C/2024/843

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/2024/843)

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

'Noord-Brabant'

PGI-NL-A0964-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 Noord-Brabant 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)**

   Noord-Brabant

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 with somewhat green and tropical notes.

The red wines are characterised by black fruit and are fuller.

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 with somewhat green and tropical notes.

The red wines are characterised by black fruit and are fuller.

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 with somewhat green and tropical notes.

The red wines are characterised by black fruit and are fuller.

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 with somewhat green and tropical notes.

The red wines are characterised by black fruit and are fuller.

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 with somewhat green and tropical notes.

The red wines are characterised by black fruit and are fuller.

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

   100 hectolitres per hectare

2. Red grapes

   85 hectolitres per hectare

6. **Demarcated geographical area**

Province of North Brabant, 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. *Description of the area and climate*

The largest part consists mainly of fine and loamy fine sand (geest).

Holocene marine clay deposits on peat are found in the north-west.

Spread over the province are smaller areas of Pleistocene coarse and fine sand, fine sand with boulder clay at a depth of less than 120 cm and loess, as well as Holocene peat deposits and drift sand.

The climate is characterised by:

— an average rainfall of 819 mm/year

— 1 605 hours of sunshine per year (average for Gilze-Rijen and Eindhoven)

— an average temperature of 10,2 °C over the year as a whole and 17,2 °C over the summer

— a difference between the daytime and night-time temperatures in September of 9,7 °C

8.2. *Causal link*

The climate makes it possible to achieve the stated yield and ripeness, which expresses itself in a fresh, fruity wine with somewhat green and tropical notes and a red wine characterised by black 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_Noord_Brabant_productdossier_2023.pdf