C/2025/3187

10.6.2025

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/2025/3187)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

'Oltina'

PDO-RO-A0611-AM02

Date of communication: 12.3.2025

1. **Product name**

'Oltina'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

Romania

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

National Office for Vine and Wine Products (ONVPV), Şoseaua Iancului 49, Sector 2, 021719, Bucharest, Romania

Tel. +40 212505097

Email: office@onvpv.ro

6. **Qualification as standard amendment**

Standard amendment to the product specification which affects the single document, in accordance with Article 24(4) of Regulation (EU) 2024/1143.

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

Change to the demarcated geographical area reducing the area of production

The product specification has been amended regarding the demarcated PDO geographical area by deleting the Commune of Aliman (Constanța County), along with the villages of Aliman, Dunăreni, Vlahii and Floriile, from the defined area for the production of Oltina PDO wine.

[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).

This amendment is justified because this commune and its villages have been included in the Murfatlar demarcated PDO area by the producers' association which manages that PDO. This action was justified and motivated by the explanations in letter Ref. 1548 of 12 August 2024 applying for the amendment to the 'Murfatlar' PDO specification, approved at national level by ONVPV Decision No 197 of 2 December 2024 and subsequently at Union level.

Chapter III of the product specification and point 6 of the single document have been amended.

SINGLE DOCUMENT

1. **Name**

Oltina

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature Code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

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

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

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Analytical and organoleptic characteristics

CONCISE TEXTUAL DESCRIPTION

White wines - straw yellow to greenish-yellow in colour with good acidity and fruitiness - well-ripe fruit (apples), honey, nuts, exotic fruit aromas (bananas, pineapples). Rosé wines - pale pink in colour, they generally preserve their fruity aromas (fresh and not very ripe forest fruits). Red wines - from dark red to intense purplish-red, more or less astringent, with a grassy taste and olfactory impression which enhances its strength, rich in phenolic compounds, giving a sensation of fullness; when matured/aged, with a rounded roughness and aromas of currants, blueberries, chilli peppers, (sometimes violets), but also of forest fruits.

General analytical characteristics:

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 1,2

— Maximum total sulphur dioxide (in milligrams per litre): 250

5. **Winemaking practices**

5.1. *Specific winemaking practices*

1. Oenological practices

Cultivation practice

Planting density: minimum 3 500 plants/ha. Irrigation is permitted only during years of drought, with ONVPV notification, when the water content in soil at a depth of 0-100 cm decreases to 50 % of the AHI (active humidity interval), applying reasonable irrigation standards (400-600 m3/ha).

5.2. *Maximum yields*

1. Sauvignon, Fetească regală, Merlot and Syrah varieties, fully ripe when harvested

   14 000 kilograms of grapes per hectare

2. Riesling italian and Crâmpoșie varieties, fully ripe when harvested

   13 000 kilograms of grapes per hectare

3. Fetească albă, Chardonnay, Pinot gris, Muscat Ottonel and Burgund Mare varieties, fully ripe when harvested

   12 000 kilograms of grapes per hectare

4. Cabernet Sauvignon and Pinot noir varieties, fully ripe when harvested

   10 000 kilograms of grapes per hectare

5. Fetească neagră variety, fully ripe when harvested

   9 000 kilograms of grapes per hectare

6. Sauvignon, Fetească regală, Merlot and Syrah varieties, fully ripe when harvested

   87 hectolitres per hectare

7. Riesling italian and Crâmpoșie varieties, fully ripe when harvested

   81 hectolitres per hectare

8. Fetească albă, Chardonnay, Pinot gris, Muscat Ottonel and Burgund Mare varieties, fully ripe when harvested

   74 hectolitres per hectare

9. Cabernet Sauvignon and Pinot noir varieties, fully ripe when harvested

   62 hectolitres per hectare

10. Fetească neagră variety, fully ripe when harvested

    56 hectolitres per hectare

6. **Demarcated geographical area**

Constanța County:

— Commune of Ostrov: villages of Ostrov, Almălău and Galița;

— Commune of Oltina: villages of Oltina, Satul Nou, Răzoarele and Strunga;

— Commune of Lipnița: villages of Lipnița, Coslugea and Canlia;

— Commune of Ion Corvin: villages of Ion Corvin, Viile, Crângu, Brebeni and Rarişte a;

— Town of Băneasa: town of Băneasa and villages of Negureni and Făurei;

— Commune of Chirnogeni - village of Chirnogeni.

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

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

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

Crâmpoșie B

Fetească albă B - Păsărească albă, Poama fetei, Madchentraube, Leanyka, Leanka

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

Fetească regală B - Konigliche Madchentraube, Konigsast, Ktralyleanka, Dănășană, Galbenă de Ardeal

Merlot N - Bigney rouge, Plant Medoc

Muscat Ottonel B - Muscat Ottonel blanc

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

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

Pinot noir N - Spätburgunder, Pinot nero

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon Blanc

Syrah N - Shiraz, Petit Syrah

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

Link with the demarcated area

The winegrowing area is located in the south-west of Dobrogea, in the angle formed by the Danube (Balta Ialomiței) and the border with Bulgaria, and is crossed by the 44°10' parallel north. The vineyards are grouped around the following centres: Ostrov, Băneasa, Oltina and Aliman.

The relief forms part of the Oltina structural plateau, with altitudes of between 130 and 200 m, fragmented by deep valleys with inclined slopes and 10 to 30° gradients. It should be noted that most vine plantations are located on the lower level and, in particular, on the slopes of the Danube embankment and of torrential valleys which are tributaries of the river. Such slopes are frequently terraced and face north, north-east and north-west.

Under the influence of air currents, a mild spring-like micro-climate is created which ensures the early ripening of the grapes during stages I and II and the slow ripening of the late varieties.

Groundwater has reduced and discontinued flow rates or is at a significant depth. The Danube and the existing features in the area create a micro-climate that provides the vines with favourable humidity, heat and light.

The climate is that specific to the entire region, highly continental in terms of temperature and rainfall. Tm=11 °C (-1 °C in January, +22 °C in July); Pm=450-500 mm (evapotranspiration up to 650-700 mm). Beneficial heliothermal resources: global solar radiation - 128 kcal/cm², sunshine duration – 2 200-2 300 hours, total positive temperatures – 4 100-4 200 °C/year; frost-free period - 204 days per year; relative humidity - between 64 % and 80 %. The lowest temperature is in January, at -30 °C, and the highest is in August, at around +40 °C.

The monthly average duration of actual sunshine during the vegetation period is between 187 and 315 hours. The monthly average air temperature in the vegetation period ranges between 10,7 and 22 °C.

Relief

The relief of the area cultivated with vines consists of hills with hilly interfluves, with altitudes ranging from 100 to 200 m; this makes it possible, due to the winter temperatures, to grow vines in an unprotected system or using high or semi-high forms with reserve spurs at the base of the plant.

The zonal soils are chernozemic molisols of the plateaus (brown chernozems, typical chernozems, cambic and clayey-illuvial chernozems, greyzems), while the azonal soils on the strongly eroded slopes are regosols and eroded soils.

The geological substratum is represented by a thick loess layer (30-40 m) covering the alternation of sandstone, limes and tertiary sands in the upper part of the Dobrogea platform in this sector.

Due to the location which means that the vines benefit from favourable climatic conditions, a good exposure, the north to south orientation of most of the rows, and the calcareous soils rich in iron oxides, the wines obtained from the wine grape varieties have particular structural characteristics, specific taste and smell, and a distinct colour range. For the white wines it is straw yellow to a lively yellow-green, while for the red wines it is from dark red to intense purplish-red.

New controlled wine-making technologies highlight the wines' aromatic complex and fruitiness.

Production falls within the limits for obtaining quality wines due to the location in the south of Constanța County where the sunshine intensity and duration, the temperature, the precipitation and the lime soils rich in iron oxides support the production of structured wines, rich in elements of primary importance for wines (sugar content, acidity, aroma compounds, phenolic compounds etc.)

The relief plays an important role in the quality of the white and red grapes and the slopes with an eastern exposure are favourable, especially in the middle area; during calm atmospheric conditions, this ensures a slow circulation of air across the slopes. Anthocyanin pigments accumulate better in grapes cultivated on slopes than those cultivated on flat land.

The excessively continental climate helps the red wines by increasing the amount of radiant energy provided by the relief forms, increasing respiration, and thus reducing the proportion of organic acids in the grapes and ensuring a suitable acidity of the grapes at technological maturity.

The wines obtained are full-bodied, often with residual sugar, suitable for ageing, and are often above the threshold of 12 % vol alcohol.

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

Marketing conditions

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The protected designation of origin may be supplemented, depending on the interests of the producers, by one of the following single vineyard names: OSTROV, LIPNIȚA, VIILE, DERVENT, RĂZOARE, CHIRNOGENI.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_sarcini_doc_oltina_modif_cf_cererii_1603_26.08.2024_no_track_changes.pdf