C/2025/6437

28.11.2025

Publication of an application for protection of a name pursuant to Article 97(4), first subparagraph of Regulation (EU) No 1308/2013 of the European Parliament and of the Council in the wine sector

(C/2025/6437)

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

'Lumbarda'

EU No: PDO-HR-02869

Date of application: 30.9.2022

1. Name to be registered

Lumbarda

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

1. Wine

4. Sparkling wine

15. Wine from raisined grapes

4. Description of the wine(s)

1. *Wine ('kvalitetno vino s kontroliranim zemljopisnim podrijetlom' [quality wine of controlled geographical origin] and 'vrhunsko vino s kontroliranim zemljopisnim podrijetlom' [superior quality wine of controlled geographical origin])*

CONCISE TEXTUAL DESCRIPTION

Depending on the micro-conditions of the location and the grape-processing, vinification and maturation method, these normal-harvest wines are crystal clear, with a greenish-yellow to golden-yellow colour, a medium to strong alcohol content, high extract and ash concentrations, and moderate acidity. All of these factors give the wines a balanced taste, with a characteristic mild or more intense bitterness. The wines have a delicate to medium-intense floral and fruity aroma, mainly reminiscent of the flowers and fruits of citrus fruits, as well as ripe apples and peaches.

The other style of Grk normal-harvest wine is the result of the technique of ageing the wine on yeasts and in oak barrels, producing a wine with an intense golden-yellow colour, and a complex aroma comprising ripe fruit and nuts, dried orange peel, and notes of butter and spices. Besides its very intense taste and pleasant freshness, the wine has a rich texture due to the presence of mild tannins, and a very persistent finish.

The maximum permitted sulphur dioxide content for the wines is 200 mg/l, or 250 mg/l for wines with over 5 g/l of residual sugar.

[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).

The limits of the applicable EU legislation apply for the analytical values not listed in the table.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	10,0
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

2. *Sparkling wine ('Vrhunsko pjenušavo vino' [Superior quality sparkling wine])*

CONCISE TEXTUAL DESCRIPTION

The sparkling wines are crystal clear, with a greenish-yellow to golden-yellow colour, and bear the typical characteristics for this category of wine: a pronounced freshness and effervescence. They have a complex aroma and flavour reminiscent of ripe fruit and citrus fruits, with a slight bitterness on the palate typical of the variety. The firm structure of the sparkling wines is the result of their pronounced overall acidity and sensation of minerality, as well as their high extract and ash concentrations.

The maximum permitted sulphur dioxide content is 235 mg/l.

The carbon-dioxide (pressure) in the bottle is at least 3,0 bar.

The limits of the applicable EU legislation apply for the analytical values not listed in the table.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	10,0
Minimum total acidity	5,0 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	235

3. *Wine from raisined grapes ('kvalitetno vino KZP – desertno vino' [quality wine of controlled geographical origin – dessert wine] and 'vrhunsko vino KZP – desertno vino' [superior quality wine of controlled geographical origin – dessert wine])*

CONCISE TEXTUAL DESCRIPTION

Obtained from the specific method of processing raisined grapes, which are partially dehydrated in the sun or shade, the wines from raisined grapes have more intense golden-yellow to amber shades of colour, greater alcoholic strength and high extract and ash concentrations. They have a long-lasting, complex taste dominated by sweetness and fruitiness. Their aroma is reminiscent of honey, raisins and overripe fruit.

The maximum permitted sulphur dioxide content is 250 mg/l, or 300 mg/l for wines with over 50 g/l of residual sugar.

The limits of the applicable EU legislation apply for the analytical values not listed in the table.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	9,0
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	30
Maximum total sulphur dioxide (in milligrams per litre)	300

5. **Wine making practices**

(a) *Essential oenological practices*

1. Position of vineyards

Cultural practice

Traditionally, all the vineyards of the Lumbarda plain are maintained by hand, and the training method used is exclusively gobelet, without a trellis. A more contemporary approach to growing Grk in the Lumbarda plain involves adapting the rows to mechanised processing, where the distance between rows has been modified to 1,40 × 0,80 m, using a single-wire trellis with posts of various materials. The form of training has been modified into a fan with the canes growing in a straight line in the direction of the row. The most common rootstock in these vineyards are Rupestris du Lot, Kober 5BB, SO4 and Paulsen 1103. The cultivation of vineyards on meliorated karst has brought a new, contemporary concept of wine-growing, which makes the best use of vineyard tractors and their attachments to carry out agro-technical and ampelo-technical operations. The most commonly used form of training is single- or double-cordon Royat, while Richter 110, Paulsen 1103 and Ruggieri 140 are used as rootstock.

2. Planting distances

Relevant restrictions on making the wines

The planting distances are 1,0 × 1,0 m in the old, traditional vineyards, 1,4 × 0,8 m in vineyards with minimal support where machinery (motor cultivators etc.) is used, and 1,90-2,10 × 0,80 m in vineyards with a modern design on meliorated karst.

3. Vine training

Relevant restrictions on making the wines

The old, traditional vineyards of Lumbarda use a system of cane pruning without a trellis, or a fan system with a single trellis of vine poles with one or two wires for receiving the shoots. In vineyards with a contemporary design, the training system used is single-cordon Royat.

4. Grape harvest

Relevant restrictions on making the wines

The grapes are harvested exclusively by hand, and placed in suitable plastic containers.

(b) *Maximum yields*

1. Wine (‘kvalitetno vino KZP’)

13 000 kilograms of grapes per hectare

2. Wine (‘vrhunsko vino KZP’)

12 000 kilograms of grapes per hectare

3. Sparkling wine (‘vrhunsko pjenušavo vino’)

12 000 kilograms of grapes per hectare

4. Wine from raisined grapes (‘kvalitetno vino KZP’)

13 000 kilograms of grapes per hectare

5. Wine from raisined grapes (‘vrhunsko vino KZP’)

12 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The ‘Lumbarda’ Protected Designation of Origin covers the entire administrative territory of the municipality of Lumbarda, which comprises the easternmost part of the island of Korčula. The sea forms the northern, eastern and southern boundaries, while the western boundary is formed from north to south by a line defined by seven basic grid references with WGS 84 coordinates, in the form of GPS coordinates that can be entered into any GPS device without further adjustment of the device (1. E 42o56'47" N 17o09'12" 2. E 42o56'28" N 17o08'56" 3. E 42o56'28" N 17o08'50" 4. E 42o56'03" N 17o08'16" 5. E 42o55'26" N 17o08'05" 6. E 42o55'07" N 17o08'15" 7. E 42o54'27" N 17o07'58"). These grid references are also marked as coordinates in HTRS96/TM, Croatia’s official map projection system, bearing the codes 1. E(m)553320 N(m)4756493; 2. E(m)552946 N(m)4755919; 3. E(m)552828 N(m)4755918; 4. E(m)552045 N(m)4755117; 5. E(m)551824 N(m)4753978; 6. E(m)552038 N(m)4753396; 7. E(m)551674 N(m)4752177.

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

Grk – Grk Korčulanski, Grk Mali, Grk Veli, Gark, Lumbarajski Grk

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

8.1. *Wine – Sparkling wine – Wine from raisined grapes*

Natural factors

Climate, soil and relief

The Lumbarda area has a typical Mediterranean climate, generally characterised by mild, wet winters and dry, hot summers. The average annual temperature is around 17 °C, with an average temperature of around 20,5 °C during the growing season. Lumbarda is practically surrounded by the sea, further mitigating temperature fluctuations throughout the year. The average number of sunshine hours is around 2 800. During the year, precipitation averages around 1 100 mm, with significant variations in some years, in terms of both the quantity and distribution of precipitation in certain months. As a rule, most precipitation falls in the autumn/winter period, with the least precipitation in summer, July being the absolute driest month. The most common winds in the Lumbarda area during the year are the Jugo, Bura and Maestral, which is again typical of the Mediterranean climate.

In terms of relief, the Lumbarda area is a mix of fields mainly to the east and north-east and gentle hilly terrain interwoven with traditional terraces to the west and south-west, nowadays complemented by areas of meliorated karst, mainly in a locality known as Defora. The base of the parent substrate consists of dolomitic Cretaceous limestone in the eastern part of Lumbarda, covered by Quaternary quartz sands, the dominant type of soil on which the Grk variety has been traditionally grown since ancient times. There are various theories about the origin of the sandy material on this part of the island of Korčula; the most well-founded theory to date is that it was wind-blown. It is believed that during the Upper Cretaceous period, the winds from the Levant gradually covered the parent substrate of the limestone rock with sand, which remains here to this day. The main characteristics of these sands are a high degree of porosity and a very scarce supply of macro and micro-elements. Despite this, Grk has fared well here

and accepted the Lumbarda sands as an optimal habitat. In some peripheral parts of the Lumbarda plain, different types of red soil in combination with pre-deposited colluvial dolomitic-limestone deposits – and on the slopes of anthropogenic soils, terraces of varied skeletal content – can be found. The anthropogenic substrates of meliorated karst formed over the past decades in the Lumbarda area are in the form of a mixture of crushed dolomitic-limestone parent substrate with particles of natural soil, usually in the form of red soil and humus material, as a remnant of the different types of Mediterranean vegetation in the area since time immemorial. As far as the composition of the newly formed substrate is concerned, the bulk is made up of dolomitic-limestone bedrock with a granulation of 2-10 cm on average (50-60 %), as well as a bedrock with a granulation greater than 10 cm (5-10 %), the rest being a mixture of natural soil particles, humus and stone dust. The average active profile depth of this substrate is around 60-80 cm, depending on the position of the solid rocks of the parent substrate.

8.2. *Human factors*

The traditional method of producing wine of the Grk variety began to change significantly in the early 1990s, and present-day production has achieved an extremely high level of modern technical and technological processes, from primary processing to the finalisation of wine production and bottling. Unlike in the past, when the must was fermented together with the marc, repeatedly drained from casks and poured into barrels for quiet fermentation, today the production technique involves the rapid processing of the grapes after harvesting, the cooling of the grapes, mash and must, and the clarification and decanting of the must before fermentation begins. With few exceptions, fermentation begins by adding different strains of selected yeasts as starter cultures and appropriate types of food for the yeasts, and fermentation is carried out with full control of the temperatures of the process from start to finish, producing Grk wine of the best possible quality. This is also demonstrated by the fact that since the 2011 harvest, in the process for obtaining marketing authorisation, 'Lumbarda' wines have been granted the right to use the traditional term 'vrhunsko vino s kontroliranim zemljopisnim podrijetlom' in over 70 % of cases. Where the human factor comes into play in the production of the category of 'Sparkling wine' from the Grk variety is in the acquisition and improvement of producers' skills in the technology for the production of sparkling wine and in the proper implementation of all necessary ampelo-technical measures in the vineyards, on which the processes and speed of ripening of the grapes as the raw material for the production of the sparkling wines depend. The key to the successful production of the sparkling wines, however, lies in determining the optimum period for harvesting the grapes. The human factor in the production of the category 'Wine from raisined grapes' from the Grk variety is also linked to the careful implementation of the appropriate agro-technical and ampelo-technical operations in the vineyards, particularly in terms of maintaining the impeccable health status of the grapes, as well as encouraging the process of ripening, followed by over-ripening of the grapes, as a starting point for the subsequent implementation of the additional raisining processes, which are essential in this production technology.

8.3. *Wine grape varieties*

The predominant variety grown in the 'Lumbarda' PDO area is Grk. Until now, it has been registered as a variety of unknown origin, although written sources usually state that it is a native variety of the island of Korčula. Some authors maintain that the name is possibly of ancient origin [*Grk* meaning Greek in Croatian], while others do not rule out the possibility that the name derives from the slightly bitter [in Croatian *gorak*] taste of the wine. The specificity of this variety lies in the fact that it has a morphologically hermaphroditic, but functionally female flower, which accounts for often poorer fertilisation and a large proportion of unwanted tiny, parthenocarpic grapes in each bunch. For this reason, Plavac Mali and Maraština, better known on Korčula by the name of Rukatac Bijeli, are traditionally planted as potential pollinators in the vineyards. In terms of the composition of Grk wines, the Maraština (Rukatac) variety never exceeds 5 % and in no way affects or alters the essential quality or organoleptic characteristics of the wines.

In addition to the specificity of the Grk variety in terms of its functionally female and morphologically hermaphroditic flower, the variety's important agro-biological characteristics are reflected in a slightly more pronounced vigour, which results in the development of thick, upright shoots and, more generally, robust growth and development of the vines. It is understandable, then, that the Grk variety is perfectly suited to growing on lighter, skeletal, permeable and sandy soils. Despite often poorer fertilisation in some production years, it produces sufficient yields and grapes of suitable quality. It reaches technological maturity at the end of the second and third maturation period.

8.4. *Interaction of natural and human factors*

The production of grapes and wine from the Grk variety has long been inextricably linked to the Lumbarda area, initially along the surfaces of the Lumbarda sands and to some extent on the terrace slopes, and more recently on the surfaces of meliorated karst. Fortunately, throughout history the Grk variety has survived the ups and downs of viticulture and winemaking along the eastern coast of the Adriatic, especially problems associated with the appearance of phylloxera and cryptogamic diseases, and has remained in cultivation almost exclusively in the Lumbarda area. For decades, diligent farm hands have been toiling under the specific soil and climate conditions of the Lumbarda area and have managed to produce quality grapes from the Grk variety, yielding wines of exceptional quality that have long been recognised and valued by consumers. The recent results of the cultivation of the Grk variety on the substrate of meliorated karst also show no deviations of any kind in the values of the parameters of the physico-chemical analysis, or in terms of the organoleptic characteristics of the wine compared to those from vineyards on the sands. This is easily explained by the fact that, in both cases, in terms of the general conditions for the cultivation of Grk, the substrates are light and drained, with a lower fertility level, in which the Grk variety is bound to thrive in its own way, producing grapes and wines of exceptional, specific and distinctive quality. In other words, the fundamental causal link affecting the specificity of the analytical and organoleptic characteristics – the specificity and quality of all three products of the Grk variety – lies in the unique and specific geological/pedological conditions of the sandy soil and meliorated karst on which the vineyards are located. In addition, these specific conditions in interaction with the agro-biological characteristics of the Grk variety, as well as the equally important role played by human factors in constantly raising production skills and improving wine-making technology, ensure that all three products – the categories of 'Wine', 'Sparkling wine' and 'Wine from raisined grapes' – are invariably characterised by the high analytical values of their total extract and ash, which are not found in other white grape varieties in these areas. This demonstrates clearly that the interconnection and interaction between natural and human factors applies equally to all three different product categories of the Grk variety.

8.5. *Wine*

As already mentioned, recent wine-production technology has changed and improved significantly in terms of various aspects of the procedures for the primary processing of the grapes and for the treatment and ageing of the wine. Nonetheless, the results of analyses of the wine still show high concentrations of total dry extract, which range from a minimum of 23,2 g/l up to 27,8 g/l over a lengthy time period. These differ significantly from the values for other white grape varieties grown in these areas. These results also show high concentrations of ash. All these values can be attributed exclusively to the agro-biological characteristics of this variety.

8.6. *Sparkling wine*

Guided by modern technological knowledge and acquired skills in wine production in general, and with an understanding of the high production potential of the Grk variety, producers have recently begun producing high-quality sparkling wines, as confirmed by numerous awards at wine exhibitions and evaluations both at home and abroad. The agro-biological characteristics of the Grk variety – above all its pronounced vigour, as well as the structure of the bunches, in which tiny, parthenocarpic grapes often make up a sizeable share, with careful monitoring of the pace of maturation and determination of the timely harvesting period – make the Grk grapes an outstanding raw material for the production of sparkling wine. As a result, the human factors reflected in the carefully managed ampelo-technical measures in the vineyard and the continuous improvement of skills in the technology for the production of the sparkling wine – together with the specific characteristics of the natural factors set out above – ultimately result in sparkling wines with a pronounced varietal bitterness, a strong sensation of minerality, a full body resulting from their extract and ash content, and a complex aroma and flavour reminiscent of ripe fruit and citrus fruits.

8.7. *Wine from raisined grapes*

On the other hand, the traditional production of sweet wines from raisined grapes, to which the Grk variety is also well suited, lives on to this day. Thanks to the specific pedological conditions for soil drainage, the warm and very often dry autumn weather enables the grapes to ripen quickly and well, and an increased accumulation of sugar. In addition, the further drying of the grapes in suitable shaded and ventilated areas in the traditional way yields grapes suited to the production of wine from raisined grapes. At any rate, the interaction between the natural and human factors set out above results in sweet wines from raisined grapes with a strong, full body rich in extracts and ash. In terms of organoleptic characteristics, these wines have golden-yellow to amber hues and complex fruity aromas dominated by overripe and dried fruit, raisins and honey.

9. **Essential further conditions**

Additional provisions relating to labelling

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The national legislation provides that, using the official OIV 100-point method for rating wines, wines bearing the traditional designation 'vrhunsko vino KZP' must obtain at least 82 points, wines bearing the traditional designation 'kvalitetno vino KZP' at least 72 points. However, to be able to use the 'Lumbarda' protected designation of origin, the minimum number of points for 'kvalitetno vino KZP' and 'kvalitetno vino KZP – desertno vino' is 78 points. The decision to raise the standard to at least 78 points for wines bearing the traditional designation 'kvalitetno vino KZP' and 'kvalitetno vino KZP – desertno vino' was taken by the producers themselves, grouped together in the 'Grk-Lumbarda' association, with the aim of ensuring that the objective quality of the wines is always beyond doubt and at a level that permanently preserves the reputation and renown of wines bearing the 'Lumbarda' protected designation of origin.

There is no need whatsoever to display on the label the number of points obtained in the official rating of a product in the process for obtaining market authorisation.

Link to the product specification

https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/zastita_oznaka_izvrsnosti_vina/Specifikacija%20ZOI%20Lumbarda.pdf