C/2025/6098

12.11.2025

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/2025/6098)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Nahegauer Landwein'

EU reference number: PGI-DE-A1293-AM02 – 22.8.2025

1. **Name of product**

'Nahegauer Landwein'

2. Geographical indication type

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ 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 amendment to the 'Nahegauer Landwein' PGI 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 or wines

Description

The analytical conditions will in future allow the natural alcoholic strength by volume after enrichment to be 12,5 % for red wine.

☑ The amendment affects the single document.

Heading

Demarcated geographical area

Description

The following land parcels are included in the demarcation of the 'Nahegauer Landwein' PGI:

District	District No	Plot	Numerator	Denominator
Bad Kreuznach	1942	40	9	0
Bad Kreuznach	1942	40	69	0
Bad Kreuznach	1942	41	15	0
Bad Kreuznach	1942	41	42	2
Bad Kreuznach	1942	41	37	1
Bad Kreuznach	1942	41	85	7
Bad Kreuznach	1942	41	86	3
Bad Kreuznach	1942	87	32	0
Bad Kreuznach	1942	91	9	0
Bretzenheim	1928	18	23	0
Bretzenheim	1928	18	24	0
Bretzenheim	1928	18	73	0
Bretzenheim	1928	19	2	0
Bretzenheim	1928	19	20	0
Bretzenheim	1928	22	117	0
Hargesheim	2008	2	154	0
Hargesheim	2008	2	155	0
Hargesheim	2008	2	156	0
Hargesheim	2008	8	67	0
Langenlonsheim	1924	10	163	0
Langenlonsheim	1924	11	101	0

District	District No	Plot	Numerator	Denominator
Langenlonsheim	1924	12	10	0
Langenlonsheim	1924	12	11	0
Langenlonsheim	1924	12	12	0
Langenlonsheim	1924	12	13	0
Langenlonsheim	1924	12	109	0
Langenlonsheim	1924	13	60	0
Langenlonsheim	1924	14	48	0
Langenlonsheim	1924	14	103	1
Langenlonsheim	1924	15	5	0
Langenlonsheim	1924	16	181	1
Langenlonsheim	1924	23	47	0
Langenlonsheim	1924	23	276	0
Langenlonsheim	1924	23	277	0
Langenlonsheim	1924	23	336	1
Langenlonsheim	1924	23	339	0
Langenlonsheim	1924	23	340	0
Langenlonsheim	1924	24	145	1
Langenlonsheim	1924	24	212	0
Mandel	2006	2	56	0
Mandel	2006	7	21	0
Mandel	2006	11	277	0
Mandel	2006	12	44	0
Mandel	2006	13	160	2
Mandel	2006	13	161	2
Mandel	2006	13	162	0
Mandel	2006	14	168	0
Monzingen	2041	26	203	0
Monzingen	2041	26	204	0
Monzingen	2041	27	281	0
Monzingen	2041	27	385	0
Monzingen	2041	27	391	0
Monzingen	2041	27	392	0
Monzingen	2041	27	394	0
Monzingen	2041	27	395	0
Monzingen	2041	27	396	0
Monzingen	2041	27	403	1
Monzingen	2041	27	403	2
Monzingen	2041	27	404	0
Monzingen	2041	27	426	0
Monzingen	2041	27	428	0

District	District No	Plot	Numerator	Denominator
Monzingen	2041	27	429	0
Monzingen	2041	27	435	0
Monzingen	2041	27	436	0
Monzingen	2041	27	437	0
Monzingen	2041	27	442	0
Monzingen	2041	27	443	0
Monzingen	2041	27	446	0
Monzingen	2041	27	447	0
Monzingen	2041	27	452	0
Münster-Sarmsheim	3512	14	45	1
Niederhausen	1984	1	113	0
Nußbaum	2042	8	386	0
Waldböckelheim	2000	23	267	0
Waldböckelheim	2000	31	269	0
Waldböckelheim	2000	31	271	0
Waldböckelheim	2000	42	28	4
Waldböckelheim	2000	44	21	0
Waldlaubersheim	1911	7	1	15
Windesheim	1925	5	40	0

☐ The amendment affects the single document.

Heading

Wine grape varieties

Description

The following wine grape varieties have been added:

Red grape varieties:

Malbec, Pinot Nova

Errors in the spelling of certain varieties have also been corrected and name changes accepted.

☑ 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.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Nahegauer Landwein'

EU reference number: PGI-DE-A1293-AM02 – 22.8.2025

1. **Name(s)**

Nahegauer Landwein

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

6. **Description of the wine or wines**

Grapevine product

Wine, white

Organoleptic properties:

Visual appearance:

Depending on various influencing factors, the colours of the white wines typically range from pale yellow, sometimes with green tints, to greenish-yellow, straw yellow and golden yellow. Depending on the grape variety, they may also present slight red tones.

In particular, mash-fermented white wines can also appear orange in colour, with reddish and brown tints.

Aroma:

Depending on the grape variety, the white wines have a bouquet primarily reminiscent of primary aromas of fresh (exotic) fruit, sometimes even of dried fruit, but also of flowery notes, spicy aromas or grassy, plant aromas with mineral notes (e.g. slate). There may also be deliberate oxidative, phenolic or reductive notes of delicate to moderate intensity.

Taste:

The taste of the white wines usually ranges from light, delicate, fresh and lively to powerful and round vintages with fine toasted notes, to complex wines with a balanced sugar to acidity ratio. The wines are generally characterised by a crisp acidity and minerality.

Additional information regarding organoleptic characteristics:

The white wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

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:

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 11,5 %.

Minimum natural alcoholic strength and minimum must content: 6,0 % by volume and 50° Oechsle.

The must weight in the fermentation container must be recorded.

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

Grapevine product

Wine, red

Organoleptic properties:

Visual appearance:

Depending on the grape variety and the cellar operations, the red wines usually range from light red to ruby and garnet red to red-black in colour, often with bluish, violet and brown tints.

Aroma:

Depending on the grape variety and the cellar operations, the red wines typically have fruity aromas reminiscent of cherries, red or black berries, blackcurrant or sometimes of dried fruit.

Taste:

Medium-bodied wines tend to have soft to noticeable acidity and a discreet tannin structure with a high degree of fruitiness. Full-bodied wines have concentrated aromas of red or black berries and may also present spicy and smoky aromas. These wines tend to have a softer acid structure but robust tannins, which gives them good structure and keeping qualities.

Additional information regarding organoleptic characteristics:

The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

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:

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 12,5 %.

Minimum natural alcoholic strength and minimum must content: 6,0 % by volume and 50° Oechsle.

The must weight in the fermentation container must be recorded.

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

Grapevine product

Wine, rosé and Blanc de Noir

Organoleptic properties:

Visual appearance:

The rosé wines are typically delicate pink to pale or light red in colour, whereas the Blanc de Noir wines are the colour of white wine. The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

Aroma:

As the musts are developed in the same way as white wine, they generally have a fruity and fresh aroma reminiscent of red or light yellow fruit and berries.

Taste:

Rosé wines differ from red wines in that they are generally fresh with a more moderate alcoholic strength and lower tannin content. These wines usually have a fine to round structure, and a taste characterised by a delicate to fresh, lively acidity.

Additional information regarding organoleptic characteristics:

The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

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:

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 11,5 %.

Minimum natural alcoholic strength and minimum must content: 6,0 % by volume and 50° Oechsle.

The must weight in the fermentation container must be recorded.

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

Grapevine product

Wine, Rotling

Organoleptic properties:

Visual appearance:

These wines are typically of a pale to intense light red colour.

Aroma:

The characteristics of Rotling wines are close to those described for rosé wines. Their aromas are predominantly fruity, sometimes subtly spicy, with notes of berries, pome fruit and citrus fruits.

Taste:

Rotling wines generally have a delicate to rich flavour and a fresh acid structure.

Additional information regarding organoleptic characteristics:

The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

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:

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 11,5 %.

Minimum natural alcoholic strength and minimum must content: 6,0 % by volume and 50° Oechsle.

The must weight in the fermentation container must be recorded.

☑ 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:	150
Maximum yield unit:	Hectolitres per hectare

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

— Perle

— Sauvignac

— Kernling

— Gm 6414-39

— Regent

— Gm 7838-1

— Bacchus

— Phoenix – Phönix

— Satin Noir

— Chardonnay

— Cabernet Jura

— Gm 7519-3

— Sauvitage

— Grüner Silvaner – Silvaner, Sylvaner

— Staufer

— Roter Riesling

— Saphira

— Monarch

— Merlot

— Osteiner

— Pinotin

— Würzer

— Ehrenfelser

— Acolon

— Accent

— Cabernet Cubin

— Schönburger

— Gm 7519-1

— Johanniter

— Hölder

— Regner

— Juwel

— Neronet

— Reichensteiner

— Orion

— Thurling

— Muskat Ottonel – Muskat-Ottonel

— Cabernet Dorio

— Cabaret Noir

— Vidoc

— Cabernet Dorsa

— Donauriesling

— Muscaris

— Gm 7816-7

— Rieslaner

— Kanzler

— Hegel

— Sauvignon Gris

— Calardis Blanc

— Cabernet Mitos

— Grüner Veltliner – Veltliner

— Pamina

— Freisamer

— Laurot

— Kerner

— Scheurebe

— Rondo

— Aromera

— Cabernet Blanc

— Ortlieber

— Divico

— Bronner

— Septimer

— Hibernal

— Albalonga

— Schwarzblauer Riesling

— Artaban

— Cabernet Franc

— Gamay noir

— Blauer Silvaner

— Divona

— Cabernet Cortis

— Blütenmuskateller

— Domina

— Cabernet Carbon

— Souvignier Gris

— Optima 113 – Optima

— Solaris

— Gm 6423-12

— Calardis Musqué

— Cabertin

— Cabernet Cantor

— VB 91-26-5

— Weißer Elbling – Elbling, Kleinberger

— Gm 7520-1

— Soreli

— Gm 7539-4

— Palas

— Cabernet Sauvignon

— Dunkelfelder

— Deckrot

— Sibera

— Chenin Blanc

— Rotberger

— Ortega

— Huxelrebe – Huxel

— Floreal

— Comtessa

— Gelber Kleinberger

— Dornfelder

— Gm 6423-7

— Prinzipal

— Gm 7517-29

— Dakapo

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

Products allowed to bear the protected geographical indication 'Nahegauer Landwein' must come from vineyards located in the following municipalities and districts:

Alsenz (4597), Altenbamberg (1978), Auen (2037), Bad Kreuznach (Bad Kreuznach (1942), Bad Münster a. Stein (1976), Bosenheim (1943), Ebernburg (1977), Ippesheim (1945), Planig (1944), Winzenheim (1941)), Bad Sobernheim (Sobernheim (2043)), Bärweiler (2047), Bayerfeld-Steckweiler (4625), Becherbach bei Kirn (2088), Bingen am Rhein (Bingerbrueck (3521)), Bockenau (2003), Boos bei Bad Kreuznach (2001), Braunweiler (2014), Breitenheim (2073), Bretzenheim (1928), Burgsponheim (2004), Callbach (2063), Dalberg (2016), Desloch (2072), Dielkirchen (Dielkirchen (4623), Steingruben (4624)), Dorsheim (1922), Duchroth (1982), Eckenroth (1909), Feilbingert (1980), Finkenbach-Gersweiler (4606), Gaugrehweiler (4596), Gerbach (4627), Guldental (Heddesheim (1927), Waldhilbersheim (1926)), Gutenberg (2009), Hargesheim (2008), Hergenfeld (2010), Hochstätten (1979), Hohenöllen (4683), Hüffelsheim (1997), Kalkofen (4593), Kirschroth (2046), Langenlonsheim (1924), Langenthal (2038), Laubenheim (1923), Lauschied (2048), Lettweiler (2061), Mandel (2006), Mannweiler-Cölln (Cölln (4600), Mannweiler (4599)), Martinstein (2051), Meddersheim (2044), Meisenheim (2069), Merxheim (2045), Monzingen (2041), Münsterappel (4594), Münster-Sarmsheim (3512), Niederhausen (1984), Niederhausen an der Appel (4591), Niedermoschel (4603), Norheim (1985), Nussbaum (2042), Oberhausen an der Appel (4595), Oberhausen an der Nahe (1983), Obermoschel (4604), Oberndorf (4598), Oberstreit (2002), Odernheim am Glan (2050), Offenbach-Hundheim (Offenbach (4701)), Raumbach (2070), Rehborn (2062), Rockenhausen (4631), Roth bei Bad Kreuznach (1906), Roxheim (2007), Rüdesheim (1996), Rümmelsheim (1921), Sankt Katharinen (2013), Schloßböckelheim (1999), Schöneberg bei Bad Kreuznach (1908), Schweppenhausen (1910), Simmertal (2096), Sommerloch (2012), Spabrücken (2017), Sponheim (2005), Staudernheim (2049), Stromberg (1907), Traisen (1986), Unkenbach (4605), Waldalgesheim (Genheim (3511)), Waldböckelheim (2000), Waldlaubersheim (1911), Wallhausen (2011), Warmsroth (Wald-Erbach (1905), Warmsroth (1904)), Weiler bei Bingen (3509), Weiler bei Monzingen (2040), Weinsheim bei Bad Kreuznach (1998), Windesheim (1925), Winterborn (4592), Wolfstein (4658).

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.

Landwein may be produced in an area other than the Landwein-producing region in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☐ Reputation

☑ A given quality

☑ Other characteristic

Categories of grapevine product

(1) Wine

Summary of the link

In simplified terms the wine-growing area is located in a triangle between the towns of Bingen, Alsenz and Monzingen. It forms part of three physiographic zones. In the extreme north-east the Hunsrück (Soonwald) foothills reach into the wine-growing area. The northern part belongs to the Nördliches Oberrheintiefland (northern Upper Rhine lowlands), made up of the Unteres Nahehügelland and the Untere Naheebene (lower Nahe hills and lower Nahe plain), while the southern part belongs to the Saar-Nahe-Bergland (Saar-Nahe hills) in the Nordpfälzer Bergland (North Palatine Uplands). This physiographic structure is a rough outline of the region's geology. On average the vineyard area is located at some 210 metres above sea level. Winegrowing in the Nahe area also takes place on steep or very steep slopes.

The oldest rocks in the area date back to the Devonian period. These include hardened, ancient marine deposits (sandstone, slate, quartzites) as well as metamorphic rocks (greenschist, phyllite). However, Rotliegend rocks, including volcanic Rotliegend rocks (latite, andesite and basalt), are by far the most widespread. Vines also grow on tertiary deposits, including on fluviatile and coastal sands and marine marls.

The annual average daytime temperature is 9,3 °C, with an average temperature during the growing season itself of 13,8 °C. The average annual precipitation is 580 mm, with 60 % of the precipitation falling during the growing season.

11. **Further applicable requirements**

Title of the requirement/derogation:

Production rules

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:

— 100 % of the grapes used to produce 'Nahegauer Landwein' must come from the municipalities or cadastral units listed under point 9 of the single document and from the wine grape varieties authorised under point 8 of the single document.

— The residual sugar content of a wine marketed as 'Landwein' may not exceed the maximum permissible value for the 'semi-dry' indication.

— Only actual names may be used on the labelling of 'Nahegauer Landwein' PGI products marketed with indication of the grape variety. Blending with new strains is permitted. 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 reference (URL) to the publication of the product specification

www.ble.de/eu-qualitaetskennzeichen-wein