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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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/5858)

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

'Babadag'

PDO-RO-A1424-AM01

Date of communication: 1 July 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Addition of wine grape varieties for wine production**

The Product Specification has been amended to include new wine grape varieties that can be used to produce the wines, namely the white varieties Riesling de Rhin, Tămâioasă românească, Crâmpoșie, Traminer roz and Viognier, and the red wine varieties Syrah, Burgund mare, Petit verdot and Cabernet franc.

Chapter IV of the Product Specification and point 7 of the single document have been amended.

2. **Inclusion of new organoleptic characteristics of the wines**

The Product Specification has been amended to include the organoleptic characteristics of wines produced from the wine grape varieties requested for production, both for white wines (Riesling de Rhin, Tămâioasă românească, Crâmpoșie, Traminer roz and Viognier) and for red wines (Syrah, Burgund mare, Petit verdot and Cabernet franc).

Chapter XI of the Product Specification has been amended, with no change to the single document.

3. **Amendment of grape and wine yields**

The Product Specification has been amended to increase grape and wine yields, as vineyards created under restructuring/conversion programmes using selected clones have shown an increase in the maximum levels of grape production and thus wine production. This means the maximum values need to be increased, while ensuring that the specific quality of the controlled designation of origin is preserved.

Chapters V and VI of the Product Specification and point 5.2 of the single document have been amended.

4. **Rewording of conditions relating to vineyards and crop quality**

The Product Specification has been amended and certain conditions relating to the characteristics of the vineyards have been reworded. This includes information on varietal purity, planting density (minimum number of vine stocks per hectare) and green harvesting.

Chapter VIII of the Product Specification has therefore been amended, with no change to the single document.

5. **Addition of a harvest condition - sugar level when the grapes are harvested**

Romanian national legislation provides for a minimum sugar content of 230 g/l at the time the grapes are harvested for wines that can be labelled with the traditional term DOC-CIB [controlled designation of origin - harvested when the grapes have noble rot]. The Product Specification therefore needed to be amended to include this legislative provision, since sugar content can reach this level in grapes in the area of the designation of origin. This is why this requirement needed to be included for grapes harvested to produce Babadag controlled designation of origin wines.

Chapter VII of the Product Specification has been amended, with no change to the single document.

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

6. **Indication of conditions relating to grape processing / conditioning and bottling of wines**

The Product Specification has been amended to include certain conditions relating to grape processing and the conditioning and bottling of the wines, which concern the demarcated area and neighbouring areas.

Certain steps may take place in neighbouring areas, in existing establishments in the same administrative unit or in those existing in the administrative units adjacent to it. The competent authority must be notified thereof.

Wines may be conditioned and bottled outside the neighbourhood of the demarcated area if the production rules set out in the Product Specification are complied with during the process.

Chapter IX of the Product Specification and point 9 of the single document have been amended.

7. **Addition of technological practices for processing certain wines**

The Product Specification has been amended to include brief details about some wine processing techniques: obtaining rosé wine from white grapes, white wines from red grapes, orange wine from white grapes, and obtaining ice wine as still wine through overmaturation, in order to expand the range of still wine types that can be processed from white and red grapes.

Chapter IX of the Product Specification and point 9 of the single document have been amended.

8. **Addition of new analytical/organoleptic parameters of the wines**

The Product Specification has been amended to include certain provisions relating to the analytical and organoleptic characteristics of the wines.

For the sake of clarity, and taking into account that wines that seem to be evolving towards alcoholic strengths higher than the 15 % volume laid down in the legislation are starting to be produced, the Product Specification needed to include the provision that the alcoholic strength is increased to the maximum of 20 % volume laid down by legislation, when wines are produced without enrichment.

The specific organoleptic parameters for the wine grape varieties requested for production have been added.

The Product Specification has been amended to include conditions relating to the types of wine that can be produced classified according to their sugar content, expressed as glucose + fructose.

Chapter XI of the Product Specification and point 4 of the single document have been amended.

9. **Rewording of marketing conditions**

The Product Specification has been amended to include an optional labelling condition listing indications such as ‘vineyard’, ‘estate’, or references to distinctions awarded for consignments of wine, exceptional vintages or any other important events related to the production/marketing of the wine.

For the sake of clarity, some of the conditions relating to bottling of wines and the texts used in the labelling have been reworded to comply with national labelling legislation.

The Product Specification has been amended to include a condition relating to wines which have undergone a maturation period of at least two years or which have a total alcoholic strength by volume equal to or greater than 13 %, which are exempt from volatile acidity limits, in white and red wines.

Chapter XII of the Product Specification has been amended, with no change to the single document.

10. **Addition of the name of a traditional term from national legislation**

The Product Specification has been amended to include the name of a traditional term laid down in national legislation, namely DOC–CIB ('cules la innobilarea boabelor') [harvested when the grapes have noble rot]. This term relates to the sugar content at the time the grapes are harvested, and can be used in the labelling, when the sugar content is at least 230 g/l at the time the grapes are harvested.

The term DOC-CIB is regulated by national legislation (Annex 5 to Order No 732/2005 of the Minister for Agriculture and Rural Development, as amended).

Chapter XIII of the Product Specification has been amended, with no change to the single document.

11. **Rewording of the conditions relating to non-compliant wine**

The Product Specification has been amended to reword certain conditions relating to the marketing of wine that is no longer in compliance, setting out the steps and conditions under which the wine may be reclassified for non-compliance.

Chapter XIV of the Product Specification has been amended, with no change to the single document.

12. **Updating the contact details of the competent authority**

The Product Specification has been amended to update the contact details of the competent authority responsible for the control and management of the protected designation of origin.

Chapter XV of the Product Specification has been amended, with no change to the single document.

13. **Presentation of the conditions for amending the Product Specification**

The Product Specification has been amended to clearly set out the conditions under which the wine specifications may be amended in order to comply with the legal provisions for changing a product specification.

Chapter XV of the Product Specification has been amended, with no change to the single document.

SINGLE DOCUMENT

1. **Name(s)**

Babadag

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

— 2204 – wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

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

1. Analytical and organoleptic characteristics of white/rosé wines

CONCISE TEXTUAL DESCRIPTION

The still white wines have a harmonious, balanced structure with good acidity. On the nose, they have fruity aromas (citrus fruit, pears, apples), with floral notes of vine flowers, freshly mown hay, elderflower, linden and acacia. They range in colour from yellow to greenish-yellow, straw yellow and even golden yellow. The taste is fruity and fresh.

The still rosé wines have aromas of red fruit, strawberries, cherries and raspberries, and a crisp, refreshing taste. They may be salmon pink, rose pink or onion skin pink in colour.

The dry wines are characterised by mineral, floral, peach and lemon zest aromas. Wines with residual sugar may be honeyed, floral and unctuous, with aromas of ripe yellow fruit. Both the dry wines and those with residual sugar have outstanding potential to evolve over time, developing aromatic and structural complexity.

(The maximum limit for total alcoholic strength may be up to 20 % volume for wines which have been produced without any enrichment).

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 11,00

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

2. Analytical and organoleptic characteristics

CONCISE TEXTUAL DESCRIPTION

The still red wines are full bodied, with well-integrated tannins, and shades of ruby red, purplish red, brick red and garnet red. They have aromas of very ripe red fruit, prunes and black forest fruits, while aged wines have aromas of vanilla, coffee, chocolate and spices. Some wines may have a remarkable tannic structure, with bold tannins that impart a concentrated aroma of red fruit. A long maturation time confers particular qualities and spicy notes combined with vanilla aromas. Ageing also confers a specific character, with well-integrated tannins.

(The maximum limit for total alcoholic strength may be up to 20 % % volume for wines which have been produced without any enrichment).

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 11,00

— 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): 150

3. Analytical and organoleptic characteristics

CONCISE TEXTUAL DESCRIPTION

The ice wines may be white, rosé or red. The white ones have golden yellow shades, the rosé ones are bright pink and the red ones purplish red. The taste is full, creamy, of fleshy fruit (apricots, peaches), strawberries, blackberries and overripe forest fruits.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 11,00

— 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): 150

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Oenological practices

Relevant restriction on making the wines

The wine grapes from which wines with the Babadag designation of origin are obtained may be processed in the corresponding demarcated area or in neighbouring areas, within the same administrative unit or in its vicinity. The grapes may also be processed outside the neighbourhood of the demarcated area if the production rules established in the Product Specification are complied with during the process.

Wines with the designation of origin may be conditioned and bottled in establishments in the demarcated area covered by the designation or in neighbouring areas, in existing establishments in the same administrative unit or in those existing in the administrative units adjacent to it. Wines may be conditioned and bottled outside the neighbourhood of the demarcated area if the production rules set out in the Product Specification are complied with during the process.

If the grape processing and the conditioning and bottling of the wine products takes place outside the demarcated area of the designation of origin, the producer must notify the ONVPV [the National Office for Vine and Wine] at least 24 hours before the start of the technological process indicated in the notification, unless the winemaking centres and/or bottling facilities belong to the same economic operator and are located within the administrative unit in which the area covered by the designation of origin is located, or in neighbouring counties (such operator should own or operate the vineyards, winemaking centres and bottling facilities).

2. Cultivation practice

Cultivation practice

The vineyards from which wines bearing the Babadag controlled designation of origin are obtained must have a varietal purity of at least 85 %;

— planting density - minimum 4 000 vine stocks per hectare;

— green harvesting - reducing the number of grape clusters at veraison when the potential production exceeds the maximum limits permitted under the Product Specification.

Effective phytosanitary protection and a good state of health of the crop must be ensured in the vineyards, and in rainy autumns, where there is a risk of mould attack, it is recommended that partial defoliation is performed around the grapes for rootstock with a rich foliar mass. In the case of wines bearing the controlled designation of origin, specific methods are used in accordance with the legislation in force, to ensure that the quality corresponding to the category of controlled designation of origin is obtained.

5.2. *Maximum yields*

1. Aligote, Chardonnay, Pinot gris, Muscat Ottonel, Sauvignon, Riesling italian, Riesling de Rhin, Fetească regală, Fetească albă, Tămâioasă românească, Crâmpoșie, Columna, Traminer roze, Viognier

15 000 kilograms of grapes per hectare

2. Cabernet Sauvignon, Merlot, Pinot noir, Fetească neagră, Syrah, Burgund mare, Petit verdot, Băbească neagră, Cabernet franc

14 000 kilograms of grapes per hectare

3. Aligote, Chardonnay, Pinot gris, Muscat Ottonel, Sauvignon, Riesling italian, Riesling de Rhin, Fetească regală, Fetească albă, Tămâioasă românească, Crâmpoșie, Columna, Traminer roze, Viognier

   105 hectolitres per hectare

4. Cabernet Sauvignon, Merlot, Pinot noir, Fetească neagră, Syrah, Burgund mare, Petit verdot, Băbească neagră, Cabernet franc

   98 hectolitres per hectare

5. Maximum grape yield for ice wine (kg/ha). The wine yield for ice wine (hl/ha) is max. 18 % hl/ha and max. 30 % of the harvested grapes.

   6 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

Tulcea County:

— Town of Babadag

— Commune of Sarichioi - villages of Sarichioi, Enisala, Visterna, Zebil and Sabangia;

— Commune of Ceamurlia de Jos - villages of Ceamurlia de Jos and Lunca;

— Commune of Valea Nucarilor - villages of Agighiol, Valea Nucarilor and Iazurile;

— Commune of Peceneaga - village of Peceneaga;

— Commune of Ostrov - village of Ostrov;

— Commune of Dăeni - village of Dăeni;

— Commune of Turcoaia - village of Turcoaia;

— Commune of Jurilovca - village of Jurilovca;

— Commune of Baia - village of Baia;

Constanța County:

— Commune of Mihai Viteazu - villages of Mihai Viteazu and Sinoe;

— Commune of Istria - villages of Istria and Nuntaşi;

— Commune of Cogealac - villages of Cogealac, Tariverde and Fântânele.

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

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

Burgund Mare N - Grosser Burgunder, Blaufränkisch, Kekfrankos, Frankovka, Limberger

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

Cabernet Franc N

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

Columna B

Crâmpoșie B

Fetească albă B - Păsărească albă, Poama fetei, Mädchentraube, Leányka, Leánka

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

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

Merlot N - Bigney rouge, Plant Medoc

Muscat Ottonel B - Muscat Ottonel blanc

Petit Verdot N

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

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

Pinot noir N - Spätburgunder, Pinot nero

Riesling de Rhin B - Weisser Riesling, White Riesling, Riesling Renano, Rheinriesling

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon blanc

Syrah N - Shiraz, Petit Syrah

Traminer Rose Rs - Rosetraminer, Savagnin Rose, Gewürztraminer

Tămâioasă românească B - Busuioacă de Moldova, Muscat blanc à petit grains

Tămâioasă românească B - Rumänische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

Viognier B - Bergeron, Barbin, Rebolot, Greffou, Picotin Blanc, Vionnier

Viognier B - Petit Vionnier, Viogne, Galopine, Vugava bijela

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

Link with the demarcated area

The area demarcated for the Babadag controlled designation of origin is located in the morphostructural unit of central Dobrogea, where the main rock on which the soils of this area were formed is loess, more than 20 metres thick. The soil has very good physical and chemical properties, with permeability, porosity, and a medium loamy-sandy texture.

The predominant soils are from the chernozem soil class, weakly settled, with an alkaline character (pH from 8,0 to 8,2), moderate content of calcium carbonate, NPK supply, and suitability class III, indicating very good conditions for vine cultivation. The average depth of the groundwater is approximately 10 m.

The average annual temperature is just over 11 °C and annual rainfall is between 400 and 445 mm.

The area demarcated for the Babadag designation of origin, which is located in Tulcea County, not very far from Lake Razelm, brings together vineyards situated in hilly areas, such as Jurilovca, Sarichioi and the Valea Nucarilor.

The area is rich in archaeological finds dating back to the 4th and 5th centuries BC, proving that vines were cultivated. This includes archaeological discoveries in the ancient city of Histria, where amphorae in which wine was kept as an offering were discovered under the floor of a temple or in a burial tomb.

In the Middle Ages, the Syrian chronicler Paul of Aleppo, travelling with the patriarch Macarius of Antioch, wrote about the ‘extraordinary vines, from which an outstanding wine is made’ encountered in the Babadag area.

The single vineyards of Enisala, Sarichioi and Zebil, on the side of the Babadag Plateau facing the Black Sea, have skeletal rendzina soils favourable for Cabernet, and on the south-western side of the plateau, conditions in vineyards such as Dăeni, Agighiol and Valea Nucarilor are favourable for the exceptional quality of varieties such as Riesling italian and Merlot.

Dry red Cabernet Sauvignon wines of the highest quality are produced in northern Dobrogea on the side of the Casimcea Plateau facing the Razelm-Sinoe lagoon system, while on the side facing the Danube, dry and semi-dry Riesling italian white wines are produced, in addition to excellent Cabernet Sauvignon and Merlot wines.

All this, together with the proximity of large lakes and the Danube Delta, imparts special characteristics to the grapes and wines produced in this area, characterised by balanced alcoholic strength and acidity, high extract and prized sensory characteristics.

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

Marketing conditions

Legal framework:

in national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

On the labelling of the wines, the Babadag controlled designation of origin may be supplemented by one of the following single vineyard names: DEALU MORFA, HERACLEEA, ENISALA, AGIGHIOL, VALEA NUCARILOR, DĂIENI, MIHAI VITEAZU, ISTRIA, COGEALAC, TARIVERDE.

Processing, production, conditioning, bottling

Legal framework:

in EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The wine grapes from which wines with the Babadag designation of origin are obtained may be processed in the corresponding demarcated area or in neighbouring areas, within the same administrative unit or in its vicinity. The grapes may also be processed outside the neighbourhood of the demarcated area if the production rules established in the Product Specification are complied with during the process.

Wines with the Babadag designation of origin may be conditioned and bottled in establishments in the demarcated area covered by the designation or in neighbouring areas, in existing establishments in the same administrative unit or in those existing in the administrative units adjacent to it. Wines may be conditioned and bottled outside the neighbourhood of the demarcated area if the production rules set out in the Product Specification are complied with during the process.

If the grape processing and the conditioning and bottling of the wine products takes place outside the demarcated area of the designation of origin, the producer must notify the ONVPV [the National Office for Vine and Wine] at least 24 hours before the start of the technological process indicated in the notification, unless the winemaking centres and/or bottling facilities belong to the same economic operator and are located within the administrative unit in which the area covered by the designation of origin is located, or in neighbouring counties (such operator should own or operate the vineyards, winemaking centres and bottling facilities).

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_doc_babadag_modif_standard_579_26.03.2024_no_track_changes_2.pdf