C/2025/2815

21.5.2025

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/2025/2815)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Monzinger Niederberg'

PDO-DE-02363-AM01 - 7.3.2025

1. **Name of product**

'Monzinger Niederberg'

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**

Germany

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

Bundesministerium für Ernährung und Landwirtschaft [Federal Ministry of Food and Agriculture]

6. **Qualification as standard amendment**

The amendment falls under the definition of 'standard amendment' as it is not a Union amendment as referred to in Article 24(3)(a), (b) and (c) of Regulation (EU) 2024/1143.

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

1. *Description of the wine(s)*

Description:

Addition: The total alcoholic strength of wine with special attributes may in some cases exceed 15 %. The total alcoholic strength of Kabinett and Spätlese has been limited.

The minimum acidity levels have been increased.

The amendment falls under the definition of 'standard amendment' as it is not a Union amendment as referred to in Article 24(3)(a), (b) and (c) of Regulation (EU) 2024/1143.

The amendment results in a change to the single document.

([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).

Reasons:

Part II, point 1(c), second indent, of Annex VII to Regulation (EU) No 1308/2013 was amended by Regulation (EU) 2017/2393 of 13 December 2017. The rule stating that the upper limit for total alcoholic strength may exceed 15 % volume for wines with a protected designation of origin that have been produced without enrichment, or enriched only by partial concentration processes listed in point 1 of Section B of Part I of Annex VIII, has been supplemented with the following words: 'provided that the product specification in the technical file of the protected designation of origin concerned allows for that possibility'. An addition must be made to the product specification.

The total alcoholic strength of Kabinett and Spätlese wines with special attributes has been limited in order to preserve their typical lightness.

The minimum acidity levels have been increased to safeguard the wines' necessary Riesling pedigree.

2. *Other*

Description:

Editorial changes in line with EU requirements. These include all changes which reflect current legislation. This was done by making reference to the current legislation or deleting the relevant passage.

I. Analytical chemistry:

The reference to Article 26 of the repealed Regulation (EC) No 607/2009 has been updated by a reference to Article 20 of Regulation (EU) 2019/34.

Minimum must weight:

The sentence 'Auslese, Beerenauslese, Eiswein and Trockenbeerenauslese wines with special attributes are subject to higher minimum most weights regulated in accordance with the German Wine Act.' has been changed to 'Otherwise, the current legislation applies.'

Actual alcoholic strength:

The sentence 'Beerenauslese, Eiswein and Trockenbeerenauslese: at least 5,5 % by volume' has been changed to 'Otherwise, the current legislation applies.', as current legislation is reflected.

Total alcoholic strength:

As a result of the limitation of the total alcoholic strength of Kabinett and Spätlese and the addition of the possibility for the total alcoholic strength of wines with special attributes to exceed 15 % by volume in some cases, the sentence 'Regulated in accordance with the German Wine Act.' has been deleted.

Maximum volatile acidity:

The sentence 'Regulated in accordance with the German Wine Act.' has been changed to 'The current legislation applies.'

Total sulphur dioxide content:

The sentence 'Regulated in accordance with the German Wine Act.' has been changed to 'The current legislation applies.'

Traditional terms:

The following sentence: 'The specification of the wines with special attributes is laid down in the German Wine Act.' has been changed to 'The specification of the wines with special attributes is laid down in the current legislation.'

The amendment falls under the definition of 'standard amendment' as it is not a Union amendment as referred to in Article 24(3)(a), (b) and (c) of Regulation (EU) 2024/1143.

The amendment results in a change to the single document.

Reasons:

Editorial changes have been made in order to comply with EU requirements.

SINGLE DOCUMENT

1. **Name(s)**

Monzinger Niederberg

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 or wines**

1. *Quality wine*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple and peach.

Taste: The wines are always elegant, with notes of fine apple and citrus fruit and a clear minerality. They always taste dry.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: 10,3 % by volume and 78° Oechsle.

Maximum residual sugar content is 25 g/l, provided that the total acidity expressed in g/l of tartaric acid is at least 7,2 g/l. If it is less than 7,2 g/l, the maximum residual sugar content is 18 g/l.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

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

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

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

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

— Maximum total sulphur dioxide (mg/l): —

2. *Kabinett wine with special attributes*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple, peach.

Taste: The wines are always elegant, with notes of fine apple and citrus fruit, a clear minerality and a subtle sweetness.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: 10,3 % by volume and 78° Oechsle.

Residual sugar content: at least 25 g/l

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 12,5

— Minimum actual alcoholic strength (in % volume): 7

— Minimum total acidity: 7 grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (mg/l): —

3. *Spätlese wine with special attributes*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple, peach.

Taste: The wines are always elegant, with notes of fine apple and citrus fruit, a clear minerality and a varying degree of sweetness.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: The current legislation applies.

Residual sugar content: at least 40 g/l

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 13,5

— Minimum actual alcoholic strength (in % volume): 7

— Minimum total acidity: 7 grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (mg/l): —

4. *Auslese wine with special attributes*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple, peach.

Taste: Auslese wines are high in sweetness and display the influence of *Botrytis cinerea* (noble rot), which in this case is desirable, through their honey and raisin aromas.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: The current legislation applies.

The total alcoholic strength of Auslese wine with special attributes may exceed 15 % by volume.

Residual sugar content at least 60 g/l.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 7

— Minimum total acidity: 7 grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (mg/l): —

5. *Beerenauslese wine with special attributes*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple, peach, honey, raisins.

Taste: Beerenauslese wines are high in sweetness and display the influence of *Botrytis cinerea* (noble rot), which in this case is essential, through their honey and raisin aromas.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: The current legislation applies.

The total alcoholic strength of Beerenauslese wine with special attributes may exceed 15 % by volume.

Residual sugar content: at least 90 g/l

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

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

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

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

— Maximum total sulphur dioxide (mg/l): —

6. *Eiswein wine with special attributes*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple, peach.

Taste: Eiswein wines are marked by clear fruit notes and with no hint of Botrytis. They have a high degree of sweetness and an incisive acidity.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: The current legislation applies.

The total alcoholic strength of wine with the Eiswein wine with special attributes may exceed 15 % by volume.

Residual sugar content: at least 90 g/l

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

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

— Minimum total acidity: 7 grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (mg/l): —

7. *Trockenbeerenauslese wine with special attributes*

Visual appearance: The wines are exclusively white wines, free of turbidity.

Aroma: Citrus fruit, apple, peach, honey, raisins.

Taste: Trockenbeerenauslese wines with special attributes are high in sweetness and display the influence of *Botrytis cinerea* (noble rot), which in this case is essential, through their honey and raisin aromas.

Trockenbeerenauslese wines with special attributes are high in sweetness and, through their honey and raisin aromas, display the essential influence of *Botrytis cinerea* (noble rot), which causes the grapes to shrivel like raisins.

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 20 of Regulation (EU) 2019/34, are binding values which must be complied with for the wines to use the designation.

Minimum natural alcoholic strength and minimum must content: The current legislation applies.

The total alcoholic strength of Trockenbeerenauslese wines with special attributes may exceed 15 % by volume.

Residual sugar content: at least 120 g/l

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

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

— Minimum total acidity: 7 grams per litre expressed as tartaric acid

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

— Maximum total sulphur dioxide (mg/l): —

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

The wines must mature only in predominantly taste-neutral containers. Classic oak barrels are permitted if the resulting wood aroma either cannot be discerned in the wine, or has only a discreet taste. Wood aromas that indicate the use of new, small barrels with a capacity of under 600 litres (e.g. barrique-type casks) are not permitted.

Partial de-alcoholisation, concentration and the use of oak chips are not permitted. The use of sweet reserve is prohibited.

5.2. *Maximum yields*

Quality wines and all wines with special attributes:

75 hectolitres per hectare

6. **Demarcated geographical area**

Monzinger Niederberg comprises the traditional winegrowing areas of the Monzingen winegrowing community, located on the south-facing slope between the town of Monzingen and the exit from the B 41 towards Nussbaum. It does not include the areas south of the B 41, or the relatively flat areas (<15 % slope) on the plateau of the mountain.

In total, the Monzinger Niederberg PDO area covers 27,5543 ha.

7. **Wine grape varieties**

Weißer Riesling – Klingelberger, Riesling, Rheinriesling, Riesling Renano, Riesling renano

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

General: 'Monzinger Niederberg' refers to the traditional winegrowing areas of the Monzingen winegrowing community (Nahe growing region) located on the south-facing slope between the town of Monzingen and the exit towards Nussbaum. It does not include the areas south of the B 41, or the areas on the plateau of the mountain.

Geology: The soil in question is a residual soil from the Waderner Schichten Formation, a conglomerate that was deposited in the area approximately 280 million years ago. This can be found only in the Nahe valley and parts of Saarland. Even in the Nahe valley, there are only a few places in which the Waderner Schichten Formation crops out and has as strong an influence on the soil as in Monzinger Niederberg. The Waderner Schichten Formation is composed mainly of shale and quartzite, but also contains vein quartz. On the surface, this conglomerate is weathered and enriched to varying degrees with humus. Slate- and quartzite-type soils like the Waderner Schichten Formation are known for often giving Riesling wines citrus and apple aromas. Monzinger Niederberg wines are therefore clearly distinguished from the deep clay soils of neighbouring winegrowing areas, which are notable more for their peachy, fruity wines. The rocky soil ensures that the soil surface dries out quickly following rainfall. The humidity therefore drops quickly, inhibiting the development of unwelcome mould.

This keeps the *Botrytis cinerea* – which is desirable for certain wines with special attributes – very pure, meaning that even the wines made from botrytised grapes have an extremely clean and precise aroma profile.

Topographical: The Monzinger Niederberg vineyards are located at between 160 m and 240 m above sea level.

On this south-facing slope the average gradient is above 30 %.

The strong sunshine thus ensures that Monzinger Niederberg is always much warmer in the daytime than comparable areas of flat land, despite its sometimes unfavourable altitude. The grapes therefore achieve a greater level of ripeness, giving the wines a lower acidity and more ripe fruity aromas.

Climate: Monzingen is one of the cooler winegrowing communities on the River Nahe. More importantly, Monzinger Niederberg is optimally oriented towards the sun. It therefore heats up very quickly during the day. It is strongly influenced by thermals, i.e. warm air currents which rise from the valley on sunny days and further heat up the soil. A few kilometres further north lies the Soonwald forest. At night, it serves as a natural source of cooling. As the best parts of the area are not directly exposed to these nightly streams of cold air, cooling takes place slowly. The area receives around 1 900 hours of sunshine a year. The average daytime temperature is 10 °C. The difference between daytime and night-time temperatures is significantly higher than in the eastern parts of the Nahe growing region. Due to the relatively cool winegrowing climate, Monzinger Niederberg wines are usually somewhat finer than those from warmer winemaking areas, especially those of the lower Nahe.

The average annual precipitation is 570 mm, with 60 % of the precipitation falling during the growing season.

The relatively low annual precipitation combined with the rocky soil, which has a very limited water storage capacity, ensures that the grapes of the Monzinger Niederberg usually stay small-berry. This makes them richer in aromas, which is reflected in the wines.

Human influences: The human influence is based on a winegrowing tradition that goes back centuries. The vines are usually grown on trellises. Generally, the vine rows run in a north-south direction. This ensures that the grapes receive good exposure to the sun and proper ventilation.

In terms of grape production, as the vines grow, the winemaker can achieve better-quality grapes by way of special upkeep measures, such as removing the leaves from the grape areas or thinning out the grapes. Knowledge of the specific climatic and geological conditions, which has been passed down over generations, is also essential. In particular, during harvesting, particular importance is given to selection. Healthy green to golden-yellow grapes are particularly well suited to the production of quality wines and Kabinett, Spätlese and Eiswein wines with special attributes. For Auslese, Beerenauslese and Trockenbeerenauslese wines with special attributes, the influence of noble rot (*Botrytis cinerea*) is desirable. In dry weather, this fungus causes a sharp increase in the must weight, with the

simultaneous formation of very pure honey and raisin aromas. For Eiswein wines, as well as the need for the grapes to be in good health, the frost's natural concentrating effect is crucial. The winemaker uses selection and the date of harvest, in particular, to determine at an early point which grapes are suitable for which quality wines or wines with special attributes. In addition, various cellaring techniques can be used to shape the final product. This applies to the residual sugar content in particular, which plays an important role in differentiating quality wines, Kabinett wines and Spätlese wines.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In order to be labelled with any of the above traditional terms linked to this designation of origin, the quality wines and wines with special attributes must have passed an official quality testing procedure. The inspection number issued in this context (the *amtliche Prüfungsnummer* / *A.P.-Nummer*) must be indicated on the label. It replaces the batch number.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein