C/2024/6204

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Publication of a communication of approval of a standard amendment to the 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/2024/6204)

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

'Zeeland'

PGI-NL-A0963-AM08

Date of communication: 19.7.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Description of and reasons for the standard amendment

This amendment changes the grape varieties authorised for PGI Zeeland as included in the product specification and the single document, and is an update as a result of practice.

Description:

Twelve varieties have been added to the list of varieties authorised for this PGI, namely:

Amigne B

Donauriesling B

Grüner Veltliner B

Merlot Kanthus N

Merlot Khorus N

Pineau d'Aunis N

Pinot Kors N

Riesel B

Sauvignon Nepsis B

Savagnin Blanc B (Traminer)

Trousseau Gris G

Voltis B

Reason: New varieties of grape are being developed and added to the OIV's variety catalogue when they are authorised, after a long development period and extensive authorisation procedures. If these varieties are included in the OIV variety catalogue, they may also be eligible to be added to the list of authorised varieties for this PGI.

This amendment is a standard amendment because it does not concern the name of the PGI, the product category, the link or the marketing restrictions.

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

SINGLE DOCUMENT

1. **Name(s)**

Zeeland

2. **Geographical indication type**

PGI – protected geographical indication

3. **Categories of grapevine product**

1. Wine
4. Sparkling wine
5. Quality sparkling wine
8. Semi-sparkling wine
9. Aerated semi-sparkling wine

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

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

1. Wine category 1: wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, are very fruity and have green aromas.

The red wines are characterised by red fruit and are very fruity.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

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

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

2. Wine category 4: sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, are very fruity and have green aromas.

The red wines are characterised by red fruit and are very fruity.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

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

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

3. Wine category 5: quality sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, are very fruity and have green aromas.

The red wines are characterised by red fruit and are very fruity.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

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

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

4. Wine category 8: semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, are very fruity and have green aromas.

The red wines are characterised by red fruit and are very fruity.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

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

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

5. Wine category 9: aerated semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Organoleptic characteristics:

The white wines have a fresh acidity, are very fruity and have green aromas.

The red wines are characterised by red fruit and are very fruity.

Analytical characteristics:

The definitions set out in the EU Regulations / Dutch ministerial orders apply with regard to the following characteristics:

— Maximum total alcoholic strength

— Maximum volatile acidity

— Maximum total sulphur dioxide

— Maximum enrichment, deacidification and acidification following approval

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 6,5

— Minimum total acidity: 59,85 milliequivalents per litre

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

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

WHITE — harvesting, sorting, pressing, pre-fining, fermentation, fining/ageing, bottling

RED — harvesting, sorting, crushing/destemming, primary fermentation, pressing, malolactic fermentation, fining/ageing, bottling

5.2. *Maximum yields*

1. White grapes

100 hectolitres per hectare

2. Red grapes

85 hectolitres per hectare

6. **Demarcated geographical area**

Province of Zeeland, delimited by the provincial boundaries set out in accordance with the Constitution

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

Accent N

Acolon

Allegro N

Amigne B

Auxerrois B

Bacchus B

Baco Noir

Baron N

Bianca B

Birstaler Muscat

Bolero N

Bronner B

Cabaret Noir N (VB-91-26-4)

Cabernet Blanc B (VB-91-26-1)

Cabernet Cantor N

Cabernet Carbon N

Cabernet Carol N

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc N

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin N (VB-91-26-17)

Calandro N

Calardis Blanc B

Carmenere

Chardonnay B

Dakapo

Divicio N

Divona B

Domina N

Donauriesling B

Dornfelder N

Dunkelfelder N

Excelsior

Faber B

Felicia B

Florental N

Frühburgunder N

Gamaret N

Gamay N

Gewürztraminer Rs

Golubok N

Grüner Veltliner B

Hegel

Helios

Hibernal B

Huxelrebe B

Hölder B

Johanniter B

Juwel B

Kerner B

Kernling B

Landal N

Laurot N

Léon Millot N

Maréchal Foch N

Melody

Merlot

Merlot Kanthus N

Merlot Khorus N

Merzling B

Meunier N

Monarch

Morio Muscat B

Muscaris B

Muscat Blanc

Muscat Blue

Müller Thurgau B

Orion B

Ortega B

Palatina

Phoenix B

Pineau d'Aunis N

Pinot Grigio

Pinot Gris G

Pinot Kors N

Pinot Blanc B

Pinot Noir N

Pinotin N

Plantet N

Polo Muscat B

Portugiezer N

Prior N

Rayon d'Or B

Reberger

Regent N

Reichensteiner B

Riesel B

Riesling B

Rinot B

Rondo N

Roter Elbling Rs

Ruländer G

Saphira N

Satin Noir N (VB-91-26-29)

Sauvignac B (Cal 6-04)

Sauvignon Blanc B

Sauvignon Nepsis B

Sauvignon Soyhières B (VB-32-7)

Sauvitage B

Savagnin Blanc B (Traminer)

Scheurebe B

Schönburger Rs

Seyval B

Siegerrebe Rs

Silcher B

Sirius

Solaris

Souvignier Gris

St Laurent

Staufer

Sylvaner B

Syrah

Tempranillo

Trousseau Gris G

Villaris B

Viognier B

Voltis B

Würzer B

Zweigeltrebe N

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

8.1. *Geographical area: description and climate*

The soil is composed mainly of Holocene marine clay and marine sand deposits, often on a peat subsoil. Along the coastal dunes (sand), there are deposits that often contain a band of marine sand mixed with clay or peat ('geest soils').

The climate is characterised by:

— an average rainfall of 825 mm/year

— 1 739 hours of sunshine per year (Vlissingen and Wilhelminadorp)

— An average temperature of 10,6 °C over the year as a whole and 17,1 °C over the summer

— A difference between the daytime and night-time temperatures in September of 7,5 °C

8.2. *Causal link*

The climate makes it possible to achieve the stated yield and ripeness. The ripeness expresses itself in a fresh, very fruity wine with green notes and a red wine characterised by red fruit.

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

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

Area in immediate proximity for production of the wine

As regards the production area for winemaking (vinification), all Dutch provinces are defined as being in immediate proximity.

Part or all of a base wine made in the area covered by the PGI or an area in immediate proximity may be bottled by a contractor as semi-sparkling or sparkling wine.

This may take place outside the PGI area or area in immediate proximity while retaining the PGI name. In that case, the bottler is also to be indicated on the label, possibly using a code number (bottled by..... for.....).

Legal framework:

EU rules

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following name of a smaller area within the area covered by the 'Zeeland' PGI may be used together with the name 'Zeeland' if at least 85 % of the grapes used come from that area:

— Zeeuws-Vlaanderen

Link to the product specification

https://www.rvo.nl/sites/default/files/2024-07/BGA_Zeeland_productdossier_2024.pdf