C/2024/1215

31.1.2024

Publication of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2024/1215)

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.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

'Lisboa'

PGI-PT-A1535-AM01

Date of application: 13.3.2017

1. Rules applicable to the amendment

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. Description and reasons for amendment

2.1. *Information concerning the applicant*

Update of the information concerning the applicant.

Reasons: As the data is outdated, it needs to be updated. This is necessary to ensure that the specification complies with the regulations in force, and is intended to improve and clarify the description previously provided.

It does not lead to any changes to the single document.

Amended points (specification): 'Other information' – Applicant's data.

2.2. *Information on stakeholders*

Deletion of the information on stakeholders.

Reasons: As the data is outdated, it needs to be updated. This is necessary to ensure that the specification complies with the regulations in force, and is intended to improve and clarify the description previously provided.

It does not lead to any changes to the single document.

Amended points (specification): 'Other information'- Stakeholders.

2.3. *Information on control bodies*

Update of information on control bodies

Reasons: As the data is outdated, it needs to be updated. This is necessary to ensure that the specification complies with the regulations in force, and is intended to improve and clarify the description previously provided.

It does not lead to any changes to the single document.

Amended points (specification): 'Other information' – Information on control bodies.

2.4. *Information on the competent supervisory authorities*

Update of information on the competent supervisory authorities

Reasons: As the data is outdated, it needs to be updated. This is necessary to ensure that the specification complies with the regulations in force, and is intended to improve and clarify the description previously provided.

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

It does not lead to any changes to the single document.

Amended points (specification): 'Other Information' – Information on the competent supervisory authorities.

2.5. *Product category – Addition of new category of grapevine product – Quality sparkling wine*

The 'Quality sparkling wine' category has been added.

Reasons: To help increase the economic value of a product that already exists in the region, by granting it recognition as a designation of origin.

This type of product is already made by producers in accordance with traditional practices in use in the region, with distinctive quality and typical characteristics. In this way the inclusion of this new product in the 'Lisboa' PGI is a recognition of its importance and quality and an added value for its producers.

Amended points (single document): 'Categories of grapevine product', Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Amended points (specification): 'Categories of grapevine product', 'Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

2.6. *Product category – Addition of new grapevine product category – Semi-sparkling wine*

The "Semi-sparkling wine" category is added.

Reasons: To help increase the economic value of a product that already exists in the region, by granting it recognition as a designation of origin.

This type of product is already made by producers in accordance with traditional practices in use in the region, with distinctive quality and typical characteristics. In this way the inclusion of this new product in the "Lisboa" PGI is a recognition of its importance and quality and an added value for its producers.

Amended points (single document): "Categories of grapevine product", Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Amended points (specification): 'Categories of grapevine product', 'Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

2.7. *Product category – Addition of new grapevine product category – Aerated semi-sparkling wine*

The category " Aerated semi-sparkling wine" is added.

Reasons: To help increase the economic value of a product that already exists in the region, by granting it recognition as a designation of origin.

This type of product is already made by producers in accordance with traditional practices in use in the region, with distinctive quality and typical characteristics. In this way the inclusion of this new product in the "Lisboa" PGI is a recognition of its importance and quality and an added value for its producers.

Amended points (single document): "Categories of grapevine product", Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Amended points (specification): 'Categories of grapevine product', 'Description of the wine(s)', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

2.8. *Description of the wine(s) – wine, liqueur wine, and sparkling wine categories*

The description of the wine, liqueur wine and sparkling wine categories has been improved and adapted.

Reasons: Since the previous description was considered generic and unclear, we need to adapt it to better emphasise the characteristics associated with products covered by the 'Lisboa' PGI. This is necessary to bring the single document and specification in line with the rules in force.

Amended points (single document): Description of the wine(s) – wine, liqueur wine, and sparkling wine categories.

Amended points (specification): Description of the wine(s) – wine, liqueur wine, and sparkling wine categories.

2.9. *Link with the geographical area*

The description of the link with the geographical area has been improved and adapted. The information on the geographical area, product details and its causal link has been revised, for both the previously existing and new product categories.

Reasons: Since, on the one hand, the previous description of the link was considered generic and unclear and, on the other hand, the description of the link needed to be added for the new product categories (quality sparkling wine, semi-sparkling wine, and aerated semi-sparkling wine), the content of this point has been revised to include all the product categories. This makes the content more objective, as the link established with the geographical area applies across all categories.

Amended points (single document): Link with the geographical area.

Amended points (specification): Link with the geographical area.

2.10. *Vinho leve' [Light wine] designation*

Clarification of requirements for the use of the designation 'Leve' [Light] on the labelling.

Reasons: It is clarified that the designation 'Leve' [Light] may be used for wine products bearing the 'Lisboa' PGI under the conditions laid down in the applicable legal framework.

Amended points (single document): 'Further conditions' – 'Labelling'.

Amended points (specification): 'Further conditions' – 'Labelling'.

2.11. *Main wine grape varieties - inclusion of new varieties*

Amendment/adaptation of the list of varieties. The varieties introduced are: Bacchus, Códega-do-Larinho, Gouveio, Grüner-Veltliner, Feteasca-Alba, Liliorila, Marsanne, Moscatel-Galego-Branco, Petit-Manseng, Rotgipfler, Roussanne, Verdejo, Vermentino, Acolon, Aglianico, Arinarnoa, Cabernet-Cubin, Cabernet-Dorsa, Cabernet-Mitos, Carmenère, Chambourcin, Cot Malbec, Dolcetto, Dornfelder, Durif / Petite-Syrah, Lemberger, Marselan, Nebbiolo, Nero, Nero-d'Avola, Sangiovese, Sezão and Tinta-Francisca.

Reasons: The need to adapt and update the varieties defined for the production of wines in the Lisbon region to the new legal framework of the national list of varieties suitable for wine production in Portugal, including new varieties which were relevant for the characterisation of the region's wines.

These varieties are part of the traditional varietal map of the geographical area, so their inclusion does not change the distinctive character of the wines of the 'Lisboa' PGI, but rather helps to optimise the description.

Amended points (single document): 'Further conditions' – 'Labelling'

Amended points (specification): 'Further conditions' – 'Labelling'

SINGLE DOCUMENT

1. **Name of product**

Lisboa

2. **Geographical indication type**

PGI - Protected Geographical Indication

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

4. Sparkling wine

5. Quality sparkling wine

8. Semi-sparkling wine

9. Aerated semi-sparkling wine

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

1. Wine

Whites: The colours range between citrine yellow, straw yellow and golden yellow. They have aromatic notes that vary from floral to fruity, of white-flesh fruit to tropical fruit. The taste is essentially light and fresh, with good acidity, refreshing minerality and good structure.

Rosés: They have a pink colour of varying intensity. They are fruity and fragrant, with aromas of red fruit combining well with floral nuances ranging from delicate to intense. In the mouth, they are fresh and balanced, with refreshing acidity and minerality, good structure and a long and pleasant finish.

Reds: The red wines are characterised by a ruby to garnet colour of varying intensity. They are fruity and aromatic, with notes of red and wild fruits or ripe berries predominating, and balsamic nuances depending on the aromas of the main varieties used in the wine. They are elegant, full-bodied, with balanced acidity, a long finish, and well-integrated firm tannins, giving them complexity and good structure.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Liqueur wine

Whites: They have a golden-yellow colour of varying intensity. The have intense and complex aromas of dried fruit, spices, orange blossom, a touch of honey and chocolate. They are fruity, with flavours similar to their aromas, smooth and elegant, with a long finish.

Reds: They are ruby-red in colour varying in intensity, with aromas of forest fruit jam, spices, various toasted notes and chocolate. Deep and intense in taste, they are full-bodied, broad and balanced, with good structure, elegance and a long finish.

For the other analytical parameters, the values laid down in the legislation apply.

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

3. Sparkling wine

Whites: They typically have a citrine-yellow colour of varying intensity depending on the ageing time. They have floral and fruity aromas depending on the aromas of the main varieties used to make the wine and on the wine-making technology employed. In the mouth they have fine, persistent bubbles and a balance of freshness, volume in the mouth, and balanced acidity.

Rosés: The rosé wines usually have a bright salmon colour, with fine, persistent bubbles. They are wines with fruity aromas, predominated by notes of red fruits. In the mouth they are fresh and elegant, with fruity notes and balanced acidity.

Reds: They have a clear appearance, intense red colour, and quite a persistent vibrant mousse with shades of carmine. The aromatic standouts are the vegetal and fruity notes of fresh grapes. Fruity aromatic sensations also stand out in the mouth. The wines are smooth and balanced, have good body and a fresh profile, with balanced acidity and a long and harmonious finish.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. Quality sparkling wine

Whites: They typically have a citrine-yellow colour of varying intensity depending on the ageing time. They have floral and fruity aromas depending on the aromas of the main varieties used to make the wine and on the wine-making technology employed. In the mouth they have fine, persistent bubbles and a balance of freshness, volume in the mouth, and balanced acidity.

Rosés: The rosé wines typically have a bright salmon colour. They are very rich in aromas, with abundant aromatic notes of red fruit. In the mouth they have fine, persistent bubbles, freshness and elegance, with fruity notes and balanced acidity.

Reds: They have a clear appearance, intense red colour, and quite a persistent vibrant mousse with shades of carmine. The aroma is intense, dominated by vegetal and fruity notes of fresh grapes. Fruity aromatic sensations also stand out in the mouth. The wines are smooth and balanced, have good body and a fresh profile, with balanced acidity and a long and harmonious finish.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Semi-sparkling wine

Whites: Their colours range from citrine yellow to golden yellow. They have aromatic notes that vary from floral to fruity, of white-flesh fruit to tropical fruit. In the mouth, they are essentially light and fresh, with marked acidity and minerality.

Rosés: They are characterised by their pink colour, varying in intensity. They are fruity and fragrant. Aromas of red fruit predominate, combining well with floral nuances ranging from delicate to intense. They are fresh, balanced wines with a long and pleasant finish, with refreshing minerality and acidity.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. Aerated semi-sparkling wine

Whites: Their colours range from citrine yellow to straw yellow. They have aromatic notes that vary from floral to fruity, of white-flesh fruit to tropical fruit. In the mouth, they are essentially light and fresh, with marked acidity. The presence of carbon dioxide adds freshness and vibrancy.

For the other analytical parameters, the values laid down in the legislation apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	3,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine making practices**

a. *Essential oenological practices*

1. Wine, liqueur wine, sparkling wine, quality sparkling wine, semi-sparkling wine and aerated semi-sparkling wine – vine-training and soils

Cultivation methods

Vines intended for making wines and wine products entitled to the 'Lisboa' PGI must be pure crops and trained to grow close to the ground, pruned in bush or cordon style.

Vines intended for the production of wine products entitled to the 'Lisboa' PGI must be growing or planted on one of the following soil types:

— brown or red limy soils containing marl and fine sandstone or hard, interbedded limestone;

— brown or red limy soils containing friable limestone or marl;

— brown or red non-humic lithosols containing fine and coarse layered sandstone;

— brown Mediterranean soils containing fine sandstone, clay or shale;

— red Mediterranean soils containing fine sandstone, clay, shale, hard lime or dolomite;

— podzols that may contain sand or sandstone calcretes;

— sandy psammitic regosols;

— recent alluvial soils;

— saline alluvial soils;

— reddish to brown-coloured mud containing basalt.

2. Wine, liqueur wine, sparkling wine, quality sparkling wine, semi-sparkling wine and aerated semi-sparkling wine – natural alcoholic strength by volume

Restriction relating to winemaking

The musts used to make the products entitled to the 'Lisboa' PGI must have a minimum natural alcoholic strength by volume of:

(a) wine – 9 % vol.;

(b) sparkling wine - 9 % vol.;

(c) quality sparkling wine – 9 % vol.;

(d) semi-sparkling wine – 7,5 % vol.;

(e) aerated semi-sparkling wine – 7,5 % vol.;

(f) liqueur wine - 12 % vol.

b. *Maximum yields*

Wine, liqueur wine, sparkling wine, quality sparkling wine, semi-sparkling wine and aerated semi-sparkling wine

200 hectolitres per hectare

6. **Demarcated geographical area**

The geographical area of the 'Lisboa' PGI comprises:

— the district of Lisbon, except the municipality of Azambuja;

— in the district of Leiria, it includes the municipalities of Alcobaça, Batalha, Bombarral, Caldas da Rainha, Leiria, Marinha Grande, Nazaré, Óbidos, Peniche, Pombal, but not the parishes of Abiul, Pelariga, Redinha and Vila Cã, and the municipality of Porto de Mós; and

— in the district of Santarém, the municipality of Ourém.

The geographical area producing wines that may be marketed with the name of a sub-region is as follows:

(a) Estremadura:

— the district of Lisbon, except the municipality of Azambuja;

— in the district of Leiria, the municipalities of Bombarral, Peniche and Óbidos and all the parishes in the municipality of Caldas da Rainha, except Carvalhal Benfeito, Santa Catarina and Salir de Matos.

(b) Alta -Estremadura:

— in the district of Leiria, the municipalities of Alcobaça, Batalha, Leiria, Marinha Grande, Nazaré, Pombal — except the parishes of Abiul, Pelariga, Redinha and Vila Cã — and Porto de Mós and the parishes of Carvalhal Benfeito, Santa Catarina and Salir de Matos of the municipality of Caldas da Rainha;

— in the district of Santarém, the municipality of Ourém.

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

Acolon

Aglianico

Alfrocheiro - Tinta-Bastardinha

Alicante-Bouschet

Alicante-Branco

Almafra

Alvadurão

Alvarinho

Amostrinha

Antão-Vaz

Aragonez - Tinta-Roriz; Tempranillo

Arinarnoa

Arinto - Pedernã

Bacchus

Baga

Bastardo - Graciosa

Bical - Borrado-das-Moscas

Boal-Branco

Boal-Espinho

Bonvedro

Cabernet-Cubin

Cabernet-Dorsa

Cabernet-Franc

Cabernet-Cubin

Cabernet-Sauvignon

Cabinda

Caladoc

Camarate

Carignan

Carmenère

Castelão - João-de-Santarém(1); Periquita

Boal-Branco

Cercial - Cercial-da-Bairrada

Chambourcin

Chardonnay

Chenin - Chenin-Blanc

Cinsaut

Cot - Malbec

Códega-do-Larinho

Diagalves

Dolcetto

Dornfelder

Durif – Petite-Syrah

Encruzado

Fernão-Pires - Maria-Gomes

Fernão-Pires-Rosado

Feteasca -Alba

Galego -Dourado

Gewürztraminer

Gouveio

Grand-Noir

Grenache

Grüner-Veltliner

Jaen - Mencía

Jampal

Lemberger - Blaufränkisch

Liliorila

Loureiro

Malvasia

Malvasia-Fina - Boal; Bual

Malvasia-Rei

Marquinhas

Marsanne

Marselan

Merlot

Monvedro

Moreto

Moscatel-Galego-Branco - Muscat-à-Petits-Grains

Moscatel-Graúdo - Moscatel-de-Setúbal

Nebbiolo

Negra -Mole

Nero

Nero-d'Avola

Parreira-Matias

Petit-Manseng

Petit-Verdot

Pinot-Blanc

Pinot-Gris - Pinot-Grigio

Pinot-Noir

Preto-Cardana

Preto-Martinho

Rabo-de-Ovelha

Ramisco

Mice

Riesling

Rotgipfler

Roussanne

Rufete - Tinta-Pinheira

Sangiovese

Sauvignon - Sauvignon-Blanc

Seara-Nova

Semillon

Sercial - Esgana-Cão

Sezão

Syrah - Shiraz

Síria - Roupeiro, Códega

Tamarez - Molinha

Tannat

Tinta -Barroca

Tinta -Caiada - Pau-Ferro, Tinta-Lameira

Tinta -Carvalha

Tinta-Francisca

Tinta-Grossa - Carrega-Tinto

Tinta-Miúda

Tinta Negra Mole, Saborinho

Tinta-Pomar

Tinta-de-Lisboa - Bastardo-Tinto

Tintinha

Tinto-Cão

Touriga-Franca

Touriga-Nacional

Trincadeira - Tinta-Amarela, Trincadeira-Preta

Trincadeira-Branca

Trincadeira-das -Pratas

Tália - Ugni-Blanc; Trebbiano-Toscano

Valbom

Verdejo

Verdelho

Vermentino

Vinhão - Sousão

Viognier

Viosinho

Vital

Zinfandel

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

Wine, liqueur wine, sparkling wine, quality sparkling wine, semi-sparkling wine and aerated semi-sparkling wine

Details of the geographical area:

The area of production for the 'Lisboa' PGI covers all the municipalities on the Atlantic seaboard on the north side of the Tagus estuary, bordered by Beira in the north and Ribatejo in the east.

The topographic relief of the region is mainly smooth, ranging in altitude from 50 to 200 m on average.

Almost all of the soils in the region are clay-limestone and sandy clay. The quality of the soils depends, among other factors, on the amount of clay present, which influences its suitability for agricultural purposes. They are mostly alkaline and well-drained soils.

The climate is temperate, with no major variations in temperature. The region is characterised by an annual rainfall of between 600 and 1 000 mm, with a mild winter and a relatively cool summer dominated by moderate and moisture-laden westerly winds.

Vines were grown during the Roman occupation. Their growth increased during the Middle Ages thanks to religious orders, and they came to play an important role here.

Winemaking was initially spearheaded by religious orders. Production and consumption grew rapidly, as did recognition for the quality of the wines, which have over time become one of the most significant products in the economy of the region.

Specific characteristics of the products associated with the geographical area

The wines, liqueur wines, sparkling wines, quality sparkling wines, semi-sparkling wines and aerated semi-sparkling wines of the 'Lisboa' PGI share distinctive characteristics. They are aromatic, fresh and balanced, with noticeable acidity and minerality.

Link with the geographical area:

The quality characteristics of the wines are determined by the influence of the soil and climate conditions of the production area. The temperate, fresh and windy climate and well-drained soils make the Lisbon region one of the richest winegrowing regions, due to the range of varieties planted, soil types, and climate.

The maritime influence is a decisive factor in the mild temperatures throughout the year, combined with high rainfall in winter and the humid summer winds, which ensure a long and balanced ripening of the grapes. This in turn preserves a good natural acidity level in the grapes. This is what gives 'Lisboa' PGI wines, liqueur wines, sparkling wines, quality sparkling wines, semi-sparkling wines and aerated semi-sparkling wines their characteristic freshness and balanced acidity.

The slow ripening of the grapes is also important for the development of the grapes' phenolic compounds and aromatic precursors, which is reflected in aromatic wines, liqueur wines, sparkling wines, quality sparkling wines, semi-sparkling wines and aerated semi-sparkling wines.

The soils, which are predominantly calcareous in nature, make a decisive contribution to the minerality displayed by the 'Lisboa' PGI wines, liqueur wines, sparkling wines, quality sparkling wines, semi-sparkling wines and aerated semi-sparkling wines.

The link between soil and climatic factors on the one hand and the region's grape varieties on the other gives rise to wines with distinctive characteristics, marked by minerality, acidity and freshness.

The human factor, which preserves traditions going back thousands of years and is reflected in the choice of varieties that have adapted best to the conditions in the geographical area, is of decisive importance in producing grapes that give 'Lisboa' PGI wines, liqueur wines, sparkling wines, sparkling quality wines, semi-sparkling wines, and aerated semi-sparkling wines their characteristics.

9. **Essential further conditions**

Wine, liqueur wine, sparkling wine, quality sparkling wine, semi-sparkling wine and aerated semi-sparkling wine - production

Legal framework:

In national legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

The winemaking and preparation of products bearing the 'Lisboa' PGI may be carried out in the immediate vicinity of the geographical area of production, subject to authorisation from the certifying body, in accordance with the control rules laid down by those bodies.

Wine, liqueur wine, sparkling wine, quality sparkling wine, semi-sparkling wine and aerated semi-sparkling wine - labelling

Legal framework:

In national legislation

Type of further condition:

Further provisions relating to labelling

Description of the condition:

Checks on labelling prior to placement on the market.

The brand name must appear on the labelling.

Wine, semi-sparkling wine and aerated semi-sparkling wine – 'Leve' designation

Legal framework:

EU law

Type of further condition:

Further provisions relating to labelling

Description of the condition:

The designation 'Leve' [Light] may be used for wine products bearing the 'Lisboa' PGI under the conditions laid down in the applicable legal framework.

Link to the product specification

http://www.ivv.gov.pt/np4/8616.html