitted. Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein