C/2024/5686

24.9.2024

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

(C/2024/5686)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

SINGLE DOCUMENT

'Jidvei'

PDO-RO-02854

Date of application: 5.7.2022

1. Name to be registered

Jidvei

2. Geographical indication type

PDO - Protected Designation of Origin

3. Categories of grapevine products

1. Wine
3. Liqueur wine
5. Quality sparkling wine
6. Quality aromatic sparkling wine
8. Semi-sparkling wine

4. Description of the wine(s)

4.1. *White wines*

The still white wines are balanced, mineral, with a well-integrated acidity that gives them freshness and fruitiness, and are greenish-yellow, golden yellow to orange/amber in colour. They are elegant and fine, with a pleasant roundness, floral aromas and a fruity taste.

They have aromas of vine flowers, elderflower, acacia, honeycomb, fresh apples, pears, apricots, peaches and quinces, citrus aromas of lemon, lime and grapefruit, vegetal aromas of sweet peppers, nettles, asparagus, grass, gooseberries, and spicy and aromatic aromas of basil, thyme, rosemary and rose. With ageing, the aromas change to ripe, overripe and candied fruit, fruit jam and honey, and the wines become unctuous and full.

Ice wine – aromas and flavour tend towards honeyed, fresh, consistent aromas, rose jam and sweet exotic fruits, golden to bright amber in colour, or pink with a crystalline lustre (if obtained by maceration from Traminer roz) with notes of melon, mango, apricots, candied fruit, rose flowers and rosehips, and a distinctive and lingering finish.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

4.2. *Rosé wines*

The still rosé wines are fresh, velvety, with high acidity, rose pink or salmon pink in colour. The wines are flavoursome and refreshing, with a strong fruity (forest fruits, wild strawberries, blackberries, blueberries, red fruits, sweet cherries, sour cherries, strawberries, raspberries) and floral (cherry blossom, notes of wild strawberries, rose petals) character, with spicy notes.

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

4.3. *Red wines*

The still red wines are bright in colour, ranging from dark red to garnet red, cherry red or brick red, with aromas of forest fruits, plums, blackberries, currants, blueberries, sweet cherries, sour cherries, raspberries, almonds, with notes of aromatic herbs, spices, coffee, vanilla, chocolate, and an intense taste, long-lasting finish, and balanced structure.

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)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

4.4. *Quality sparkling wines*

The quality sparkling wines are fresh and fruity, with an acidity specific to the Jidvei terroir and distinctive minerality, fermentation aromas amplified by a fine, long-lasting fizz (mineral, fruity). The white wines are straw yellow or greenish-yellow in colour, while the rosé ones have a salmon pink hue.

On the nose, there are specific intense notes of yeast extract, according to the number of months spent in contact with the lees (dough, bread, bread crust, brioche, pastry, biscuit and almond), evolving towards pastry, biscuit and almond notes in wines which have spent a prolonged period in contact with the lees.

The taste is fine and fruity, with aromas of citrus fruit, grapefruit, lime and fruit (green apples, pears and quinces), balanced, with a flavour and aroma redolent of yeast extract, and sharp, thanks to the presence of carbon dioxide. With a high acidity balanced by the level of residual sugars and the creamy texture, these wines have a well-defined body and become velvety and rounded over time.

Excess pressure at 20 °C: min. 3,5 bar.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	10,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

4.5. *Quality sparkling wines*

The quality sparkling wines are fresh, with an acidity specific to the Jidvei terroir and distinctive minerality, fermentation aromas amplified by a fine, long-lasting fizz (mineral, fruity). They have a ruby red hue.

The intense nose consists mainly of notes of red fruit (cherries and strawberries), with fine hints of cake and brioche, according to the time spent on fine lees. The acidity is slightly higher but is balanced by the level of residual sugars and the creamy texture. The aromas are rounded out by strawberries and soft raspberry and cherry notes.

The taste is fine and fruity (redcurrants, pomegranate, cranberries) with aromas of citrus fruit, balanced, and sharp, thanks to the presence of carbon dioxide. The wines have a well-defined body and over time become velvety and round.

Excess pressure at 20 °C: min. 3,5 bar.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	10,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	185

4.6. *Quality aromatic sparkling wines*

The quality aromatic sparkling wines are rich and expressive, with fruity (apricots, ripe grapes) and floral notes (rose, jasmine, acacia, sometimes floral-spicy). They range in colour from bright yellow with greenish hues to golden yellow and even pink for Traminer roz. They have fine, long-lasting bubbles.

Excess pressure at 20 °C: min. 3,0 bar.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	6,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

4.7. *Semi-sparkling wines*

The semi-sparkling wines are extractive, with good acidity and fine effervescence. They are greenish-white, greenish-yellow, golden yellow or pale salmon pink (rose pink) or bright red in the case of the red wines, with floral (rose, elderflower, nettles) or fruity (blueberry, apricot, green apple, raspberry) aromas. Sparkling is abundant and fine, with a long-lasting fizz with small bubbles up to the top of the glass.

Excess pressure at 20 °C: min 1,0 bar and max 2,5 bar.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	7,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	235

4.8. *Liqueur wines*

The white liqueur wine has a golden or even amber colour, an aroma of honey and a round, fine taste, while the red variety has brick red tones, with a subtle taste of currants and blueberries and a vigorous character. The rosé variety has a deep pink colour and is very fresh, fruity, velvety and unctuous. The red wines have shades of purplish red. They have floral aromas of rose and jasmine and aromas of well-ripened fruit, sometimes of candied fruit and jams, with oxidative notes of honey and honeycomb, almonds and walnuts.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	22,00
Minimum actual alcoholic strength (in % volume)	15,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	150

5. **Wine making practices**

a. *Essential oenological practices*

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b. *Maximum yields*

1. Traminer roz, Chardonnay, Pinot gris, Riesling de Rhin, Sauvignon, Muscat Ottonel (with excess of max. 20 % in favourable years)

   14 000 kilograms of grapes per hectare

2. Petit Manseng, Neuburger, Pinot Noir, Cabernet Sauvignon, Syrah, Fetească neagră, Merlot (with excess of max. 20 % in favourable years)

   14 000 kilograms of grapes per hectare

3. Fetească regală, Fetească albă, Riesling italian (with excess of max. 20 % in favourable years)

   16 000 kilograms of grapes per hectare

4. Ice wine (with excess of max. 20 % in favourable years)

   6 000 kilograms of grapes per hectare

5. Traminer roz, Chardonnay, Pinot gris, Riesling de Rhin, Sauvignon, Muscat Ottonel (with excess of max. 20 % in favourable years)

   105 hectolitres per hectare

6. Petit Manseng, Neuburger, Pinot Noir, Cabernet Sauvignon, Syrah, Fetească neagră, Merlot (with excess of max. 20 % in favourable years)

   105 hectolitres per hectare

7. Fetească regală, Fetească albă, Riesling italian (with excess of max. 20 % in favourable years)

   120 hectolitres per hectare

8. Ice wine (with excess of max. 20 % in favourable years)

   18 hectolitres per hectare

6. **Demarcated geographical area**

Alba County:

— Municipality of Jidvei - villages of Jidvei, Bălcaciu, Căpâlna de Jos, Feisa and Veseuș;

— Municipality of Cetatea de Baltă - villages of Cetatea de Baltă, Sântămarie, Crăciunelul de Sus and Tătârlaua;

— Municipality of Șona - villages of Șona, Biia, Lunca Târnavei, Sânmiclăuș, Valea Sasului and Alecuș;

— Municipality of Valea Lungă - villages of Tăuni and Făget.

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

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

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

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

Fetească regală B - Königliche Mädchentraube, Königsast, Kiralyleanka, Dănășană, Galbenă de Ardeal

Iordană B - Iordovană, Iordan

Merlot N - Bigney rouge, Plant Medoc

Muscat Ottonel B - Muscat Ottonel blanc

Neuburger B - Neuburg

Petit Manseng - Mansengou, Manseng Blanc

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

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

Pinot noir N - Spätburgunder, Pinot nero

Riesling de Rhin B - Weisser Riesling, White Riesling, Riesling Renano, Rheinriesling

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon Blanc

Syrah N - Shiraz, Petit Syrah

Traminer Rose Rs - Rosetraminer, Savagnin Rose, Gewürztraminer

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

8.1. *Details of the geographical area*

The Jidvei area under vines is located at an altitude of between 250 and 500 metres on slopes with south-western exposure, where the sun's heat spread over long periods of the summer months and atmospheric currents contribute to the quality of the grapes. The soil and climate conditions of the Jidvei demarcated area, characterised by higher altitudes, with temperature differences between day and night, solar radiation and late fogs, have a positive effect on the characteristics of the grapes by bringing out the specific qualities of the varieties. The temperate continental climate, with sufficiently warm summers, cold and damp winters, and long and fine autumns, with the valleys in the area often shrouded in fog, contributes to the surprising development of fruity/spicy aromas, acidity and the possibility of accumulating over 220 g/kg of sugars. The brown eumezobazic soils, typical brown illuvial clay soils and luvisolic soils with medium textures, covered by a fertile layer of humus, impart an extra quality.

The climate is typically continental, with an average annual temperature of 9,7 °C. The actual sunshine coefficient is 8,9-9,0, and more than two thirds of the sunshine hours (1 426 hours) are recorded during the vine growing season; annual rainfall amounts to 617 mm (on average), of which 459 mm during the growing season. Synthetic ecological indicators: real heliothermal index IHr=1,75, hydrothermal coefficient (HTC), viticultural bioclimatic index Ibcv=6,32 and oenological aptitude index (IAOe)=4 359. These factors ensure natural conditions for vine varieties with a medium growing season (170-175 days).

The Jidvei demarcated area features a chain of hills with a general south-western orientation. The terrain is very uneven and covers all landforms. The route from Lunca Târnava Mici (250-270 m) to the hilly area (300-460 m) traverses a slightly undulating terrain covered by sandy marshes and marly clays.

The dominant soil type is brown earth. On the marls, where the groundwater is 3-5 m deep, black chernozem soils with a clay-loam texture and high humus content have been formed. Carbonate colluvial soils are present at the base of the slopes and in kettle holes. Vertisols are also widespread, while psamosoils are very limited.

8.2. *Product details*

The still white wines are balanced, with a well-integrated acidity that gives them freshness and fruitiness They range in colour from greenish-yellow, straw yellow and golden yellow to amber or orange if macerated with the marc. The aromas encountered on the nose are floral (vine flowers, elderflower, acacia, honeycomb); fruity (apples, pears, apricots, peaches, quinces); citrus (lemon, lime, grapefruit); vegetal (sweet peppers, nettles, tomato leaf, asparagus, grass, gooseberries), and spicy and aromatic (basil, thyme, rosemary, rose).

As the wines age, the aromas change to ripe, overripe and candied fruit, fruit jam and honey, and become unctuous and full.

The rosé wines are fresh and complex, with exquisite aromas of forest fruit, wild strawberries, blackberries, blueberries, cherries, sour cherries, strawberries, raspberries, rose petals, spices and aromatic plants. They stand out for their colour, ranging from rose pink to salmon pink.

The red wines are discreet, with enticing hues ranging from ruby red with purple hues to brick red. They are characterised by aromas of red and black fruit, plums, blackberries, blackcurrants, blueberries, cherries, sour cherries, raspberries, almonds, aromatic herbs and spices, vanilla and chocolate, with a long and lingering finish, but with the acidity and minerality specific to the area and a well-defined and balanced structure.

Ice wine – aromas and flavour tend towards honeyed, fresh, consistent aromas, rose jam and sweet exotic fruits, golden to bright amber in colour, or pink with a crystalline lustre (if obtained by maceration from Traminer roz) with notes of melon, mango, apricots, candied fruit, rose flowers and rosehips, and a distinctive and lingering finish.

The quality sparkling wines have a fine, intense and long-lasting fizz and reflect the balance between the acidity specific to the terroir of the Jidvei vineyard, and the unmistakable minerality and fruitiness. On the nose, they are distinguished by specific intense notes of yeast extract, according to the number of months spent in contact with the lees. Wines that have spent nine months on the lees show notes of dough, bread, bread crust and brioche, evolving towards, pastry, biscuit and almond notes in wines which have spent a prolonged period of three years in contact with the lees. In the mouth, they retain freshness from the aromas of citrus fruits, grapefruit, lime, green apple, pear and quince, but also subtle notes of dried herbs. The high acidity is balanced by the level of residual sugars and the creamy texture. They have an elegant structure and well-defined body, and over time become velvety and round.

The quality aromatic sparkling wines are fresh with an enticing bouquet and a fine, long-lasting fizz. They have a predominantly floral bouquet, with delicate notes of jasmine, acacia flowers and subtle highlights of dough and bread, and long-lasting aromas of white flowers, rose petals, apricots and ripe grapes.

The semi-sparkling wines range in colour from greenish-white, greenish-yellow or straw yellow in the case of the white semi-sparkling wines, to rose pink for the rosé semi-sparkling wines, and bright red for the red semi-sparkling wines. The taste is fine, balanced, fresh, with well-defined varietal aromas (fruity or floral depending on the grape variety from which the wine is made). Sparkling is abundant, with a long-lasting fizz with small bubbles up to the top of the glass.

The liqueur wines are full, unctuous and velvety with a long finish, golden yellow to amber in colour for the white liqueur wines, deep pink for the rosé liqueur wines, and purplish red with brick red shades for the red liqueur wines. The aromas are floral, of roses, jasmine and well-ripened and overripe fruit, turning to candied fruit and jams with oxidative notes, honey and honeycomb, almonds and walnuts.

8.3. *Causal interaction between the area and the product*

The specific soil and climatic conditions, and in particular the beginning of the autumn, which brings moderate temperatures, sometimes with lingering fog, other times with sunny days, favour the accumulation of fresh fruity and floral sugars and aromas and carefully keep the acidity within the limits of a harmonious balance for quality.

The moderate temperature during the grape ripening period results in slow oxidation reactions, which help sugars and primary aromas to accumulate continuously to high levels by the end of the ripening period, and help maintain acidity at high levels. The high acidity provides the freshness essential for Jidvei quality sparkling wine and semi-sparkling wine.

Târnava Mică creates a specific microclimate, thanks to landforms that ensure the Jidvei area receives enough light to ripen the grapes, while the soil's humus content, which gives it a dark colour, helps to increase the absorption of solar radiation, with positive implications for the soil's temperature pattern. Humus also has the ability to contribute to the formation of structural aggregates, as its cementing capacity helps to form the soil crumb and granular structure. This indirectly improves the aeration and hydration properties of the soil by increasing the porosity and permeability to water and air. Acidic organic compounds from humus release H+ ions into the soil, thereby increasing the soil acidity, resulting in the natural acidity and specific minerality subsequently found in the grapes and then the must and wine, which are ideal for the production of quality sparkling wines, quality aromatic sparkling wines and semi-sparkling wines, but also for still wines, imparting freshness and ensuring their ageing potential.

The absence of extreme high temperatures (heatwaves) helps maintain the organic acids in the grapes, resulting in the production of wine with high total acidity, low pH and a refreshing taste. Geographically, the macroclimate combined with the qualities of the varieties grown plays a key role in obtaining liqueur wine. The southern orientation of the terraces combined with the natural fertility of the land favours the accumulation of sugars, and the fruity aromas (ripe fruit, overripe fruit turning to candied fruit and jams) and floral aromas (rose, jasmine) that define the liqueur wines.

8.4. *Human factor*

The vineyards have specific characteristics in terms of size and the way the plots are laid out and cared for. They are organised both in large plots, with long rows that allow for mechanised harvesting and maintenance work, as well as on terraces and platforms with a southern exposure, which are favourable for producing grapes for premium and super-premium white or rosé wines, as well as for base wines for quality sparkling wines, quality aromatic sparkling wines and semi-sparkling wines. Harvesting is both manual and mechanised, and maintenance work is partially mechanised.

Preserving the local tradition of winegrowing and winemaking and using innovative technologies in vineyards and in the wine production process is the quality objective of the designation of origin.

The selection and improvement of vine varieties to achieve a superior quality of wines, the choice of rootstock and variety grown, planting density, pruning and regulation of production, the application of fertilisers, soil maintenance and the application of phytosanitary treatments, all influence the quality of the grapes obtained to preserve the specificity of the wines in this designation.

The quality of the wines is influenced by the quality of the vine varieties, the quality of the brown forest soil and the environmental conditions – with a continental climate typical of the plateau, moderate temperatures in autumn, no sudden temperature swings, fog in the morning and sun in the afternoon, large differences in temperature between day and night, all of which favour slow ripening and a broad and intense aromatic profile, with concentrations of sugars and aromas, as well as a balance of acidity. The most important factor, however, is the winegrowers, who decide how the pruning is to be carried out before the growing cycle begins in order to regulate future grape production, and how to carry out green pruning and regulate production during the ripening period, as well as the treatments to be applied.

A single winery is located in the area, thanks to its location and construction, which contains quality equipment and machinery, vats and fermentation/storage tanks, in which winemakers apply modern and innovative technologies. The winery is built according to a gravity-flow design with interconnected vats, allowing winemakers to intervene as little as possible and only where necessary in the winemaking process.

The winery's design and operation were conceived in response to the need for sustainable development and to ensure that the specific production methods allow the terroir and varietal character to shine through, especially in the case of native varieties, such as Fetească regală, Fetească albă and the diverse aromatic palette of the other varieties in the vineyard.

The geographical area also houses the first private vine institute in Romania, containing the largest capacity of grafted vines annually (5 million pieces) from both indigenous and international varieties, intended for the production of quality wines. Jidvei uses planting material produced in the private vine institute, ensuring: authenticity – provenance from varieties and clones intended for propagation; health – cuttings free of transmissible viruses and mycoplasma; quality – alignment with established technical standards, with positive effects on production quality and quantity.

9. **Essential further conditions**

Production provisions

Legal framework:

In EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The wine grapes from which wines with the Jidvei designation of origin are obtained may be processed in the corresponding demarcated area or in neighbouring areas, within the same administrative-territorial unit or in its vicinity.

Wines obtained from the production process in the demarcated area with the Jidvei designation of origin may be conditioned as part of the bottling process and bottled in units in the demarcated area covered by the designation or in neighbouring areas, in units existing in the same administrative-territorial unit or in those existing in the administrative-territorial units adjacent to it.

Wines may be conditioned and bottled outside the neighbourhood of the demarcated area if the production rules established in the specification are complied with during the process, in compliance with production as defined in the case of a controlled designation of origin.

If the grape processing and the conditioning and bottling of the wine products takes place outside the demarcated area of the designation of origin, the producer must notify the ONVPV [the National Office for Vine and Wine] at least 24 hours before the start of the technological process indicated in the notification, unless the winemaking centres and/or bottling facilities belong to the same economic operator and are located within the administrative-territorial unit in which the area covered by the designation of origin is located, or in neighbouring counties (such operator should own or operate the vineyards, winemaking centres and bottling facilities).

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_sarcini_vin_doc_jidvei_modif_cf_notificarii_com_din_31.10.2023_according_note_to_com_no_track_changes.pdf