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Publication of a communication of approval of a standard amendment to a 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/2024/5342)

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

'Saale-Unstrut'

PDO-DE-A1275-AM02

Date of communication: 3 June 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description of the changes

a) Description of the wine / grapevine products and of the analytical characteristics (previously point 2.1, now point 3.1 of the specification) and/or the organoleptic properties (previously point 2.2, now point 3.3 of the specification)

The minimum natural alcoholic strength of 'Saale-Unstrut' PDO has been listed under a separate point (point 3.2). The must weight has been deleted. There are no changes in content.

ADDITION

The various products have been listed by name, with a specific description of their organoleptic properties and possible forms of production.

ADDITION

'The total alcoholic strength of "Saale-Unstrut" PDO wine produced without any enrichment may exceed 15.0 % by volume.'

b) Demarcation of the area (previously point 3, now point 4 of the specification)

The demarcation of the 'Saale-Unstrut' PDO area has been amended.

The individual municipalities, including the cadastral units, have been listed.

The following cadastral units have been added: Kirchscheidungen, Weißenfels and Wallhausen (Helme) in Saxony-Anhalt, and, in Thuringia, Bergsulza, Schmiedehausen, Sonnendorf, Weichau in the Weimarer Land rural district, Löberschütz, Tümpling in the Saale-Holzland-Kreis rural district and Uhlstädt in Saalfeld-Rudolstadt.

ADDITION

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

The paragraph on the possibility of making products under the 'Saale-Unstrut' PDO has been reworded. The original wording:

'Qualitätswein (quality wine), Prädikatswein (wine with a special attribute), Sekt b.A. (quality sparkling wine from defined regions) or Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions) bearing the protected name "Saale-Unstrut" must be produced in the growing area, in one of the federal states in which the growing area is located or in a neighbouring federal state.'

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

now reads as follows:

'All products bearing the protected name "Saale-Unstrut" must be produced in the Saale-Unstrut growing area or in one of the following federal states: Saxony-Anhalt, Thuringia, Brandenburg, Saxony, Bavaria, Hessen or Berlin.'

c) Wine grape varieties

To date, the following grape varieties have been listed under point 7 (now point 8) of the specification:

White wines

Auxerrois, Bacchus, Weißer Burgunder, Cabernet Blanc, Chardonnay, Roter Elbling, Weißer Elbling, Faberrebe, Roter Gutedel, Weißer Gutedel, Helios, Hölder, Huxelrebe, Johanniter, Kerner, Kernling, Merzling, Morio Muskat, Muskat Ottonel, Müller-Thurgau, Muscaris, Gelber Muskateller, Roter Muskateller, Ortega, Phoenix, Rieslaner, Roter Riesling, Weißer Riesling, Ruländer, Saphira, Sauvignon Blanc, Scheurebe, Schönburger, Blauer Silvaner, Grüner Silvaner, Solaris, Roter Traminer, Grüner Veltliner, Villaris.

Red wines

Acolon, André, Cabernet Cortis, Cabernet Dorio, Cabernet Dorsa, Cabernet Jura, Cabernet Mitos, Cabertin, Domina, Dornfelder, Dunkelfelder, Blauer Frühburgunder, Blauer Limberger, Merlot, Müllerrebe, Pinotin, Blauer Portugieser, Regent, Rondo, Saint Laurent, Blauer Spätburgunder, Blauer Trollinger, Blauer Zweigelt.

AMENDMENT

The words 'white wines' and 'red/rosé wines' [sic] have been replaced by 'white grape varieties' and 'red grape varieties'.

The following varieties have been added:

White grape varieties:

Rosé Chardonnay, Ehrenfelser, Irsay Oliver, Riesel, Sauvignac, Sauvitage, Souvignier Gris.

Red grape varieties:

Cabaret Noir, Satin Noir.

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

Applicable requirements under EU or national legislation

Additional labelling requirements have been set out in point 10 (previously point 9) of the specification.

ADDITIONS

Statutory elements of a designation may be used in accordance with the applicable law.

The traditional terms 'Qualitätswein', 'Prädikatswein', 'Sekt b.A.', 'Qualitätsperlwein b.A.' and 'Winzersekt' are associated with the designation of origin and may replace 'protected designation of origin'.

Moreover, the 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. It indicates the boundaries of the sites and areas in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel). In Saxony-Anhalt and Thuringia, it is maintained by the Office for Agriculture, Land Consolidation and Forestry – South. In Brandenburg, it is maintained by the Ministry of Agriculture, the Environment and Climate Protection. It was established and is maintained on the basis of:

— Section 23(3) and (4) of the Federal Wine Act (*Weingesetz*)

— Section 29 of the Federal Wine Regulation (*Weinverordnung*)

— Section 10, 'Establishing and maintaining the vineyard register', of the Saxony-Anhalt Regulation implementing the legislation on wine (WeinR-DVO-LSA) of 13 December 2011

— Section 8, ‘Entering geographical designations in the vineyard register’, of the Brandenburg Regulation implementing the legislation on wine (WeinRDV-Brandenburg) of 30 September 2016

— Section 10, ‘Establishing and maintaining the vineyard register’, of the Thuringian Regulation implementing the legislation on wine and delegating powers in the area of wine law (ThürWeinVO-Thür) of 17 April 2012

The boundaries of small geographical units may only be changed with the agreement of the competent organisation under Section 22g of the Federal Wine Act, which must notify any changes to the Federal Office for Agriculture and Food.

e) Control authorities

The information on the control authorities (previously point 10, now point 11 of the specification), specifically their contact details under point 11.1, has been updated.

AMENDMENTS

On the basis of newly available information on the control authorities in Saxony-Anhalt, the following have been amended:

— The email address of the Office for Agriculture, Land Consolidation and Forestry – South

— The telephone number and address of the Burgenlandkreis Veterinary and Food Monitoring Office

— The address and contact details of the [Harz Rural District] Office for Veterinary Matters and Food Monitoring

— The address and contact details of the [Mansfeld-Südharz Rural District] Office for Veterinary Affairs and Food Monitoring

— The telephone number of the Saalekreis Veterinary and Food Monitoring Office

— The name of the Salzlandkreis Veterinary Affairs and Consumer Health Protection Department

— The email address of the Saxony-Anhalt Office for Consumer Protection

AMENDMENTS

On the basis of newly available information on the control authorities in Thuringia, the following have been amended:

— The name and contact details of the Erfurt Education and Research Centre for Horticulture

— The email address of the Office for Agriculture, Land Consolidation and Forestry – South

— The telephone number, email address and name of the Thuringian Office for Consumer Protection

— The email address of the Jena-Saale-Holzland Veterinary and Food Monitoring Office (special-purpose association)

AMENDMENTS

On the basis of newly available information on the control authorities in Brandenburg, the following have been amended:

— The email address, fax number, telephone number, address and name of the Ministry of Agriculture, the Environment and Climate Protection

— The email address, fax number, telephone number, address and name of the Ministry of Social Affairs, Health, Integration and Consumer Protection

— The contact details of the Potsdam-Mittelmark rural district authority

— Also, the State Office for Occupational Health and Safety, Consumer Protection and Health has been included.

The tasks of the control authorities (previously point 10.2, now point 11.2 of the specification) have been amended, as responsibility for new planting authorisations has been transferred to the Federal Office for Agriculture and Food.

The following sentence in points 11.2.2 and 13.2.2, 'Quality check', of the specification has been deleted: 'A compulsory check is carried out on every Qualitätswein, Sekt b.A. and Qualitätsperlwein b.A.'

f) Other

ADDITION

Addition of point 2, 'Categories of grapevine product'

— Wine

— Quality sparkling wine

— Semi-sparkling wine

Furthermore, editorial changes have been made in line with EU requirements. These include all changes which reflect current legislation. This has been done by making reference to the current legislation or by deleting the relevant wording.

In the 'Link with the area' section (now point 9 of the specification), the descriptions of the categories 'semi-sparkling wine' and 'quality sparkling wine' have been clarified and reworded. An addition has been also made in point 9.1.1, 'Landscape and morphology'.

ADDITION

'Those [vineyards] along the Ilm extend from the Weimar area to Bad Sulza ...'.

CLARIFICATION

A sentence in point 9.4.3, 'Semi-sparkling wine' category, of the specification has been reworded. The sentence that has been amended previously read as follows: 'Production is carried out by fermentation or the addition of endogenous carbonic acid.' The reworded sentence reads: 'The wine is made by fermentation, which produces endogenous carbonic acid.'

CLARIFICATION

Wording on the first fermentation has been added in point 9.4.2, 'Quality sparkling wine' category, of the specification. Until now, according to the description, quality sparkling wine could be produced only by means of a second fermentation of the base sparkling wine. The amendment means that quality sparkling wine may be produced through the first fermentation.

The traditional term 'Classic' has been added.

2. **Reasons for the changes**

a) Description of the wines

The minimum natural alcoholic strength has been listed under a separate point to make the specification clearer.

The descriptions of the organoleptic properties have been made more nuanced to better reflect the growing area's particularities.

Adding the total alcoholic strength of wines produced without any enrichment makes use of the opening clause in the EU Regulation.

b) Demarcation of the area

The newly demarcated Saale-Unstrut PDO area, which includes the cadastral units that have been added, complies with territorial continuity requirements and other points of the Saale-Unstrut PDO protection association's rules relevant to checks. The newly added cadastral units have also undergone the process laid down in the rules of procedure. The demarcation of the area has been determined on the basis of the assessment sheet for vineyards, which can be obtained from the Saale-Unstrut PDO protection association and contains objective measurement parameters for assessing the suitability for winegrowing, the geographical location and the winegrowing history of the area in question.

The parcel-based demarcation has been established and set out in accordance with current legislation.

The requirements regarding the place of production of products bearing the Saale-Unstrut PDO have been made clearer and more specific to follow current legislation in terms of wording.

c) Wine grape varieties

The newly added grape varieties have been grown in the area for several years and have proved their worth in terms of suitability for winegrowing and the wines obtained from them.

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

Applicable requirements under EU or national legislation

The provisions on labelling should be supplemented to cover smaller geographical units, in order to align them with current legislation.

The new rules on designations are intended to clarify concepts of designation in national law which are not protected by e-Ambrosia.

e) Control authorities

As the competent control authorities' contact details have changed, amendments have had to be made to provide the correct information.

The correction regarding new authorisations is to reflect current legislation. The deletion of the sentence is to avoid duplication.

f) Other

The amendments that have been made set out the correct responsibilities and refer to the required formal legal framework.

Editorial changes have had to be made to comply with EU requirements.

The addition regarding winegrowing along the Ilm near Weimar reflects the current situation.

Point 9.4.3, 'Semi-sparkling wine' category, of the specification has been reworded to reflect the actual processes involved in making semi-sparkling wine.

Wording on the first fermentation has been added to point 9.4.2, 'Quality sparkling wine' category, of the specification, as, under the previous description of the category, such wine could be produced only by means of a second fermentation. This is no longer in line with current practice, since it is now also possible to produce quality sparkling wine through the first fermentation.

As regards the changes to the 'Link with the area' section, there is no need to submit a Union amendment, as they do not void the link with the geographical area (cf. Article 14 of Regulation (EU) 2019/33).

The traditional term 'Classic' has been added.

SINGLE DOCUMENT

1. **Name(s)**

Saale-Unstrut

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

8. Semi-sparkling wine

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

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

4. **Description of the wines**

1. Qualitätswein (quality wine), white

BRIEF WRITTEN DESCRIPTION

The white wines tend to range from elegantly fruity to powerful in character, with a fruity to spicy bouquet and typically a light green to golden yellow colour. In some cases, the wines go on to be aged in large wooden barrels or *barriques*, in keeping with tradition. This gives them characteristic organoleptic properties in line with the winemaking process.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity (in milliequivalents per litre)

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

2. Qualitätswein (quality wine), rosé

BRIEF WRITTEN DESCRIPTION

The rosé wines are light red to salmonesque in colour and light and uncomplicated in nature. They are mostly semi-dry and mainly replicate the fruit aromas of the red grape varieties used to make them.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

3. Qualitätswein (quality wine), Blanc de Noir

BRIEF WRITTEN DESCRIPTION

The Blanc de Noir quality wines strongly express the fruit flavours of the red grape varieties used to make them. They have the colour and taste of white wine.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

4. Qualitätswein (quality wine), Rotling

BRIEF WRITTEN DESCRIPTION

The Rotling wines have the appearance of rosé wines, but their taste is a combination of flavours from the wines that are blended to make them. They are produced in accordance with the applicable legislation.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

5. Qualitätswein (quality wine), red

BRIEF WRITTEN DESCRIPTION

The red wines tend to range from crimson to deep, dark ruby red in colour and from light to powerful in character. Depending on the desired organoleptic properties, the wines are either heated or subjected to the traditional mash fermentation process. They can then be aged in stainless steel tanks, wooden barrels or *barriques*, which gives them characteristic organoleptic properties in line with the winemaking method used. This produces velvety to full-bodied wines with an appropriate tannin structure.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

6. Prädikatswein Kabinett (wine with the special attribute 'Kabinett')

BRIEF WRITTEN DESCRIPTION

Generally, wine with the special attribute 'Kabinett' has the same organoleptic properties as quality wine, but they are felt much more strongly. These wines have a moderate alcoholic strength and the typical characteristics of the variety on the label. They have a lively, fresh acidity and are markedly vinous.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

7. Prädikatswein Spätlese (wine with the special attribute 'Spätlese')

BRIEF WRITTEN DESCRIPTION

Generally, wine with the special attribute 'Spätlese' has the same organoleptic properties as 'Kabinett' wine, but the use of fully ripened grapes means that they are felt much more strongly. These wines are significantly more complex and replicate the typical characteristics of the variety on the label much more strongly than 'Kabinett' wine, which is similar.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

8. Prädikatswein Auslese (wine with the special attribute ‘Auslese’)

BRIEF WRITTEN DESCRIPTION

Generally, wine with the special attribute ‘Auslese’ has the same organoleptic properties as ‘Spätlese’ wine, but the use of fully ripened to overripe but healthy grapes means that they are felt much more strongly. These wines are significantly more complex and replicate the typical characteristics of the variety on the label much more strongly than ‘Spätlese’ wine, which is similar.

The total alcoholic strength of ‘Saale-Unstrut’ PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

9. Prädikatswein Beerenauslese (wine with the special attribute ‘Beerenauslese’)

BRIEF WRITTEN DESCRIPTION

Generally, wine with the special attribute ‘Beerenauslese’ has the same organoleptic properties as ‘Auslese’ wine, but the use of overripe, dried or botrytised grapes means that they are felt much more strongly. These wines are significantly more complex and replicate the typical characteristics of the variety on the label much more strongly than ‘Auslese’ wine, which is similar.

The total alcoholic strength of ‘Saale-Unstrut’ PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

10. Prädikatswein Trockenbeerenauslese (wine with the special attribute ‘Trockenbeerenauslese’)

BRIEF WRITTEN DESCRIPTION

Generally, wine with the special attribute ‘Trockenbeerenauslese’ has the same organoleptic properties as ‘Beerenauslese’ wine, but the use of mainly dried and botrytised grapes means that they are felt much more strongly. These wines are significantly more complex and replicate the typical characteristics of the variety on the label much more strongly than ‘Beerenauslese’ wine, which is similar.

The total alcoholic strength of ‘Saale-Unstrut’ PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

11. Prädikatswein Eiswein (wine with the special attribute 'Eiswein')

BRIEF WRITTEN DESCRIPTION

Generally, wine with the special attribute 'Eiswein' has the same organoleptic properties as 'Auslese' wine, but the use of healthy grapes that are processed frozen in accordance with the applicable law means that they are felt much more strongly. These wines are significantly more complex and replicate the typical characteristics of the variety on the label much more strongly than 'Auslese' wine, which is similar.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

12. Sekt b.A. (quality sparkling wine from defined regions)

BRIEF WRITTEN DESCRIPTION

Sekt b.A. wines replicate the organoleptic properties of the varietal wines used to make them. Besides a bouquet that is characteristic of the vine variety, these wines have a mature aroma influenced by the lees and a lively, delicately bubbly mousse. All processes authorised by law may be used in the production of Sekt b.A. wines, influencing, in their selected form, the wines' organoleptic properties. The organoleptic properties set out above are shared by Winzersekt.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

13. Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions)

BRIEF WRITTEN DESCRIPTION

Qualitätsperlwein b.A. wines have fine to distinct bubbles and are fruity and fresh. Their aromas reflect the organoleptic properties of the varietal wines used to make them.

The total alcoholic strength of 'Saale-Unstrut' PDO wine produced without any enrichment may exceed 15,0 % by volume.

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. All products

Specific oenological practice

The current legislation applies.

2. All products

Relevant restrictions on making the wines

The current legislation applies.

3. All products

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1.

90 hectolitres per hectare

6. **Demarcated geographical area**

In Saxony-Anhalt, the protected designation of origin covers vineyards in the cadastral units of Bad Kösen, Balgstädt, Burgheßler, Burgscheidungen, Burgwerben, Eulau, Freyburg/Unstrut, Gleina, Goseck, Grana, Hirschroda, Karsdorf, Kirchscheidungen, Kleinheringen, Kleinjena, Laucha, Markwerben, Memleben, Mertendorf, Möllern, Müncheroda, Naumburg, Nebra, Nißmitz, Pödelist, Reinsdorf, Schieben, Schkortleben, Schleberoda, Schönburg, Taugwitz, Uichteritz, Weischütz, Weißenfels, Wennungen, Wethau, Wetterzeube, Zeitz, Zeuchfeld and Zscheiplitz in the Burgenlandkreis rural district, Quedlinburg and Westerhausen in the Harz rural district, Beyernaumburg, Lüttchendorf, Neehausen, Seeburg, Unterrißdorf and Wallhausen (Helme) in the Mansfeld-Südharz rural district, Branderoda, Grockstädt, Gröst, Höhnstedt, Klobikau, Langenbogen, Querfurt, Stedten, Steigra, Vitzenburg and Zappendorf in the Saalekreis rural district, and Gröna and Könnern in the Salzlandkreis rural district.

In Thuringia, it covers vineyards in the cadastral units of Auerstedt, Bad Sulza, Bergsulza, Darnstedt, Denstedt, Großheringen, Hopfgarten, Kaatschen, Kromsdorf, Niedertrebra, Oßmannstedt, Schmiedehausen, Sonnendorf, Wickerstedt and Weichau in the Weimarer Land rural district, Camburg, Dornburg, Dorndorf-Steudnitz, Golmsdorf, Graitschen, Löberschütz, Neuengönna, Orlamünde, Schöngleina, Seitenroda, Tümpling and Wichmar in the Saale-Holzland-Kreis rural district, Bad Blankenburg and Uhlstädt in the Saalfeld-Rudolstadt rural district, Rastenberg in the Sömmerda rural district, Großvargula in the Unstrut-Hainich-Kreis rural district, the districts of Schöndorf and Tiefurt in Weimar, and the urban districts of Jena and Erfurt.

It also covers vineyards in the cadastral units of Werder (Havel), Phöben, Plessow and Neu Töplitz in the town of Werder (Havel) in the Potsdam-Mittelmark rural district of Brandenburg.

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

Products bearing the protected name 'Saale-Unstrut' must be produced in the Saale-Unstrut growing area or in one of the following federal states: Saxony-Anhalt, Thuringia, Brandenburg, Saxony, Bavaria, Hessen or Berlin.

7. **Wine grape varieties**

Acolon

André

Auxerrois – Auxerrois Blanc, Pinot Auxerrois

Bacchus

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

Blauer Limberger – Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Silvaner

Blauer Spätburgunder

Blauer Trollinger – Trollinger, Vernatsch

Blauer Zweigelt – Zweigeltrebe, Rotburger, Zweigelt

Cabaret Noir

Cabernet Blanc

Cabernet Cortis

Cabernet Dorio

Cabernet Dorsa

Cabernet Jura

Cabernet Mitos

Cabertin

Chardonnay

Domina

Dornfelder

Dunkelfelder

Ehrenfelser

Faberrebe

Gelber Muskateller

Grüner Silvaner – Silvaner, Sylvaner

Grüner Veltliner – Veltliner

Helios

Huxelrebe – Huxel

Hölder

Irsay Oliver

Johanniter

Kerner

Kernling

Merlot

Merzling

Morio Muskat

Muscaris

Muskat Ottonel – Muskat-Ottonel

Müller Thurgau – Rivaner

Müllerrebe – Schwarzriesling, Pinot Meunier

Ortega

Phoenix – Phönix

Pinotin

Regent

Riesel

Rieslaner

Rondo

Rosé Chardonnay – Chardonnay, Rosa Chardonnay, Chardonnay Rosé

Roter Elbling – Elbling Rouge

Roter Gutedel – Chasselas Rouge, Fendant Rouge

Roter Muskateller – Muskateller, Muscat, Moscato

Roter Riesling

Roter Traminer – Clevner, Traminer

Ruländer – Pinot Grigio, Grauburgunder, Grauer Burgunder, Pino Gris

Saint Laurent – St. Laurent, Sankt Laurent

Saphira

Satin Noir

Sauvignac

Sauvignon Blanc – Muskat Silvaner

Sauvitage

Scheurebe

Schönburger

Solaris

Souvignier Gris

Villaris

Weißer Burgunder – Pinot Bianco, Weißburgunder, Pinot Blanc

Weißer Elbling – Elbling, Kleinberger

Weißer Gutedel – Chasselas Blanc, Fendant Blanc, Fendant

Weißer Riesling – Riesling Renano, Rheinriesling, Klingenberger, Riesling

8. **Description of the links**

8.1.

Geographical conditions

Landscape and morphology

The Saale-Unstrut growing area spans three federal states: Saxony-Anhalt, Thuringia and Brandenburg. Along the Unstrut, the vineyards extend from Memleben to the mouth of the Saale near Großjena, through Burgscheidungen, Laucha and Freyburg. Those along the Saale extend from Bad Kösen in Naumburg to Weißenfels in the north and to Jena, Thuringia, in the south. Those along the Ilm extend from the Weimar area to Bad Sulza, while those around Höhnstedt near Halle are located between Zappendorf and Unterrissdorf. Grapes also grow along the White Elster, from Kloster Posa in Zeitz to Wetterzeube. In Brandenburg, the vineyards in the Werder (Havel) area are part of the Saale-Unstrut growing area. The vineyards mainly lie sheltered in the river valleys and on the adjacent flat and gently sloping land at altitudes of between 100 and 350 metres above sea level. Most of the winegrowing slopes are south-facing. 77 % of the vineyards have a gradient of between 10 % and 30 %, while 18 % have a gradient of over 30 %.

Geology

In geological terms, weathered shelly limestone soils predominate in the vineyards in and around Freyburg, Klosterhäseler, parts of Bad Kösen and Thuringia (Bad Sulza, Auerstedt, Kaatschen, Jena to Camburg, Golmsdorf, Weimar). Depending on the amount of loess, the soils are dry to moderately moist and very limy, sometimes with a very high stone content. Mottled sandstone (Großjena, Weißenfels, the White Elster, parts of Bad Kösen), loess loam and copper shale can also be found.

Natural factors

The weather is typical of a climate with continental influences. The average annual temperature is about 9,6 °C. Located in the rain shadow of the Harz, the area has a relatively low level of precipitation: around 500 mm per year. The number of sunshine hours is high: approximately 1686 per year. The river valleys create small, isolated areas of heat, which provide a particularly mild microclimate.

Human factors

The vineyards are grown in areas with access for tractors and on steep slopes and terraces. Trellis training predominates. On the terraces and steep slopes, the small-scale structure limits the use of machinery in the vineyards. In the terraced areas, the vineyards can sometimes only be tended by hand, which is extremely labour-intensive. The balanced climate, the type of soil, the targeted yield management and the experienced hands of the winegrowers give rise to distinctively lively wines of particular quality.

Causal link

The Saale-Unstrut growing area spans the federal states of Saxony-Anhalt, Thuringia and Brandenburg. The vineyards mainly lie sheltered in the river valleys and on adjacent flat and gently sloping land at altitudes of between 100 and 250 metres. Most of the vineyards have a gradient of between 10 % and 30 %. Around 18 % are planted on steep slopes and terraces. The weather in the growing area has continental influences. The river valleys create small, isolated areas of heat, which provide a particularly mild climate. The soils are formed of shelly limestone, mottled sandstone, loess loam and copper shale, depending on the location. These natural conditions and the work of the winegrowers, which follows a long tradition, determine the character of the wines of the Saale-Unstrut growing area.

Product categories

The links described to date under point 9 of the specification relate to the production of base products from grapes that differ in character owing to the variety of soils and processing methods. Following the harvest, they are classified into the appropriate wine production quality grade.

8.2. *'Wine' category*

Wines must meet the minimum requirements laid down in point 3 of the specification for each category of grape variety, and may be enriched.

Prädikatsweine (wines with a special attribute) must meet at least the criteria set out in point 3 of the specification and must not be enriched. When cultivating the primary product (grapes) earmarked for the production of Prädikatswein, the winegrower may use special plant care measures during the growing season, such as defoliating the grape area or thinning out the grapes, to achieve better quality and a more intense composition of constituents in the grape. In addition, further human influence (for example different cellaring techniques) can confer characteristics upon the final product (Prädikatswein).

8.3. *'Quality sparkling wine' category*

The base product must meet the criteria set out in point 3 of the specification. Depending on their growth stage and location, grapes from selected vineyards used to make base wine intended for the production of Sekt must be harvested earlier so that they maintain the crisp acid structure of Sekt b.A. and Winzersekt.

The wine is produced by means of a first or second fermentation in the tank or bottle. Where production is by the special traditional bottle fermentation method, the product must have undergone a second alcoholic fermentation in the bottle to become sparkling wine. In this case the product must be aged in the bottle for at least 9 months.

8.4. *'Semi-sparkling wine' category*

For Qualitätsperlwein b.A., the base product must meet the minimum requirements for Qualitätswein in the region in question set out under point 3.2 of the specification. The wine is made by fermentation, which produces endogenous carbonic acid.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In addition to the existing 'Saale-Unstrut' protected designation of origin, wine and wine products must be labelled with one of the traditional terms listed in point 5(a) of the specification and may also be labelled with one of the traditional terms listed in point 5(b) thereof.

Qualitätswein, Prädikatswein, Sekt b.A. and Qualitätsperlwein b.A. must pass an official quality check (cf. points 11.1.2.2, 11.2.2.2 and 11.3.2.2 of the specification) in order to be labelled with the traditional terms listed in point 5(a) of the specification associated with this designation of origin. The inspection number issued in this context (*amtliche Prüfungsnummer* / *A.P.-Nummer*) must be indicated on the label.

Statutory elements of a designation may be used in accordance with the applicable law.

The traditional terms 'Qualitätswein', 'Prädikatswein', 'Qualitätsperlwein b.A.', 'Sekt b.A.' and 'Winzersekt' are associated with the designation of origin and may replace 'protected designation of origin'.

Moreover, the 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. It indicates the boundaries of the sites and areas in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel). In Saxony-Anhalt and Thuringia, it is maintained by the Office for Agriculture, Land Consolidation and Forestry – South. In Brandenburg, it is maintained by the Ministry of Agriculture, the Environment and Climate Protection. It was established and is maintained on the basis of:

— Section 23(3) and (4) of the Federal Wine Act (*Weingesetz*)

— Section 29 of the Federal Wine Regulation (*Weinverordnung*)

— Section 10, 'Establishing and maintaining the vineyard register', of the Saxony-Anhalt Regulation implementing the legislation on wine (WeinR-DVO-LSA) of 13 December 2011

— Section 8, ‘Entering geographical designations in the vineyard register’, of the Brandenburg Regulation implementing the legislation on wine (WeinRDV-Brandenburg) of 30 September 2016

— Section 10, ‘Establishing and maintaining the vineyard register’, of the Thuringian Regulation implementing the legislation on wine and delegating powers in the area of wine law (ThürWeinVO-Thür) of 17 April 2012

The boundaries of small geographical units may only be changed with the agreement of the competent organisations under Section 22g of the Federal Wine Act, which must notify any changes to the Federal Office for Agriculture and Food.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein