C/2026/5039

30.9.2026

Publication of an application for protection of a name pursuant to Article 97(4), first subparagraph of Regulation (EU) No 1308/2013 of the European Parliament and of the Council in the wine sector

(C/2026/5039)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

SINGLE DOCUMENT

'Røsnæs'

PDO-DK-03048

Date of application: 15 December 2023

1. **Name(s)**

'Røsnæs'

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

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

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

1. Wine category 1: Dry, semi-dry, semi-sweet or sweet white wine

Grape varieties: Solaris, Souvignier Gris, Johanniter, Muscaris, Pinot Noir

Organoleptic properties

Colour:

Varies between pale yellow, yellow and golden yellow, depending on the grape variety or varieties chosen.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11.4.2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Aroma:

The selected grape varieties are all aromatic, and each variety has its own characteristics: Mono-varietal Solaris wines can typically be recognised by a certain note of elderflower in the aroma and/or taste, while Muscaris wines have a distinctive nutmeg fragrance. Johanniter wines are characterised in particular by an aroma of green apples, while Souvignier Gris wines are characterised by ripe pear, white peach and quince. Lastly, Pinot Noir white wines are characterised by white strawberry, red apples and lemon peel.

Multi-varietal wines have a fruity aroma, often of apples (green and yellow), and the sweetest wines have aromas of ripe, exotic fruit.

Taste:

Fruity and fresh, characterised by minerality and often with good fresh acid. The floral and fruity notes can be detected in the taste.

Analytical characteristics

The dry and semi-dry wines have an alcoholic strength of at least 10 % by volume. The sweet and semi-sweet wines have an alcoholic strength of at least 8,5 % by volume.

The characteristics set out in the applicable legislation apply to analytical characteristics for which no figures are given.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): 15

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 g/l expressed as tartaric acid

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

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

2. Wine category 1: White wine, barrel-aged

This wine is always mono-varietal and made from either the Solaris or the Souvignier Gris variety.

Organoleptic properties

Colour:

Varies between pale yellow and golden yellow.

Aroma:

Typically, Solaris wines have a bouquet with a slight hint of elderflower, supplemented by ripe, exotic fruits such as peach, mango and pineapple. Souvignier Gris wines are characterised by ripe pear, white peach and quince.

Taste:

Fruity and fresh, slightly fatty and with woody notes.

The characteristics set out in the applicable legislation apply to analytical characteristics for which no figures are given.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): 15

— Minimum actual alcoholic strength (in % volume): 10

— Minimum total acidity: 4,5 g/l expressed as tartaric acid

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

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

3. Wine category 1: Wine – Rosé

Grape varieties: Cabernet Cantor, Rondo, Pinot Noir, Monarch.

Organoleptic properties

Colour:

Varies between very pale red/pink to salmon-coloured to red, depending on the selected grape variety or varieties.

Aroma:

For multi-varietal wines: Lightly sweet and fruity; reminiscent of classic Danish red summer fruit (strawberries, raspberries, rhubarb). For mono-varietal wines from Rondo grapes: characterised by an aroma of Danish strawberries.

Taste:

For multi-varietal wines: Distinctly fruity and fresh, with a slight sweetness. Red summer berries are also present in the taste. For mono-varietal wines from Rondo grapes: characterised by a taste of Danish strawberries.

Analytical characteristics

The wines have a residual sugar content that means they can be indicated as 'dry' or 'semi-dry'.

The characteristics set out in the applicable legislation apply to analytical characteristics for which no figures are given.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): 15

— Minimum actual alcoholic strength (in % volume): 10

— Minimum total acidity: 4,5 g/l expressed as tartaric acid

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

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

4. Wine category 3: Liqueur wine

Grape varieties: Cabernet Cantor, Leon Millot, Pinot Noir, Solaris, Muscaris.

Organoleptic properties

Colour:

Varies depending on the grape varieties chosen. Mono-varietal wines made from Solaris or Muscaris grapes and multi-varietal wines from a combination of these grapes are typically golden-yellow. Mono-varietal wines made from Pinot Noir, Cabernet Cantor or Leon Millot and multi-varietal wines from a combination of these grapes are typically dark red.

Aroma:

In multi-varietal wines, the aroma is intense, sweet and slightly spiced, characterised by ripe fruits such as cherry or blackcurrant (red liqueur wines) or exotic fruits such as mango, pineapple and banana (white liqueur wines).

Mono-varietal wines exhibit the following characteristics: In Cabernet Cantor wines the aroma is characterised by deep, dark fruit, such as black cherry, blackberry and blackcurrant. Leon Millet wines have particular notes of blackcurrant, blackberry and plum. In Pinot Noir wines the aroma is characterised in particular by strawberry and black cherry.

Mono-varietal wines made from Solaris grapes have notes of candied lemon, ripe pineapple and orange peel, while the combination of Solaris and Muscat produces an intense aroma of candied lemon, ripe pineapple and nutmeg. Mono-varietal wines made from Muscaris grapes are characterised by ripe citrus fruit and nutmeg.

Taste:

Fruity, with a good balance between sweetness and a fruity, light acidity.

Analytical characteristics

The wines have a minimum sugar content of 45 grams per litre.

The characteristics set out in the applicable legislation apply to analytical characteristics for which no figures are given.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % volume): 18

— Minimum total acidity: 3 g/l expressed as tartaric acid

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

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

5. Wine category 5: Quality sparkling wine

Grape varieties: Solaris, Souvignier Gris, Johanniter, Muscaris, Pinot Noir, Monarch, Rondo.

Organoleptic properties

Colour:

Varies depending on the grape varieties chosen. Mono-varietal wines made from the red grape varieties (Pinot Noir, Monarch and Rondo) and multi-varietal wines from a combination of more than one of these grapes vary from light red/pink to salmon-coloured to red. Mono-varietal wines made from the white grape varieties (Solaris, Souvignier Gris, Johanniter and Muscaris) and multi-varietal wines from a combination of more than one of these grapes vary from white to straw-yellow and golden-yellow.

The base wine is transformed into a sparkling wine by fermentation in bottles.

Aroma:

Multi-varietal wines have a light, fresh and acidic aroma, with the characteristics of fresh fruits such as citrus or apple, or elderflower.

The following characteristics apply to mono-varietal wines: Solaris wines have fresh notes of green apple, lime peel and white flowers. Souvignier Gris has discreet aromas of ripe pear, quince and lemon. Johanniter is fresh and aromatic, with notes of lime, green apple and white peach. Muscaris is aromatic with notes of nutmeg, elderflower and lime. Monarch has aromas of cherry, blackcurrant and raspberry. Rondo has notes of strawberry, raspberry and rhubarb. Pinot Noir has aromas of red apple, pear and citrus blossom.

Taste:

Fruity and fresh, characterised by crisp acids – with very small, long-lasting bubbles. In particular, the wines in this category are characterised by distinct minerality, which can be attributed to factors including the peninsula's calcareous soil and groundwater.

Analytical characteristics

The wines can be produced with varying quantities of residual sugar corresponding to the types 'brut natur', 'extra brut', 'brut', 'extra dry' and 'dry'.

The characteristics set out in the applicable legislation apply to analytical characteristics for which no figures are given.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % volume): 10

— Minimum total acidity: 5 g/l expressed as tartaric acid

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

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Essential oenological practices applicable to all categories of wine

Specific oenological practice

Harvest, sorting and pressing

— The grapes are harvested at physiological maturity in order to achieve an optimal balance between sugar and acidity.

— All the grapes are harvested by hand and the grapes are quality graded while still in the vineyard.

— All pressing takes place with a maximum pressure of 1,9 bar.

Wine production

— Acidification is forbidden.

— The wines are produced through cold fermentation at less than 20 degrees Celsius.

2. Wine category 1: White wine – semi-sweet or sweet

Specific oenological practice

The grapes used to make the semi-sweet and sweet wines in this category are often harvested late after being attacked by botrytis (noble rot), so the must has an exceptionally high sugar content and a strong aroma and taste. Moreover, the wines are produced by stopping fermentation once an appropriate alcoholic strength has been reached.

3. Wine category 1: White wine, barrel-aged

Specific oenological practice

The wines are aged in oak barrels (barriques) for a minimum of six months before bottling.

4. Wine category 3: Liqueur wine

Specific oenological practice

The grape alcohol added must be produced by distilling wines from the vine varieties listed under point 4 of Section 4. Wine category 3: Liqueur wine. The wines are aged in oak barrels (barriques) for a minimum of 12 months before bottling.

5. Wine category 5: Quality sparkling wine

Specific oenological practice

The wines are made sparkling using the 'traditional method', i.e. by second fermentation in the bottle for a minimum of nine months; the wines are then finished by disgorgement. The wine has a minimum pressure of 4 bar (at 20 degrees).

6. Wine category 1: White wine - dry or semi-dry

Specific oenological practice

There are no specific oenological practices applicable to Røsnæs white wines, dry or semi-dry.

7. Wine category 1: Wine – Rosé

Specific oenological practice

There are no specific oenological practices applicable to Røsnæs rosé wines.

5.2. *Maximum yields*

1. Wine category 1: Dry, semi-dry, semi-sweet or sweet white wine

60 hectolitres per hectare

2. Wine category 1: White wine, barrel-aged

55 hectolitres per hectare

3. Wine category 1: Wine – Rosé

60 hectolitres per hectare

4. Wine category 3: Liqueur wine

50 hectolitres per hectare

5. Wine category 5: Quality sparkling wine

60 hectolitres per hectare

6. **Demarcated geographical area**

The geographical area is located on the peninsula of Røsnæs on the west coast of Zealand. The area consists of the parishes Røsnæs and Raklev.

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

Cabernet Cantor

Johanniter

Léon Millot – Kuhlmann 194-2

Monarch

Muscaris

Pinot Noir – Spätburgunder

Rondo

Solaris

Souvignier Gris

8. **Link with the geographical area**

8.1. *General remarks*

A common factor in the quality of Røsnæs wines is the effect of the unique combination of climate, soil and cultivation conditions on the Røsnæs peninsula, in close interaction with human factors, including the choice of winemaking practices, which is evident in all the wines regardless of category or grape variety.

8.2. *Geographical area*

The Røsnæs peninsula is well suited to growing vines, especially on the south-facing, calcareous slopes where good sun exposure help grapes ripen and where the proximity to the sea reduces the risk of frost during critical growing periods in spring and autumn, thus generally offering optimal conditions. The minerality of the wines is mainly due to the calcareous soil. The geographical conditions are characterised in particular by a calcareous moraine esker of clay, sand, gravel and rock, which ensures good water drainage in the upper layers of the soil and thus a sufficiently dry growing environment for the vines. Under the moraine deposits are thick layers of plastic clay about 50 million years old. These may contain large amounts of water and nutrients that the roots of the vines can absorb when, having grown for a few years, they run deep enough. So even in the often very dry summers on Røsnæs, the vines can find sufficient water and nutrition in the subsoil.

8.3. *Importance of the climate*

The climate of the vineyards on Røsnæs is particularly favourable to winegrowing. Proximity to the sea means that there is only minimal risk of night frost during the periods at risk, for example in the late spring after bud break and in the autumn before the harvest. Røsnæs has a warmer and drier climate than the average in Denmark. On average, there is 523 mm rainfall a year compared to the national average of 664 mm. Normally Røsnæs has approx. 200 more hours of sunshine a year than the national average of 1 730 hours. The local climate therefore contributes to achieving the degree of ripeness required for the production of quality wine, while the coastal climate gives the wine a freshness and fruity taste that can be attributed to a long growing season, with many hours of sunlight, during which sugar is formed in the grapes. The fresh taste comes from the malic acid content of the wines, which is linked to the cool climate in which the grapes are grown. The taste of the wines is characterised by a harmonious balance between acidity and sweetness. The selected varieties ripen well in Denmark in late summer, and close proximity to the sea protects the grapes against diseases, partly because of the salty mist and partly the breeze in the vineyard, which helps to dry the grapes after morning dew or rain showers.

8.4. *Human factors*

The first professional winegrower was established in Røsnæs in 2008. The human factors in local winegrowing and production of white wine, rosé wine, liqueur wine and quality sparkling wine are reflected in particular in (1) the selection of grape varieties, (2) the choice of growing principles (spacing between rows, training the vines, pruning, thinning of leaves, etc.) and (3) the selected method of harvesting (hand picking). Spacing between rows: In order to optimise yield and quality, the winegrowers of Røsnæs have typically opted for a rather wide spacing of 2,5 metres between rows. This spacing must be complied with on all new plantations after 1 January 2021. This allows for greater radiation from the sun, which is low in the sky, especially outside the summer season, and training the vines. For the same reason, the vines are grown with a higher canopy than in southern Europe to maximise the canopy surface for converting sunlight into grape sugar. The spacing between vines is approximately 1 metre. As a result, the area per vine is approximately 2,2 m^2, so that each plant receives sufficient nutrients for the grapes to ripen and their aroma and taste to develop. Pruning: Vines are topped during the growing periods in order to limit growth and ensure that as many nutrients as possible are available to the grape bunches. Thinning: The grape bunches are thinned out as necessary to reduce yields, to optimise the quality of the grapes and to ensure the selected grape bunches have optimal access to nutrients. Harvest time: The time of harvest is decided by closely monitoring the

ripening of the grapes. The grapes are harvested at physiological maturity in order to achieve an optimal balance between sugar and acidity, particularly malic acid. By tasting the grapes and/or measuring the sugar and acidity content of the grape juice, growers can identify the perfect time to harvest, when the balance between acidity and sugar is optimal in relation to the intended use of the grapes. Method of harvest: The grapes must be harvested by hand. Human factors are also reflected in the vineyard. The sugar, acidity and pH-value of the grape must are therefore checked during harvesting. During the actual winemaking, processes such as sedimentation, second fermentation and filtration are used, and, in the case of certain wines, maturation and ageing in oak barrels/barriques. Cold fermentation also has an impact on the characteristics of the wine; cold fermentation of white and rosé wines is used to obtain freshness and fruitiness. All of the above factors are reflected in the end result, the finished Røsnæs wine, which, whether it is the typical varietal wine or a cuvée (a blended wine), is full-bodied, fresh and fruity. For several of the categories, however, there are even more links between the wines and the local factors.

8.5. *Causal interactions Wine category 1: Wine and rosé wine*

The fact that the Røsnæs peninsula is surrounded by sea on three sides gives all vineyards forming part of the demarcated area unique proximity to the sea. This factor means, especially during the ripening period of the grapes, that there is limited variation in temperature over the day, which gives the grapes a high degree of fruitiness, a factor that is particularly reflected in wine category 1.

8.6. *Wine category 1: Dry, semi-dry, semi-sweet or sweet white wine*

The floral notes of the aroma and taste (organoleptic characteristics) are assessed as being clearly reminiscent of the unique flora present on the southern slopes of Røsnæs, such as elderflower, sloe, hawthorn, eglantine and moon carrot. This characteristic is particularly reflected in the white wines fermented and aged in steel tanks.

8.7. *Wine category 1: White wine, barrel-aged*

Grapes for these wines are mainly harvested in the vineyards closest to Kalundborg Fjord. Experience shows that the reflection of the sea increases the amount of light in the vineyards closest to the fjord by up to 20-30 %, meaning that these vineyards can supply exceptionally ripe grapes used for the barrel-aged white wines, where their intense aroma and taste are particularly prominent.

8.8. *Causal interactions Wine category 3: Liqueur wine*

Liqueur wine is produced from a base wine with the same organoleptic characteristics as mentioned above, but with the residual sugar content required for liqueur wines. In addition, liqueur wines are stored for at least a year in oak barrels to allow them to develop woody notes. The taste is fruity, with a good balance between sweetness and a fruity, light acidity.

8.9. *Causal interactions Wine category 5: Quality sparkling wine*

These wines are characterised by distinct minerality, which can be attributed to factors such as the highly calcareous, mineral-rich soil and groundwater of the moraine landscape of Røsnæs.

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

Packaging

Legal framework

In EU legislation

Type of further condition

Packaging within the defined geographical area

Description of the condition

The product must be bottled within the defined area to ensure that the wine really does come from this area so we can guarantee its origin. It protects the reputation of the winegrowers and the area.

Moreover, it allows for better quality control and traceability because bottling takes place under controlled conditions.

We would also note that transporting unbottled wine may lead to oxidation or microbiological contamination. The requirement to bottle locally minimises this risk.

Labelling

Legal framework

EU legislation

Type of further condition

Additional provisions relating to labelling

Description of the condition

The label must indicate the vintage year insofar as the wine is produced from one single harvest. If the wine is produced from several vintages, no vintage is indicated.

The wine grape variety must be indicated on the labelling if only one variety is used (mono-varietal wine).

Link to the product specification

https://foedevarestyrelsen.dk/Media/639118449742735174/Produktspecifikation%20for%20R%C3%B8sn%C3%A6s%20-%20April%202026.pdf