C/2023/1390

1.12.2023

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

(C/2023/1390)

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

'Ştefăneşti'

PDO-RO-A1309-AM01

Date of communication: 25.9.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Addition of new localities to the geographical production area**

The defined geographical production area indicated in the product specification has been amended by adding new localities in the vicinity, with similar environmental, soil and climatic conditions to those already covered by the specification. These localities are traditional producers of quality PDO Ștefănești wine and are referred to in national legislative acts specific to the vineyard and wine sector.

The following towns/municipalities/villages located in Argeș county have been added:

— the town of Costeşti – the villages of Costești, Broşteni, Stârci, Smei, Podu Broşteni, Lăceni and Pârvu Roşu;

— the municipality of Lunca Corbului – the villages of Lunca Corbului, Silişteni, Lăngeşti, Mârghia de Jos, Mârghia de Sus, Cătane, Cieşti and Pădureți;

— the municipality of Suseni – the villages of Suseni, Țuțuleşti, Odăeni, Strâmbeni, Cerşani, Burdeşti and Gălăeşeşti;

— the municipality of Buzoești – the villages of Buzoești, Vulpeşti, Redea, Ioneşti, Tomşanca, Bujoreni, Şerboeni, Cornățel, Curteanca, Podeni and Vlăduța;

— the municipality of Negrași – the villages of Negrași, Buta, Bârlogu and Mozacu.

These localities contain vineyards that are listed in the national vineyard register. They have been nominated at national level as suitable for planting the noble grape varieties permitted at national level under the national legislation in force.

Since Order No 732/2005 of the Minister for Agriculture, Fisheries and Rural Development on the approval of the list of controlled designations of origin used in Romania for still wines, as amended, also provides for the use of the Costești sub-designation of origin within the Ștefănești PDO, as a sub-designation that may accompany the Ștefănești designation of origin, this sub-designation of origin, which comprises the localities being added to the area, should also be indicated.

The Costești sub-designation of origin was accidentally left out of the product specification sent to the European Commission to apply for protection. It therefore now has to be added to bring it in line with national legislation that refers to this sub-designation of origin, which can be used at national level, and to respond to the requests of producers from the localities referred to under the Costești sub-designation of origin.

Chapter III of the product specification and point 6 of the single document have been amended.

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

2. **Indication of new labelling provisions**

A labelling provision has been added to the product specification – the name Costești may be added to the label alongside the mandatory name Ștefănești, should the producers so wish, for wines from the localities referred to above, since Costești (the name of a geographical unit smaller than the DOC defined area) is referred to in national legislation in force as a sub-designation within the protected Ștefănești DOC (Order No 732/2005 of the Minister for Agriculture, as amended).

In the past, the name Costești evoked a tradition of grape growing and wine making, as this was where a renowned wine-making consortium was established and operated.

The addition of the Costești name brings the product specification into line with the national legislation setting out the names of Romanian protected designations of origin (PDO) for quality wines.

The Ştefăneşti controlled designation of origin may accordingly be accompanied by the Costești sub-designation, as indicated in the national legislation on the use of the Ştefăneşti DOC, should the local producers so wish.

Moreover, one of the following single-vineyard designations (geographical units smaller than the defined area) may also be added to the ŞTEFĂNEŞTI controlled designation of origin, should the producers so wish: FLORICA, IZVORANI, GOLEASCA, VĂLENI, DEALUL SCHITULUI, VRĂNEŞTI, GORGANU, TOPOLOVENI or SILIŞTENI.

Chapter XII of the product specification and point 9 of the single document have been amended accordingly.

SINGLE DOCUMENT

1. **Name(s)**

Ştefăneşti

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

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

1. *Analytical and organoleptic characteristics*

CONCISE TEXTUAL DESCRIPTION

White wines – young wines are greenish yellow in colour, after 1-2 years of maturation they turn the colour of wheat straw, straw yellow for matured wines, yellow with greenish iridescence, straw yellow with bright greenish iridescence, slightly yellowish to golden yellow, golden yellow, greenish yellow with notes of gold.

Aroma: subtle and fresh aroma typical of wild flowers; floral aroma characteristic of ripe grapes and freshly cut wheat, ripening grapes, smooth vine flower and elderflower aroma in aged wines, floral and exotic fruit (grapefruit), subtle aroma of vanilla, of an orchard in bloom enriched with the scent of almonds, fresh butter, with an unctuous, pleasantly acidic, velvety, rich and harmonious character.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

2. *Analytical and organoleptic characteristics*

CONCISE TEXTUAL DESCRIPTION

Red wines – their colour ranges from an intense, vivid, bright garnet-red; ruby-red to bright red, dark red, slightly aggressive, with ageing they turn brick red, from pale ruby to intense ruby-red, ruby-red to slightly brick-red.

Aroma: from red fruits to notes of vanilla and chocolate, a complex aroma, with notes of green pepper, ageing brings blackcurrants and prunes, an intense aroma of forest fruits (bilberries, raspberries) and hints of black cherries, an aroma of chocolate with a whiff of cinnamon, fruit tree resin and cherries.

Taste: well-shaped, grassy, with strong tannins, but with well-tempered astringency, velvety upon maturing, becoming even more harmonious through maturing and ageing, with a clear bouquet, with exceptional ageing potential, round, velvety, with an aroma of bitter cherries, unctuous.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,00
Minimum actual alcoholic strength (in % volume)	11,00
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

5. **Wine-making practices**

5.1. *Specific wine-making practices*

1. Wine-making practices

Specific wine-making practice

No additional provisions.

5.2. *Maximum yields*

1. Harvested at full ripeness – Riesling italian, Fetească regală, Burgund mare, Merlot

10 000 kilograms of grapes per hectare

2. Harvested at full ripeness – Sauvignon, Chardonnay, Fetească albă, Pinot gris, Pinot noir

8 000 kilograms of grapes per hectare

3. Harvested at full ripeness – Muscat Ottonel, Tămaioasă romanească, Cabernet Sauvignon, Fetească neagră

7 000 kilograms of grapes per hectare

4. Harvested late – Muscat Ottonel, Tămâioasă românească, Cabernet Sauvignon, Fetească neagră, Sauvignon, Chardonnay, Fetească albă, Pinot gris

6 000 kilograms of grapes per hectare

5. Harvested at full ripeness – Riesling italian, Fetească regală, Burgund mare, Merlot

65 hectolitres per hectare

6. Harvested at full ripeness – Sauvignon, Chardonnay, Feteasca albă, Pinot gris, Pinot noir

52 hectolitres per hectare

7. Harvested at full ripeness – Muscat Ottonel, Tămaioasă romanească, Cabernet Sauvignon, Fetească neagră

47 hectolitres per hectare

8. Harvested late – Muscat Ottonel, Tămâioasă românească, Cabernet Sauvignon, Fetească neagră, Sauvignon, Chardonnay, Fetească albă, Pinot gris

47 hectolitres per hectare

6. **Defined geographical area**

Argeş county:

— the town of Stefăneşti – the villages of Ştefăneşti, Valea Mare-Podgoria, Ştefăneştii Noi, Izvorani and Viişoara;

— the municipality of Călineşti – the villages of Ciocăneşti, Văleni-Podgoria, Radu Negru, Vrăneşti, Gorganu, Călineşti, Râncăciov, Urlucea and Glodu;

— the town of Topoloveni – the villages of Ţigăneşti, Botârcani, Gorăneşti and Crinteşti;

— the municipality of Priboieni – the villages of Priboieni, Valea Popii, Valea Mare, Piţoi and Sămăila;

— the municipality of Leordeni – the villages of Leordeni, Cârciumereşti, Băila, Schitu-Scoiceşti, Glodu, Budişteni, Ciulniţa, Glâmbocata, Glâmbocata-Deal, Ciolceşti and Bantău;

— the municipality of Bogaţi – the villages of Bogaţi, Glâmbocelu, Chiteşti and Glămbocel.

DOC Ştefăneşti, with or without the Costeşti sub-designation of origin for:

— the town of Costeşti – the villages of Costeşti, Broşteni, Stârci, Smei, Podu Broşteni, Lăceni and Pârvu Roşu;

— the municipality of Lunca Corbului – the villages of Lunca Corbului, Silişteni, Lăngeşti, Mârghia de Jos, Mârghia de Sus, Cătane, Cieşti and Pădureţi;

— the municipality of Suseni – the villages of Suseni, Ţuţuleşti, Odăeni, Strâmbeni, Cerşani, Burdeşti and Gălăeşeşti;

— the municipality of Buzoeşti – the villages of Buzoeşti, Vulpeşti, Redea, Ioneşti, Tomşanca, Bujoreni, Şerboeni, Cornăţel, Curteanca, Podeni and Vlăduţa;

— the municipality of Negraşi – the villages of Negraşi, Buta, Bârlogu and Mozacu.

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

Burgund Mare N – Grosser burgunder, Blaufrankisch, Kekfrankos, Frankovka, Limberger

Cabernet Sauvignon N – Petit Vidure, Burdeos tinto

Chardonnay B – Gentil blanc, Pinot blanc Chardonnay

Fetească albă B – Păsărească albă, Poama fetei, Mädchentraube, Leanyka, Leanka

Fetească neagră N – Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B – Königliche Mädchentraube, Königsast, Kiralyleanka, Dănășană, Galbenă de Ardeal

Merlot N – Bigney rouge, Plant Medoc

Muscat Ottonel B – Muscat Ottonel blanc

Pinot Gris G – Affumé, Grauer Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot noir N – Blauer Spätburgunder, Blauer Burgunder, Burgund mic, Burgunder roter, Klăvner Morillon Noir

Pinot noir N – Spätburgunder, Pinot nero

Riesling italian B – Olasz Riesling, Olaszriesling, Welschriesling

Tămâioasă românească B – Busuioacă de Moldova, Muscat blanc à petit grains

Tămâioasă românească B – Rumänische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

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

8.1. *Link with the defined area*

The vineyards of Argeş extend in the hilly area of eastern Oltenia, with a number of vineyards such as Valea Mare-Podgoria, Izvorani, Viişoara, Leordeni and Costeşti on the southern slopes of hills with altitudes of 250-300 metres, located on brown and grey forest soils, medium-podzolic soils, and loamy clay and reddish brown forest soils rich in calcium.

The best wines are obtained from varieties such as Fetească albă, Riesling italian, Sauvignon and, in particular, Tămâioasă românească, while Cabernet Sauvignon stands out among the red wines.

The quality of the red wines is due in equal part to the varieties cultivated and to the natural environment. The wine obtained from Fetească regală, Riesling italian and Aligoté is well known and highly appreciated, and the red wines from Valea Mare and Topoloveni, such as Cabernet Sauvignon or Burgund mare, have gained renown thanks to the qualities conferred by the natural environment.

The fact that monasteries and noble families in this area were interested in developing vine cultivation attests to the existence of vineyards in this area, known in the past as *Dealurile Piteștilor* [Pitești Hills]. Records dating from 1902 contain details on the tradition of harvesting grapes since the time of Constantin Brâncoveanu and references to other periods of history, describing how the voivode Matei Basarab issued decrees to help growers achieve good harvests.

The Moldavian chronicler Miron Costin praised wines from the vineyards of Ștefănești in his works, referring to: 'Pitești, with its famous wines'.

In 1635, Paul of Aleppo referred to quality wines from Wallachia in his writings describing his journey through Romanian lands.

8.2. *Causal interaction between the area and the product*

The quality of the red wines is due in equal part to the varieties cultivated and to the natural environment. The wine obtained from Fetească regală, Riesling italian and Aligoté is well known and highly appreciated, and the red wines from Valea Mare and Topoloveni, such as Cabernet Sauvignon or Burgund mare, have gained renown thanks to the qualities conferred by the natural environment. The fact that monasteries and noble families in this area were interested in developing vine cultivation attests to the existence of vineyards in this area, known in the past as *Dealurile Piteștilor* [Pitești Hills]. Records dating from 1902 contain details on the tradition of harvesting grapes since the time of Constantin Brâncoveanu and references to other periods of history, describing how the voivode Matei Basarab issued decrees to help growers achieve good harvests.

The Moldavian chronicler Miron Costin praised wines from the vineyards of Ștefănești in his works, referring to: 'Pitești, with its famous wines'.

In 1635, Paul of Aleppo referred to quality wines from Wallachia in his writings describing his journey through Romanian lands.

8.3. *Details on human factors*

Vineyards from which grapes for wines with the 'ȘTEFĂNEȘTI' controlled designation of origin are obtained must have a varietal purity of at least 85 %. In these vineyards, rootstock from other varieties may only come from varieties of the *Vitis vinifera* genus. Grapes belonging to such varieties must be harvested separately from the grapes of the basic variety used for the production of wine for which the controlled designation of origin is granted.

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

Marketing conditions (labelling)

Legal framework:

in national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

On the wine label, the Ştefăneşti controlled designation of origin may be accompanied by the Costeşti sub-designation, as indicated in the national legislation setting out the use of the Ştefăneşti DOC, depending on the wishes of the producers in the area covered by the name Costești (a defined area smaller than the area of the PDO), which may be indicated.

One of the following single-vineyard designations may also be added to the ŞTEFĂNEŞTI controlled designation of origin, should the producers so wish: FLORICA, IZVORANI, GOLEASCA, VĂLENI, DEALUL SCHITULUI, VRĂNEŞTI, GORGANU, TOPOLOVENI or SILIŞTENI.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_doc_stefanesti_modif_cf_cererii_1011_20.05.2022_cf_raspuns_notif_com_20.09.2023_no_track_changes.pdf