Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/579)

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

'Rheinhessen'

PDO-DE-A1274-AM02

Date of communication: 26.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description of the changes

(a) *Analytical and/or organoleptic characteristics*

The indication of the minimum natural alcoholic strength and minimum natural must weight will in future be linked by the conjunction 'and'. The following sentence on cellar accounting is inserted for clarification: 'The must weight in the fermentation container must be documented.'

(b) *Wine grape varieties*

The following grape varieties have so far been indicated in point 8 of the product specification:

White wine:

Albalonga, Arnsburger, Auxerrois (Auxerrois blanc, Pinot auxerrois), Bacchus, Blauer Silvaner, Bronner, Cabernet Blanc, Calardis Blanc, Chardonnay, Ehrenbreitsteiner, Ehrenfelser, Faberrebe (Faber), Felicia, Findling, Freisamer, Früher Malingre (Malinger), Früher Roter Malvasier (Malvasier, Früher Malvasier, Malvoisie), Gelber Muskateller (Blanc, Muskateller, Moscato, Muscat), Goldmuskateller, Goldriesling, Grüner Silvaner (Silvaner, Sylvaner), Grüner Veltliner (Veltliner), Helios, Hibernal, Hölder, Huxelrebe (Huxel), Johanniter, Juwel, Kanzler, Kerner, Kernling, Merzling, Morio-Muskat, Müller-Thurgau (Rivaner), Muscaris, Muskat-Ottonel, Nobling, Optima 113 (Optima), Orion, Ortega, Osteiner, Perle, Phoenix (Phönix), Prinzipal, Regner, Reichensteiner, Rieslaner, Rosa Chardonnay, Roter Elbling (Elbling, Elbling Rouge), Roter Gutedel (Gutedel, Chasselas, Chasselas Rouge), Roter Müller-Thurgau, Roter Muskateller (Muskateller, Moscato, Muscat), Roter Riesling, Roter Traminer (Gewürztraminer, Clevner, Traminer), Ruländer (Grauer Burgunder, Grauburgunder, Pinot gris, Pinot grigio), Saphira, Sauvignon blanc, Sauvignon Cita, Sauvignon Gryn, Sauvignon Sary, Sauvitage, Scheurebe, Schönburger, Septimer, Siegerrebe (Sieger), Silcher, Sirius, Solaris, Souvignier Gris, Staufer, Trebbiano di Soave, Villaris, Weißer Burgunder (Weißburgunder, Pinot blanc, Pinot bianco), Weißer Elbling (Elbling), Weißer Gutedel (Gutedel, Chasselas, Fendant Blanc), Weißer Riesling (Riesling, Rheinriesling, Riesling renano, Klingelberger), Würzer.

Red and rosé wine:

Accent, Acolon, Allegro, Baron, Blauburger, Blauer Frühburgunder (Frühburgunder, Pinot noir Précoce, Pinot Madeleine, Madeleine Noir), Blauer Limberger (Lemberger, Blaufränkisch, Limberger), Blauer Portugieser (Portugieser), Blauer Spätburgunder (Spätburgunder, Pinot noir, Pinot nero, Samtrot), Blauer Trollinger (Trollinger, Vernatsch), Blauer Zweigelt (Zweigeltrebe, Rotburger, Zweigelt), Bolero, Cabernet Cantor, Cabernet Carbon, Cabernet Carol, Cabernet Cortis, Cabernet Cubin (Cubin), Cabernet Dorio (Dorio), Cabernet Dorsa (Dorsa), Cabernet franc, Cabernet Mitos (Mitos), Cabernet Sauvignon, Cabertin, Calandro, Dakapo, Deckrot, Domina, Dornfelder, Dunkelfelder, Färbertraube, Hegel, Helfensteiner, Heroldrebe, Merlot, Monarch, Müllerrebe (Schwarzriesling, Pinot Meunier), Muskattrollinger, Neronet, Palas, Pinotin, Piroso, Prior, Reberger, Regent, Rondo, Rosenmuskateller, Rotberger, Rubinet, Saint-Laurent (Sankt Laurent, St. Laurent), Syrah (Shiraz), Tauberschwarz, Wildmuskat.

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

AMENDMENTS:

In future, 'white wine' and 'red and rosé wine' will be replaced by 'white grape varieties' and 'red grape varieties'.

The following varieties have been added:

White grape varieties:

'Adelfränkisch, Alvarinho, Blütenmuskateller, Chenin blanc, Cumdeo Blanc, Dalkauer, Donauriesling, Donauveltliner, Früher Leipziger, Furmint, Gelber Kleinberger, Gelber Orleans, Glera, Gm 324-58, Gm 6423-12, Gm 6427-5, Gm 789-10, Gm 7926-1, Gm 7941-11, Grünfränkisch, Jakob Gerhardt Blanc, Manzoni Bianco, Mariensteiner, Marsanne blanche, Muscabona, Orangentraube, Petit Manseng, Pollux, Rheinfelder, Rinot, Roter Veltliner, Sauvignac, Sauvignon gris, Savagnin Blanc, Semillon, VB 32-7, Viognier, Weißer Räuschling, We S 503.'

Red grape varieties:

'Alegrillo Negro, Barbera, Bettlertraube, Blauer Gänsfüßer, Blauer Hängling, Blauer Muskateller, Cabaret noir, Cabernet Jura, Calabrese, Carménère, Chatus, Cumdeo Rouge, Divico, Gamay noir, Gm 6421-2, Gm 6421-15, Gm 674-1, Gm 7217-5, Gm 8210-1, Grenache Noir, Hartblau, Kleiner Fränkischer Burgunder, Lagrein, Laurot, Malbec, Nebbiolo, Petite Syrah, Petit Verdot, Pinotage, Pinot nova, Primitivo, Sangiovese, Satin Noir, Schwarzblauer Riesling, Schwarzer Heunisch, Schwarzer Urban, Süßschwarz, Tannat, Tempranillo, VB 91-26-5, We 70-281-37, We 94-26-37.'

The synonyms have been deleted.

(c) *Applicable requirements*

Applicable requirements under national legislation:

The provision on designation has been added, according to which legally regulated elements of a designation may be used in accordance with the applicable law.

(d) *Control authorities*

Correction of the fax number of the Chamber of Agriculture.

(e) *Other*

In the paragraph 'Link with the area', the descriptions of the categories 'wine', 'semi-sparkling wine' and 'quality sparkling wine' have been clarified and reformulated. There is no need to submit a Union amendment, as the link with the geographical area is not voided by the amendments (cf. Article 14 of Regulation (EU) 2019/33).

The following amendments have been made:

An addition has been made to point 9.4.1 of the product specification, 'Wine' category. The sentence in question originally read as follows: '"Prädikatsweine" (wines with special attributes) must meet at least the criteria set out in point 3.2.' It will now read: '"Prädikatsweine" (wines with special attributes) must meet at least the criteria set out in point 3.2 and must not be enriched.'

A sentence in point 9.4.2 of the product specification, 'Semi-sparkling wine' category, has been reformulated. The sentence to be amended reads as follows: 'Production is carried out by fermentation or the addition of endogenous carbonic acid'. After amendment, it will read: 'Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.'

The first fermentation has been added in point 9.4.3 of the product specification, 'Quality sparkling wine' category. Until now, according to the description, quality sparkling wine could be produced only by means of a second fermentation of the sparkling base wine. The amendment extends the possibility of producing quality sparkling wines to include the first fermentation.

2. **Reasons for the changes**

(a) *Analytical and/or organoleptic characteristics*

The removal of the conversion table means that there is no longer any legal basis for indicating the minimum natural must weight. However, as producers in practice work with the Öchslegrade (must weight scale), this will continue to feature in the product specification. The indication of the minimum natural alcoholic strength and the indication of the minimum natural must weight will therefore be combined by the conjunction 'and'. This clearly shows that both the value of the minimum natural alcoholic strength and the value of the minimum natural must weight must be observed by producers if they are to market products as 'Rheinhessen PDO'. In order to avoid misunderstandings with regard to cellar accounting, the protection association (*Schutzgemeinschaft*) has decided to insert a sentence clarifying that only must weight has to be recorded in the winery records.

(b) *Wine grape varieties*

The list of grape varieties is incomplete and has been supplemented, since all previously classified varieties under cultivation should be mentioned, as these varieties have already proved their worth in the region. The wines produced from these varieties comply with the requirements of the product specification.

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wine' and 'red and rosé wine', as the list of grape varieties in the product specification determines whether varieties can or cannot be cultivated, not the end product. The synonyms have been deleted, as the list of grape varieties in the product specification is essentially a 'planting permit', not a labelling requirement.

(c) *Applicable requirements*

Applicable requirements under national legislation: The new rules on designations are intended to clarify concepts of designation in national law which are not protected by *e*Ambrosia.

(d) *Control authorities*

The fax number of the Rhineland-Palatinate Chamber of Agriculture has changed.

(e) *Other*

Point 9.4.1 of the product specification, 'Wine' category, has been reworded in order to distinguish *Prädikatsweine* (wines with special attributes) from *Qualitätsweine* (quality wines).

Point 9.4.2 of the product specification, 'Semi-sparkling wine' category, is reworded to reflect the actual procedures involved in semi-sparkling winemaking.

The first fermentation has been added to point 9.4.3 of the product specification, 'Quality sparkling wine' category, since, under the previous description of the category, such a wine could be produced only by secondary fermentation. This is no longer in line with current practice, since it is now possible to produce quality sparkling wine by first fermentation.

SINGLE DOCUMENT

1. **Name(s)**

Rheinhessen

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

8. Semi-sparkling wine

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

1. *Qualitätswein* (quality wine), white

CONCISE TEXTUAL DESCRIPTION

Most of the wines are single-variety wines, which reflect the characteristics of the different grape varieties from which they are made. These wines are usually pale to straw yellow in colour, often with green tints. The gentle winemaking process means they have primary aromas of yellow and tropical fruit, occasionally also with floral nutmeg notes, and a finely balanced sweetness and acidity. They leave a clear and fresh impression on the senses.

Riesling wines reflect the differences between the various terroirs of Rheinhessen particularly well. They are generally characterised by a crisp acidity and combine minerality with elegant fruit. In particular, wines aged in oak barrels or casks are often marked by malolactic fermentation and present fine toasted aromas. Wines made from blends of grape varieties are often semi-sweet due to residual sugar.

Only blends in which at least 70 % of the grapes are of the Riesling, Silvaner, Müller-Thurgau or Kerner varieties, and thus whose flavour is dominated by those varieties, may bear the designation 'Liebfrau(en)milch'.

The total alcoholic strength of 'Rheinhessen' PDO wine produced without any enrichment may exceed 15 % by volume.

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. *Qualitätswein* (quality wine), red

CONCISE TEXTUAL DESCRIPTION

These wines are produced as single-variety and blended wines. They are red to deep red in colour, often with bluish, violet tints, and are characterised by aromas of red fruit and berries. Medium-bodied wines have a soft acidity and a discreet tannic structure, with a high degree of fruitiness. As well as concentrated aromas of red fruit, full-bodied wines may also present spicy and smoky aromas.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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	

General analytical characteristics	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Qualitätswein* (quality wine), rosé, *Weißherbst*, *Blanc de Noir*

CONCISE TEXTUAL DESCRIPTION

These wines are pale to bright red in colour or, in the case of *Blanc de Noir* wines, the colour of white wine. They are pressed exclusively from red grapes. They are usually medium-bodied with subtle aromas of red fruit and berries and a fresh, lively acidity.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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. *Qualitätswein* (quality wine), Rotling

CONCISE TEXTUAL DESCRIPTION

These wines are pale to bright red in colour, and are made by blending white and red grapes or must. They are usually medium-bodied and combine aromas of yellow and red fruit in the mouth.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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. *Prädikatswein Kabinett* (wine with the special attribute 'Kabinett')

CONCISE TEXTUAL DESCRIPTION

These are fine and lively wines that generally have a moderate alcoholic strength, fresh acidity, and pronounced vinosity.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

6. *Prädikatswein Spätlese* (wine with the special attribute 'Spätlese')

CONCISE TEXTUAL DESCRIPTION

The use of fully ripened grapes produces wines that are harmoniously rich and have an intense, bold character incorporating yellow fruit, often underpinned by a marked fruity sweetness. They are usually straw yellow in colour, sometimes tending towards gold.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

7. *Prädikatswein Auslese* (wine with the special attribute 'Auslese')

CONCISE TEXTUAL DESCRIPTION

These wines are usually a golden-yellow colour, owing to the use of grapes that are fully ripe to overripe but ideally still healthy. They have a bold yellow- and tropical-fruit flavour and may even present aromas of dried fruit, which grow stronger with ageing. Particularly in the case of Riesling wines, the generally high residual sugar content is accompanied by a clearly perceptible acidity.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

8. *Prädikatswein Beerenauslese* (wine with the special attribute 'Beerenauslese')

CONCISE TEXTUAL DESCRIPTION

These wines are made from overripe, dried or botrytised grapes and generally have an intense golden colour, which may turn amber with ageing. Their flavour is usually characterised by a robust sweetness and a low to moderate alcoholic strength. Concentrated aromas of raisins, dried fruit and honey are common, as well as spicy notes.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

9. *Prädikatswein Eiswein* (wine with the special attribute 'Eiswein')

CONCISE TEXTUAL DESCRIPTION

These wines are made from largely healthy, ripe grapes which are frozen at the time of harvesting and pressing on account of the weather conditions. This gives them a very high natural alcoholic strength without the influence of noble rot, given that the grapes' ingredients are highly concentrated. Accordingly, the wines are usually straw yellow in colour, with a high degree of fruity sweetness and concentrated acidity.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

10. *Prädikatswein Trockenbeerenauslese* (wine with the special attribute 'Trockenbeerenauslese')

CONCISE TEXTUAL DESCRIPTION

These wines are made from overripe, dried or botrytised grapes and generally have an intense golden colour, which may turn amber with ageing. Their flavour is usually characterised by a robust sweetness and a low to moderate alcoholic strength. Concentrated aromas of raisins, dried fruit and honey are common, as well as spicy notes. *Trockenbeerenauslese* wines differ from *Beerenauslese* wines in that they are more highly concentrated and their aromas are more strongly influenced by noble rot.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

11. Quality sparkling wine

CONCISE TEXTUAL DESCRIPTION

The sparkling wines are usually made from single-variety wines. Their flavour is characterised by the variety used and they have a delicately sparkling appearance.

Sparkling wines designated as 'Cremant' often have a soft, creamy structure with an elegant body and very fine bubbles.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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)	

12. Semi-sparkling wine

CONCISE TEXTUAL DESCRIPTION

Semi-sparkling wines are lively, fruity and fresh. They are usually made from aromatic varieties, which characterise their flavour.

The total alcoholic strength of Rheinhessen PDO wine produced without any enrichment may exceed 15 % by volume.

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. All products

Specific oenological practice

The current legislation applies.

2. All products

Winemaking restrictions

The current legislation applies.

3. All products

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1.

105 hectolitres per hectare

6. **Demarcated geographical area**

The PDO area comprises vineyards in the following municipalities: Albig, Alsheim, Alzey, Appenheim, Armsheim, Aspisheim, Badenheim, Bechenheim, Bechtheim, Bechtolsheim, Bermersheim (Alzey-Worms), Bermersheim vor der Höhe, Biebelnheim, Biebelsheim, Bingen am Rhein 1, Bodenheim, Bornheim (Alzey-Worms), Bubenheim (Mainz-Bingen), Budenheim, Dalheim, Dexheim, Dienheim, Dintesheim, Dittelsheim-Heßloch, Dolgesheim, Dorn-Dürkheim, Eckelsheim, Eich, Eimsheim, Engelstadt, Ensheim, Eppelsheim, Erbes-Büdesheim, Esselborn, Essenheim, Flörsheim-Dalsheim, Flonheim, Flomborn, Framersheim, Frei-Laubersheim, Freimersheim (Alzey-Worms), Frettenheim, Friesenheim, Fürfeld, Gabsheim, Gau-Algesheim, Gau-Bickelheim, Gau-Bischofsheim, Gau-Heppenheim, Gau-Odernheim, Gau-Weinheim, Gensingen, Gimbsheim, Grolsheim, Gumbsheim, Gundersheim, Gundheim, Guntersblum, Hackenheim, Hahnheim, Hangen-Weisheim, Harxheim, Heidesheim am Rhein, Hillesheim (Mainz-Bingen), Hochborn, Hohen-Sülzen, Horrweiler, Ingelheim am Rhein, Jugenheim in Rheinhessen, Kettenheim, Klein-Winternheim, Köngernheim, Lörzweiler, Lonsheim, Ludwigshöhe, Mainz, Mauchenheim, Mettenheim, Mölsheim, Mörstadt, Mommenheim, Monsheim, Monzernheim, Nack, Nackenheim, Neu-Bamberg, Nieder-Hilbersheim, Nieder-Olm, Nieder-Wiesen, Nierstein, Ober-Flörsheim, Ober-Hilbersheim, Ober-Olm, Ockenheim, Offenheim, Offstein, Oppenheim, Osthofen, Partenheim, Pfaffen-Schwabenheim, Pleitersheim, Sankt Johann (Mainz-Bingen), Saulheim, Schornsheim, Schwabenheim an der Selz, Selzen, Siefersheim, Sörgenloch, Spiesheim, Sprendlingen, Stadecken-Elsheim, Stein-Bockenheim, Sulzheim, Tiefenthal (Bad Kreuznach), Udenheim, Uelversheim, Undenheim, Vendersheim, Volxheim, Wachenheim, Wackernheim, Wahlheim, Wallertheim, Weinolsheim, Welgesheim, Wendelsheim, Westhofen, Wintersheim, Wöllstein, Wörrstadt, Wolfsheim, Wonsheim, Worms, Zornheim, Zotzenheim.

Qualitätswein (quality wine), *Prädikatswein* (wine with a special attribute), *Sekt b.A.* (quality sparkling wine from defined regions) or *Qualitätsperlwein* (quality semi-sparkling wine) bearing the protected name 'Rheinhessen' must be produced in the growing area, in another growing area in Rhineland-Palatinate or in a growing area in a neighbouring federal state.

7. **Wine grape variety/-ies**

Accent

Acolon

Adelfränkisch – Grüner Adelfränkisch

Albalonga

Alegrillo negro

Allegro

Alvarinho – Albarino

Arnsburger

Auxerrois – Auxerrois blanc, Pinot Auxerrois

Bacchus

Barbera

Baron

Bettlertraube – Grüne Bettlertraube

Blauburger

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

Blauer Gänsfüßer

Blauer Hängling

Blauer Limberger – Lemberger, Blaufränkisch, Limberger

Blauer Muskateller – Muskateller, Schwarzblauer Muskateller; Muscat Noir, Schwarzer Muskateller, Muscat a petits grains noirs

Blauer Portugieser

Blauer Silvaner

Blauer Spätburgunder

Blauer Trollinger – Trollinger, Vernatsch

Blauer Zweigelt – Zweigeltrebe, Rotburger, Zweigelt

Blütenmuskateller

Bolero

Bronner

Cabaret Noir

Cabernet Blanc

Cabernet Cantor

Cabernet Carbon

Cabernet Carol

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin

Calabrese – Nero d'Avola

Calandro

Calardis Blanc

Carménère

Chardonnay

Chatus

Chenin Blanc

Cumdeo blanc

Cumdeo rouge

Dakapo

Dalkauer

Deckrot

Divico

Domina

Donauriesling

Donauveltliner

Dornfelder

Dunkelfelder

Ehrenbreitsteiner

Ehrenfelser

Faberrebe

Felicia

Findling

Freisamer

Früher Leipziger

Früher Malingre – Malinger

Früher Roter Malvasier – Malvasier, Früher Malvasier, Malvoisie

Furmint

Färbertraube

Gamay noir

Gelber Kleinberger

Gelber Muskateller

Gelber Orleans – Orleans

Glera

GM 324-58

Gm 6421-15

Gm 6421-2

Gm 6423-12

Gm 6427-5

Gm 674-1

Gm 7217-5

Gm 789-10

Gm 7926-1

Gm 7941-11

Gm 8210-1

Goldmuskateller – Muskateller

Goldriesling

Grenache noir – Grenache

Grüner Silvaner – Silvaner, Sylvaner

Grüner Veltliner – Veltliner

Grünfränkisch

Hartblau

Hegel

Helfensteiner

Helios

Heroldrebe

Hibernal

Huxelrebe – Huxel

Hölder

Jakob Gerhardt Blanc – Jakob Gerhardt blanc

Johanniter

Juwel

Kanzler

Kerner

Kernling

Kleiner Fränkischer Burgunder –Burgunder fränkisch Kleiner

Lagrein – Blauer Lagrein, Lagrain

Laurot

Malbec

Manzoni bianco – Manzoni bianco

Mariensteiner

Marsanne blanche – Marsanne

Merlot

Merzling

Monarch

Morio Muskat

Mucabona

Muscaris

Muskat Ottonel – Muskat-Ottonel

Muskat Trollinger

Müller Thurgau – Rivaner

Müllerrebe – Schwarzriesling, Pinot Meunier

Nebbiolo

Neronet

Nobling

Optima 113 – Optima

Orangentraube

Orion

Ortega

Osteiner

Palas

Perle

Petit Manseng

Petit Verdot

Petite Syrah

Phoenix – Phönix

Pinot Nova

Pinotage

Pinotin

Piroso

Pollux

Primitivo – Zinfandel, Blaucher Scheuchner

Prinzipal

Prior
Reberger
Regent
Regner
Reichensteiner
Rheinfelder
Rieslaner
Rinot
Rondo
Rosenmuskateller – Muskateller
Rosé Chardonnay – Chardonnay, Rosa Chardonnay, Chardonnay Rosé
Rotberger
Roter Elbling – Elbling Rouge
Roter Gutedel – Chasselas Rouge, Fendant Rouge
Roter Muskateller – Muskateller, Muscat, Moscato
Roter Müller-Thurgau
Roter Riesling
Roter Traminer – Clevner, Traminer
Roter Veltliner
Rubinet
Ruländer – Pinot Grigio, Grauburgunder, Grauer Burgunder, Pino Gris
Saint Laurent – St. Laurent, Sankt Laurent
Sangiovese
Saphira
Satin Noir
Sauvignac
Sauvignon Blanc – Muskat Silvaner
Sauvignon Cita
Sauvignon Gris
Sauvignon Gryn
Sauvignon Sary
Sauvitage
Savagnin Blanc – Weißer Traminer
Scheurebe
Schwarzblauer Riesling
Schwarzer Heunisch
Schwarzer Urban
Schönburger
Semillon
Septimer
Siegerrebe
Silcher
Sirius
Solaris

Souvignier Gris

Staufer

Syrah

Süßschwarz

Tannat

Tauberschwarz

Tempranillo

VB 32-7

VB 91-26-5

Verdicchio bianco – Trebbiano di Soave

Villaris

Viognier

We 70-281-37

We 94-26-37

We S 503

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

Weißer Räuschling

Wildmuskat

Würzer

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

8.1.

The Rheinhessen wine-growing area coincides almost exactly with the area comprising the Rheinhessische Tafel- und Hügelland (Rhenish-Hessian plateau and uplands) and the Mainz Basin. Its landscape is characterised by plateaus of resistant limestone cut through by broad depressions with gentle hills and lowlands. The highest plateau areas are between 250 and 300 metres above sea level, while the lowlands are 100 to 150 metres above sea level. Winegrowing is concentrated on the hillsides, although the average gradient is only about 7 %. Steep-slope winegrowing is found in particular in the area around Nierstein and in Bingen. On average, the vines grow at an altitude of 175 metres above sea level. Most of the vineyards face south-east to south-west.

The Rheinhessen wine-growing area consists mainly of Tertiary and Quaternary sediments lying on a base of Rotliegend rocks. The Rotliegend rocks appear on the surface of the earth only in the extreme south-west of the area and near Nierstein (the Niersteiner Horst). Most of the area rests on Tertiary rocks that are predominantly overlaid with Quaternary sediments (loess derivatives, river terraces, watercourse sediments, slope sediments). The plateau areas in Rheinhessen consist of Tertiary limestone, while the slope, hill and lowland areas consist of softer Tertiary marls. The limestone of the plateau areas is usually overlaid with loess, the limes and marls of the slopes are often concealed by loess or slope sediments, and the marls of the lowland areas are covered by watercourse, terrace or redistributed sediments. Devonian quartzites and slate are found in the north-western part of the Rheinhessen wine-growing area near Bingen. As regards soil formation, loess and loess derivatives constitute the main parent substrate. The climate of the Rheinhessen wine-growing area is as follows: The average annual temperature is about 9,9 °C. The average temperature during the growing season is 14,6 °C. The areas with the lower average annual temperatures are located in the south-west of the growing area, on the border with the Saar-Nahe Basin. The medium temperatures occur on the Rheinhessische Tafel- und Hügelland, while the highest average annual temperatures are reached towards the Upper Rhine Plain. The area receives an average of 500 mm (approx.) of precipitation each year, 65 % (355 mm) of which generally falls during the growing season. On average, the vines in Rheinhessen receive approximately 650 000 Wh/m^2 of direct sunshine during the growing season.

The winegrowers farm large, connected parcels, which means that mechanisation works well and the areas can be cultivated in a cost-effective way. They set great store by the range of vine varieties and the potential for growing them, as made possible by the various soil profiles. This results in a broad palette of flavours for the consumer. The wine sector has gained particular momentum in the last 20 years. The increasing number of top young producers is proof of this momentum. The human factor is based on a centuries-old wine-growing tradition.

8.2. *Wine*

The links mentioned under points 9.1 to 9.3 of the product specification relate to the production of basic products from grapes which differ in character owing to the variety of soils and processing methods.

Following the harvest, they are classified into the appropriate wine production quality grade.

Quality wines must meet the minimum requirements per category of grape variety laid down in point 3.2 of the product specification and may be fortified.

'Prädikatsweine' (wines with special attributes) must meet at least the criteria set out in point 3.2 of the product specification and must not be enriched. For obtaining the basic grape product used in the production of wine with special attributes, winegrowers can achieve better quality as a result of a more acute composition of constituents in the grape, by carrying out special maintenance measures during the growing season, such as leaf removal around the grape or cluster thinning. Furthermore, various cellar technology-related maturation methods can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

8.3. *Semi-sparkling wine*

For quality semi-sparkling wine from defined regions, the basic product must meet the minimum requirements for quality wine in the region in question set out under point 3.2 of the product specification. Part of the natural fermentation carbonic acid is retained during fermentation.

8.4. *Quality sparkling wine*

The basic product must meet the criteria set out in point 3.2 of the product specification. Depending on their growth stage and location, grapes from selected vineyards used to make basic wine intended for the production of sparkling wine must be harvested earlier so that they maintain the crisp acid structure of quality sparkling wine from defined regions. The wine is produced by first or second fermentation in the tank or bottle. Where production is by the special traditional bottle fermentation method, the product must have undergone a second alcoholic fermentation in the bottle to become sparkling wine. In this case the product must be matured in the bottle for at least 9 months.

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:

The wines must pass an official inspection in order to be labelled with the traditional terms *Qualitätswein* (quality wine), *Prädikatswein* (wine with a special attribute), *Qualitätsperlwein b.A.* (quality semi-sparkling wine from defined regions) and *Sekt b.A.* (quality sparkling wine from defined regions). The inspection number issued in this context (*amtliche Prüfungsnummer*) must be indicated on the label. It replaces the batch number. In addition to the existing protected wine name, wine and wine products must be labelled with one of the traditional terms listed in point 5(a) of the product specification. The use of the traditional terms listed in point 5(b) of the product specification is optional.

Statutory elements of a designation may be used in accordance with the applicable law.

Moreover, the vineyard register provides the list of the names of areas, large-scale and single vineyards and open-field systems that may be used as smaller geographical units.

It indicates the boundaries of the sites and areas in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel). It is managed by the Rhineland-Palatinate Chamber of Agriculture.

The vineyard register is established and maintained on the basis of:

— Section 23(3) and (4) of the Federal Wine Act (*Weingesetz*);

— Section 29 of the Federal Wine Regulation (*Weinverordnung*);

— Rhineland-Palatinate Act on the designation of sites and areas and the vineyard register (Vineyards Act) (*Landesgesetz über die Festsetzung von Lagen und Bereichen und über die Weinbergsrolle (Weinlagengesetz)*);

— Section 2, point (16), of the Rhineland-Palatinate Regulation on responsibilities in the area of wine legislation (*Landesverordnung über Zuständigkeiten auf dem Gebiet des Weinrechts*).

The boundaries of smaller geographical units may be changed only with the agreement of the competent organisation under Section 22g of the Federal Wine Act, which must, also under that section, notify any changes to the Federal Office for Agriculture and Food (BLE).

Link to the product specification

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