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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/2024/1025)

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

'Mittelrhein'

PDO-DE-A1269-AM02

Date of communication: 19.10.2023

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 the indication of the minimum natural must weight will in future be combined by the word 'and'. The following sentence on cellar accounting has been inserted for clarification: 'The must weight in the fermentation container must be documented.'

The organoleptic description has been made more nuanced.

(b) Demarcation of the area

The following parcels have been included in the demarcation of the 'Mittelrhein' PDO:

Niederhammerstein	0328	5	609	3
Niederhammerstein	0328	5	615	6
Niederhammerstein	0328	5	709	3
Boppard	1820	20	109	77
Boppard	1820	20	110	78
Dattenberg	0315	17	261	172
Dattenberg	0315	17	262	44
Koblenz	1401	8	1 044	556
Trechtingshausen	3508	4	199	0
Trechtingshausen	3508	4	200	2
Trechtingshausen	3508	4	201	2
Trechtingshausen	3508	4	202	0
Trechtingshausen	3508	4	203	2
Trechtingshausen	3508	4	205	0
Trechtingshausen	3508	4	212	3
Trechtingshausen	3508	4	214	0
Trechtingshausen	3508	4	215	0

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

Trechtingshausen	3508	4	216	0
Trechtingshausen	3508	4	217	0
Trechtingshausen	3508	4	218	2
Trechtingshausen	3508	4	219	0
Trechtingshausen	3508	4	220	0
Trechtingshausen	3508	4	221	0
Trechtingshausen	3508	4	222	0
Trechtingshausen	3508	4	224	0
Trechtingshausen	3508	4	225	0
Trechtingshausen	3508	4	226	1
Trechtingshausen	3508	4	227	1
Trechtingshausen	3508	4	230	1
Trechtingshausen	3508	4	238	1
Trechtingshausen	3508	4	240	1
Trechtingshausen	3508	4	241	0
Trechtingshausen	3508	4	269	0
Trechtingshausen	3508	4	270	0
Trechtingshausen	3508	4	274	0
Trechtingshausen	3508	4	275	0
Trechtingshausen	3508	4	278	0
Trechtingshausen	3508	4	546	223
Trechtingshausen	3508	4	569	239
Trechtingshausen	3508	4	614	237
Trechtingshausen	3508	4	815	206

The rules on production are now listed in a separate sub-point.

(c) 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, Chardonnay Rosé (Rosa Chardonnay), Ehrenbreitsteiner, Ehrenfelser, Faberrebe (Faber), Felicia, Findling, Freisamer, Früher Malingre (Malinger), Früher Roter Malvasier (Malvasier, Früher Malvasier, Malvoisie), Gelber Muskateller (Blanc, Muscat, Moscato, Muskateller), 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, Roter Elbling (Elbling Rouge, Elbling), Roter Gutedel (Chasselas Rouge, Gutedel, Chasselas), Roter Müller-Thurgau, Roter Muskateller (Muskateller, Moscato, Muscat), Roter Riesling, Roter Traminer (Gewürztraminer, Clevner, Traminer), Ruländer (Pinot Grigio, Grauburgunder, Grauer Burgunder, Pinot Gris), 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 (Pinot Bianco, Weißburgunder, Pinot Blanc), Weißer Elbling (Elbling), Weißer Gutedel (Chasselas Blanc, Fendant Blanc, Gutedel, Chasselas), Weißer Riesling (Riesling Renano, Rheinriesling, Klingelberger, Riesling), Würzer.

Red and rosé wine:

Accent, Acolon, Allegro, Baron, Blauburger, Blauer Frühburgunder (Pinot Noir Precoce, Pinot Madeleine, Madeleine Noir, Frühburgunder), Blauer Limberger (Lemberger, Blaufränkisch, Limberger), Blauer Portugieser (Portugieser), Blauer Spätburgunder (Pinot Nero, Pinot Noir, Samtrot, Spätburgunder), 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 (St. Laurent, Sankt Laurent), Syrah (Shiraz), Tauberschwarz, Wildmuskat.

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:

'Blütenmuskateller, Donauriesling, Gm 643-10, Gm 643-17, Petite Arvine, Sauvignac, Sauvignon gris, Savagnin Blanc, We S 523'

Red grape varieties:

'Divico'

The synonyms have been deleted.

(d) Applicable requirements

Applicable requirements under national legislation:

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

Requirements to be met by an organisation managing a PDO/PGI:

A labelling requirement has been added:

Only actual names may be used on the labelling of 'Mittelrhein' PDO products marketed with indication of the vine variety. Blending with new strains is permitted.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

(e) Control body

Correction of the fax number of the Rhineland-Palatinate Chamber of Agriculture (*Landwirtschaftskammer Rheinland-Pfalz* – LWK).

The following sentence in point 11.2.3, 'Quality check', of the specification has been deleted: 'A compulsory check is carried out on every Qualitätswein (quality wine), Sekt b.A. (quality sparkling wine from defined regions) and Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions).'

(f) 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 reworded. 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, 'Wine' category, of the product specification. 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 of the product specification.' It will now read: '"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.'

A sentence in point 9.4.2, 'Semi-sparkling wine' category, of the product specification has been reworded. 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 to point 9.4.3, 'Quality sparkling wine' category, of the product specification. Until now, according to the description, quality sparkling wine could be produced only by means of a second fermentation of the base sparkling wine. The amendment means that quality sparkling wine may be produced through 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 word '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 'Mittelrhein' PDO. In order to avoid misunderstandings with regard to cellar accounting, the protection association (*Schutzgemeinschaft*) decided to insert a sentence clarifying that only must weight has to be recorded in the winery records.

The organoleptic description has been made more nuanced to better reflect the specific characteristics of each product and the differences between these products and those of other production areas.

(b) Demarcation of the area

The cadastral parcel in Koblenz, known as the Weindorf, is part of the original 'Mittelrhein' PDO and should therefore have been included in the demarcation from the outset, which is now being remedied.

The other parcels to be included meet the territorial continuity requirements and form a consolidated terrain. They have also undergone the procedure laid down in the 'Mittelrhein' protection association's rules of procedure.

The passage on production is presented in a separate sub-point to clarify that it applies to both North Rhine-Westphalia and Rhineland-Palatinate.

(c) Wine grape varieties

The list of grape varieties was incomplete and has been supplemented, since all previously classified varieties under cultivation in the Mittelrhein area 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.

(d) 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 eAmbrosia.

Requirements to be met by an organisation managing a PDO/PGI:

Labelling rules protect PDO products against a possible loss of value.

The visual elements of a label are very important for consumers. Were a PDO product to be placed on the market with a new strain printed on the label, the consumer would either not understand what the indication meant or would get the impression that they were products from experimental cultivation without this being clearly indicated, making it hard for them to decide for or against buying the product. Consumers may not be aware that these are actually classified varieties that have already proved their worth, which may lead them to form a negative assessment without having had a chance to taste the products. The negative impression thus created could have an impact on the entire 'Mittelrhein' product range, due to these products being labelled as 'Mittelrhein' PDO, and therefore also affect the sale of 'Mittelrhein' PDO products.

(e) Control body

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

The sentence has been deleted to avoid duplication.

(f) Other

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

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

The first fermentation has been added to point 9.4.3, 'Quality sparkling wine' category, of the product specification, as, 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)**

Mittelrhein

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

BRIEF WRITTEN DESCRIPTION

Depending on the grape variety, fresh notes of fruit and aromas of exotic fruit can dominate. In particular, depending on the grape variety and the cellar operations, the wines have floral and green aromas such as green peppers and green grass, or also scents of muscat and rose, honey and dried fruit, as well as spicy aspects such as hay, smoky and mineral notes. Depending on the wine-making process, the toasted wooden barrels may add vanilla, toasted and coconut aromas to the bouquet. Reductive maturation techniques may add aromas of flint and truffle, while oxidative maturation techniques may add oxidised apple and nutty aromas. The wines usually have a harmonious balance between acidity and sweetness. The wines are usually characterised by a delicate to strong body combined with an elegant to racy acid structure. In particular, the Riesling varieties and Burgunder family varieties are able to express the terroir of the vineyard in the sensory elements of the wines they produce. For example, the impression of acidity, the degree of acidity buffering, and mineral notes make it possible to perceive the different types of rock and various residual soils of the Mittelrhein region. The colours generally vary from a pale yellow with green tints to straw yellow and golden yellow or even shades of amber. Depending on the grape variety and year, they may also present slight red tones.

The total alcoholic strength of 'Mittelrhein' 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

BRIEF WRITTEN DESCRIPTION

The wines are above all characterised by notes of red fruit. They may also have green notes such as green peppers, rosemary and green stalk. Depending on the cellar operations and the wooden barrels used for ageing, the bouquet may also present spicy aromas, such as vanilla, toasted notes, chocolate and coconut, as well as reductive notes of flint and truffle. These usually light and fruity to full-bodied wines are generally characterised by a velvety soft to noticeable acid structure. In particular, the Spätburgunder variety is able to express the terroir of the vineyard in the sensory elements of the wines it produces. For example, the impression of acidity, the degree of sensory acidity buffering, and mineral notes make it possible to perceive the different types of rock and various residual soils of the Mittelrhein region. The red colour tends to vary from a light cherry red to a pronounced dark elderberry, to bluish with brownish tints.

The total alcoholic strength of 'Mittelrhein' 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)	

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

BRIEF WRITTEN DESCRIPTION

These types of wine are produced from softly pressed red grape varieties. Rosé and Weißherbst wines usually vary from pale rose to pink to a light red colour, while Blanc de Noir wines have the colour spectrum of white wines. As a result of the musts being aged like a white wine, fruity aromas of red berries and fruits tend to dominate, such as raspberry, strawberry, blackcurrant and cherry, but also lemons, apple and grapefruit. Depending on the grape variety used, the wines may also present spicy notes and green pepper, herbal notes, and, if they are matured in wood, also vanilla, toasted and coconut notes. Blanc de Noir wines may also present subtle floral notes. The wines tend to taste like white wines.

The total alcoholic strength of 'Mittelrhein' 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

BRIEF WRITTEN DESCRIPTION

The Rotling wines generally have a faint to pronounced light-red colour. Their aromas are usually fruity, or may be somewhat spicy, with notes of berries, pome fruit and citrus fruit. They tend to have a delicate to rich flavour and a lively acid structure.

The total alcoholic strength of 'Mittelrhein' 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')

BRIEF WRITTEN DESCRIPTION

These wines are generally characterised by low to moderate alcoholic strength. Usually fruity and fresh, the wines tend to clearly express the characteristics of the grape varieties from which they are made, combined with a lively acidity. Depending on the cellar operations and desired degree of ageing, their variety-specific bouquet may also include mineral aromas and aromas reminiscent of flint or truffle. Kabinett wines with residual sugar in particular tend to have low alcoholic strength and present an exciting balance between acidity and sweetness.

White Kabinett wines usually vary in colour from light yellow with green tints to a deeper yellow, whereas red Kabinett wines typically vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of 'Mittelrhein' 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')

BRIEF WRITTEN DESCRIPTION

Due to higher must weights, and thus usually riper grapes, Spätlese wines tend to strongly express the characteristics of the grape variety, with more body and higher alcoholic strength. Their bouquet is generally characterised by ripe yellow fruit and a mature, more harmonious acid structure. Spätlese wines are generally developed to obtain a distinctive sweetness, as far as possible from their own residual sugar. White Spätlese wines usually vary in colour from light yellow to golden yellow, whereas red Spätlese wines mostly vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of 'Mittelrhein' 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')

BRIEF WRITTEN DESCRIPTION

The use of fully ripe and overripe grapes essentially means the characteristics of the varieties used to make these wines are felt intensely. As well as grapes that have ripened for longer on the vine, grapes that have become concentrated through noble rot (*Botrytis cinerea*) may also be used. These wines typically have intense yellow fruit, sometimes exotic aromas. The presence of raisined grapes may also give rise to subtle honey-like and balsamic notes. Auslese wines are generally developed to obtain a distinctive sweetness, as far as possible from their own residual sugar. White Auslese wines usually vary in colour from light yellow to golden yellow, whereas red Auslese wines mostly vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of 'Mittelrhein' 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')

BRIEF WRITTEN DESCRIPTION

'Mittelrhein' wines with the special attribute 'Beerenauslese' are made from overripe, dried or botrytised berries and therefore generally have an intense, golden yellow to amber-like colour, a high sugar content, and a slightly oily texture. In terms of taste, they are usually intensely sweet, with a moderate to powerful, distinct acid structure. Their aromas tend to range from fruity to spicy or even herbal, with notes of ripe to overripe fruit, dried fruit, honey and spices. As Beerenauslese wines are generally developed with residual sugars, they are mainly white and rosé wines with moderate to very low alcoholic strength. For white wines in the Beerenauslese category, the colour typically varies from light yellow to all shades of amber.

The total alcoholic strength of 'Mittelrhein' 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')

BRIEF WRITTEN DESCRIPTION

'Mittelrhein' wines with the special attribute 'Eiswein' are pressed from grapes that are naturally frozen at the time of harvesting and pressing, meaning that the grapes' ingredients are highly concentrated and that there is sometimes slight rot from *Botrytis cinerea*. Eiswein wines therefore tend to have an intense sweetness and strong acidity, depending on the time it takes for the required low temperatures to be reached once the grapes are fully ripe. The respective varietal aromas are more pronounced, although the aromas tend to be fruity rather than characterised by noble rot. The colour of white Eiswein wines typically varies from light yellow to amber.

The total alcoholic strength of 'Mittelrhein' 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')

BRIEF WRITTEN DESCRIPTION

These wines generally have an even higher sugar content than Beerenauslese wines due to the more concentrated botrytised grapes and the greater effort put into selecting them. The wines therefore tend to be particularly sweet and, depending on the grape variety, have highly concentrated acidity as well as moderate to very low alcoholic strength. The aromas are similar to those of Beerenauslese wines but generally more intense. White Trockenbeerauslese wines usually vary from light yellow to dark amber in colour.

The total alcoholic strength of 'Mittelrhein' 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

BRIEF WRITTEN DESCRIPTION

Quality sparkling wine usually reflects the moderate sugar content of the grapes. The gentle harvesting and pressing technique preserves the generally higher, more lively acid structure. Sekt b.A. wines (quality sparkling wine from defined regions) are generally characterised by the base wine type, the grape varieties used, and the length of time the wine is kept on its lees during production. This can produce slightly nutty and brioche notes, depending on how long the wine is kept on its lees. Base sparkling wines aged in contact with oak wood may produce roasted and spicy aromas in the sparkling wine. The sparkling wines are usually fresh, fruity, acidic, yeasty and not markedly alcoholic. The residual sugar generally varies from barely noticeable to very sweet. In principle, they have a pronounced to powerful effervescence. Their colour generally ranges from pale yellow with green tints to lime blossom yellow and sometimes to rosé colours with various tones of red. The crémants generally have an intense effervescence and a soft structure. Their aromas usually range from fruity and ripe to yeasty and spicy, influenced by the type of base wine, the grape varieties used and the length of time that the wine is kept on its lees. The longer minimum time spent on the lees generally produces fine, creamy and balanced crémant wines.

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

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

BRIEF WRITTEN DESCRIPTION

Quality semi-sparkling wines generally have a fine effervescence. They typically have a fruity, fresh aroma and distinct varietal characteristics, though the carbon dioxide usually gives them additional freshness and liveliness. The most commonly used aromatic varieties may produce floral aromas and notes of exotic fruit in particular, as well as notes of raspberries, cherries and strawberries. In terms of colour, they generally range from pale yellow with greenish tints to lime blossom yellow, pink and red.

The total alcoholic strength of 'Mittelrhein' 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. **Wine-making practices**

5.1. *Specific oenological practices*

1. All products

   Specific oenological practice

   The current legislation applies.

2. All products

   Relevant restrictions on making the wines

   The current legislation applies.

3. All products

   Cultivation practices

   The current legislation applies.

5.2. *Maximum yields*

1. All products

   105 hectolitres per hectare

6. **Demarcated geographical area**

In Rhineland-Palatinate the protected designation of origin covers the vineyards of the municipalities and municipal districts of Bacharach (Bacharach (3503), Steeg (3502)), Bad Ems (0950), Bad Hönningen (0326), Boppard (Boppard (1820), Hirzenach (1824)), Bornich (0905), Braubach (0934), Breitscheid (Landkreis Mainz-Bingen) (0261), Brey (1388), Damscheid (1845), Dattenberg (0315), Dausenau (0947), Dörscheid (0904), Fachbach (0951), Filsen (0932), Hammerstein (Niederhammerstein (0328), Oberhammerstein (0329)), Kamp-Bornhofen (0931), Kasbach- Ohlenberg (Niederkasbach (0307)), Kaub (0902), Kestert (0918), Koblenz (Ehrenbreitstein (1416), Koblenz (1401), Niederberg (1413)), Lahnstein (Oberlahnstein (0961)), Langscheid (1207, 1843), Leubsdorf (0316), Leutesdorf (0330), Linz am Rhein (0310), Manubach (3504), Nassau (0837), Niederburg (1840), Niederheimbach (3507), Nochern (0914), Oberdiebach (3505), Oberheimbach (3506), Obernhof (0832), Oberwesel (Dellhofen (1842), Oberwesel (1841)), Osterspai (0933), Patersberg (0909), Perscheid (1844), Rheinbreitbach (0291), Rheinbrohl (0327), Rhens (1387), Sankt Goar (St. Goar (1837), Werlau (1836)), Sankt Goarshausen (Ehrenthal (0908), St. Goarshausen (0906), Wellmich (0907)), Spay (Oberspay (1390)), Trechtingshausen (3508), Unkel (Heister (0294), Scheuren (0292), Unkel (0293)), Urbar (1355, 1839), Vallendar (1352), Weinähr (0833).

In North Rhine-Westphalia the PDO area comprises vineyards in the districts of Oberdollendorf, Niederdollendorf and Königswinter in the town of Königswinter, the district of Honnef (Rhöndorf) in the town of Bad Honnef, and the district of Kessenich in the city of Bonn.

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

Qualitätswein (quality wine), Prädikatswein (wine with a special attribute), Sekt b.A. (quality sparkling wine from defined regions) or Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions) bearing the protected name 'Mittelrhein' may be produced in an area other than the specified growing area in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.

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

Accent

Acolon

Albalonga

Allegro

Arnsburger

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Baron

Blauburger

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

Blauer Limberger - Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Silvaner

Blauer Spätburgunder

Blauer Trollinger - Trollinger, Vernatsch

Blauer Zweigelt - Zweigeltrebe, Rotburger, Zweigelt

Blütenmuskateller

Bolero

Bronner

Cabernet Blanc
Cabernet Cantor
Cabernet Carbon
Cabernet Carol
Cabernet Cortis
Cabernet Cubin
Cabernet Dorio
Cabernet Dorsa
Cabernet Franc
Cabernet Mitos
Cabernet Sauvignon
Cabertin
Calandro
Calardis Blanc
Chardonnay
Dakapo
Deckrot
Divico
Domina
Donauriesling
Dornfelder
Dunkelfelder
Ehrenbreitsteiner
Ehrenfelser
Faberrebe
Felicia
Findling
Freisamer
Früher Malingre - Malinger
Früher Roter Malvasier - Malvasier, Früher Malvasier, Malvoisie
Färbertraube
Gelber Muskateller
Gm 643-10
Gm 643-17
Goldmuskateller - Muskateller
Goldriesling
Grüner Silvaner - Silvaner, Sylvaner
Grüner Veltliner - Veltliner
Hegel
Helfensteiner
Helios
Heroldsrebe
Hibernal

Huxelrebe - Huxel

Hölder

Johanniter

Juwel

Kanzler

Kerner

Kernling

Merlot

Merzling

Monarch

Morio Muskat

Muscaris

Muskat Ottonel - Muskat-Ottonel

Muskat Trollinger

Müller Thurgau - Rivaner

Müllerrebe - Schwarzriesling, Pinot Meunier

Neronet

Noblin

Optima 113 - Optima

Orion

Ortega

Osteiner

Palas

Perle

Petite Arvine

Phoenix - Phönix

Pinotin

Piroso

Prinzipal

Prior

Reberger

Regent

Regner

Reichensteiner

Rieslaner

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

Rubinet

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

Saint Laurent - St. Laurent, Sankt Laurent

Saphira

Sauvignac

Sauvignon Blanc - Muskat Silvaner

Sauvignon Cita

Sauvignon Gris

Sauvignon Gryn

Sauvignon Sary

Sauvitage

Savagnin Blanc - Weißer Traminer

Scheurebe

Schönburger

Septimer

Siegerrebe

Silcher

Sirius

Solaris

Souvignier Gris

Staufer

Syrah

Tauberschwarz

Verdicchio bianco - Trebbiano di Soave

Villaris

We S 523

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

Wildmuskat

Würzer

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

8.1. *All products*

The 'Mittelrhein' winegrowing area is located between Bingen and Bonn, borders on the Siebengebirge uplands and is about 110 km long. The valley floor is narrow; only at an altitude of 200-220 m above sea level does the narrow V-shaped valley widen out into a plateau valley with levels which were formed long ago. The areas in the Middle Rhine Valley which are used for winegrowing range in altitude from about 55 m to 350 m above sea level; the vineyards' average altitude is 170 m above sea level. The vineyards of the Upper Middle Rhine Valley face mainly south-east to south-west; winegrowing in the Lower Middle Rhine Valley is predominantly carried out on land facing south to south-west. Taking the Middle Rhine Valley as a whole, the vineyards' average orientation is 168 ° (SSE).

In the Middle Rhine Valley area, Devonian rocks predominate. Quartzite sandstone and slate are widespread; ferrous schist, schist with siliceous lenticles and quarzites are found to a lesser extent. Rocks from the Tertiary period are found only in the area around Königswinter. These comprise trachytes, trachytic tuffs, basalts and latites (volcanic effusion), which are evidence of past volcanic activity. The floodplains of the Rhine usually contain several metres of thick sands and clays, which are often calcareous. The vines in the Middle Rhine Valley are mainly rooted in soils with source rock of Devonian schist. Brown soils and regosols are the predominant soil types there.

Para-brown soils are widespread on the fertile loess and loess loam. Winegrowing is also carried out on parts of the floodplains and lower terraces. In terms of soil typology, these areas are characterised by vegen and brown soils. On the Tertiary volcanic rock there are mainly brown soils, regosols and rankers.

According to meteorological data, the annual average temperature is 9,7 °C, while the average temperature during the growing season is 14,2 °C. Average annual precipitation is 665 mm, about 60 % of which falls during the growing season. During that season, the vines in the Mittelrhein area benefit on average from approximately 615 000 Wh/m^2 of direct sunshine. The long growing season, together with the particular topography of the growing area, the microclimatic conditions, the characteristic composition of the soil and the high level of human input, determine the typical characteristics of the wines. As the small-scale structure and steep slopes limit the use of machinery in the vineyards, tending them is very labour-intensive, which has a stabilising effect on yields. This contributes significantly to the quality of the harvest in terms of the natural minimum alcoholic strength, the development of the aromas and the acid balance of the wines. The human factor is based on a centuries-old wine-growing tradition. When cultivating the primary product (grapes) earmarked for the production of wine with special attributes, the winegrower may use special plant care measures during the growing season, such as defoliating the grape areas or thinning out the grapes, to achieve better quality and a more intense composition of constituents in the grape. Furthermore, various technology-related cellaring operations can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

8.2. *Wine*

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.

8.3. *Semi-sparkling wine*

For quality semi-sparkling wine from defined regions, the base product must meet the minimum requirements for quality wine in the particular region set out under point 3.2 of the product specification. Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.

8.4. *Quality sparkling wine*

The base 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 base 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)**

Wine, quality sparkling wine, semi-sparkling wine

Legal framework:

In 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.

The vineyard register provides the list of the names of areas, large-scale vineyards 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. In North Rhine-Westphalia, they are listed in the Regulation implementing the legislation on wine (*Verordnung zur Durchführung des Weinrechts, WeinR-DVO NRW*). 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 Rheinland-Pfalz*);— North Rhine-Westphalia Regulation implementing the legislation on wine (*Verordnung zur Durchführung des Weinrechts, WeinR-DVO NRW*);

— Section 2(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 small geographical units may be changed only with the agreement of the competent organisation under Section 22g of the Federal Wine Act, which must notify any changes to the Federal Office for Agriculture and Food.

All products

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States.

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Only actual names may be used on the labelling of 'Mittelrhein' PDO products marketed with indication of the vine variety. Blending with new strains is permitted.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein