C/2025/1600

12.3.2025

Publication of an application for protection of a name pursuant to Article 97(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council in the wine sector

(C/2025/1600)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

SINGLE DOCUMENT

'Kőszeg / Kőszegi'

PDO-HU-02804

Date of application: 4.10.2021

1. **Name to be registered**

'Kőszeg / Kőszegi'

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. 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. *White – Wine*

CONCISE TEXTUAL DESCRIPTION

Colour: greenish yellow to deep lemon yellow.

Aroma: dominated by fresh, lively notes mainly reminiscent of citrus and white-fleshed fruits, complemented by discreet, fresh green spicy tones.

Taste: dominated by dry or semi-dry, fresh, crisp acids and primarily fruity notes (of citrus and stone fruits), complemented by minerality, with a light or medium body, but a firm structure.

Analytical standards:

The characteristics below for which no values are specified are in line with the limits laid down in the EU Regulations.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	-
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	-

2. *Red – Wine*

CONCISE TEXTUAL DESCRIPTION

Colour: purple to ruby red.

Aroma: red fruits and spicy notes predominate. Discreet, sweet spices from ageing in wooden barrels, as well as floral notes, may also appear.

Taste: mainly of red fruits and fresh, green spices, and to a lesser extent discreet spices (cedar) from ageing in wooden barrels, and a firm structure.

Analytical standards:

The characteristics below for which no values are specified are in line with the limits laid down in the EU Regulations.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	-
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	-

3. *Superior red – Wine*

CONCISE TEXTUAL DESCRIPTION

Colour: ranging from a moderately deep purple or ruby red to shades of deep ruby red or garnet red.

Aroma: dominated by spicy notes alongside an aroma of red and black berries.

Taste: in addition to dry, medium tannins, there is a taste of red and black berries and a spiciness, complemented by minerality and notes from barrel-ageing (cedar). The wine has a firm structure. It is also characterised by complexity and a long finish.

Analytical standards:

The characteristics below for which no values are specified are in line with the limits laid down in the EU Regulations.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	-
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	-

4. *Grand superior vörös (Grand superior red) – Wine*

CONCISE TEXTUAL DESCRIPTION

Colour: ranging from a moderately deep purple or ruby red to shades of deep ruby red or garnet red.

Aroma: dominated by spicy notes alongside an aroma of red and black berries.

Taste: in addition to dry, medium tannins, there is a taste of red and black berries and a spiciness (cedar), complemented by minerality and notes from barrel-ageing. It is also characterised by complexity, a long finish and a firm structure.

Analytical standards:

The characteristics below for which no values are specified are in line with the limits laid down in the EU Regulations.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	-
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,6 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	-

5. **Wine making practices**

a. *Essential oenological practices*

1. Essential oenological practices

Specific oenological practice

1. White

— the grapes must be processed on the day on which they are harvested;

— secondary varieties must not account for more than 15 %;

2. Red

— the grapes must be processed on the day on which they are harvested;

— the grape pulp must be fermented on the skins for at least 8 days;

3. Superior red

— the grapes must be processed on the day on which they are harvested;

— the grape pulp must be fermented on the skins for at least 14 days;

— malolactic fermentation;

— the wine must be aged until 24 April (St George's Day) of the second year after the harvest, and must not be marketed any earlier than that date;

— secondary varieties must not account for more than 15 % of all varieties used;

4. Grand superior red

— the grapes must be processed on the day on which they are harvested;

— the grape pulp must be fermented on the skins for at least 14 days;

— malolactic fermentation;

— the wine must be aged until 24 April (St George's Day) of the second year after the harvest, and must not be marketed any earlier than that date.

2. Oenological practices not permitted

Relevant restriction on making the wines

1. White

— use of oak chips

— addition of tannins

— sweetening of the wine

2. Red

— use of oak chips

— addition of tannins

— sweetening of the wine

— acidification

3. Superior red

— use of oak chips

— addition of tannins

— sweetening of the must and wine

— acidification

4. Grand superior red

— use of oak chips

— addition of tannins

— sweetening of the must and wine

— acidification

3. Rules on grape production

Cultivation practice

1. Cultivation method:

a. For vineyards planted before 1 August 2021: grapes may be harvested from any vineyard regardless of cultivation method, for as long as the vineyard remains in operation.

b. For vineyards planted after 1 August 2021:

i. umbrella;

ii. gobelet training;

iii. low cordon;

iv. medium-high cordon;

v. high cordon;

vi. Guyot.

2. Planting density:

a. For vineyards planted before 1 August 2021: any

b. For vineyards planted after 1 August 2021: min. 3 500 vines/ha, max. 20 % vine loss

3. Method of harvesting: mechanical or manual

4. Production is in line with the rules on maximum yields.

5. Quality of the grapes (minimum sugar content expressed in Hungarian must degrees (MM) and minimum potential alcoholic strength)

— For white and red wines: 17 MM degrees, 10,6 %vol

— For Superior red and Grand superior red wines: 19 MM degrees, 12,08 % vol

b. *Maximum yields*

1. White – Wine

9 000 kg of grapes per hectare

2. Red – Wine

9 000 kg of grapes per hectare

3. Superior red – Wine

7 000 kg of grapes per hectare

4. Grand superior red

5 000 kg of grapes per hectare

6. **Demarcated geographical area**

Areas of the municipalities of Bozsok, Cák, Kőszeg and Kőszegdoroszló that are classified as Class I or II according to the vineyard cadastre.

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

blauburger

cabernet franc - cabernet

cabernet franc - carbonet

cabernet franc - carmenet

cabernet franc - gros cabernet

cabernet franc - gros vidur

cabernet franc - kaberne fran

cabernet sauvignon

chardonnay - chardonnay blanc

chardonnay - kereklevelű

chardonnay - morillon blanc

chardonnay - ronci bilé

cserszegi fűszeres

furmint - furmint bianco

furmint - moslavac bijeli

furmint - posipel

furmint - som

furmint - szigeti

furmint - zapfner

kékfrankos - blauer lemberger

kékfrankos - blauer limberger

kékfrankos - blaufränkisch

kékfrankos - limberger

kékfrankos - moravka

merlot

olasz rizling - grasevina

olasz rizling - nemes rizling

olasz rizling - olaszrizling

olasz rizling - riesling italien

olasz rizling - risling vlassky

olasz rizling - taljanska grasevina

olasz rizling - welschrieslig

pinot blanc - fehér burgundi

pinot blanc - pinot beluj

pinot blanc - pinot bianco

pinot blanc - weissburgunder

pinot noir - blauer burgunder

pinot noir - kisburgundi kék

pinot noir - kék burgundi

pinot noir - kék rulandi

pinot noir - pignula

pinot noir - pino csernüj

pinot noir - pinot cernii

pinot noir - pinot nero

pinot noir - pinot tinto

pinot noir - rulandski modre

pinot noir - savagnin noir

pinot noir - spätburgunder

rajnai rizling - johannisberger

rajnai rizling - rheinriesling

rajnai rizling - rhine riesling

rajnai rizling - riesling

rajnai rizling - riesling blanc

rajnai rizling - weisser riesling

sauvignon - sauvignon bianco

sauvignon - sauvignon bijeli

sauvignon - sauvignon blanc

sauvignon - sovinjon

zenit

zweigelt - blauer zweigeltrebe

zweigelt - rotburger

zweigelt - zweigeltrebe

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

Wine

1. Description of the demarcated area

(a) Natural factors

The Kőszeg Mountains and their foothills form the first slopes of the Alps, where grapes have been grown for centuries. The area's natural features are largely determined by the proximity of the Alps, in terms of both soil and climate. The vineyards grow up to a height of 450 m above sea level.

The Kőszeg Mountains form a tectonic window, where older rocks rose to the surface due to the erosion of later strata. The mountains' rocks are metamorphic rocks of sedimentary origin, crystalline slate (quartz mica schist, quartz phyllite, lime slate, lime phyllite, greenschist), argillite, sandstone and gneiss. Acidic, non-podzolic brown forest soils settled on the weathered bedrock (argillite, gneiss), while clayey silt brown forest soils can be found elsewhere. Sedimentary rock, Pliocene adobe and Pleistocene loess settled on the foothills.

The Kőszeg Mountains belong to the climate zone of the Alpokalja (Alpine foothills). It is a balanced climate that is moderately cool and moderately humid. Annual precipitation is above 700–800 mm in an average year, 60–70 % of which falls in summer. The mean annual temperature is 9,2 °C. Typically, spring arrives late, summers are cool, and autumn is often long, which favours the ripening of the grapes. The heat sum during the growing season is 2 900–3 000 °C, and the number of sunshine hours per year is almost the lowest in the country (lower than 1 800 hours), since average annual cloud cover exceeds 60 %.

The production area is one of Hungary's oldest geographical areas, with unique historical traditions. The history, economy, economic rise and decline, and culture of Kőszeg town and environs have been largely determined by wine.

(b) Human factors

When selecting the varieties used in the area, preference is given to varieties that are characterised by a fresh fruitiness and a good acid structure. The know-how passed down through the generations – how to cultivate the varieties of the geographical area, maximise yields and achieve the ripeness needed for harvesting – fundamentally determines the essential characteristics of the wine. Ageing the red wines on the skin and determining the ageing period for the various types of red wine also require considerable expertise. Wineries combine the traditional technique (moderate barrel ageing) with tank-ageing, which preserves the wine's fresh character. This prevents barrel-derived tannins from dominating the wine.

2. Description of the wines:

The character of Kőszeg wines is largely determined by the presence of the Alps, the area's rock formation, and the generally cool but balanced climate, which is characterised by major differences between daytime and night-time temperatures.

As well as producing light-bodied, fruity wines with a fresh acidity, the production area is also suited to making elegant white and red wines that have a long finish and age well. The cool climate and the quality of the bedrock provide the acids that form the backbone of these wines, while the late harvest date gives the premium-category wines a richness of taste. All the wines are characterised by a salty minerality that stems from the bedrock.

3. Presentation and demonstration of the causal link:

The quality and characteristics of Kőszeg wines are the result of the geographical environment and related natural and human factors.

The characteristics of Kőszeg wines are largely determined by the subalpine climate, the influence of the Alps, and these areas' exposure to the mountains, the altitude of the vineyards (the town itself is some 300 m above sea level) – which means cool nights even after hot summer days – and the low number of sunshine hours.

The climate of the geographical area, the long growing season resulting from the cool climate, and the difference between daytime and night-time temperatures make it possible to produce firm, fruity wines with a complex taste and a fresh acidity.

The Class I vineyards of Kőszeg town are located on hills above the town, under the forests, and may be up to 450 m above sea level. South-facing vineyards or sub vineyards are rare here (exceptions are Kálvária-hegy and Római-domb); south east or east-facing ones are more common. The mountain vineyards are generally steep. Several west-facing slopes can also be found, in more low-lying areas. The vineyards are located either on the side of the first slopes of the Alps or on the hills in front of the Kőszeg Mountains.

The topographical conditions also favour the production of firm, elegant wines with good acidity.

The soil, especially the bedrock, plays a role in the specificity of Kőszeg wines. In addition to the cool subalpine climate, the phyllitic, quartz bedrock also helps produce wines with a firm acid structure. The quartz soil ensures good drainage capacity, which can also help produce greater acidity and fruity aromas. The light-coloured soils have good heat retention, which is conducive to ripening and helps the fruity aromas to develop. Thanks to its good drainage capacity, the soil's minerals can produce a fresh, fruity acid sensation and even mineral notes on occasion.

The wines have a medium body at most, thanks in part to the climate conditions (the subalpine influence and higher altitude) and to the varietal structure (such as Furmint, Olaszrizling or Kékfrankos Blauburger). Kőszeg wines are generally characterised by a firm, crisp fruity taste, vibrant, fresh acids, and a lean mineral structure, which is also attributable to the natural factors mentioned above, i.e. altitude, quartz, slate, and metamorphic rocks.

Thanks to the moderate barrel-ageing, the wines retain a firm structure, with – depending mainly on the style – citrus notes dominating in the white wines and red fruits and spicy notes dominating in the red wines.

9. **Essential further conditions**

Rules on indications

Legal framework:

By the organisation that manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Rules on coupage wines: The terms 'küvé' and 'cuvée', or, as a synonym, the term 'házasítás' [coupage], may be used. The above term may be used for all categories, except for the premium category.

Other traditional terms authorised for use, other terms whose use is restricted, terms indicating the production method, and terms whose use is regulated:

— Terms that may be indicated for white wines: The traditional terms 'Első szüret' [First harvest], 'Újbor – primőr' [New wine – primeur], 'Szűretlen' [Unfiltered], 'Késői szüretelésű' [Late harvest]

— Terms that may be indicated for red wines: The traditional terms 'Első szüret' [First harvest], 'Újbor – primőr' [New wine – primeur], 'Szűretlen' [Unfiltered], 'Siller'

— Terms that may be indicated for Superior red wines: 'Szűretlen' [Unfiltered]

— Terms that may be indicated for Grand superior red wines: 'Szűretlen' [Unfiltered]

Specific rules for demarcating and indicating smaller geographical units:

i. Names of municipalities and parts of municipalities: Bozsok, Cák, Kőszeg, Kőszegdoroszló

ii. Municipalities, vineyard names (sub-vineyard names):

— Cák:

Botosok, Cseri-dűlő, Kecske-irtás

— Kőszeg:

Borsmonostori-dűlő, Csói út melléke, Guba-hegy, Günser, Kálvária-hegy (Rosenberger, Schern/Kopasz-hegy, Schönandre, UntereTavachten/Alsó-Figyelő), Napos-tető (Burger/Polgár-szőlők, Gern, Klemmer/Szoros-dűlő, Kulm/Tető, Reiter/Lovas-hát, Rosstauscher/Lócserélő, Römer/Római-domb, ObereTavachten/Felső-Figyelő, Schaugrom/Ördög-árok, Steiner/Kövi-szőlő, Szultán-domb (Ganser/Liba-szőlő, Knappeln, König/Király-szőlő), Tekeson / Árnyékos-tető,

— Kőszegdoroszló:

Borókás-dűlő, Pogányok

iii. Conditions for indicating vineyard and sub-vineyard names:

— in the Grand superior red category only;

— if the grapes are grown entirely within the production area demarcated by the vineyard (in the case of sub-vineyards, entirely within the sub-vineyard);

— the name of the municipality must be indicated alongside the name of the vineyard/sub-vineyard;

— from grapes that meet the conditions of the product specification.

Production outside the demarcated production area

Legal framework:

In EU legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

In addition to the municipalities listed in point IV, Kőszeg wine may also be produced in the Kőszeg and Szombathely districts.

Municipalities belonging to Kőszeg district: Bozsok, Bük, Cák, Csepreg, Gyöngyösfalu, Horvátzsidány, Iklanberény, Kiszsidány, Kőszeg, Kőszegdoroszló, Kőszegpaty, Kőszegszerdahely, Lócs, Lukácsháza, Nemescsó, Ólmod, Peresznye, Pusztacsó, Tormásliget, Tömörd, Velem. (Areas located within the same administrative unit – Article 5(1)(b) of Commission Delegated Regulation (EU) 2019/33)

Municipalities belonging to Szombathely district: Acsád, Balogunyom, Bozzai, Bucsu, Csempeszkopács, Dozmat, Felsőcsatár, Gencsapáti, Gyanógeregye, Horvátlövő, Ják, Kisunyom, Meszlen, Narda, Nárai, Nemesbőd, Nemeskolta, Perenye, Pornóapáti, Rábatöttös, Rum, Salköveskút, Sé, Sorkifalud, Sorkikápolna, Sorokpolány, Söpte, Szentpéterfa, Szombathely, Tanakajd, Táplánszentkereszt, Torony, Vasasszonyfa, Vaskeresztes, Vassurány, Vasszécseny, Vasszilvágy, Vát, Vép, Zsennye. (Areas located within the same administrative unit – Article 5(1)(b) of Commission Delegated Regulation (EU) 2019/33)

Protected traditional terms

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following traditional term may be used as a synonym for the term ‘protected designation of origin’: ‘védett eredetű bor’ [wine of protected origin]

To describe the characteristics of the product: ‘siller’, ‘késői szüretelésű’ [late harvest]

Use of synonyms

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The authorised synonyms listed on the website boraszat.kormany.hu may be used on wine labels.

Link to the product specification

https://boraszat.kormany.hu/download/9/e0/f2000/K%C5%91szeg%20OEM%20term%C3%A9kle%C3%ADr%C3%A1s%20COM1v%C3%A1lasz_verzi%C3%B3_kn.pdf