C/2025/6794

30.12.2025

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/2025/6794)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Franken'

EU reference number: PDO-DE-A1267-AM01 – 8.10.2025

1. **Name of product**

'Franken'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wine

☐ Spirit drinks

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

Germany

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

Name

Federal Ministry of Agriculture, Food and Regional Identity [Bundesministerium für Landwirtschaft, Ernährung und Heimat]

Name

Federal Office for Agriculture and Food [Bundesanstalt für Landwirtschaft und Ernährung]

6. **Qualification as standard amendment**

The German authorities consider the application to meet the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143. The amendments to the product specification are standard amendments according to the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

[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).

The application for an amendment to the 'Franken' PDO does not involve any of the three situations constituting a Union amendment; specifically it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The German authorities therefore consider that the application is for a standard amendment.

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

Heading

Description of the wine / grapevine products

Description

The information on minimum natural alcoholic strength has been adapted.

The must weight information has been removed.

☐ The amendment affects the single document.

Heading

Description of the wine / grapevine products

Description

An organoleptic description of the various products has been provided.

☑ The amendment affects the single document.

Heading

Specific oenological practices

Description

The previous information has been deleted and reference has now been made to existing legislation with regard to specific oenological practices, relevant restrictions on winemaking and cultivation practices.

☑ The amendment affects the single document.

Heading

Demarcated geographical area

Description

The following municipalities (cadastral units) and their districts have been removed:

— the government region of Oberfranken, the rural district of Bamberg: Kemmern;

— the government region of Mittelfranken, the rural district of Neustadt an der Aisch – Bad Windsheim: Markt Erlbach, Uffenheim;

— the government region of Unterfranken, the rural district of Haßberge: Wonfurt;

— the government region of Unterfranken, the rural district of Kitzingen: Martinsheim, Wiesentheid;

— the government region of Unterfranken, the rural district of Main-Spessart: Haßloch;

— the government region of Unterfranken, the rural district of Schweinfurt: Röthlein, Werneck;

— the government region of Unterfranken, the rural district of Würzburg: Altertheim, Aub, Bieberehren, Höchberg, Holzkirchen, Prosselsheim.

The following municipalities (cadastral units) and their districts have been added:

— the government region of Mittelfranken, the rural district of Neustadt an der Aisch – Bad Windsheim: Neustadt an der Aisch;

— the government region of Unterfranken, the rural district of Bad Kissingen: Sulzthal;

— the government region of Unterfranken, the rural district of Miltenberg: Röllbach.

☑ The amendment affects the single document.

Heading

Maximum yield per hectare

Description

A provision concerning the option to store surpluses of an additional 20 % has been included in addition to the existing requirements.

It has also been stated that a maximum yield per hectare of 70 hl/ha applies when indicating single vineyards and open-field systems.

Furthermore, a rule has been added stating that a maximum yield per hectare of 60 hl/ha or 70 hl/ha applies to the use of the term 'Erstes Gewächs' [a term used to designate high-quality dry wines from top-rated vineyards in the Rheingau region] when the grapes used come from steep slopes with an incline of at least 30 %.

☑ The amendment affects the single document.

Heading

Wine grape varieties

Description

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines'.

The following varieties have been added under 'white grape varieties':

Adelfränkisch, Arinto, Blütenmuskateller, Bukettrebe, Bukettsilvaner, Cabernet Blanc, Calardis Blanc, Calardis Musqué, Calardis Soleil, Chenin Blanc, Donauriesling, Donauveltliner, Felicia, Geisdutte, Gelber Orleans, Gf-GA 52-42, Goldmuskateller, Grünfränkisch, Grüner Veltliner, Hecker, Lämmerschwanz, Manzoni bianco, Muscaris, Riesel, Roter Müller Thurgau, Roter Riesling, Sauvignac, Sauvignon Gryn, Sauvitage, Sémillon, Soreli, Souvignier Gris, Verdejo blanco, Viognier, Vogelfränkisch, Voltis, Weißer Heunisch, Weißer Lagler, Weißer Räuschling.

The following varieties have been removed under 'white grape varieties':

Arnsburger, Ehrenbreitsteiner, Findling, Freisamer, Hölder, Juwel, Nobling, Orion, Regner, Reichensteiner, Saphira, Siegerrebe, Silcher, Sirius, Staufer.

The following varieties have been added under 'red grape varieties':

Affenthaler, Blauer Gänsfüßer, Blauer Kölner, Blauer Muskateller, Cabernet Franc, Cabernet Jura, Cabertin, Calardis Royal, Carillon, Hartblau, Kleiner Fränkischer Burgunder, Laurot, Levitage, Malbec, Merlot Khorus, Mohrenkönigin, Nebbiolo, Pinot Nova, Pinotin, Rosenmuskateller, Sangiovese, Satin Noir, Süßschwarz, Syrah, VB Cal. 1-22.

The following varieties have been removed under ‘red grape varieties’:

Accent, Allegro, Bolero, Cabernet Carbon, Hegel, Heroldrebe, Neronet, Piroso, Rotberger, Rubinet.

☑ The amendment affects the single document.

Heading

Wine grape varieties

Description

A rule has been added stating that all the vine varieties listed can be used to produce Rotling.

It has also been specified that all the vine varieties can be used to produce wine designated as ‘Fränkischer Satz’ and ‘Alter fränkischer Satz’.

☐ The amendment affects the single document.

Heading

Applicable requirements under EU or national legislation / requirements laid down by an organisation managing the PDO/PGI

Description

It has been clarified which traditional terms are mandatory and which are optional for the labelling of wines and wine products.

☐ The amendment affects the single document.

Heading

Applicable requirements under EU or national legislation / requirements laid down by an organisation managing the PDO/PGI

Description

Point 10.2 sets out the conditions for the use of the traditional term ‘Prädikatswein’ [wine with a special attribute] supplemented by ‘Spätlese’, ‘Auslese’, ‘Beerenauslese’, ‘Trockenbeerenauslese’ or ‘Eiswein’.

Point 10.3 sets out the rules for the use of the traditional term ‘Prädikatswein’ supplemented by ‘Kabinett’.

Point 10.4 sets out the conditions for the use of the term ‘Federweisser’/‘Federweißer’.

Points 10.5.1 and 10.5.2 set out the rules applicable to indicating the area, large-scale vineyard, municipality and district on the label.

Point 10.5.3 lists the vine varieties that may be used to produce wine from single vineyards and open-field systems and whose indication is mandatory according to existing legislation. Point 10.5.3 also specifies the permissible taste indicators for those geographical indications and the permissible maximum yield per hectare. It has been specified that the yield per hectare is to be recorded in the ‘Herbstbuch’ [Harvest Diary], broken down by vine variety and parcel.

Point 10.5.4 lays down the requirements that apply to the use of the designation ‘Erstes Gewächs’. It has been specified which vine varieties may be used for production. It has also been specified that the corresponding land under vines must be smaller than that used for the PDO and how the land under vines is demarcated. It has been specified that the yield per hectare is to be recorded in the ‘Herbstbuch’ [Harvest Diary], broken down by vine variety and parcel.

Point 10.5.5 states which requirements wine needs to fulfil in order to be designated as ‘Fränkischer Satz’.

Point 10.5.6 states which requirements wine needs to fulfil in order to be designated as ‘Alter fränkischer Satz’.

Point 10.6 sets out rules on vine varieties with breeding numbers. It has been specified that only actual names may be used on the labelling of products covered by the PDO that are marketed with indication of the vine variety (blending with new strains is permitted). Furthermore, it has been stipulated that products made exclusively from grapes from new strains must be marketed without indicating the vine variety on the label.

☑ The amendment affects the single document.

Heading

Control authorities

Description

The control authorities and their tasks have been removed from the product specification and listed in a separate document.

☐ The amendment affects the single document.

Heading

Other

Description

Editorial changes have been made in line with EU requirements.

Passages in the text which have reproduced general rules have been deleted and a reference to 'applicable/current/existing law' has been added.

The structure of the product specification has been brought into line with the single document.

The demarcation of the area described in the product specification has been supplemented by a tabulated list of the component parcels.

The link with the area has been clarified in a few places.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Franken'

EU reference number: PDO-DE-A1267-AM01 – 8.10.2025

1. **Name(s)**

'Franken'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Germany

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

8. Semi-sparkling wine

11. Partially fermented grape must

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

Grapevine product

White wine

Organoleptic properties:

Visual appearance:

Pale yellow-green to yellow and golden yellow; intense light-red or orange tinges are also possible.

Aroma:

Delicately fruity character, also spicy, herbal to floral; also vanilla, toasted aromas and nutty aromas if stored in wood; stony aromas such as flint, smoke or wet stone in case of reductive maturation techniques, provided there are no defects in the wine.

Taste:

Generally a fruity character specific to the vine variety, with high minerality and density and occasionally also a touch of austerity; well-integrated alcohol; soft and harmonious acid structure; dry to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Partially fermented grape must, Rotling

Organoleptic properties:

Visual appearance:

Light red to pale red, sometimes with bluish tinges; slightly cloudy owing to the suspended yeast.

Aroma:

Fermentation aromas with partially recognisable aromas characteristic of the vine variety.

Taste:

Flavours of fermentation, carbon dioxide that develops during fermentation, very sweet to scarcely sweet depending on fermentation stage.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

White wine 'Erstes Gewächs'

Organoleptic properties:

Visual appearance:

Light yellow to golden yellow.

Aroma:

Fruity aroma, reductive notes without defects in the wine.

Taste:

Dry, harmonious acid structure, pronounced minerality.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red wine

Organoleptic properties:

Visual appearance:

Light red to brick red, ruby, garnet, crimson, bluish and even dark violet, possibly also with brownish shades.

Aroma:

Delicately fruity aroma, velvety structure, discreet tannins; powerful red wines: intense aromas of ripe berries, pronounced phenolic structure; also vanilla, coffee or toasted aromas if ageing and storage take place in wooden barrels of various sizes; stony aromas such as flint, smoke or wet stone in case of reductive maturation techniques, provided there are no defects in the wine.

Taste:

Delicately fruity flavours, velvety structure, discreet tannins; powerful red wines: intense flavours of ripe berries, pronounced phenolic structure; also vanilla, coffee or toasted flavours if ageing and storage take place in wooden barrels of various sizes; dry to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red wine 'Erstes Gewächs'

Organoleptic properties:

Visual appearance:

Light red to brick, ruby and garnet red; also brownish hues with increasing ripeness.

Aroma:

Berries, spicy floral notes; also vanilla, coffee or toasted aromas if ageing and storage take place in wooden barrels of various sizes.

Taste:

Dry; elegant acid structure, well-integrated tannins.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Rosé wine, Blanc de Noir(s)

Organoleptic properties:

Visual appearance:

Light to pale red or pale pink to a more intense pink, Blanc de Noir(s): light yellow to yellow-green without reddish tinges.

Aroma:

A distinct, fruity aroma and a pleasant freshness; stony aromas such as flint, smoke or wet stone in case of reductive maturation techniques, provided there are no defects in the wine.

Taste:

Fruity, fresh; dry to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Rotling wines

Organoleptic properties:

Visual appearance:

Light red to pale red, in some cases with bluish tinges.

Aroma:

A distinct, fruity aroma and a pleasant freshness; stony aromas such as flint, smoke or wet stone in case of reductive maturation techniques, provided there are no defects in the wine.

Taste:

Clearly pronounced fruit; dry to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Kabinett [wine with the special attribute 'Kabinett']

Organoleptic properties:

Visual appearance:

Yellow-green to golden yellow.

Aroma:

Fruity and aromatic, peach, apricot, ripe fruit, also lychee and rose. stony aromas such as flint, smoke or wet stone in case of reductive maturation techniques, provided there are no defects in the wine.

Taste:

Low alcoholic strength, harmony of discernible sweetness and lively acidity; fresh overall impression.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Spätlese [wine with the special attribute 'Spätlese']

Organoleptic properties:

Visual appearance:

Characteristic of the vine variety: straw yellow to golden yellow or various shades of red.

Aroma:

Intense, clear aromas characteristic of the vine variety.

Taste:

Distinct fruity sweetness, from medium sweet to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Auslese [wine with the special attribute 'Auslese']

Organoleptic properties:

Visual appearance:

Characteristic of the vine variety: golden yellow or intense red.

Aroma:

Yellow and tropical fruit to dried fruit.

Taste:

From medium sweet to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Beerenauslese/Trockenbeerenauslese [wine with the special attribute 'Beerenauslese' or 'Trockenbeerenauslese']

Organoleptic properties:

Visual appearance:

Characteristic of the vine variety: golden yellow to amber or intense red.

Aroma:

Raisins, dried fruit, honey, notes of spice.

Taste:

Sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Prädikatswein Eiswein [wine with the special attribute 'Eiswein']

Organoleptic properties:

Visual appearance:

Straw yellow or pale to light red.

Aroma:

Dried fruit, honey.

Taste:

Sweet, concentrated acidity.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Liqueur wine, white

Organoleptic properties:

Visual appearance:

Pale and light to amber-coloured; clear light-red tinges are also possible.

Aroma:

Very mature aromas, fruit, honey, nuts or dried fruit; also toasted and caramel aromas if ageing and storage take place in wooden barrels; slightly oxidative.

Taste:

Very mature flavours, fruit, honey, nuts or dried fruit; also toasted and caramel flavours if ageing and storage take place in wooden barrels; slightly oxidative; dry to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Liqueur wine, red

Organoleptic properties:

Visual appearance:

Deep dark red to brown red.

Aroma:

Dark forest fruit, nuts or dried fruit, also roasted and caramel aromas if ageing and storage take place in wooden barrels; slightly oxidative.

Taste:

Dark forest fruit, nuts or dried fruit; also roasted or caramel aromas if ageing and storage takes place in wooden barrels; slightly oxidative; dry to sweet.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, white

Organoleptic properties:

Visual appearance:

Finely sparkling, pale yellow-green to golden yellow; reddish tinges are possible.

Aroma:

Fruit characteristic of the vine variety; also yeast and brioche if the period of storage prior to disgorging is increased.

Taste:

Fruit characteristic of the vine variety; also yeast and brioche; from brut nature to dry.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, red

Organoleptic properties:

Visual appearance:

Finely sparkling, various shades of red.

Aroma:

Aromas characteristic of the vine variety, light- or dark-red berries; also yeast and brioche if the period of storage prior to disgorging is increased.

Taste:

Fruity character specific to the vine variety; also yeast and brioche; from brut nature to dry.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine: rosé, Blanc de Noir(s)

Organoleptic properties:

Visual appearance:

Finely sparkling, light to pale red; light to pale red [*sic*]; Blanc de Noir(s): pale yellow-green to golden yellow without reddish tinges.

Aroma:

Fruit aromas characteristic of the vine variety; also yeast and brioche if the period of storage prior to disgorging is increased.

Taste:

Fruit flavours characteristic of the vine variety; from brut nature to dry.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, Rotling

Organoleptic properties:

Visual appearance:

Finely sparkling, light to pale red.

Aroma:

Distinct fruity aromas; also yeast and brioche if the period of storage prior to disgorging is increased.

Taste:

Fruit characteristic of the vine variety; from brut nature to dry.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-sparkling wine, white

Organoleptic properties:

Visual appearance:

Finely bubbling, yellow-green to golden yellow; reddish tinges are possible.

Aroma:

Fruity character specific to the vine variety.

Taste:

Fruity character specific to the vine variety; harmonious acid structure; dry to mild.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-sparkling wine, red

Organoleptic properties:

Visual appearance:

Finely bubbling, various shades of red.

Aroma:

Fruit aromas characteristic of the vine variety.

Taste:

Fruity character specific to the vine variety; harmonious acid structure; dry to mild.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-sparkling wine: rosé, Blanc de Noir(s)

Organoleptic properties:

Visual appearance:

Finely bubbling, light to pale red; Blanc de Noir(s): yellow-green to golden yellow without reddish tinges.

Aroma:

Fruit aromas characteristic of the vine variety.

Taste:

Fruity character specific to the vine variety; harmonious acid structure; dry to mild.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-sparkling wine, Rotling

Organoleptic properties:

Visual appearance:

Finely bubbling, light red to pale red, in some cases with bluish tinges.

Aroma:

Fruit aromas characteristic of the vine variety.

Taste:

Fruity character specific to the vine variety; harmonious acid structure; dry to mild.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Partially fermented grape must, white

Organoleptic properties:

Visual appearance:

Greenish to yellow, slightly cloudy on account of the suspended yeast; reddish tinges are possible.

Aroma:

Fermentation aromas with partially recognisable aromas characteristic of the vine variety.

Taste:

Flavours of fermentation, carbon dioxide that develops during fermentation, very sweet to scarcely sweet depending on fermentation stage.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Partially fermented grape must, red

Organoleptic properties:

Visual appearance:

Shades of red of varying intensity, slightly cloudy on account of the suspended yeast.

Aroma:

Fermentation aromas with partially recognisable aromas characteristic of the vine variety.

Taste:

Flavours of fermentation, carbon dioxide that develops during fermentation, very sweet to scarcely sweet depending on fermentation stage.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Partially fermented grape must, rosé

Organoleptic properties:

Visual appearance:

Light to pale red, slightly cloudy on account of the suspended yeast.

Aroma:

Fermentation aromas with partially recognisable aromas characteristic of the vine variety.

Taste:

Flavours of fermentation, carbon dioxide that develops during fermentation, very sweet to scarcely sweet depending on fermentation stage.

Additional information regarding organoleptic properties:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics:

—

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

—

Not applicable

7.2. *Maximum yields*

All wines/category/variety/type:

All products

Maximum yield:

Maximum yield:	90
Maximum yield unit:	Hectolitres per hectare

All wines/category/variety/type:

Indication of single vineyard or open-field system

Maximum yield:

Maximum yield:	70
Maximum yield unit:	Hectolitres per hectare

All wines/category/variety/type:

Erstes Gewächs

Maximum yield:

Maximum yield:	60
Maximum yield unit:	Hectolitres per hectare

All wines/category/variety/type:

Erstes Gewächs (incline of at least 30 %)

Maximum yield:

Maximum yield:	70
Maximum yield unit:	Hectolitres per hectare

8. **Details of the wine grape variety or varieties from which the wine or wines are produced**

— Acolon

— Adelfränkisch – Grüner Adelfränkisch, Grünedel, Verdet Blanc

— Affenthaler – Blauer Affenthaler

— Albalonga

— Arinto – Arinto de Bucelas

— Auxerrois – Auxerrois Blanc, Auxerrois blanc, Pinot Auxerrois

— Bacchus

— Blauburger

— Blauer Frühburgunder – Frühburgunder, Madeleine Noir, Pinot Madeleine, Pinot Noir Précoce

— Blauer Gänsfüßer – Gänsfüßer

— Blauer Kölner

— Blauer Limberger – Blaufränkisch, Lemberger, Limberger

— Blauer Muskateller – Muscat a petits grains noirs

— Blauer Portugieser – Portugieser

— Blauer Silvaner

— Blauer Spätburgunder – Clevner, Pinot Noir, Pinot noir, Pinot Nero, Pinot nero, Samtrot, Spätburgunder

— Blauer Trollinger – Trollinger, Vernatsch, Schiava Grossa

— Blauer Zweigelt – Rotburger, Zweigelt, Zweigeltrebe

— Blütenmuskateller

— Bronner

— Bukettrebe

— Bukettsilvaner

— Cabernet Blanc

— Cabernet Carol

— Cabernet Cortis

— Cabernet Cubin

— Cabernet Dorio

— Cabernet Dorsa

— Cabernet Franc

— Cabernet Jura

— Cabernet Mitos

— Cabernet Sauvignon

— Cabertin

— Calardis Blanc

— Calardis Musqué

— Calardis Royal

— Calardis Soleil

— Carillon

— Chardonnay

— Chenin Blanc

— Dakapo

— Deckrot

— Domina

— Donauriesling

— Donauveltliner

— Dornfelder

— Dunkelfelder

— Ehrenfelser

— Faberrebe – Faber

— Felicia

— Fontanara

— Früher Roter Malvasier – Früher Malvasier, Malvasier, Malvoisie

— Geisdutte

— Gelber Muskateller – Moscato, Muscat, Muskat, Muscat blanc, Muscat Blanc, Muskateller

— Gelber Orleans – Orleans

— Gf-Ga 52-42

— Goldmuskateller

— Goldriesling

— Grüner Silvaner – Silvaner, Sylvaner

— Grüner Veltliner – Veltliner

— Grünfränkisch – Bormeo Verd

— Hartblau

— Hecker

— Helfensteiner

— Helios

— Hibernal

— Huxelrebe – Huxel

— Johanniter

— Kanzler

— Kerner

— Kernling

— Kleiner Fränkischer Burgunder – Franc Pineau, Schwarzblauer Klevner

— Laurot

— Levitage

— Lämmerschwanz

— Malbec – Cot

— Manzoni bianco

— Mariensteiner

— Merlot

— Merlot Khorus

— Merzling

— Mohrenkönigin

— Monarch

— Morio Muskat – Morio-Muskat

— Muscaris

— Muskat Ottonel – Muskat-Ottonel

— Muskat Trollinger – Muskat-Trollinger

— Müller Thurgau – Rivaner, Müller-Thurgau

— Müllerrebe – Pinot Meunier, Pinot meunier, Schwarzriesling

— Nebbiolo – Prunent

— Optima 113 – Optima

— Ortega

— Osteiner

— Palas

— Perle

— Phoenix – Phönix

— Pinot Nova – Pinot nova

— Pinotin

— Prinzipal

— Prior

— Regent

— Riesel

— Rieslaner

— Rondo

— Rosenmuskateller

— Roter Elbling – Elbling Rouge, Elbling rouge

— Roter Gutedel – Chasselas Rouge, Chasselas rouge, Fendant Roux

— Roter Muskateller

— Roter Müller Thurgau – Roter Müller-Thurgau

— Roter Riesling

— Roter Traminer – Gewürztraminer, Traminer

— Ruländer – Grauburgunder, Grauer Burgunder, Pinot Grigio, Pinot grigio, Pinot Gris, Pinot gris

— Sangiovese – Nerino

— Satin Noir

— Sauvignac

— Sauvignon Blanc – Fumé Blanc, Muskat Silvaner

— Sauvignon Gryn

— Sauvitage

— Scheurebe

— Schönburger

— Solaris

— Soreli

— Souvignier Gris

— St. Laurent – Sankt Laurent, Saint Laurent

— Syrah – Shiraz

— Sémillon – Semillon blanc

— Süßschwarz

— Tauberschwarz

— VB Cal 1-22

— Verdejo blanco – Verdejo

— Viognier – Viogne

— Vogelfränkisch

— Voltis

— Weißer Burgunder – Pinot Bianco, Pinot bianco, Pinot Blanc, Pinot blanc, Weißburgunder

— Weißer Elbling – Elbling, Kleinberger

— Weißer Gutedel – Chasselas, Chasselas Blanc, Chasselas blanc, Fendant, Fendant Blanc, Gutedel

— Weißer Heunisch – Heunisch

— Weißer Lagler

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

— Weißer Räuschling – Räuschling

— Würzer

9. **Concise definition of the geographical area**

The wine-growing areas of the following towns, municipalities and their districts form part of the Franken protected designation of origin:

— the government region of Oberfranken:

  — the urban district of Bamberg;

  — the rural district of Bamberg: Oberhaid, Viereth-Trunstadt;

— the government region of Mittelfranken:

  — the rural district of Ansbach: Adelshofen, Rothenburg ob der Tauber;

  — the rural district of Neustadt an der Aisch – Bad Windsheim: Bad Windsheim, Dietersheim, Ergersheim, Ippesheim, Ipsheim, Markt Nordheim, Neustadt an der Aisch, Sugenheim, Weigenheim;

— the government region of Unterfranken:

— the urban districts of: Aschaffenburg, Schweinfurt, Würzburg;

— the rural district of Aschaffenburg: Alzenau in Unterfranken, Großostheim, Hösbach;

— the rural district of Bad Kissingen: Elfershausen, Euerdorf, Fuchsstadt, Hammelburg, Ramsthal, Sulzthal;

— the rural district of Haßberge: Aidhausen, Ebelsbach, Eltmann, Gädheim, Haßfurt, Knetzgau, Königsberg in Bayern, Sand am Main, Zeil am Main;

— the rural district of Kitzingen: Abtswind, Albertshofen, Buchbrunn, Castell, Dettelbach, Großlangheim, Iphofen, Kitzingen, Kleinlangheim, Mainbernheim, Mainstockheim, Marktbreit, Markt Einersheim, Marktsteft, Nordheim am Main, Obernbreit, Prichsenstadt, Rödelsee, Rüdenhausen, Schwarzach am Main, Segnitz, Seinsheim, Sommerach, Sulzfeld am Main, Volkach, Wiesenbronn, Willanzheim;

— the rural district of Miltenberg: Bürgstadt, Eichenbühl, Elsenfeld, Erlenbach am Main, Dorfprozelten, Großheubach, Großwallstadt, Klingenberg am Main, Miltenberg, Mömlingen, Röllbach, Wörth am Main, Weilbach;

— the rural district of Main-Spessart: Arnstein, Erlenbach bei Marktheidenfeld, Eußenheim, Gemünden am Main, Gössenheim, Himmelstadt, Karlstadt, Karsbach, Kreuzwertheim, Marktheidenfeld, Retzstadt, Thüngen, Triefenstein, Zellingen;

— the rural district of Schweinfurt: Bergrheinfeld, Dingolshausen, Donnersdorf, Frankenwinheim, Gerolzhofen, Kolitzheim, Lülsfeld, Michelau im Steigerwald, Oberschwarzach, Schonungen, Schwanfeld, Sulzheim, Waigolshausen, Wipfeld;

— the rural district of Würzburg: Bergtheim, Eibelstadt, Eisenheim, Erlabrunn, Frickenhausen am Main, Gerbrunn, Greußenheim, Güntersleben, Leinach, Margetshöchheim, Neubrunn, Ochsenfurt, Randersacker, Remlingen, Rimpar, Röttingen, Rottendorf, Sommerhausen, Tauberrettersheim, Theilheim, Thüngersheim, Uettingen, Veitshöchheim, Winterhausen.

The precise demarcation can be seen on maps showing the vineyards in the above-mentioned towns and municipalities, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

In the case of all categories:

Geographical conditions

Landscape and morphology:

The Franken winegrowing area is located in northern Bavaria and is bordered by the upland areas of Spessart, Odenwald, Rhön, Hassberge and Steigerwald. The River Main provides the drainage system for the whole area and is at the same time a prominent feature of the region.

The steep slopes that are so characteristic of the winegrowing landscape were formed from the cut banks of the Main valley by the meandering course of the Main and its tributaries. As a rule, these concave formations are south- to west-facing. They are cut through by numerous gullies that once drained the uplands and that give rise to the small-scale and multi-layered structure of single vineyards with diverse microclimates. Meanwhile, the natural geological south- and west-facing winegrowing slopes in the area of Steigerwald owe their creation to the Keuper layers of clay.

Geology:

Apart from Vorspessart in the western part of the area, where the soil was created from the pre-existing bedrock material (gneiss and mica schist), the Frankenwein landscape is made of and characterised by Triassic rock sequences between 195 and 225 million years old. The characteristic scarpland is formed by Buntsandstein rocks sloping from west to east, as well as by Muschelkalk and Keuper formations and the erosion surfaces between them. While the erosion surfaces (the Main-Franconian plateaux) are predominantly used for agricultural purposes thanks to loess deposited by the wind, the Buntsandstein, Muschelkalk and Keuper soils are occupied by vines. This spatial co-occurrence of various types of Triassic rocks is unique for winegrowing. Sandy soils also occur in the Main valley thanks to fluvial sediments.

Natural factors:

The Franken winegrowing area is situated in a transitional area where the climate changes from a moderately cool, suboceanic climate to a subcontinental climate. The climate becomes increasingly subcontinental from west to east. The distinguishing features are dry, hot summers; with average annual precipitation of less than 550 mm, the Franken winegrowing area is located in Bavaria's driest region. In winter, by contrast, continental easterly air currents cause severe cooling, which results in winter frosts and late frosts. The microclimate of each single vineyard – which is determined by its slope, exposure, soil moisture, frost risk and insolation energy – therefore has a considerable influence on wine quality.

Human factors:

Due to the land divisions passed down over generations, there is still a very small-scale structure to wine production in the Franken winegrowing area. The steep slopes and terraces accounting for approximately 20 % of the area require a considerable amount of work. Following large-scale land reorganisation procedures, around 60 % of vineyards could adopt modern agricultural practices. Today they allow the steep slopes and terraces to be preserved. The subcontinental climate of the area ('cool climate') enables unique white and red wines and excellent sweet wines to be produced, but on the other hand requires intensive maintenance on the part of the wine sector, with a high proportion of labour still performed manually. The increased frequency of droughts means that ever more vineyards need to be supplied with extra water during the growing season by means of drip irrigation.

The parent rocks present – Buntsandstein, Muschelkalk, Keuper and mica schist – and the soils originating from them, which are associated in particular with the vine varieties Silvaner, Müller-Thurgau, Riesling, Burgunder and Domina, along with the winegrowers' experience and skills that can be traced back over hundreds of years, are testimony to the successful way in which the vines have developed in their location. The consumer can taste and relive this in each of the wines through the special character, minerality and individuality of the locations and their vine varieties.

Wine (Qualitätswein [quality wine] and Prädikatswein [wine with a special attribute]):

The wines must meet the minimum requirements applicable to minimum natural alcoholic strength.

Category of grapevine product

8. Semi-sparkling wine

Summary of the link

Semi-sparkling wines must meet the minimum requirements applicable to minimum natural alcoholic strength. The wines are produced by fermentation or by reinjecting the carbon dioxide naturally produced by alcoholic fermentation in the container.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

The base product must meet the minimum requirements applicable to minimum natural alcoholic strength. Depending on their growth stage and location, grapes from selected vineyards used to make base wine must be harvested earlier so that they maintain the crisp acid structure of quality sparkling wine. The finished base wine then undergoes its second fermentation and, where appropriate, is filled into sparkling wine bottles in the case of the special traditional bottle-fermentation process. In this case the product must be matured in the bottle for at least nine months.

Category of grapevine product

3. Liqueur wine

Summary of the link

Liqueur wines must meet the minimum requirements applicable to minimum natural alcoholic strength.

Category of grapevine product

11. Partially fermented grape must

Summary of the link

Partially fermented grape must must meet the minimum requirements applicable to minimum natural alcoholic strength.

11. **Further applicable requirements**

Title of the requirement/derogation

Official testing procedure. Categories: Wine, Liqueur wine, Semi-sparkling wine, Quality sparkling wine

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

In order to be allowed to use the traditional terms on the label, the wines (Qualitätswein, Prädikatswein), liqueur wines (Qualitätslikörwein b.A. [quality liqueur wine from defined regions]), semi-sparkling wines (Qualitätsperlwein b.A. [quality semi-sparkling wine from defined regions]) and quality sparkling wines (Sekt b.A. [quality sparkling wine from defined regions]) must first have passed an official testing procedure, divided into an analytical and an organoleptic test. That testing procedure does not apply to partially fermented grape must.

Title of the requirement/derogation

Use of the traditional term 'Prädikatswein' supplemented by 'Spätlese', 'Auslese', 'Beerenauslese', 'Trockenbeerenauslese' or 'Eiswein'. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The use of the traditional term 'Prädikatswein' supplemented by 'Spätlese', 'Auslese', 'Beerenauslese', 'Trockenbeerenauslese' or 'Eiswein' is permitted only in combination with an indication of a single vineyard or an open-field system (a smaller geographical unit demarcated in the land register map and whose name has been entered in the Bavarian vineyard register). White wine and red wine comply with the requirements for the use of the terms 'medium sweet' and 'sweet' laid down for wine under EU law.

Title of the requirement/derogation

Use of the traditional term 'Prädikatswein' supplemented by 'Kabinett'. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The use of the traditional term 'Prädikatswein' supplemented by 'Kabinett' is permitted exclusively in the case of wines produced from the grape varieties Weißer Riesling, Rieslaner, Scheurebe and Roter Traminer (apart from products used for sweetening). The actual alcoholic strength by volume is 11,5 %. The minimum sugar content is 12 g/l.

Title of the requirement/derogation

Use of the traditional term 'Federweisser'/'Federweißer'. Category: Partially fermented grape must

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The use of the traditional term 'Federweisser'/'Federweißer' is permitted in combination with the adjective 'fränkischer'. This does not replace the obligatory indication of the Franken protected designation of origin.

Title of the requirement/derogation

Smaller geographical units. Categories: Wine, Liqueur wine, Semi-sparkling wine, Quality sparkling wine

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The Bavarian vineyard register provides the list of the names of areas, large-scale and single vineyards and open-field systems that may be used as smaller geographical units. In the Bavarian vineyard register the corresponding boundaries are recorded in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel).

Title of the requirement/derogation

Smaller geographical units: areas and large-scale vineyards. Categories: Wine, Liqueur wine, Semi-sparkling wine, Quality sparkling wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The current legislation applies. The use of the traditional term 'Prädikatswein' supplemented by 'Spätlese', 'Auslese', 'Beerenauslese', 'Trockenbeerenauslese' or 'Eiswein' is not permitted.

Title of the requirement/derogation

Smaller geographical units: municipalities and their districts. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The current legislation applies. The use of the traditional term 'Prädikatswein' supplemented by 'Spätlese', 'Auslese', 'Beerenauslese', 'Trockenbeerenauslese' or 'Eiswein' is not permitted.

Title of the requirement/derogation

Smaller geographical units: single vineyards and open-field systems. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The current legislation applies.

Names of single vineyards or open-field systems can only be used for wines produced from the wine grape varieties listed in point 8 of the single document and in the case of which only one of the following grape varieties or its synonyms is indicated mandatorily in accordance with the applicable legislation: Grüner Silvaner, Blauer Silvaner, Weißer Riesling, Weißer Burgunder, Ruländer, Scheurebe, Roter Traminer, Rieslaner, Chardonnay, Domina, Blauer Limberger, Blauer Spätburgunder, Blauer Frühburgunder.

These are white or red quality wines that comply with the requirements for the use of the term 'dry' laid down for wine under EU law, or white or red wines with a special attribute in accordance with point 10.2 or point 10.2.1 of the product specification.

The maximum yield per hectare is 70 hl/ha. The yield per hectare is to be recorded in the 'Herbstbuch' (Harvest Diary), stating the vine variety and parcel.

Title of the requirement/derogation

Smaller geographical units: Erstes Gewächs. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The current legislation applies. Apart from products used for sweetening, only the following vine varieties may be used for production: Grüner Silvaner, Blauer Silvaner, Weißer Riesling, Weißer Burgunder, Ruländer, Scheurebe, Roter Traminer, Chardonnay, Blauer Spätburgunder, Blauer Frühburgunder.

The grapes used in production of the wine must come from vineyards that are demarcated more narrowly than the vineyards of the Franken PDO (see point 9 of the single document). The precise demarcation can be seen on maps showing the vineyards, demarcated by parcel, at www.ble.de/eu-qualitaetskennzeichen-wein. On those maps, the vineyards can be clearly distinguished from other areas of the Franken PDO.

The qualitative demarcation of the vineyards is done locally by operators and producers on the basis of factors such as geology, gradient and exposition, as well as the homogeneity of the site, its historical and economical significance, and the reputation and quality of the wines.

The proposed demarcation is submitted to the Profiling and Origin Committee [Ausschuss 'Profilierung und Herkunft'] of the Franken Winegrowers' Association [Fränkischer Weinbauverband e. V.], accompanied by a justification. The Committee verifies the proposal for plausibility. Where the demarcation is not deemed plausible by the Committee, the operator and the producer may submit comments. Where the demarcation is deemed plausible by the Committee, it is incorporated into the product specification in the form of a map as part of the next application for an amendment to the Franken PDO.

The yield per hectare is to be recorded in the 'Herbstbuch' [Harvest Diary], stating the vine variety and parcel.

Title of the requirement/derogation

Smaller geographical units: Fränkischer Satz. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The name 'Fränkischer Satz' may only be used for dry wine produced from at least five different red or at least five different white wine grape varieties, whose grapes were harvested at the same time.

Title of the requirement/derogation

Smaller geographical units: Alter fränkischer Satz. Category: Wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The name 'Alter Fränkischer Satz' may only be used for dry wine produced from at least 40 % Grüner Silvaner or Blauer Silvaner and at least ten other different white wine grape varieties, whose grapes were harvested at the same time and come from a mixed vineyard.

Title of the requirement/derogation

Vine varieties with breeding numbers. Categories: Wine, Liqueur wine, Semi-sparkling wine, Quality sparkling wine, Partially fermented grape must

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

Only actual names may be used on the labelling of 'Franken' PDO products marketed with indication of the vine variety. Blending with new strains is possible.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Electronic (URL) reference to the publication of the product specification

https://www.ble.de/SharedDocs/Downloads/DE/Ernaehrung-Lebensmittel/EU-Qualitaetskennzeichen/Antraege/Franken/Produktspezifikation.pdf?__blob=publicationFile