C/2026/3788

15.7.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/3788)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Τύρναβος'

EU reference number: PGI-GR-A0122-AM02 – 19.4.2026

1. **Name of product**

'Τύρναβος'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Greece

5. **Member State authority communicating the standard amendment**

Name

MINISTRY OF RURAL DEVELOPMENT AND FOOD, DEPARTMENT FOR VINES, WINE AND SPIRIT DRINKS

6. **Qualification as standard amendment**

The requested amendment falls within the standard amendments category in accordance with Article 24(3) and (4) of Regulation (EU) 2024/1143, because:

(a) it does not include a change in the name or in the use of the name of the protected geographical indication;

(b) it does not include a change to, or a deletion or addition of, a category of grapevine product bearing the protected geographical indication;

(c) it does not void or alter the link to the geographical area referred to in the single document; and

(d) it does not entail further restrictions on the marketing of the product.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

Addition of the Asyrtiko variety to the varietal composition of the white and rosé wines of all categories and to the varietal composition of the semi-sparkling rosé wine

Description

'Τύρναβος' (Tyrnavos) (PGI) white wine (dry, medium dry and medium sweet) is produced from grapes of the Malagouzia, Dempina, Muscat Hamburg (Moschato Mavro Tyrnavou), Roditis, Savatiano, Chardonnay, Sauvignon Blanc, Maccabeau, Batiki, Ugni Blanc and Asyrtiko grape varieties, in any proportion.

'Τύρναβος' (Tyrnavos) (PGI) rosé wine (dry, medium dry and medium sweet) is produced from fresh grapes of the Muscat Hamburg (Moschato Mavro Tyrnavou), Limnio, Roditis, Limniona, Cabernet Sauvignon, Grenache Rouge, Merlot, Syrah and Asyrtiko grape varieties, in any proportion.

'Τύρναβος' (Tyrnavos) (PGI) semi-sparkling wine (dry and medium dry) is produced from fresh grapes of the Muscat Hamburg (Moschato Mavro Tyrnavou), Limnio, Roditis, Limniona, Cabernet Sauvignon, Grenache Rouge, Merlot, Syrah and Asyrtiko grape varieties, in any proportion.

☑ The amendment affects the single document.

Title

Lifting of the 30 % restriction for the Ugni Blanc, Batiki and Maccabeau varieties in the varietal composition of white wine of all categories

Description

Vinification carried out using the above varieties has shown that exceeding the 30 % limit does not entail any significant change in the profile of the wines, with the result that this restriction is not justified from an oenological perspective, but instead constitutes an unnecessary restriction.

☑ The amendment affects the single document.

Title

Update to the 'Τύρναβος' (Tyrnavos) PGI technical file

Description

(i) Improvement of the description in the section entitled 'Link with the geographical area';

(ii) addition and replacement of national provisions on the applicable requirements and controls for PDO and PGI wines; and

(iii) change in the details of the competent control bodies.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wine

'Τύρναβος'

EU reference number: PGI-GR-A0122-AM02 – 19.4.2026

1. **Name(s)**

'Τύρναβος'

2. **Geographical indication type**

☐ PDO

☑ PGI

3. **Country to which the defined geographical area belongs**

Greece

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine products as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

8. Semi-sparkling wine

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

Grapevine product

Dry white wine

Organoleptic characteristics

Appearance

Yellow-green in colour.

Aroma

Aroma reminiscent of green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine. In the case of Muscat wine, a distinct Muscat aroma with floral notes.

Taste

Intense weight on the palate, with low acidity and a lingering aftertaste.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	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

Additional information regarding analytical characteristics

— Minimum total alcoholic strength: 11,0 % vol.;

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): maximum 9,0;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium dry white wine

Organoleptic characteristics

Appearance

Yellow-green in colour.

Aroma

Aroma reminiscent of green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine. In the case of Muscat wine, a distinct Muscat aroma with floral notes.

Taste

Intense weight on the palate, with a refreshing sweet taste, low acidity and a lingering aftertaste.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	250

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): minimum 4,5 – maximum 17,5;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium sweet white wine

Organoleptic characteristics

Appearance

Yellow-green in colour.

Aroma

Aroma reminiscent of green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine. In the case of Muscat wine, a distinct Muscat aroma with honeyed and floral notes.

Taste

Intense weight on the palate, with subtle acidity and a lingering, sweet aftertaste.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	250

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): minimum 12,5 – maximum 45;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Dry red wine

Organoleptic characteristics

Appearance

Dark purple in colour with violet highlights.

Aroma

Aroma of ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove. In the case of Muscat wine, a distinct Muscat aroma with floral notes.

Taste

Ample weight on the palate, with good structure and soft tannins.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,0
Minimum total acidity:	3,5
Minimum total acidity unit:	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

Additional information regarding analytical characteristics

— Minimum total alcoholic strength: 12,0 % vol.;

— Minimum natural alcoholic strength: 10,5 % vol.;

— Total sugar content (g/l): maximum 9,0;

— Maximum total acidity: 7,0 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium dry red wine

Organoleptic characteristics

Appearance

Dark purple in colour with violet highlights.

Aroma

Aroma of ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove. In the case of Muscat wine, a distinct Muscat aroma with floral notes.

Taste

Ample weight on the palate, with good structure, a pleasant sweetness and soft tannins.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	200

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,5 % vol.;

— Total sugar content (g/l): minimum 4,5 – maximum 17,5;

— Maximum total acidity: 7,0 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium sweet red wine

Organoleptic characteristics

Appearance

Dark purple in colour with violet highlights.

Aroma

Aroma of overripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove. In the case of Muscat wine, a distinct Muscat aroma with honeyed and floral notes.

Taste

Ample weight on the palate, with good structure and soft tannins. Sweet aftertaste.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	200

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,5 % vol.;

— Total sugar content (g/l): minimum 12,5 – maximum 45;

— Maximum total acidity: 7,0 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Sweet red wine

Organoleptic characteristics

Appearance

Dark purple in colour with violet highlights.

Aroma

Aroma of overripe fruit such as figs, with an intense muscat aroma overlaid with notes of honey and traditional sweet preserves.

Taste

Sweet taste on the palate, with an intense muscat character. Satisfactory acidity, full bodied, a sense of volume and a lingering aftertaste.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	300

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,5 % vol.;

— Total sugar content (g/l): minimum 45;

— Maximum total acidity: 7,0 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Dry rosé wine

Organoleptic characteristics

Appearance

Pink in colour.

Aroma

A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma.

Taste

Satisfactory acidity, complexity and good structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	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

Additional information regarding analytical characteristics

— Minimum total alcoholic strength: 11,0 % vol.;

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): maximum 9,0;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium dry rosé wine

Organoleptic characteristics

Appearance

Pink in colour.

Aroma

A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma.

Taste

Satisfactory acidity, complexity, pleasant sweetness and good structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	250

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): minimum 4,5 – maximum 17,5;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium sweet rosé wine

Organoleptic characteristics

Appearance

Pink in colour.

Aroma

A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma.

Taste

Satisfactory acidity, complexity and good structure. Lingering sweet aftertaste.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	250

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): minimum 12,5 – maximum 45;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Dry semi-sparkling rosé wine

Organoleptic characteristics

Appearance

Pink in colour.

Aroma

A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma.

Taste

Satisfactory acidity, a sense of freshness and good structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	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

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): maximum 9,0;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid;

— Excess pressure in closed containers of not less than 1 bar but not more than 2,5 bar at 20 °C.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Medium dry semi-sparkling rosé wine

Organoleptic characteristics

Appearance

Pink in colour.

Aroma

A fruity wine with an aroma of cherry, strawberry and red roses. In the case of Muscat wine, a distinct Muscat aroma.

Taste

Satisfactory acidity, a sense of freshness and good structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,0
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	250

Additional information regarding analytical characteristics

— Minimum natural alcoholic strength: 10,0 % vol.;

— Total sugar content (g/l): minimum 4,5 – maximum 17,5;

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid;

— Excess pressure in closed containers of not less than 1 bar but not more than 2,5 bar at 20 °C.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

Vinification of dry, medium dry and semi-sweet white wines

Type of oenological practice:

Restrictions on winemaking

Description:

Produced using state-of-the-art white wine-making technology; the temperature during alcoholic fermentation must not exceed 20 °C.

Winemaking practice

Vinification of dry, medium dry, semi-sweet and sweet red wines

Type of oenological practice:

Restrictions on winemaking

Description:

They are produced in accordance with traditional red winemaking methods.

Winemaking practice

Vinification of dry, medium dry and semi-sweet rosé wines

Type of oenological practice:

Restrictions on winemaking

Description:

The rosé wine is produced using state-of-the-art rosé winemaking technology; the temperature during alcoholic fermentation does not exceed 20 °C.

Winemaking practice

Vine training system

Type of oenological practice:

Cultivation method

Description:

The vines are trained in accordance with the typical cultivation techniques used locally.

Winemaking practice

Specific oenological practices used to make the wines

Type of oenological practice:

Specific winemaking practice

Description:

(a) In the production of medium dry, semi-sweet and sweet wines, sweetening is permitted in accordance with the relevant EU provisions.

(b) Semi-sparkling wine is made using the traditional local technique, and the carbon dioxide is not added but is endogenous.

7.2. *Maximum yields*

All wines / category / variety / type

Maximum yield in kilograms of grapes per hectare (red and white varieties)

Maximum yield:

Maximum yield:	12 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Maximum yield in hectolitres of end product per hectare – red wines

Maximum yield:

Maximum yield:	96
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Maximum yield in hectolitres of end product per hectare – white and rosé wines

Maximum yield:

Maximum yield:	90
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Cabernet Sauvignon N

— Chardonnay B

— Grenache Rouge N

— Maccabeau B

— Merlot N

— Sauvignon Blanc B

— Syrah N

— Ugni Blanc B – Trebbiano

— Asyrtiko B

— Limnio N

— Limniona N

— Malagouzia B

— Muscat Hamburg N – Moschato Mavro Tyrnavou

— Batiki B

— Dempina B

— Roditis Rs – Alepou

— Savatiano B – Doumprena Aspri, Kountoura Aspri, Perachoritiko, Sakeiko

9. **Concise definition of the demarcated geographical area**

The demarcated area for the production of the wines falls within the Regional Unit of Larissa and includes the districts of the Tyrnavos Municipality, in particular the Tyrnavos Municipal Unit with its Local Communities of Argyropouleio, Damasi and Dendra Tyrnavou and the Ampelonas Municipal Unit with its Local Communities of Vryotopos, Deleria and Rodia.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☐ a distinctive quality

☐ other characteristics

Category of the grapevine product

1. Wine

Summary of the link

Details of the geographical area – Wines and semi-sparkling wines

Historical link

Viticulture has been practised in the region of Tyrnavos for centuries. There are written references to the history of viticulture and wine in the area of Tyrnavos even from Byzantine times, in letters from the ruler of western Thessaly, Michael Gabrielopoulos (1295), relating, inter alia, to an excise tax levied on wine and olive oil (Tsopotos, 1896).

S. Paganellis and Zosimas Esphigmenitis, the publisher of Prometheus, described Tyrnavos in 1880 as follows: 'Tyrnavos produces cocoons, melons, much wine, which is weak though and does not last longer than April'.

According to information in the magazine Hellenic Viticulture and Oenology (1932), the vine varieties which used to be grown in the region were: Roditis, Batiki, Koukouli, Limniona, Sideritis, Kartsiotis, Outmali. The above varieties are no longer grown in the region of Tyrnavos, except for Roditis, Batiki and Limniona. The shift took place in 1930-1936 owing to an outbreak of phylloxera in the region. Phylloxera-resistant vines were distributed primarily by the Agricultural School of Larissa, which promoted the Muscat Hamburg, Batiki and Rozaki varieties.

Nowadays, **Muscat Hamburg** is the dominant grape variety cultivated in 60 % of the total vineyards in the area.

This variety can be found in scattered locations all over the world. However, in Greece, it is synonymous with the Tyrnavos area, since, on a national level, it is almost exclusively cultivated within the boundaries of the Municipality of Tyrnavos.

Muscat Hamburg was created by crossing the Italian variety Schiava Grossa (Trollinger or Black Hamburg) and the Egyptian variety Muscat of Alexandria and was cultivated almost all over the world. It is mixed with other varieties to produce wine, but in exceptional cases, as in the Tyrnavos area, one can find wine produced exclusively from Muscat Hamburg.

The local wine growers/producers of Tyrnavos, who have a very long history of wine-growing, worked on the basis of the new situation created by the varieties established after phylloxera, and used Muscat in many ways. Special aromatic wines are produced, mainly light red, sweet and semi-sweet. The famous PGI Tsipouro of Tyrnavos is produced through distillation. The large area of the Muscat Hamburg crop, the variety's good acclimatisation and the many ways in which it can be used have made the area of Tyrnavos a global reference point, to such an extent that the synonym **Moschato Tyrnavou** is now included in the VIVC (Vitis International Variety Catalogue). This established the reputation of Moschato Tyrnavou on a global scale and, after the recognition of the designation in February 2013 at national level, the variety may be officially labelled '**Moschato Mavro Tyrnavou**', for grapes cultivated within the boundaries of the Municipality of Tyrnavos.

Cultural, social and economic link

The social and economic life of the region of Tyrnavos is closely linked to viticulture, wine and tsipouro. This tradition has existed for centuries in the town of Tyrnavos and the wider region. However, it was towards the mid-19th century that the people of Tyrnavos became intensely involved in viticulture and that products such as wine, tsipouro and ouzo started to play a major role in the town's economy. According to various historical accounts, in addition to nature, it was also the happy disposition of the residents of Tyrnavos that contributed to the expansion of the vine and its products: 'The residents of Tyrnavos are pious merry-makers and feast-lovers, to such a degree that it is improbable to find even one resident of the town who is not a lover of wine', wrote Ioannis Economou Logiotatou, a scholar from Larissa, in 1817. Nikolaos Georgiadis noted in 1880: 'And the residents of the town are merry, lively, lovers of feasts and reverent worshippers of Bacchus'. According to Achilleas Tzartzanos (1873-1946), extensive viticulture was deemed to be the key factor in the economic growth of Tyrnavos, to which cotton growing and numerous fruit orchards (pear and peach) should be added. There was a time when the residents of Tyrnavos used to cultivate large numbers of mulberry trees for the silk industry, producing large quantities of cocoons every year and exporting them to Europe.

The vine and its products also now constitute the backbone of the local economy. Wine and tsipouro are linked to social occasions in the area of Tyrnavos, such as traditions, celebrations and ceremonies, as well as the everyday life of the local people. The most characteristic custom, observed only in Tyrnavos, is 'Bourani' on 'Clean Monday', a celebration rooted in Dionysian festivities and the worship of Dionysus. This is a folklore festival with obscene songs and teasing, dancing and much drunkenness; actually, it is a celebration of the phallus, the symbol of reproduction and fertility.

Geographical environment and geographical origin

Vineyards in the terroir of 'Τύρναβος' (Tyrnavos) (PGI) wines lie at altitudes between 70 and 250 metres. The extent of these vineyards where recommended and permitted varieties are grown is 17 000 ha, of which Muscat Hamburg occupies some 10 000 ha.

The terrain of the Municipality of Tyrnavos, where the vineyards are located, ranges from a gentle relief to slopes of up to 12 % (in the area of Damasi) in places. Alluvial soils suitable for intensive agriculture are found there. Specifically, the geological material consists of materials forming the alluvial cover, river deposits, colluvial fans, alluvial fans, dunes, volcanic rocks with agglutinated sand, clay, shingle and scree.

The microclimate in the region is characterised by relatively low temperatures in winter, frequent frost and little rainfall, while summers are usually hot and dry. More specifically, the average temperature is 16,5 °C, while the average minimum in winter is around 7,7 °C and in summer around 40,1 °C. The average annual rainfall is 518 mm, while the average humidity is 72,59 %.

'Τύρναβος' (Tyrnavos) (PGI) wines obtain their quality characteristics from a combination of local features (soil and climate), the varieties grown and the cultivation and wine-making practices used.

As regards the Muscat Hamburg variety (Moschato Mavro Tyrnavou), the local microclimate tops off the variety's intense aromatic character, which resembles roses, contributing to the production of unique Muscat wines, which form a category by themselves. The Muscat Hamburg variety (Moschato Mavro Tyrnavou) is cultivated in the most fertile, deep soils, where it develops the organoleptic characteristics of the grapes (colour, size, aroma) to the greatest extent, while it has been proven to be the most frost-resistant variety (during the winter of 2001, the temperature dropped to −24,8 °C).

Greek varieties, both white and red, with big and cohesive bunches (such as Malagouzia and Roditis) are cultivated in soils with low humidity levels, due to the risk of infection by fungi, such as botrytis.

Wines originating from white varieties cultivated mainly in soils southeast of Tyrnavos are brackish in flavour, which is attributed to the loamy soil with high flint concentration.

The low rainfall during the summer and the high temperatures in the area affect the acidity, colour and sugar content of red wines.

In addition to the characteristics of the area (soil, climate) and the varieties cultivated, wine-making practices are also an important factor in producing quality wines. Various wine-making practices and methods can be used to improve the quality of wines originating from Malagouzia. Depending on the vineyard parcel and its characteristics, local oenologists choose either to cool down the grapes in large fridges, or to use dry ice to reduce their temperature.

The use of wooden barrels to produce aged wine is less widely used. Late vineyards can produce dry wines maturing either in the tank or in the barrel.

Product details for the wine

The quality characteristics of 'Τύρναβος' (Tyrnavos) (PGI) wines are a result of the area's climate conditions and various soil types, combined with the vine varieties grown, the methods used to tend to the vines and the wine-making techniques.

The red wines are dark purple in colour, with violet highlights and aromas such as fig and ripe red fruit such as cherry, blackberry and plum, overlaid with notes of black pepper and clove with an intense musk aroma overlaid with notes of honey and traditional sweet preserves, depending on the variety. In the case of Muscat wine, a distinct Muscat aroma with floral notes. These wines are characterised by soft tannins.

Rosé wines are pink in colour, with varying aromas, such as cherry, strawberry and red rose. In the case of Muscat wine, a distinct Muscat aroma.

White wines have various aromas, such as green apple and ripe pear, aroma of citrus fruit with subtle notes of jasmine, depending on the variety. In the case of Muscat wine there is a distinct Muscat aroma with floral notes. These wines are characterised by subtle acidity and intense structure.

Due to their aromatic potential, wines produced from Malagouzia, Chardonnay, and Sauvignon Blanc can improve the aroma and taste of other varieties from the area of Tyrnavos, such as Roditis, Savatiano and Batiki, which have a neutral aroma and average acidity.

Asyrtiko has been a recommended and permitted variety in the Tyrnavos area for many years, and the area of vineyards producing it is constantly growing.

Asyrtiko is characterised as an ideal variety for areas with little rainfall and a dry climate. The adaptability of this particular variety in the Tyrnavos area is considered excellent for two main reasons: low rainfall and the composition of the soil. In addition, the high concentration of sand and good drainage help the Asyrtiko variety to create deep roots to better withstand lack of water.

Wines made from the Asyrtiko variety can be blended with many of the varieties already included in the 'Τύρναβος' (Tyrnavos) PGI (e.g. Malagouzia), thus producing high-quality wines. One of these is the Moschato Mavro Tyrnavou variety. This particular blend is of great interest, combining the very good acidity of Asyrtiko with the explosive and multidimensional aromatic profile of Moschato Mavro Tyrnavou (in white wine fermentation). Another interesting blend of Asyrtiko is with the Malagouzia and Chardonnay varieties. This blend has been on the Greek market for several years and enjoys great commercial success.

Causal interaction for the wine

The uniqueness of the wines is linked with the aromatic potential of the varieties from which they are produced, in combination with the soil type and the climatic conditions prevailing during ripening. The wine-making practice used is also important.

White varieties combined with the proper soil type produce wines characterised by subtle acidity and an aroma of fruits, citrus fruits and highlights from flowers.

As regards Malagouzia specifically, we can give an example of two different soil types. In the first case, soils near the Titarisios river contain sand and sandy loam, with a strong presence of flint. Ripening in these soils happens earlier and the variety produces wines with an aroma of jasmine and ripe pear. In the second case, soils near Mount Melouna are argillaceous. Ripening in these soils happens 10-15 days later than in the first case and the variety produces wines with an aroma reminiscent of green apple and citrus fruit. Wines with very good acidity are characteristic of both areas.

Red varieties combined with the proper soil type, either argillaceous or sandy, produce wines with an aroma of fruit, flowers and an intense musky aroma with notes of honey and traditional sweet preserves and soft tannins in the case of red wines. Little rain during the summer and the high temperatures in the area result in wines with average acidity, colour and high sugar content. The local Limniona variety, which matures from the last 10 days of September to the first 10 days of October, is also very interesting. This variety produces wines with intense acidity, average colour and soft tannins.

Rosé wines are characterised by satisfactory acidity, complexity and good structure.

Category of the grapevine product

8. Semi-sparkling wine

Summary of the link

Product details for semi-sparkling wines

Vines ripening late can produce excellent semi-sparkling wines with very unique qualitative characteristics. Semi-sparkling wines have considerable organoleptic characteristics and, particularly, they are rose pink in colour, with an aroma of fruit, such as cherry and strawberry and an aroma of flowers, such as red rose. In the case of Muscat semi-sparkling wine, a distinct Muscat aroma. Semi-sparkling 'Τύρναβος' (Tyrnavos) (PGI) wines are characterised by satisfactory acidity, a sense of freshness and good structure.

Causal interaction for semi-sparkling wines

The uniqueness of the semi-sparkling 'Τύρναβος' (Tyrnavos) wines is linked with the aromatic potential of the varieties from which they are produced, in combination with the soil type and the climatic conditions prevailing during ripening. The wine-making practice used is also important. The high diversity of soils provides many choices to preserve the high quality of semi-sparkling wines. This combination of factors contributes to the production of semi-sparkling wines with exceptional organoleptic characteristics, such as an aroma of fruit and flowers, with satisfactory acidity, a sense of freshness and good structure.

11. **Further applicable requirements**

Title of the requirement / derogation

Derogation from production in the demarcated area

Legal framework

National legislation

Type of further requirement / derogation

Derogation for production in the demarcated geographical area

Description of the requirement / derogation

A. Legal framework: EU legislation

B. Legal framework: National legislation

Table wines for which the term 'Local Wine' can be used with a geographical indication of a province, prefecture or wine-growing area which is smaller than a prefecture, shall be produced in wineries operating in the prefecture or in adjacent prefectures. Specifically 'Τύρναβος' (Tyrnavos) (PGI) wines, may be produced in wineries operating in the Regional Unit of Larissa or the adjacent Regional Units of Magnisia, Fthiotida, Karditsa, Trikala, Greneva, Kozani and Pieria.

Title of the requirement / derogation

Additional provisions relating to wine labelling

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement / derogation

A. Terms referring to certain production methods

Legal framework: EU legislation

Legal framework: National legislation

The following terms may be used, in accordance with the conditions laid down in national legislation:

— 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' (NEW WINE)

— 'ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' or 'ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' (BARREL MATURED)

— 'ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ' or 'ΠΑΛΑΙΩΣΗ ΣΕ ΒΑΡΕΛΙ' (BARREL AGED)

— 'ΟΙΝΟΠΟΙΗΘΗΚΕ ΚΑΙ ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' / 'ΟΙΝΟΠΟΙΗΣΗ ΚΑΙ ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' (BARREL VINIFIED AND MATURED)

— 'ΟΙΝΟΠΟΙΗΣΗ ΣΕ ΒΑΡΕΛΙ' / 'ΟΙΝΟΠΟΙΗΘΗΚΕ ΣΕ ΒΑΡΕΛΙ' (BARREL VINIFIED)

B. Printing the vintage year on the labelling

Where the term 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' (new wine) is used on the labelling of wines, it is mandatory to print the vintage year.

C. Labelling terms in accordance with national legislation

— The following terms may be used on the labelling of wines with the 'Τύρναβος' (Tyrnavos) protected geographical indication (PGI):

'ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ' / 'Blanc de blancs' (white from white grapes), 'ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΑ ΣΤΑΦΥΛΙΑ' / 'Blanc de noir' (white from red grapes), 'ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΩΠΑ ΣΤΑΦΥΛΙΑ' / 'ΛΕΥΚΟΣ ΑΠΟ ΓΚΡΙΖΑ ΣΤΑΦΥΛΙΑ' / 'Blanc de gris' (white from 'gris' grapes), 'ΚΟΚΚΙΝΕΛΙ' / 'Kokineli' (Kokineli), 'ΟΙΝΟΣ ΛΟΦΩΝ' / 'Vin de collines' (wine from hills), 'ΟΙΝΟΣ ΠΛΑΓΙΩΝ' / 'Vin de coteaux' (wine from slopes).

— The following traditional terms may be used and protected in relation to the 'Τύρναβος' (Tyrnavos) PGI, provided that the relevant conditions of EU and national legislation are complied with:

Τοπικός Οίνος (Local Wine) instead of the PGI

Αγρέπαυλη (Agrepavli), Αμπέλι (Ampeli), Αμπελώνας (ες) (Ambelonas(es)), Αρχοντικό (Archontiko), Κάβα (Kava), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Πύργος (Pyrgos).

Electronic (URL) reference to the publication of the product specification

https://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/2021/prodiagrafes_tyrnavos080925.pdf