C/2025/221

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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/2025/221)

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

'Επανομή'

PGI-GR-A0858-AM02

Date of communication: 4 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Among other things, the amendment corrects the alcoholic strength of white wine of overripe grapes: the minimum actual alcoholic strength should be 12 % by volume rather than 15 %.

In an amendment to the technical specifications for the product Επανομή PGI submitted via e-ambrosia in 2018, and in all subsequent documents, the minimum actual alcoholic strength of white wine from overripe grapes was erroneously given as 15 %, whereas the original application, submitted on 30 July 2015, stated that the minimum actual alcoholic strength was 12 %. The application was finally approved by Commission Implementing Regulation (EU) 2022/953 approving amendments to the specification for a protected designation of origin or a protected geographical indication ('Επανομή' (Epanomi) (PGI)), published on 21 June 2022.

The 'Description of the wine' section has been amended.

SINGLE DOCUMENT

1. **Name(s)**

Επανομή

2. **Geographical indication type**

PGI – Protected Geographical Indication

3. **Categories of grapevine product**

1. Wine

16. Wine of overripe grapes

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

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

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

1. *Dry red wine*

BRIEF WRITTEN DESCRIPTION

Analytical characteristics:

— Total alcoholic strength: minimum 12,0 %

— Minimum natural alcoholic strength: 11,5 %

— Total sugar content (g/l): maximum 9,0*

— Maximum total acidity: 7,0 grams per litre, expressed as tartaric acid.

* Where the sugar content exceeds 4 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

If no specific value is given, the limits laid down in EU legislation apply.

Organoleptic characteristics:

Appearance: bright, deep purple colour with brick-red tints after an extended period of ageing.

Aroma: aroma of ripe fresh fruit, spices, raisin and cocoa.

Taste: full-bodied with a balanced taste and soft tannins supported by the fruit and an intensely aromatic finish.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12,0

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 150

2. *Dry white wine*

BRIEF WRITTEN DESCRIPTION

Analytical characteristics:

— Total alcoholic strength: minimum 11,0 %

— Minimum natural alcoholic strength: 10,5 %

— Total sugar content (g/l): maximum 9,0*

— Maximum total acidity: 7,5 grams per litre, expressed as tartaric acid.

* Where the sugar content exceeds 4 g/l, the conditions laid down in Part B of Annex III to Commission Regulation (EU) 2019/33 apply.

If no specific value is given, the limits laid down in EU legislation apply.

Organoleptic characteristics:

Appearance: intense, pale yellow colour with green tints, or intense, golden yellow colour after a period of ageing.

Aroma: aroma of exotic fruit, summer fruit, jasmine, citrus fruit, vanilla and honey with hints of tobacco.

Taste: complex and rich in the mouth with a harmonious, balanced taste, fresh acidity and an intensely aromatic, long finish.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11,0

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

3. *White wine of overripe grapes*

BRIEF WRITTEN DESCRIPTION

Analytical characteristics:

— Total minimum alcoholic strength: 15 %

— Natural sugar content (g/l): minimum 250 g/l

— Maximum total acidity: 6,5 grams per litre, expressed as tartaric acid.

If no specific value is given, the limits laid down in EU legislation apply.

Organoleptic characteristics:

Appearance: deep, golden colour due to ageing in oak barrels for an extended period.

Aroma: complex aromas of ripe white-fleshed fruit such as peach, pear, quince and mango and of honey.

Taste: very smooth in the mouth, combined with good acidity and a sweet undertone.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 300

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Vine training system

Cultivation method

The vines are trained in accordance with the typical cultivation techniques used locally.

2. White winemaking

Wine-making restrictions

White winemaking:

Επανομή PGI white wine

Produced using state-of-the-art white wine-making technology; the temperature during alcoholic fermentation must not exceed 20 °C.

3. Red winemaking

Wine-making restrictions

Red winemaking:

Επανομή PGI red wine is produced in accordance with traditional red wine-making methods.

4. White winemaking from overripe grapes

Wine-making restrictions

Επανομή PGI white wine of overripe grapes

The grapes are left to overripen on the vine only in years where the weather conditions allow this.

Produced using state-of-the-art white wine-making technology; the temperature during alcoholic fermentation must not exceed 20 °C.

5.2. *Maximum yields*

1. Maximum yield in hectolitres of end product per hectare – red wine

88 hectolitres per hectare

2. Maximum yield in hectolitres of end product per hectare – white wine

82,5 hectolitres per hectare

3. Maximum yield in hectolitres of end product per hectare – white wine of overripe grapes

40 hectolitres per hectare

4. Maximum yield in kilograms of grapes per hectare – red wine

11 000 kilograms of grapes per hectare

5. Maximum yield in kilograms of grapes per hectare – white wine

11 000 kilograms of grapes per hectare

6. Maximum yield in kilograms of grapes per hectare – white wine of overripe grapes

8 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The demarcated production area for Επανομή PGI wines was established by Ministerial Decision No 340582/1.9.1989 (Government Gazette, Series II, No 694/B/15.9.1989), subsequently amended by Ministerial Decisions No 420192/21.12.1992 (GG II 758/B/31.12.1992), No 359489/25.10.1996 (GG II 1010/B/5.11.1996), No 387425/11.9.2000 (GG II 1179/B/25.9.2000) and No 278474/26.02.2008 (GG II 391/B/7.3.2008). The demarcated production area of Επανομή PGI wines comprises the locality of Επανομή in the municipality of Thermaikos, south of Thessaloniki.

7. **Wine grape varieties**

Cabernet Sauvignon N

Chardonnay B

Grenache Rouge N

Merlot N

Mourvedre N

Sauvignon Blanc B

Syrah N

Viognier B

Assyrtiko B

Limnio N

Malagousia B

Xinomavro N - Xinogaltso, Popolka

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

8.1. *Details of the geographical area – wine and wine of overripe grapes*

The historical, cultural, social and economic link, and the link with the geographical environment and origin, apply to the 'wine' and 'wine of overripe grapes' categories.

A. Historical link

The Επανομή area belongs to the region of Kalamaria, meaning 'good side', a name given to it by French travellers owing to the high quality of its farming products. There is evidence that wine has been made here for one and a half millennia, and its vineyards were renowned in the Byzantine era. The first reference to the settlement, under the name of Panomi (1302), is linked to the existence of vines in the region. Winegrowing appears to have continued throughout the period of Ottoman occupation. In the 1875 census 325 vineyards were recorded, increasing to 586 in the 1907 census. In 1907 there were 27 wine presses in buildings specifically for that purpose and 22 in houses of the village. There are also records of taxes paid to the local Ottoman authorities for keeping vineyards and making local wines.

B. Cultural, social and economic links

Vineyards and wine have been inseparably linked to the cultural, social and economic lives of the local people since ancient times.

This link still exists today, with fairs and conferences being held to promote wine and as part of local cultural traditions, including the 'wine trails' of Επανομή.

C. Geographical environment and geographical origin

The Επανομή wine-growing area is located in the municipality of Thermaikos, south of Thessaloniki. It enjoys a Mediterranean climate. The average annual temperature is 16 °C and average annual rainfall is around 550 mm. In the early hours of dawn there is heavy dew-fall, which helps reduce transpiration, and a dry northerly wind draws excess moisture from the plants. The soil is made up of sandy clay and clayey loam. Its calcium carbonate content helps provide good structure and drainage, and a relatively high clay content leads to high nutrient levels. A moderate organic matter content contributes to good soil structure and drainage. The slope gradient is low to medium, which is good for drainage and helps reduce or even eliminate the risk of diseases, in particular mildew. The influence of the sea, combined with the gradient and orientation of the slopes, significantly reduces the risk of frost.

8.2. *Product details for the 'wine' category*

Επανομή PGI white wines have a, pale yellow colour with green and silver tints, or an intense, golden yellow colour after a period of ageing in oak barrels. Their aromas vary according to type, grape variety and ageing. Characterised by fresh acidity, the wines are complex and rich in the mouth with a long aftertaste, due to the ideal ripening conditions for the grape varieties.

Επανομή PGI red wines have an intense, red colour with bluish tints and aromas of red fruit, spices, cocoa and raisin. They are full-bodied with a balanced taste and soft tannins thanks to the ideal climate conditions prevailing in the region, which ensure good physiological and phenolic ripeness.

8.3. *Information on products in the 'wine of overripe grapes' category*

Wines of overripe grapes have been produced since early 2000 from the Malagousia variety. This variety has been grown in the area for more than 35 years, producing excellent results. It is perfectly adapted to the terroir, which offers favourable conditions for winegrowing.

The grapes are left to overripen on the vine only in years where the weather conditions allow this. The wine has a deep, golden colour due to ageing in oak barrels for an extended period and is characterised by aromas of ripe, white-fleshed fruit and honey. It has a pleasant smoothness in the mouth, ideally balanced with its characteristic good acidity.

The wines of overripe grapes have won recognition in international competitions, including the Decanter World Wine Awards, the International Wine Challenge and the International Wine & Spirits Competition.

8.4. *Causal interaction for the 'wine' category*

As set out in detail above, the unique qualities of Επανομή PGI wines are due to the region's specific characteristics (soil, climate, influence of summer breezes) combined with the vine varieties grown and the cultivation techniques used.

The climate of Επανομή is ideal for the varieties grown there because the grapes reach the desired physiological and phenolic ripeness before the onset of heavy rains in autumn, which would harm the quality of the grapes.

The warm and dry conditions prevailing in the area, combined with the soil type, allow the grapes to ripen between mid-August and mid-September, depending on the variety. Thus, the types and organoleptic characteristics of the wines produced in the area vary due to the combination of the varieties grown and the particularly warm and dry conditions, directly reflecting the climate.

The white grape varieties are grown in the lowest parts of the vineyard to avoid intense water stress, which would reduce the acidity of the wines. The only exception is the Malagousia variety, which is sensitive to excess humidity and is therefore grown on the middle to higher parts of the slopes. The grapes begin to ripen towards mid-August in the case of Chardonnay, Sauvignon Blanc and Viognier, whereas the Assyrtiko and Malagousia varieties reach full ripeness in late August.

In particular, wines made from the Assyrtiko variety, which is perfectly adapted to the local environment, have pronounced acidity, high alcoholic strength, aromas of ripe, green fruit with floral notes and a subtle minerality in the mouth.

Wines made from the Malagousia variety, which ripens easily, have a particularly high alcoholic strength, good acidity (due to cool northerly winds) and aromas of tropical fruit, citrus fruit and jasmine.

Due to the warm ripening conditions, Chardonnay, Viognier and Sauvignon Blanc wines have a tropical bouquet combined with a rich depth on the palate, good acidity and good ageing potential.

The red varieties are grown in the highest parts of the vineyard where the soil retains less water, to trigger the desired water stress and achieve optimum phenolic and physiological ripeness. Grapes grown on sandy soils produce wines with delicate aromas, whereas mainly clayey soils result in wines with a distinct phenolic character. Ripening begins towards the end of August for the red varieties Merlot and Grenache Rouge, followed by Syrah, Cabernet Sauvignon and Mourvedre, and finally Limnio and Xinomavro during the first half of September.

In particular, wines made from the Merlot and Grenache Rouge varieties have a high alcohol content and are soft in the mouth, with aromas of ripe fruit. Syrah, Cabernet Sauvignon and Mourvedre wines are well-structured with an intense colour and excellent ageing potential. Wines made from the Limnio variety are rich in volume and intense in colour with distinct aromas of red fruit, whereas Xinomavro wines have good colour intensity due to the ideal local ripening conditions for this variety, good alcoholic strength and characteristic aromas of red fruit.

8.5. *Causal interaction for the 'wine of overripe grapes' category*

Malagousia is a polyvalent variety which, depending on the cultivation and winemaking method used, may produce simple wines with aromas of muscat and lemon or wines with a more complex body and aromas of citrus fruit (citron, lemon), ripe fruit, herbs and white pepper. This largely depends on the location and aspect of the vineyard, the relief of the land and the mechanical and chemical composition of the soil.

The Malagousia variety is highly adaptable but sensitive to humidity. It is therefore planted in the highest-lying areas where there is less humidity and the grapes have good ripening conditions. Wines made from this variety are complex with distinct aromas of citrus and tropical fruit. They have good acidity due to northerly winds drawing moisture from the plants and maritime breezes lowering the temperature of the grapes during the summer months.

The slopes of mainly sandy, nutrient-poor soil mean that water is rapidly and easily drained, providing very favourable conditions for the variety, in particular during the ripening period. Otherwise, if it absorbs too much water, the thin Malagousia grape skin breaks, leading to botrytis.

Also, the selection of older vines (30 years or older) of this variety, combined with the area's nutrient-poor soils, results in low yields and favours overripening. In highly productive years, however, green harvesting is practised to allow the grapes to ripen.

The terpenes-based muscat aromas characteristic of this variety become less intense in the case of direct exposure to the sun. The planting orientation in the production area is therefore east-west to ensure harmonious ripening and to protect the grapes from direct exposure to solar radiation, thus preventing sunburn. Also, the canopy (above 2 metres) is managed in a way that ensures better shading and protection of the grapes.

Clonal selection is also an advantage. A clone of the variety with loose grape bunches is used for planting to ensure better ventilation of the grapes, reducing the risk of botrytis.

Lastly, the variety has been found to adapt very well to the changing climate. In recent years there has been no rainfall in the region in August or September. The variety ripens better in these conditions, thus allowing wine of overripe grapes to be produced almost every year.

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

Additional provisions relating to wine labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Article 53(1), (2) and (6) of and, in particular, Annex V to Commission Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation. The term 'βιολογικό'/'βιο' (organic) may be indicated on the labelling of organic Επανομή PGI wines together with the product name, and must be followed by:

— the code number of the inspection body;

— the EU logo;

— the indication 'Τεωργία ΕΕ' (EU Agriculture) and/or 'Τεωργία Ελλάδα' (Greek Agriculture).

Terms referring to certain production methods

Articles 3 and 4 of Ministerial Decision No 280557/9.6.2005 laying down the time of ripening, ageing and placing on the market of wines with a Superior Quality Designation of Origin and Local Wines and the terms used in the labelling of such wines relating to the production method or preparation methods (GG II 818/15.6.2005) lay down the rules on the use of the following terms:

— 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' (new wine)

— 'ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' or 'ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' (BARREL MATURED)

— 'ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ' or 'ΠΑΛΑΙΩΣΗ ΣΕ ΒΑΡΕΛΙ' (BARREL AGED)

— 'ΟΙΝΟΠΟΙΗΘΗΚΕ ΚΑΙ ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' / 'ΟΙΝΟΠΟΙΗΣΗ ΚΑΙ ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' (vinified and matured in a barrel);

'ΟΙΝΟΠΟΙΗΣΗ ΣΕ ΒΑΡΕΛΙ' / 'ΟΙΝΟΠΟΙΗΘΗΚΕ ΣΕ ΒΑΡΕΛΙ' (vinified in a barrel).

Printing the vintage year on the labelling

Where the term 'ΝΕΟΣ ΟΙΝΟΣ' / 'ΝΕΑΡΟΣ ΟΙΝΟΣ' ('new wine') is used on the labelling of wines, it is mandatory to print the vintage year in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placing on the market of wines with a Superior Quality Designation of Origin and Local Wines and the terms used in labelling of such wines relating to the production method or preparation methods (GG II 818/15-6-2005).

Labelling terms in accordance with national legislation.

In accordance with Ministerial Decision No 235309/7-2-2002, the terms which can be used on the labelling of Επανομή PGI wines are:

'ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ' / 'Blanc de blancs' (white from white grapes), 'ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΑ ΣΤΑΦΥΛΙΑ' / 'Blanc de noir' (white from red grapes), 'ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΩΠΑ ΣΤΑΦΥΛΙΑ' / 'ΛΕΥΚΟΣ ΑΠΟ ΓΚΡΙΖΑ ΣΤΑΦΥΛΙΑ' / 'Blanc de gris' (white from 'gris' grapes), 'ΚΟΚΚΙΝΕΛΙ' / 'Kokineli' (Kokineli), 'ΟΙΝΟΣ ΛΟΦΩΝ' / 'Vin de collines' (wine from hills), 'ΟΙΝΟΣ ΠΛΑΓΙΩΝ' / 'Vin de coteaux' (wine from slopes).

Derogations

Legal framework:

EU legislation

Type of further condition:

Derogation for production in the demarcated geographical area

Description of the condition:

Article 5(1)(b) of Commission Delegated Regulation (EU) 2019/33 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

Derogations

Legal framework:

National legislation

Type of further condition:

Derogation for production in the demarcated geographical area

Description of the condition:

Article 4(c) of Joint Ministerial Decision No 392169/20.10.1999 laying down general rules concerning the use of the term 'Local Wine' in the description of table wine (GG II 1985/8.11.1999), as amended by Joint Ministerial Decision No 321813/29.8.2007, states:

'Table wines for which the term "Local Wine" can be used with a geographical indication of a province, prefecture or wine-growing area which is smaller than a prefecture, shall be produced in wineries operating in the prefecture or in adjacent prefectures.'

Specifically, Επανομή PGI wines may be produced in wineries located in the prefecture of Thessaloniki or in the neighbouring prefectures of Chalkidiki, Imathia, Pella, Kilkis and Serres.

Link to the product specification

https://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/2021/prodiagrafes_Επανομή_031024.pdf