C/2023/1187

24.11.2023

Publication of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector

(C/2023/1187)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council [1] within two months from the date of this publication.

SINGLE DOCUMENT

'Wiener Gemischter Satz'

PDO-AT-02593

Date of application: 21.2.2020

1. **Name to be registered**

   Wiener Gemischter Satz

2. **Geographical indication type**

   PDO – Protected Designation of Origin

3. **Categories of grapevine products**

   1. Wine

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

   'Wiener Gemischter Satz' (Viennese Field Blend) is a traditional method of white wine production in Vienna. Different varieties of grape planted in the same area are harvested and processed together. For this reason, a typical wine origin with the name 'Wiener Gemischter Satz' has been established, which can be described as follows:

   Colour: The 'Wiener Gemischter Satz' PDO is drunk exclusively as a young white wine. Its colour spectrum ranges from clear and almost transparent via green-gold to light straw yellow.

   Bouquet: The bouquet of the 'Wiener Gemischter Satz' PDO is obtained by blending early and late-ripening varieties (which are harvested and processed at the same time). As a result, the wine is characterised by a mixture of early-ripening (pome fruit, in particular apple, pear and quince) and late-ripening varieties (grass, herbs, flowers, hay and straw).

   Taste: Here too, the mixture is made up of early and late-ripening varieties and a multitude of flavours, mainly pear, apple, citrus and, rarely, exotic fruits (banana, pineapple, fig).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15,0
Minimum actual alcoholic strength (in % volume)	9,0
Minimum total acidity	4,0 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18,0
Maximum total sulphur dioxide (in milligrams per litre)	200,0

[1] OJ L 347, 20.12.2013, p. 671.

5. **Wine making practices**

a. *Essential oenological practices*

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b. *Maximum yields*

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The 'Wiener Gemischter Satz' designation of origin covers the province of Vienna.

7. **Main wine grapes variety(ies)**

Bouvier

Chardonnay – Morillon

Frühroter Veltliner – Malvasier

Furmint

Goldburger

Grauburgunder – Pinot Gris

Grauburgunder – Ruländer

Green Veltliner – Weißgipfler

Jubiläumsrebe

Muscat Ottonel

Muskateller – Gelber Muskateller

Muskateller – Roter Muskateller

Müller-Thurgau – Rivaner

Neuburger

Red Veltliner

Rotgipfler

Sauvignon Blanc

Scheurebe – Sämling 88

Sylvaner – Grüner Sylvaner

Traminer – Gelber Traminer

Traminer – Gewürztraminer

Traminer – Roter Traminer

Weißer Burgunder – Klevner

Weißer Burgunder – Pinot Blanc

Weißer Burgunder – Weißburgunder

Weißer Riesling – Rheinriesling

Weißer Riesling – Riesling

Welschriesling

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

Climate: The climate in the wine-producing area of the province of Vienna is characterised by maritime influences from the west and continental influences from the east (transitional climate). Winters are milder than in other parts of Austria, with lower rainfall and longer dry periods.

Soil conditions: Vienna is characterised by a wide variety of soils. Chalky soils are prevalent in the north, interspersed with layers of clay and loess. In the south of the province, there are mainly rendzinas, brown and black earth soils, with layers of chalk and gravel.

Summary

(1) Very different soil conditions over a very small geographical area give rise to different levels of ripeness of the grapes and thus different tastes for the same variety. However, consumers tend to prefer a uniform flavour in the wines, especially when they are served in traditional producer-operated wine taverns, known as *Heurigen*.

(2) Thus grapes are not planted variety-by-variety in Vienna, as is the usual practice in Austria, but rather various varieties are cultivated in a single vineyard and harvested together. This mixing gives the desired uniform flavour, and wine produced in this way is traditionally marketed under the name 'Gemischter Satz' (because different varieties are planted mixed together in the vineyard).

(3) The typical features of the PDO 'Wiener Gemischter Satz' is thus the result of the simultaneous harvesting and processing of grapes at different levels of ripeness, which is itself the result of the very different soil types in Vienna. This also explains the multitude of different aromas to be found in 'Wiener Gemischter Satz' PDO, as already described under the above section 'Description of the Wine'.

Human factors

(1) Cultivating vineyards containing different varieties and harvesting them simultaneously (at different ripening stages) is a practice undertaken only in Vienna and which is no longer found elsewhere in Austria. Know-how about the composition of the vineyards in terms of grape varieties – corresponding to their soil types – is a tradition maintained and passed on in Vienna down the generations. The way wine is typically consumed in Vienna, in particular the drinking of 'Wiener Gemischter Satz' at traditional wine taverns, helps to strengthen this traditional method of cultivation.

(2) It is assumed that the planting of different varieties in the same vineyard was introduced for the purposes of minimising risk. As each variety reacts differently to frost, heat or too much moisture, the 'Gemischter Satz' cultivation method helped to ensure yield and quality. As a result of the different blossoming times of the varieties, adverse weather conditions during the blossoming period never lead to a total loss of the harvest.

It can therefore be concluded that, in the Vienna wine-growing area, the conditions for the traditional designation 'Gemischter Satz', in conjunction with way the wines are produced, the designation of origin 'Wien' (Vienna) and the traditional term 'Gemischter Satz' together justify the protected designation of origin 'Wiener Gemischter Satz', pursuant to Article 93(2) of Regulation (EU) No 1308/2013.

9. **Essential further conditions**

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Link to the product specification

https://info.bml.gv.at/themen/landwirtschaft/landwirtschaft-in-oesterreich/pflanzliche-produktion/wein/Weinherkunft.html