C/2024/3392

28.5.2024

Publication of a communication of approval of a standard amendment to a 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/2024/3392)

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

'Sächsischer Landwein'

PGI-DE-A1303-AM01

Date of communication: 29 February 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Description of the changes**

a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

ADDITION:

Previously, the minimum natural alcoholic strength and the minimum natural must weight were listed in the section on the oenological practices. However, as the product specification has been restructured, this information now comes under the description of the wines. The minimum natural alcoholic strength remains unchanged, but the reference to the must weight has been deleted.

The following has been added to Section 3.2 of the product specification:

'Wine:	
All grape varieties	5,9 % vol.'

ADDITION:

The organoleptic description of the wines has been subdivided into white wines, rosé wines, Blanc de Noir wines, red wines and Rotling wines, and the characteristic properties of each type of wine have been set out.

b) Authorised wine grape varieties

To date, the following grape varieties have been listed under Section 7 (now Section 8) of the product specification:

White grape varieties:

Bacchus, Gelber Muskateller, Roter Muskateller, Goldriesling, Grüner Silvaner, Grüner Veltliner, Helios, Hibernal, Huxelrebe, Johanniter, Kanzler, Kerner, Kernling, Merzling, Morio Muskat, Müller Thurgau, Orion, Perle von Zala, Phoenix, Rieslaner, Ruländer, Saphira, Scheurebe, Siegerrebe, Sirius, Solaris, Weißer Burgunder, Weißer Elbling, Weißer Gutedel, Weißer Riesling, Sauvignon Blanc, Chardonnay, Roter Elbling, Roter Traminer, Auxerrois.

Red grape varieties:

Acolon, André, Blauer Frühburgunder, Blauer Limberger, Blauer Portugieser, Blauer Spätburgunder, Blauer Trollinger, Blauer Zweigelt, Cabernet Cortis, Cabernet Dorsa, Cabernet Dorio, Cabernet Carbon, Cabernet Franc, Cabernet Mitos, Cabertin, Dakapo, Domina, Dornfelder, Dunkelfelder, Merlot, Monarch, Müllerrebe, Regent, Saint Laurent.

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

ADDITION:

The following varieties have been added:

White grape varieties:

Bronner, Cabernet Blanc, Goldmuskateller, Muscaris, Roter Riesling, Sauvignac, Sauvitage, Souvignier Gris, Viognier.

Red grape varieties:

Allegro, Cabernet Cantor, Cabernet Jura, Cabernet Sauvignon, Gamay Noir, Laurot, Nebbiolo, Pinotin, Piroso, Rondo, Satin Noir, Syrah.

The following sentence has been deleted:

'Grape varieties that have been assessed as being suitable for cultivation may also be used to make Landwein.'

c) Applicable requirements under EU or national legislation

Additional labelling requirements have been set out in Section 10 (previously Section 8) of the product specification.

The text:

'At least 85 % of the grapes used to make "Sächsischer Landwein" must come from vineyards in the winegrowing area. Only authorised varieties may be used. The remaining grapes must have been grown in Germany.'

has been replaced by:

'Composition of the Landwein: at least 85 % of the grapes used to make the wine must come from the geographical area. The remaining 15 % must come from another Landwein area in Germany.'

ADDITION:

The sentence 'In addition to the existing protected wine name, wine and wine products must be labelled with the traditional term "Landwein".'

has been replaced by: 'The requirement for the labelling to feature the traditional term "Landwein" is met by indicating the name of the PGI.'

d) Control authority

The names, addresses and duties of the following authorities and control authorities listed in Section 11 of the product specification have been updated.

ADDITION:

Saxony

Name and address:

Saxony State Office for the Environment, Agriculture and Geology (Sächsisches Landesamt für Umwelt, Landwirtschaft und Geologie – LfULG)
PO Box 54 01 37
01311 Dresden
DEUTSCHLAND

Tel. +49 03512612-0

Fax +49 03512612-1099

Email: lfulg@smekul.sachsen.de

Duties:

Checks in connection with permits for new planting and replanting

The Saxony State Office for the Environment, Agriculture and Geology is responsible for performing checks in connection with permits for planting new grapevines issued by the Federal Office for Agriculture and Food (BLE). Systematic on-site checks are carried out on newly planted and replanted vineyards whose grapes may be used to make Landwein.

Brandenburg

Names and addresses:

Ministry of Agriculture, the Environment and Climate Protection (Ministerium für Landwirtschaft, Umwelt und Klimaschutz)
Unit 34
Lindenstraße 34a
14467 Potsdam
DEUTSCHLAND

Tel. +49 0331–8667636

Email: poststelle@mluk.brandenburg.de

Brandenburg Ministry of Social Affairs, Health, Integration and Consumer Protection (Ministerium für Soziales, Gesundheit, Integration und Verbraucherschutz des Landes Brandenburg)
Building S
Henning-von-Tresckow-Straße 2-13
14467 Potsdam
DEUTSCHLAND

Tel. +49 0331866-0

Fax +49 0331866-5108

Email: poststelle@msgiv.brandenburg.de

Rural district of Oberspreewald-Lausitz
Veterinary and Food Monitoring Office
Dubinaweg 1
01968 Senftenberg
DEUTSCHLAND

Tel. +49 03573/870–4401

Fax +49 03573/870–4410

Email: vet-amt@osl-online.de

Duties:

Checks in connection with permits for new planting and replanting

The Ministry of Agriculture, the Environment and Climate Protection is responsible for performing checks in connection with permits for planting new grapevines issued by the Federal Office for Agriculture and Food (BLE). Systematic on-site checks are carried out on newly planted and replanted vineyards whose grapes may be used to make Landwein or PGI wine from the Saxony Landwein/PGI wine area.

Saxony-Anhalt

Names and addresses:

Office for Agriculture, Land Consolidation and Forestry (Amt für Landwirtschaft, Flurneuordnung und Forsten – ALFF) – South
Winegrowing section
Müllnerstraße 59
06667 Weißenfels
DEUTSCHLAND

Tel. +49 03443/280

Fax +49 03443/280-80

Email: ALFFWSF.poststelle@alff.mule.sachsen-anhalt.de

State Office for Consumer Protection (Landesamt für Verbraucherschutz)
Freiimfelderstraße 68
06112 Halle / Saale
DEUTSCHLAND

Tel. +49 0345/56430

Fax +49 0345/5643403

Email: LAV-Poststelle@sachsen-anhalt.de

Duties:

Checks in connection with permits for new planting and replanting

The Office for Agriculture, Land Consolidation and Forestry – South is responsible for performing checks in connection with permits for planting new grapevines issued by the Federal Office for Agriculture and Food (BLE). Systematic on-site checks are carried out on newly planted and replanted vineyards whose grapes may be used to make wine with the 'Sächsischer Landwein' PGI.

Receiving declarations and checking harvest volumes

Every year, by 15 January, each winegrowing holding must declare the total volume of its harvest, broken down by grape variety and quality level, to the Office for Agriculture, Land Consolidation and Forestry – South. For the Landwein, the yield per hectare that has been declared is checked.

Monitoring compliance with the requirements of the product specification

Compliance with the requirements of the product specification is monitored by the aforementioned rural district by means of random checks on winemaking companies. During these checks, wine producers in the part of the 'Sächsischer Landwein' Landwein area belonging to Saxony-Anhalt are generally visited on site without advance notification, and all stages of the grape delivery, wine production and marketing process are verified.

e) Other

Editorial changes in line with EU requirements

Passages reproducing general rules or current legislation have been deleted and replaced by a reference to 'current legislation'.

The structure of the product specification has been brought into line with the single document.

The demarcation of the area has not changed.

The individual municipalities, including the cadastral units, have been listed.

The precise demarcation can be seen on maps showing the vineyards in those municipalities, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

The link with the area has been clarified in a few places. These changes are considered standard amendments in accordance with Article 14 of Delegated Regulation (EU) 2019/33 as they do not void the link with the geographical area.

2. **Reasons for the changes**

a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

The alcoholic strength has been adjusted in line with the Saxony Wine Law Implementing Regulation (SächsWeinRDVO). This Regulation has long been in force and has shown itself to be suitable for products of the PGI area. The reference to the must weight has become obsolete following the amendment of the Wine Regulation (WeinV) and has therefore been deleted.

The descriptions of the wines' organoleptic characteristics have been made more nuanced in order to better reflect the different products. The aim is to underscore firstly the products' individual organoleptic characteristics and secondly their very many facets.

b) Authorised wine grape varieties

The previous list of grape varieties was incomplete. It has been supplemented because a wide range of vine varieties are grown in Saxony and this versatility should be reflected in the product specification for 'Sächsischer Landwein'.

The impact of climate change in particular means that new, resilient varieties must be cultivated.

The varieties listed for the first time are under cultivation and have already proven their suitability. The wines they produce meet the requirements of the product specification.

c) Applicable requirements under EU or national legislation

The provisions on labelling need to be supplemented to reflect current legislation.

d) Control authority

The previous list of authorities, including contact details and respective duties, was incomplete and needed to be modified. Thus, the authorities that perform control duties have been added, and the titles and descriptions of the respective duties have been corrected.

e) Other

Editorial changes have had to be made in order to comply with EU requirements.

The demarcation of the area has not changed.

The 'Sächsischer Landwein' PGI area must be demarcated very precisely, so that there are no ambiguities. The reason for this is to allow producers, the competent authorities and control bodies to unequivocally identify the geographical area. Both maps showing the precise demarcation by parcel and tables listing all the relevant parcels are required to that end.

All the relevant parcels have therefore been listed in tables annexed to the product specification.

The precise demarcation can be seen on maps showing the vineyards in the relevant municipalities, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

The description of the link with the geographical area has been clarified in order to adapt the product specification to the reality of conditions on the ground.

The categories of grapevine products were previously only indicated in the single document. As a result of this application, they will also be indicated in the product specification. This is a purely editorial addition and is therefore considered a standard amendment.

SINGLE DOCUMENT

1. **Name(s)**

Sächsischer Landwein

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine

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

1. Wine, white

BRIEF WRITTEN DESCRIPTION

The white wines tend to have a light green to intense dark gold, or amber to slightly reddish colour. Their aromas are usually of fresh or even exotic fruits, and are sometimes also floral or spicy. Depending on how the wines are aged, they may also have subtle to pronounced phenolics and aromas of toast or wood. They usually have a delicate to powerful, sometimes also mineral flavour, and a fruity, elegant to racy acid structure.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

2. Wine, rosé

BRIEF WRITTEN DESCRIPTION

The rosé wines tend to have a soft to pronounced light-red colour. Their aromas are usually fruity, with notes of red and white berries or fruits. They may also present slightly exotic and spicy aromas, and aromas of toast or wood. They tend to have a delicate to rich flavour, underpinned by a soft to brisk acidity.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

3. Wine, Blanc de Noir

BRIEF WRITTEN DESCRIPTION

The Blanc de Noir wines are the colour of white wine. They tend to be fruity and fresh, with notes of berries and sometimes also floral or spicy undertones. They usually have a delicate to rich flavour, underpinned by a soft to brisk acidity.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

4. Wine, red

BRIEF WRITTEN DESCRIPTION

The red wines tend to have a light red to dark ruby-red to deep violet, occasionally even bluish colour, sometimes with brownish tints. Their aromas are usually fruity, with hints of berries and sometimes also a spicy, earthy character and chocolatey notes. Depending on how the wines are aged, they may also have subtle to pronounced phenolics and aromas of toast or wood. They tend to have a delicate to rich flavour and a velvety soft to moderate acid structure.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

5. Wine, Rotling

BRIEF WRITTEN DESCRIPTION

Rotling wines are wines made by blending white and red grapes or their must. They usually have a faint to pronounced light-red, sometimes even salmon-red colour. Their aromas tend to be fruity, occasionally even spicy, with notes of berries, pome fruit and citrus fruit. These wines usually have a delicate to rich flavour and a lively acid structure.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics

— Maximum total alcoholic strength (in % volume)

— Minimum actual alcoholic strength (in % volume)

— Minimum total acidity

— Maximum volatile acidity (in milliequivalents per litre)

— Maximum total sulphur dioxide (in milligrams per litre)

5. **Winemaking practices**

5.1. *Specific oenological practices*

1.

Specific oenological practice

The current legislation applies.

2.

Relevant restrictions on making the wines

The current legislation applies.

3.

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1.

80 hectolitres per hectare

6. **Demarcated geographical area**

In Saxony, vineyards in the following municipalities (cadastral units) and municipal districts belong to the 'Sächsischer Landwein' PGI area:

Dresden Stadt (01067, 01069, 01097, 01099, 01109, 01127, 01129, 01139, 01156, 01157, 01159, 01169, 01187, 01189, 01217, 01219, 01237, 01239, 01257, 01259, 01277, 01279, 01307, 01309, 01324, 01326, 01328), Radebeul Stadt (01445), Moritzburg (01468), Priestewitz (01561), Hirschstein (01594), Nünchritz (01612), Lommatzsch Stadt (01623), Coswig Stadt (01640), Meißen Stadt (01662), Diera-Zehren (01665), Käbschütztal (01665), Klipphausen (01665), Nossen Stadt (01683), Niederau (01689),Weinböhla (01689), Freital Stadt (01705), Wilsdruff Stadt (01723), Pirna Stadt (01796), Struppen (01796), Heidenau Stadt (01809), Stadt Wehlen Stadt (01829).

Glashütte (01612), Ostritz (02899), Radeburg (01471), Leuben-Schleinitz (01683), Lommatzsch (01623), Stauchitz (01594), Strehla (01616), Bautzen (02625), Dresden (01109; 01156; 01187; 01189; 01217; 01239; 01257; 01259; 01326; 01328), Wermsdorf (04779), Diera-Zehren (01665), Hohenstein-Ernsthal (09337), Heynitz (01683), Käbschütztal (01665), Ketzerbachtal (01623), Moritzburg (01468), Nossen (01683), Wilsdruff (01723), Wehlen (01829), Dohna (01809), Pirna (01796), Tharandt (01737), Großenhain (01558), Hirchstein (01594), Nünchritz (01612), Ebersbach (01561), Glaubitz (01728), Zabeltitz (1561), Thiendorf (01561), Frohburg (04654), Lampertswalde (01561), Naunhof (04683), Priestewitz (01561), Reinersdorf (01561), Riesa (01587; 01589; 01591; 01594), Röderaue (01609), Zeithain (01619), Königsbrück (01936), Schönfeld (01561), Ottendorf-Okrilla (01458), Erlau (09306), Langebrück (01465), Oschatz (04758), Großweitzschen (04720), Elstra (01920), Mohorn (01723), Ostrau (04749), Roßwein (04741), Mittelherwigsdorf (02763), Bannewitz (01728), Freital (01705) and Kreischa (01731).

The precise demarcation can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

In Saxony-Anhalt and Brandenburg, vineyards in the following municipalities (cadastral units) and municipal districts belong to the 'Sächsischer Landwein' PGI area:

In Brandenburg, the municipality of Schlieben (04936) in the rural district of Elbe-Elster and the municipality of Ortrand (01990) in the rural district of Oberspreewald-Lausitz. In Saxony-Anhalt, and specifically in the municipality of Jessen (06917) in the rural district of Wittenberg, cadastral subunits 3, 4 and 6 in the cadastral unit of Jessen, cadastral subunits 1 and 8 in the cadastral unit of Kleindröben, and cadastral subunit 2 in the cadastral unit of Schweinitz.

The precise demarcation can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

7. **Wine grape varieties**

Acolon

Allegro

André

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Blauer Frühburgunder - Pinot Noir Précoce, Pinot Madeleine, Madeleine Noir, Frühburgunder, Pinot Madelaine

Blauer Limberger - Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Spätburgunder

Blauer Trollinger - Trollinger, Vernatsch

Blauer Zweigelt - Zweigeltrebe, Rotburger, Zweigelt

Bronner

Cabernet Blanc

Cabernet Cantor

Cabernet Carbon

Cabernet Cortis

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin

Chardonnay

Dakapo

Domina

Dornfelder

Dunkelfelder

Gamay Noir

Gelber Muskateller

Goldmuskateller - Muskateller

Goldriesling

Grüner Silvaner - Silvaner, Sylvaner

Grüner Veltliner - Veltliner

Helios

Hibernal

Huxelrebe - Huxel

Johanniter

Kanzler

Kerner

Kernling

Laurot

Merlot

Merzling

Monarch

Morio Muskat

Muscaris

Müller Thurgau - Rivaner

Müllerrebe - Schwarzriesling, Pinot Meunier

Nebbiolo

Orion

Perle von Zala - Zala Gyoengye

Phoenix - Phönix

Pinotin

Piroso

Regent

Rieslaner

Rondo

Roter Elbling - Elbling Rouge

Roter Muskateller - Muskateller, Muscat, Moscato

Roter Riesling

Roter Traminer - Clevner, Traminer

Ruländer - Pinot Grigio, Grauburgunder, Grauer Burgunder, Pino Gris

Saint Laurent - St. Laurent, Sankt Laurent

Saphira

Satin Noir

Sauvignac

Sauvignon Blanc - Muskat Silvaner

Sauvitage

Scheurebe

Siegerrebe

Sirius

Solaris

Souvignier Gris

Syrah

Viognier

Weißer Burgunder - Pinot Bianco, Weißburgunder, Pinot Blanc

Weißer Elbling - Elbling, Kleinberger

Weißer Gutedel - Chasselas Blanc, Fendant Blanc, Fendant

Weißer Riesling - Riesling Renano, Rheinriesling, Klingenberger, Riesling

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

Around 95 % of the vineyards in the Saxony Landwein area are located in the region's Elbe Valley, between Pirna and Dasbar-Seußlitz, on both sides of the river Elbe. They grow in the sheltered river valleys of the Elbe and its tributaries. They are typically planted on the Elbe's south-facing slopes (some of which are classified as steep slopes) and on the adjacent flat and gently sloping areas. The other vineyards – located outside the Elbe Valley in Saxony, Saxony-Anhalt and Brandenburg – are vineyards that have traditionally been used for winegrowing. Owing to their geographical proximity, these vineyards were assigned to the Saxony growing area when Germany's winegrowing areas were established. The vineyards are mostly south-facing.

The Elbe Valley is home to a variety of geological formations. During the main folding phase of the Ore Mountains in the Lower Carboniferous period, rocks from the granite-syenite Meißner Massif were pushed to the surface and today make up a significant proportion of those visible in the Elbe Basin. Originating in the Upper Cretaceous period, sandstone and gaize layers and residual soils often reached great thicknesses in the Elbe Valley and partially covered the syenite layers. These, in turn, were also partially covered by ice-age and post-glacial deposits, such as loess, clays and river sands. The various vineyards in Saxony are therefore characterised by very different types of soil.

The Saxony Landwein area is the most north-easterly Landwein area in Germany. The influence of the continental climate is already strongly felt in the area, with distinct summer and winter periods. In particular, the differences in terms of pronounced daytime warmth and nighttime coolness, which are typical of the continental climate, as well as the long days of sunshine in the summer and autumn, are of crucial importance for the quality of Saxony's Landwein wines and give them their special character.

The annual average daytime temperature is 9,4 °C, with 663 mm of precipitation and approximately 1 663 hours of sunshine on average per year (source: Deutscher Wetterdienst (the German meteorological service), the Dresden-Klotzsche weather station, reference period 1981–2010).

As the small-scale structure and large number of steep slopes limit the use of machinery in the vineyards, tending them is very labour-intensive. This has a stabilising effect on yields and contributes significantly to the quality of the harvest in terms of the minimum natural alcoholic strength, the development of the aromas and the acid balance of the wines. The human influence is based on a winegrowing tradition that goes back thousands of years.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Composition of the Landwein: at least 85 % of the grapes used to make the wine must come from the geographical area. The remaining 15 % must come from another Landwein area in Germany.

Link to the product specification

http://www.ble.de/eu-qualitaetskennzeichen-wein