C/2024/842

17.1.2024

Publication of a communication of approval of a standard amendment to the product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/842)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Overijssel'

PGI-NL-A0968-AM06

Date of communication: 17.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Amendment to the list of wine grape varieties

This amendment changes the grape varieties authorised for PGI Overijssel as included in the product specification and the single document, and is an update as a result of practice.

Description and reasons

Description

Seven varieties have been added to the list of varieties authorised for this PGI, namely:

Pinot Grigio

Accent N

Allegro N

Bolero N

Saphira N

Divicio N

Divona B

Reasons: New varieties of grape are being developed and added to the OIV's variety catalogue after a long development period and extensive authorisation procedures, when they are authorised. If these varieties are included in the OIV variety catalogue, they may also be eligible to be added to the list of authorised varieties for this PGI.

This amendment is a standard amendment because it does not concern the name of the PGI, the product category, the link or the marketing restrictions.

SINGLE DOCUMENT

1. **Name(s)**

   Overijssel

2. **Geographical indication type**

   PGI – protected geographical indication

3. **Categories of grapevine product**

   1. Wine

   4. Sparkling wine

   5. Quality sparkling wine

[1] OJ L 9, 11.1.2019, p. 2.

8. Semi-sparkling wine

9. Aerated semi-sparkling wine

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

1. Wine category 1: wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and fruity, fairly full-bodied with predominantly green but also tropical notes.

The red wines are characterised by some black – but also red – fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Wine category 4: sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and fruity, fairly full-bodied with predominantly green but also tropical notes.

The red wines are characterised by some black – but also red – fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Wine category 5: quality sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and fruity, fairly full-bodied with predominantly green but also tropical notes.

The red wines are characterised by some black – but also red – fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. Wine category 8: semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and fruity, fairly full-bodied with predominantly green but also tropical notes.

The red wines are characterised by some black – but also red – fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine category 9: aerated semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics

The white wines are fresh and fruity, fairly full-bodied with predominantly green but also tropical notes.

The red wines are characterised by some black – but also red – fruit and are full-bodied.

Analytical characteristics

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6,5
Minimum total acidity	59,85 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Winemaking practices**

5.1. *Specific oenological practices*

1.

Specific oenological practice

White => harvesting, sorting, pressing, pre-fining, fermentation, fining/ageing, bottling

Red => harvesting, sorting, crushing/destemming, primary fermentation, pressing, malolactic fermentation, fining/ageing, bottling

5.2. *Maximum yields*

1. White grapes

   95 hectolitres per hectare

2. Red grapes

   80 hectolitres per hectare

6. **Demarcated geographical area**

Province of Overijssel, delimited by the provincial borders laid down in accordance with the Constitution.

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

Accent N

Acolon

Allegro N

Auxerrois B

Bacchus B

Baco Noir

Baron N

Bianca B

Birstaler Muskat

Bolero N

Bronner B

Cabaret Noir N (VB-91-26-4)

Cabernet Blanc B (VB-91-26-1)

Cabernet Cantor N

Cabernet Carbon N

Cabernet Carol N

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc N

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin N (VB-91-26-17)

Calandro N

Calardis Blanc B

Carmenere
Chardonnay B
Dakapo
Divicio N
Divona B
Domina N
Dornfelder N
Dunkelfelder N
Excelsior
Faber B
Felicia B
Florental N
Frühburgunder N
Gamaret N
Gamay N
Gewürztraminer Rs
Golubok N
Hegel
Helios
Hibernal B
Huxelrebe B
Hölder B
Johanniter B
Juwel B
Kerner B
Kernling B
Landal N
Laurot N
Léon Millot N
Maréchal Foch N
Melody
Merlot
Merzling B
Meunier N
Monarch
Morio Muscat B
Muscaris B
Muscat Blanc
Muscat Blue
Müller Thurgau B
Orion B
Ortega B
Palatina
Phoenix B

Pinot Grigio

Pinot Gris G

Pinot Blanc B

Pinot Noir N

Pinotin N

Plantet N

Polo Muscat B

Portugiezer N

Prior N

Rayon d'Or B

Reberger

Regent N

Reichensteiner B

Riesling B

Rinot B

Rondo N

Roter Elbling Rs

Ruländer G

Saphira N

Satin Noir N (VB-91-26-29)

Sauvignac B (Cal 6-04)

Sauvignon Blanc B

Sauvignon Soyhieres B (VB-32-7)

Sauvitage B

Scheurebe B

Schönburger Rs

Seyval B

Siegerrebe Rs

Silcher B

Sirius

Solaris

Souvignier Gris

Saint Laurent

Staufer

Sylvaner B

Syrah

Tempranillo

Villaris B

Viognier B

Würzer B

Zweigeltrebe N

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

8.1. *Geographical area: description and climate*

Most of the soil consists of fine and loamy fine sand (geest).

In the east there are smaller areas of fine sand with boulder clay at a depth of less than 120 cm.

In the north-east and north-west there are raised peat deposits in places.

In the east, close to the German border, there are still a few smaller and older moraines (in the Oldenzaal/Ootmarsum region).

In the centre there are push moraines from the last Ice Age consisting primarily of (often gravel-rich) coarse and fine fluvial sands (Sallandse Heuvelrug National Park).

There is a narrow strip of fluvial clay along the banks of the IJssel.

The climate is characterised by:

— an average rainfall of 837 mm/year

— 1 547 hours of sunshine per year (Twente)

— an average temperature of 9,6 °C over the year as a whole and 16,7 °C over the summer

— a difference between the daytime and night-time temperatures in September of 9,5 °C

8.2. *Causal link*

The climate makes it possible to achieve the stated yield and ripeness. The ripeness expresses itself in a fresh, fruity wine with green but also tropical notes and a red wine characterised by black and red fruit.

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

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

Area in immediate proximity for production of the wine

As regards the production area for winemaking (vinification), all Dutch provinces are defined as being in immediate proximity.

Part or all of a base wine made in the area covered by the PGI or an area in immediate proximity may be bottled by a contractor as semi-sparkling or sparkling wine.

This may take place outside the PGI area or area in immediate proximity while retaining the PGI name. In that case, the bottler is also to be indicated on the label, possibly using a code number (bottled by… for…).

Link to the product specification

https://www.rvo.nl/sites/default/files/2023-06/BGA_Overijssel_productdossier_2023.pdf