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

(2022/C 44/14)

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

COMMUNICATION OF A STANDARD AMENDMENT AFFECTING THE SINGLE DOCUMENT

'Zeeland'

PGI-NL-A0963-AM05

Date of communication: 29 October 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Changes to the labelling**

Description: Providing for the possibility of supplementing the province name in the PGI with the name of a smaller geographical area. The production area remains unchanged.

Reason: To allow producers to supplement the name of the province with the name of a smaller geographical area on the label and to increase the regional focus.

The amendment concerns point 9: Further conditions of the single document and the addition of the name to the specification. As a result, the headings in the product specification have been renumbered.

The following name has been included:

— Zeeuws Vlaanderen

SINGLE DOCUMENT

1. **Name(s)**

Zeeland

2. **Geographical indication type**

PGI – protected geographical indication

3. **Categories of grapevine product**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
8. Semi-sparkling wine
9. Aerated semi-sparkling wine

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

1. *Wine category 1: wine*

CONCISE TEXTUAL DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

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

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength (in % volume)

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Wine category 4: sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength (in % volume)

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Wine category 5: quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength (in % volume)

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. *Wine category 8: semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength (in % volume)

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. *Wine category 9: aerated semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, a full fruity character and green aromas.

The red wines are characterised by red fruit and a full fruity character.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength (in % volume)

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume):	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

White: harvesting, sorting, pressing, pre-fining, fermentation, fining/ageing, bottling

Red: harvesting, sorting, crushing/destemming, primary fermentation, pressing, malolactic fermentation, fining/ageing, bottling

5.2. *Maximum yields*

White grapes

100 hectolitres per hectare

Red grapes

85 hectolitres per hectare

6. **Demarcated geographical area**

Province of Zeeland, delimited by the provincial boundaries set out in accordance with the constitution

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

Acolon

Auxerrois B

Bacchus B

Baco Noir

Baron N

Bianca B

Birstaler Muskat

Bronner B

Cabaret Noir N (VB-91-26-4)

Cabernet Blanc B (VB-91-26-1)

Cabernet Cantor N

Cabernet Carbon N

Cabernet Carol N

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc N

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin N (VB-91-26-17)

Calandro N

Carmenere

Chardonnay B

Dakapo

Domina N

Dornfelder N

Dunkelfelder N

Excelsior

Faber B

Florental N

Früburgunder N

Gamaret N

Gamay N

Gewürztraminer Rs

Golubok N

Hegel

Helios

Hibernal B

Huxelrebe B

Hölder B

Johanniter B

Juwel B

Kerner B

Kernling B

Landal N

Léon Millot N

Maréchal Foch N

Melody

Merlot

Merzling B

Meunier N

Monarch

Morio Muscat B

Muscaris B

Muscat Blanc

Muscat Blue

Müller Thurgau B

Orion B

Ortega B

Palatina

Phoenix B

Pinot Gris G

Pinot Blanc B

Pinot Noir N

Pinotin N

Plantet N

Polo Muscat B

Portugiezer N

Prior N

Rayon d'Or B

Reberger

Regent N

Riechensteiner B

Riesling B

Rondo N

Roter Elbling Rs

Ruländer G

Satin Noir N (VB-91-26-29)

Sauvignac B (Cal 6-04)

Sauvignon Blanc B

Sauvignon Soyhières B (VB-32-7)

Scheurebe B

Schönburger Rs

Seyval B

Siegerrebe Rs

Silcher B

Sirius

Solaris

Souvignier Gris

St. Laurent

Staufer

Sylvaner B

Syrah

Tempranillo

Villaris B

Viognier B

Würzer B

Zweigeltrebe N

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

8.1. *Geographical area: description and climate*

The soil is composed mainly of Holocene marine clay and marine sand deposits, often on a peat subsoil. Along the coast, there are dune (sand) deposits often with bands of marine sand mixed with clay or peat ('geest soils').

The climate is characterised by:

— an average rainfall of 825 mm/year

— 1 739 hours of sunshine (Vlissingen and Wilhelminadorp) per year

— An average temperature of 10,6 °C over the year as a whole and 17,1 °C over the summer

— A difference between the daytime and night-time temperatures in September of 7,5 °C

8.2. *Causal link*

The climate makes it possible to achieve the indicated yields and maturity, producing a fresh, full-fruit wine with green notes, and red fruits in the case of the red wine.

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

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

Area in immediate proximity for production of the wine

As regards the production area for winemaking (vinification), all Dutch provinces are defined as being in immediate proximity.

Part or all of a base wine made in the area covered by the PGI or an area in immediate proximity may be bottled by a contractor as semi-sparkling or sparkling wine.

This may take place outside the PGI area or area in immediate proximity while retaining the PGI name. In that case, the bottler is also to be indicated on the label, possibly using a code number (bottled by… for…).

Legal framework:

EU rules

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following name of a smaller area within the area covered by the 'Zeeland' PGI may be used together with the name 'Zeeland' if at least 85 % of the grapes used come from that area:

— Zeeuws-Vlaanderen

Link to the product specification

https://www.rvo.nl/sites/default/files/2021/09/BGA_Zeeland_productdossier.pdf