Publication of a communication of approval of a standard amendment to the 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

(2022/C 143/10)

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

COMMUNICATING A STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Άγιο 'Ορος' / 'Agio Oros'

PGI-GR-A0873-AM01

Date of communication: 31.12.2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Addition of wording specifying that, for the production of red and white raisined wine, the grapes must be left to dry for 10-15 days**

Reason: This is the time needed for the grapes, which are already overripe when harvested (sugar content above 270 g/l), to reach the desired sugar content (350-370 g/l) while still maintaining other characteristics, such as remaining intact, healthy and juicy, that enable them to be easily pressed and to produce a sufficient quantity of grape juice.

The 'Wine-making practices' section has been amended.

2. **Replacement of point (b) in the 'Specific wine-making practices' section**

Point (b) under 'Specific wine-making practices' in the 'Wine-making practices' section has been replaced as follows:

'(b) The vines are trained either into a goblet shape or into a single or double cordon using a permanent cordon or a replacement cane.'

Reason: Vine cultivation in the Mount Athos area dates back to the 10th century AD, with winegrowers initially training the vines into traditional shapes such as goblets but also into freer shapes (including overhead trellises or as creepers grown at ground level etc.). Over time, as vine cultivation became more mechanised, more modern and efficient training systems were adopted, such as Cordon de Royat with a permanent cordon in drier, non-irrigated areas or Guyot with a replacement cane in more fertile, irrigated areas. Naturally, given the age-old wine-growing tradition, the goblet shape (although less productive) is still successfully used in several parts of Mount Athos, also because, in view of the area's particular spiritual vocation, the commercial value is not the primary consideration.

The point on 'Specific wine-making practices' in the 'Wine-making practices' section has been amended.

3. **New varieties added to the variety mix for white wine and for raisined wine**

(a) For white wine (dry, semi-dry, sweet), the white grape varieties Malagouzia and Muscat of Alexandria have been added to the variety mix, in any proportion.

(b) For raisined wine, the white grape varieties Malagouzia and Muscat of Alexandria have been added to the variety mix, in any proportion.

Reason: Post-1990, Malagouzia emerged as an intensively grown vine variety and was first planted on a large scale in the neighbouring peninsula of Sithonia. It soon became one of the most popular varieties in Greek vineyards and has been grown on Mount Athos for the past 15 years. It is a vigorous, productive variety. As it is sensitive to botrytis and excess moisture, it is grown at mid to higher levels of the vineyard, usually on sloping land where drainage is better. These conditions are characteristic of Mount Athos, where it is cultivated with the utmost care, including as regards fertilisation, irrigation and defoliation carried out in summer (debudding, leaf stripping). It is used either as a single

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

variety or in combination with other varieties with different characteristics (e.g. Asyrtiko) to produce dry, medium dry and sweet white wines. The wines are characterised by moderate acidity and predominant lime and peach aromas if the vines are grown on parcels close to the sea, with additional green notes of basil and other aromatic herbs if the vineyards are situated at higher altitudes.

Muscat of Alexandria probably reached Mount Athos after 1922, when refugees brought the variety with them and planted it mainly in Northern Greece and on Limnos. In 1934, Eulogios Kourilas, a monk priest, wrote that the Monastery of Great Lavra had 'lovely Alexandrina'. The Monastery of Simonos Petra was supplied not only with grapes from its lands on Limnos (in years when the grape harvest on Mount Athos was insufficient to meet the monks' needs), but also with propagating material. The variety was finally officially registered in 1960. As it has been grown on the Athos peninsula for some 100 years, it has adapted perfectly to the area's particular climate.

The variety thrives in the medium-textured, sandy clay soils of Mount Athos, which have a pH of 6-8. It is moderately vigorous, productive and drought-resistant and produces big grapes with a pale yellow skin. The harvest starts between the end of August and the 10th of September, depending on the year. On average the variety matures slightly earlier in the vineyards of Mount Athos than in other parts of Greece where it is grown.

Muscat of Alexandria produces wines of a clear yellow colour with golden and green glints, and with aromas where rose, jasmine, stone fruits and grape predominate, with notes of mint. These are wines of medium body and acidity with a good (medium+) finish owing to their rich aromatic potential. Due to their medium volume and acidity the wines are used in blends with other varieties, such as Asyrtiko, that have higher acidity. They have an ageing potential of no more than 4 years, except in very few cases, and are thus intended to be consumed young.

The 'Authorised wine grape varieties' and 'Link with the geographical area' sections have been amended by adding information under 'Details of the geographical area', 'Product details' and 'Causal interaction'.

4. **New varieties added to the variety mix for red wine, rosé wine, red liqueur wine and raisined wine**

(a) For red wine (dry, semi-dry, sweet), the red grape varieties Merlot, Cabernet Franc, Agiorgitiko and Hamburg Muscat have been added to the variety mix, in any proportion.

(b) For rosé wine (dry and semi-dry), the red grape varieties Merlot, Cabernet Franc, Agiorgitiko and Hamburg Muscat have been added to the variety mix, in any proportion.

(c) For red liqueur wine, the red grape varieties Merlot, Cabernet Franc, Agiorgitiko and Hamburg Muscat have been added to the variety mix, in any proportion.

(d) For raisined wine, the red grape varieties Merlot, Cabernet Franc, Agiorgitiko and Hamburg Muscat have been added to the variety mix, in any proportion.

Reason: Merlot and Cabernet Franc, which are international, polyvalent varieties, have been grown on Mount Athos for some years and have so far adapted very satisfactorily to its soil and climate conditions. The grapes ripen well, developing a uniform colour and a good concentration of sugars. Wines made from Merlot grapes are deep red in colour, full-bodied and of high alcoholic strength, whereas Cabernet Franc wines are tannic, of good alcohol content and suited to ageing for long periods. Agiorgitiko is a polyvalent Greek variety. It began to be cultivated in northern Greece relatively recently and appears to preserve its characteristics well in Halkidiki and on Mount Athos in particular. It is a productive and aromatic variety producing wines with soft tannins, thus enriching (together with Hamburg Muscat) the mix of varieties used to make red 'Άγιο Όρος' / 'Agio Oros' PGI wines, which are dominated by more robust and tannic varieties. Finally, Hamburg Muscat is a variety grown throughout Greece. Finally, Hamburg Muscat is a variety grown throughout Greece. On Mount Athos it is mostly used in dry and medium-dry rosé wines and in medium-dry, sweet and raisined red wines. It gives smaller yields than the typical productions of this area, resulting in special wines with a high alcoholic strength, very soft tannins and a pleasant, aromatic finish.

The 'Authorised wine grape varieties' and 'Link with the geographical area' sections have been amended by adding information under 'Details of the geographical area', 'Product details' and 'Causal interaction'.

5. **Introduction of the traditional term 'Nama'**

Reason: 'Nama' is the name of the sweet red (raisined or liqueur) wine traditionally used in the celebration of Holy Mass. It is a specially produced type of wine with low acidity and low alcohol content that has been traditionally produced in the Mount Athos area for centuries.

The 'Traditional terms' section has been amended.

SINGLE DOCUMENT

1. **Name(s)**

Άγιο Όρος / Agio Oros

2. **Geographical indication type**

PGI – Protected Geographical Indication

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

15. Wine from raisined grapes

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

1. *Dry red wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: dark red colour with ruby glints.

Bouquet: intense aroma of forest fruit and spices, but that also has notes of vanilla or tobacco depending on how long it has been aged.

Taste: full palate with excellent structure, good acidity and soft tannins.

— Total minimum alcoholic strength: 11,0 % vol.

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

— Total sugar content (g/l): max. 9,0

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— Where the sugar content exceeds 4 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

2. *Medium dry red wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: dark red colour with ruby glints.

Bouquet: pleasant aroma of red fruits (cherry, sour cherry).

Taste: fruity and soft on the palate with a velvety texture and a pleasant finish.

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

— Total sugar content (g/l): min. 4,5 – max. 17,5

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— Where the sugar content exceeds 12 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

— The maximum permitted sulphur dioxide content is 200 milligrams per litre for red wines with a sugar content, expressed as the sum of glucose and fructose, of at least 5 grams per litre (in accordance with the derogation laid down in Part B of Annex I to Commission Regulation (EU) 2019/934).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	200

3. *Sweet red wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: dark red in colour with purple, ruby, violet or blueish glints, sometimes turning brick red with ageing.

Bouquet: complex and intensely aromatic nose with predominant notes of honey or dried fruit.

Taste: rich and sweet on the palate with balanced acidity.

— Total minimum alcoholic strength: 15,0 % vol.

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

— Total sugar content (g/l): min. 45

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— The maximum permitted sulphur dioxide content is 300 milligrams per litre for sweet wines with a total alcoholic strength by volume of 15 % vol. or higher and a sugar content of 45 g/l (in accordance with the derogation laid down in Part B of Annex I to Commission Regulation (EU) 2019/934).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	300

4. *Dry rosé wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: pale pink colour, sometimes with orange glints.

Bouquet: scents of red fruit and roses, but also with green notes (peppers) depending on the variety used.

Taste: The bouquet translates into the taste, which has a long finish, is pleasant and fruity on the palate and has with a refreshing acidity.

— Total minimum alcoholic strength: 11,0 % vol.

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

— Total sugar content (g/l): max. 9,0

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— Where the sugar content exceeds 4 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

5. *Medium dry rosé wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: deep pink or orange in colour, depending on the degree of extraction.

Bouquet: characteristic aromas of sweet red fruit (strawberry, raspberry and sweet cherry).

Taste: medium body characterised by unctuousness, balanced overall due to soft acidity balanced by sweetness.

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

— Total sugar content (g/l): min. 4,5 – max. 17,5

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— Where the sugar content exceeds 12 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

— The maximum permitted sulphur dioxide content is 250 milligrams per litre for rosé wines with a sugar content, expressed as the sum of glucose and fructose, of at least 5 grams per litre (in accordance with the derogation laid down in Part B of Annex I to Commission Regulation (EU) 2019/934).

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

6. *Dry white wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: crystalline, clear yellow in colour with green glints.

Bouquet: scents mainly of citrus fruits and white-fleshed fruits (peach, apple).

Taste: typically fresh and balanced with a long finish.

— Total minimum alcoholic strength: 11,0 % vol.

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

— Total sugar content (g/l): max. 9,0

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— Where the sugar content exceeds 4 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

7. *Medium dry white wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: bright golden yellow in colour.

Bouquet: lively and fruity, with predominantly floral aromas.

Taste: round, with pronounced acidity and good structure on the palate.

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

— Total sugar content (g/l): min. 4,5 – max. 17,5

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— Where the sugar content exceeds 12 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

— The maximum permitted sulphur dioxide content is 250 milligrams per litre for white wines with a sugar content, expressed as the sum of glucose and fructose, of at least 5 grams per litre (in accordance with the derogation laid down in Part B of Annex I to Commission Regulation (EU) 2019/934).

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

8. *Sweet white wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: yellow colour with green glints, which may turn deep yellow with ageing.

Bouquet: complex and intense nose with fruity, floral or sweet spicy notes, depending on the varieties used.

Taste: balanced and sweet taste with a full palate and long aromatic finish.

— Total minimum alcoholic strength: 15,0 % vol.

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

— Total sugar content (g/l): min. 45

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— The maximum permitted sulphur dioxide content is 300 milligrams per litre, and the total alcoholic strength by volume exceeds 15 % (in accordance with the derogation laid down in Part B of Annex I to Commission Regulation (EU) 2019/934).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	300

9. *Red liqueur wine*

CONCISE TEXTUAL DESCRIPTION

Appearance: deep purple in colour with ruby glints.

Bouquet: intense nose of nuts, dried red fruit, honey, wax and dark chocolate.

Taste: lively, exuberant and full on the palate with a balanced, sweet taste.

— Maximum actual alcoholic strength: 22,0 % vol.

— Total minimum alcoholic strength: 17,5 % vol.

— Minimum sugar content: min. 221 g/l in must

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— The maximum permitted sulphur dioxide content of liqueur wines is 200 milligrams per litre, and the sugar content is at least 5 grams per litre (in accordance with the derogation laid down in Part B of Annex I to Commission Regulation (EU) 2019/934).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	200

10. *White wine from raisined grapes*

CONCISE TEXTUAL DESCRIPTION

Appearance: deep yellow in colour with coffee-coloured reflections, depending on the period of ageing.

Bouquet: complex nose where sweet spices, such as cinnamon and rose, combine with dried fruit such as apricots and raisins.

Taste: soft and sweet on the palate with crisp acidity and very good structure.

— Minimum natural alcoholic strength: 16,0 % vol.

— Minimum total sugar content (g/l): 45

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— The maximum permitted sulphur dioxide content of sweet wines made from raisined grapes is 400 milligrams per litre and the residual sugar content, expressed as sugars, is at least 45 g/l (in accordance with the derogation in Part B of Annex I to Commission Regulation (EU) 2019/934).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	30
Maximum total sulphur dioxide (in milligrams per litre)	400

11. *Red wine from raisined grapes*

CONCISE TEXTUAL DESCRIPTION

Appearance: deep caramel colour with glints of red coral.

Bouquet: complex bouquet of dried fruits - figs, apricots, raisins - and sweet spices.

Taste: complex, full palate with a balanced sweet taste and scents of dried fruits such as apricots and figs.

— Minimum natural alcoholic strength: 16,0 % vol.

— Minimum sugar content: 140 g/l

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

— The maximum alcoholic strength must comply with the values laid down in the relevant EU legislation.

— The maximum permitted sulphur dioxide content of sweet wines made from raisined grapes is 400 milligrams per litre and the residual sugar content, expressed as sugars, is at least 45 g/l (in accordance with the derogation in Part B of Annex I to Commission Regulation (EU) 2019/934).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)	30
Maximum total sulphur dioxide (in milligrams per litre)	400

5. **Wine-making practices**

5.1. *Specific wine-making practices*

1. Vine training system

Cultivation technique

The vines are trained either into a goblet shape or into a single or double cordon using a permanent cordon or replacement cane.

2. Production of white wines and white raisined wines

Wine-making restrictions

(a) White wines

'Άγιο Όρος' / 'Agio Oros' PGI white wine is produced using modern wine-making techniques. During the alcoholic fermentation the temperature must not exceed 20 °C.

(b) White raisined wines

The grapes are harvested overripe (sugar content >270 g/l) and then left to dry in the sun for 10-15 days until the desired sugar content of 350-370 g/l has been reached. The grapes are then pressed to collect the must, followed by alcoholic fermentation at controlled temperatures of 16-18 °C.

3. Production of red wines, red raisined wines, red liqueur wines and rosé wines

Wine-making restrictions

(a) Red wines

'Άγιο Όρος' / 'Agio Oros' PGI red wine is produced using traditional wine-making methods for red wine.

(b) Red raisined wines

The grapes are harvested overripe (sugar content >270 g/l) and then left to dry in the sun for 10-15 days until the desired sugar content of 350-370 g/l has been reached. The grapes are then pressed and placed in a fermentation tank where alcoholic fermentation takes place at controlled temperatures of 20-22 °C.

(c) Red liqueur wines

After they have been de-stemmed and slightly pressed, the grapes are placed in a fermentation tank where alcoholic fermentation begins. Alcoholic fermentation takes place at controlled temperatures of 20-22 °C. The wine is separated from the pomace once it has acquired the desired organoleptic characteristics. Neutral alcohol of vinous origin with an alcoholic strength of at least 96 % vol. is added to stop the alcoholic fermentation, and the yeasts are removed by filtration.

(d) Rosé wines

'Άγιο Όρος' / 'Agio Oros' PGI rosé wine is produced using modern wine-making techniques. During the alcoholic fermentation the temperature must not exceed 20 °C.

4. Specific wine-making practices in the production of the wines

Specific wine-making practice

(a) In the production of medium dry, semi-sweet and sweet wines, sweetening is permitted in accordance with the relevant provisions (Part D of Annex I to Regulation (EU) No 2019/934).

(b) Liqueur wine is produced from grape must that has undergone partial fermentation, with a natural alcoholic strength by volume of at least 12 %, or from wine, or from a mixture of both, to which neutral alcohol of vinous origin has been added either alone or in a mixture, including alcohol obtained from the distillation of dried grapes with an actual alcoholic strength by volume of not less than 96 %, or wine or dried grape distillate with an actual alcoholic strength by volume of not less than 52 % and not more than 86 %.

(c) Raisined wine is produced from grape must left in the sun or shade for partial dehydration for 10-15 days. This must is vinified without adding – before, during or after alcoholic fermentation – must or rectified concentrated must or alcohol of agricultural origin or distillate, and without concentrating the must from raisined grapes in any way whatsoever. The sugar and alcohol content of the end product comes exclusively from the vinified grapes.

5.2. *Maximum yields*

1. Maximum yield(s) in hectolitres of end product per hectare

96 hl per hectare

2. Maximum yield in kilograms of grapes per hectare

12 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The demarcated production area of 'Άγιο Όρος' / 'Agio Oros' PGI wines, situated at an altitude of between 10 and 400 metres, comprises the administrative area of Mount Athos and the neighbouring locality of Ouranoupoli in the municipality of Stageira-Akanthos, Prefecture of Halkidiki.

7. **Main wine grape varieties**

Cabernet Franc N

Cabernet Sauvignon N

Chardonnay B

Grenache Rouge N

Merlot N

Sauvignon Blanc B

Syrah N

Agiorgitiko N

Athiri B

Asyrtiko B

Limnio N

Malagouzia B

Muscat of Alexandria B

Hamburg Muscat N

Xinomavro N – Xinogaltso, Popolka, Mavro Naoussa

Roditis Rs – Alepou

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

8.1. *Historical, cultural and social link*

1. Historical link

Vineyards were well developed in the Mount Athos area, as evidenced by various written testimonies from monks. There are numerous references to vine cultivation in a book written by Eulogios Kourilas Lauriotis, a monk priest. The extent of vine cultivation by the Mount Athos monasteries, all of which, to this day, still have their own wineries, can be seen from historical records. It is worth highlighting that each monastery produced some 80-100 tonnes of wine each year. Apart from its 20 monasteries, Mount Athos is also home to dependencies – known as holy *skites*, or ascetic settlements, and holy cells – with their own vine cultivation and wine consumption. The varieties traditionally grown here are Limnio, Fokianos, Mavroudi, Roditis and Muscat of Alexandria. Foreign varieties such as Merlot, Cabernet Sauvignon and Syrah have been cultivated since the 1990s. Moreover, in the past 15 years there have been several new plantings with the Malagouzia, Agiorgitiko, Hamburg Muscat and Cabernet Franc varieties. These appear to be very well acclimatised and have started to produce the excellent wines typical of the area.

The founding of the Mount Athos monasteries led to organised vine cultivation and large-scale wine production. A trade 'convention' dating back to 972 A.D. first set out the rules for trading wine within the boundaries of Mount Athos, but monastery wines soon began to be traded also beyond those borders. Over the next millennium, in many parts of Greece, monasteries played the role of the custodians of viticulture and, as part of this role, operated well-run wineries.

2. Historical link for liqueur wines and raisined wines

Liqueur wines and raisined wines were traditionally produced in this area as early as 1 000 years ago, when the monks, in addition to dry wines, also produced a quantity of sweet wine. This was a unique wine used to accompany the meals marking major Christian celebrations and festivals.

The high temperatures and long hours of sunshine in this area favour the accumulation of sugars in the grapes, which gives them the appropriate alcoholic strength and the aromatic components needed to produce quality (liqueur and raisined) wines.

Over time, these wines became famous even outside the production area and came to be renowned throughout Greece for their quality and unique organoleptic characteristics.

Around 20 years ago, local wineries began systematic production and distribution of these wines, using traditional techniques in conjunction with modern technology.

During this period their fame continued to spread and their names became inseparably linked to the production area, as they owe their specific characteristics to the varieties used in combination with the soil and climate conditions and the production method.

3. Cultural, social and economic links

Vineyards and wine have been inseparably linked to the cultural, social and economic lives of the local people since ancient times. This link still exists today, as can be seen from the events and conferences organised to promote wine, as well as the local cultural traditions. Raisined and liqueur wines play a unique role at certain social, cultural and religious events.

8.2. *Geographical environment*

1. Geographical environment and geographical origin

The wine-growing area in which 'Άγιο Όρος' / 'Agio Oros' PGI wine may be produced is located within the administrative boundaries of the Athos peninsula. The vineyards are mostly situated by the sea or on slopes up to an altitude of 400 metres. The soils have good pH levels and are medium-textured, typically between sandy clay and clayey sand, and, in some places, sandy loam without excess salinity, with a high iron, copper and magnesium content and a sufficient phosphorus and manganese content.

Geologically, the Athos peninsula is a continuation of the Rhodope geological formation, with a predominance of metamorphic crystallised rock (gneiss, greenstone, limestone, crystalline limestone and marble) and igneous rock (granite, grandiorites and ophitolites).

In terms of morphology it is distinguished by steep slopes along the coast, rugged folds and the presence of the Mount Athos, which rises sharply like a pyramid to an altitude of 2 033 metres. The climate of the Athos peninsula is shaped by this rugged terrain, combined with the steep coast and the sea currents at its southern tip.

According to meteorological data from the Arnaia, Neos Marmaras and Stratoni meteorological station, the climate in the Mount Athos area ranges from coastal Mediterranean in the low areas to continental Mediterranean higher up and humid continental in the mountains. This transitional Mediterranean climate is characterised by mild winters and cool summers. Both the lowland and the mountain areas enjoy a microclimate where harmful frosts and excessively high temperatures are rare.

The warmest months are July and August, with average maximum temperatures during the day of around 31 °C. The coldest months are January and February, when average daytime temperatures are around 8 °C, but this does not cause any problems as the average minimum temperatures remain above 0 °C.

The average annual rainfall ranges from 470 mm (in the plains) to 850 mm (in the mountains), and October to April are the months when it rains most.

The winds are mainly north-north-easterly, except in the summer when southerly winds prevail. It is an exceptional feature of the Halkidiki climate that, although it lies in northern Greece, it is on the same isothermal curves for minimum and maximum temperatures as regions further south, such as Messinia, Etoloakarnania and Attica, owing to its long Aegean coastline (630 kilometres).

2. Geographical environment and geographical origin – liqueur and raisined wine

The sloping, dry and light sandy soils, combined with the local Mediterranean climate with its cool winters, cool air currents and abundant sunshine in summer, create ideal conditions for growing grapes of a higher quality that ripen earlier, with a higher sugar content and better colour, satisfactory phenolic ripening and a high alcohol content, which are essential oenological characteristics for making liqueur or raisined wine.

The high temperatures in late summer, which favour the raisining of the grapes, combine with the abundant sunshine to create ideal conditions for producing raisined and liqueur wines of excellent quality and high commercial value.

8.3. *Product details*

1. Product details

The quality characteristics of 'Άγιο Όρος' / 'Agio Oros' 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.

2. Product details for the 'wine' category

'Άγιο Όρος' / 'Agio Oros' PGI white wines are clear yellow in colour with greenish glints, or intense golden yellow if the wine has been aged in oak barrels. Their aromas vary according to type, variety and ageing but are characterised by notes of exotic and summer fruits, jasmine, citrus and vanilla. The wines are round on the palate with refreshing acidity and have a complex, rich taste and a long finish, depending on how they are made.

'Άγιο Όρος' / 'Agio Oros' PGI red wines have an intense, red colour with bluish glints and aromas of red fruit, spices, dried fruit and vanilla. They have a structured body with a balanced taste and soft tannins thanks to the ideal climate conditions prevailing in the area, which ensure good physiological and phenolic ripeness.

'Άγιο Όρος' / 'Agio Oros' PGI rosé wines are rose or ruby to light red in colour with blueish or orange glints and red fruit aromas. They are characterised by their freshness, balanced taste and acidity.

3. Product details for liqueur and raisined wines

In the case of red and white 'Άγιο Όρος' / 'Agio Oros' PGI raisined wines, the grapes are harvested from the vines at an advanced stage of ripening and then left to dry in the sun for 10-15 days to reach a higher concentration of sugars. Alcoholic fermentation is slow and stops by itself, leaving a sufficient amount of residual sugars to give the wine its characteristic sweet taste. The wine is matured in oak barrels for 1-2 years, which gives it a rich, smooth body and a complex taste. The main scents are of spices, dried fruit and nuts, figs, raisins and apricots.

The process is slightly different for 'Άγιο Όρος' / 'Agio Oros' PGI liqueur wines. In years when the weather conditions are propitious, the grapes are left to overripen on the vine to increase their sugar content, and alcoholic fermentation is interrupted by adding alcohol in order to reach the desired alcoholic strength. These are usually red wines of low to moderate alcoholic strength, with a dense, unctuous palate and rich nose with aromas mainly of raisins, dark chocolate and dried fruit.

8.4. *Causal interaction*

1. Causal interaction

The unique nature of 'Άγιο Όρος' / 'Agio Oros' PGI wines is due to the distinct characteristics of the area (the soil, the climate and the effect of winds in the summer), along with the varieties grown and the cultivation techniques used.

2. Causal interaction for the 'wine' category

All the varieties have adapted perfectly to the Mount Athos area, producing wines with a rich bouquet of aromas characteristic of the area and a full and balanced taste. The warm and dry conditions prevailing in the area, combined with the soil type, allow the grapes to ripen between mid-August and mid-September, depending on the variety.

Apart from the traditional white grape varieties grown in the area (Roditis, Asyrtiko, Athiri) and the foreign varieties that have been tried out with success (Chardonnay and Sauvignon Blanc), the recently introduced Malagouzia variety is also well acclimatised to the area. As it is sensitive to excess moisture, it is grown at mid to higher levels of the vineyard. The grapes ripen at the end of August, giving wines of higher alcoholic strength, good acidity and aromas of tropical fruits, citrus fruits (mainly lime) and basil.

The red grape varieties are grown in the steepest parts of the vineyards for better drainage. As a result the vines retain less water, allowing better alcoholic and phenolic ripening of the grapes. Grapes grown on sandy soils produce wines with delicate aromas, whereas mainly clay soils result in wines with a distinct phenolic character.

The red grape variety traditionally used to produce 'Άγιο Όρος' / 'Agio Oros' is Limnio, which is also considered to be the oldest registered Greek grape variety. Apart from Limnio, however, Xinomavro, Cabernet Sauvignon, Grenache Rouge and Syrah are also grown on a significant scale, giving high-quality, tannic red wines with a high alcohol content and a long finish. Additional varieties such as Merlot, Cabernet Franc, Agiorgitiko and Hamburg Muscat have also been tested in recent years. These produce wines with a good structure and intense varietal aromas of red fruits. The grapes begin to ripen in the second half of August in the case of Merlot, Cabernet Sauvignon, Grenache Rouge and Cabernet Franc, while Syrah, Limnio, Agiorgitiko, Xinomavro and Hamburg Muscat ripen during the first 10 days of September.

Merlot gives wines of high alcoholic strength with soft tannins and scents of cherry and raspberry, while Cabernet Franc, which ripens later, gives wines with a robust structure, deep colour and suitability for long-term ageing. Cabernet Franc produces wines with spicy notes and characteristic aromas (mainly of small red fruit in addition to peppers) with good depth and concentration and a particularly high total anthocyanin content.

Agiorgitiko gives wines of high alcoholic strength, with soft aromas of cherry, chocolate and spices and aptitude for medium to long-term ageing.

Hamburg Muscat gives wines with intense aromas typical of the variety, reminiscent of rose. It is cultivated in the most fertile, deep soils, where the grapes best develop their organoleptic characteristics and their colour, size and scent.

3. Causal interaction for liqueur and raisined wines

The liqueur and raisined wines produced on Mount Athos are unique due to the soil and especially the climate conditions of the area where they are produced, which combine to create an ideal environment. The production of these wines currently accounts for 10-15 % of the area's total wine production.

Several varieties may be used to produce these wines, depending on which organoleptic characteristics the winemakers wish to bring out in their product. The varieties most often used include highly aromatic ones such as Malagouzia and Hamburg Muscat, whereas, traditionally, red grape varieties such as Merlot, Limnio, Xinomavro and Grenache Rouge would typically be used, resulting in liqueur or raisined wines of a caramel to red colour, a rich finish and a complex bouquet of dried fruit and sweet spices.

These wines are entered in national and international wine competitions.

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

Derogations

Legal framework:

In national legislation

Type of further condition:

Derogation for production in the demarcated geographical area

Description of the condition:

Article 4(c) of Joint Ministerial Decision No 392169/20.10.1999 laying down general rules concerning the use of the term 'Local Wine' in the description of table wine (Government Gazette, Series II, No 1985/8.11.99), as amended by Joint Ministerial Decision No 321813/29.8.2007, states:

'The term "Local Wine" may be used with a geographical indication referring to a province, prefecture or wine-growing area which is smaller than a prefecture for table wines produced in wineries operating in that prefecture or in neighbouring prefectures.'

Derogations

Legal framework:

In EU legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

Article 5(1) of Commission Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

Additional provisions relating to wine labelling

Legal framework:

In national legislation

Type of further condition:

Supplementary provisions concerning labelling

Description of the condition:

A. Terms relating to certain production methods

Articles 3 and 4 of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and of Local Wines, as well as the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005) set out the conditions for using the following terms:

— ‘ΝΕΟΣ ΟΙΝΟΣ’ / ‘ΝΕΑΡΟΣ ΟΙΝΟΣ’ (new wine);

— ‘ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ’ / ‘ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ’ (matured in a barrel);

— ‘ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ’ or ‘ΠΑΛΑΙΩΣΗ ΣΕ ΒΑΡΕΛΙ’ (aged in a barrel);

— ‘ΟΙΝΟΠΟΙΗΘΗΚΕ ΚΑΙ ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ’ / ‘ΟΙΝΟΠΟΙΗΣΗ ΚΑΙ ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ’ (vinified and matured in a barrel);

— ‘ΟΙΝΟΠΟΙΗΣΗ ΣΕ ΒΑΡΕΛΙ’ / ‘ΟΙΝΟΠΟΙΗΘΗΚΕ ΣΕ ΒΑΡΕΛΙ’ (vinified in a barrel).

B. Printing the vintage year on the labelling

Where the term ‘ΝΕΟΣ ΟΙΝΟΣ’ / ‘ΝΕΑΡΟΣ ΟΙΝΟΣ’ (‘new wine’) is used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, aging and placement on the market of wines with Superior Quality Designation of Origin and of Local Wines, as well as the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

C. Traditional terms

— Traditional terms in accordance with Ministerial Decision No 235309/7-2-2002 on the approval of traditional terms used for wines (Government Gazette, Series II, No 179/19-2002) which are linked to the designation of origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of ‘Άγιο Όρος’ / ‘Agio Oros’ PGI wines are:

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 rosé grapes or white from grey grapes), ΚΟΚΚΙΝΕΛΙ / kokineli (Kokineli), ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (Wine from hills), ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de coteaux (Wine from slopes).

— Traditional terms in accordance with Article 112 of Regulation (EU) No 1308/2013 which are linked to the designation of origin or geographical indication.

In accordance with Article 113 of Regulation (EU) No 1308/2013, and as defined and registered in the electronic database ‘e-ambrosia’, the following traditional terms may be used and protected in relation to ‘Άγιο Όρος’ / ‘Agio Oros’ PGI, provided that the relevant conditions of EU and national legislation are complied with:

Τοπικός Οἶνος (Local Wine) instead of the PGI

Αγρέπαυλη (Agrepavlis), Αμπέλι (Ampeli), Αμπελώνας (ες) (Ampelonas(es)), Αρχοντικό (Archontiko), Κάβα (Cava), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Πύργος (Pyrgos), and Νάμα (Nama) for sweet wines, wines made from raisined grapes and liqueur wines.

Link to the product specification

http://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/TEXNIKOI%20FAKELOI%20OINON%20POP-PGE%20ENGLISH/PGI%202/prodiagrafi_PGEAgio_Oros_201221.pdf