C/2025/6735

18.12.2025

# Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/6735)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

**'Landwein der Saar'**

**EU reference number: PGI-DE-A1289-AM03 – 20.11.2025**

1. **Name of product**

'Landwein der Saar'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wine

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Germany

5. **Member State authority communicating the standard amendment**

*Name*

Federal Ministry of Agriculture, Food and Regional Identity [Bundesministerium für Landwirtschaft, Ernährung und Heimat]

*Name*

Federal Office for Agriculture and Food [Bundesanstalt für Landwirtschaft und Ernährung]

6. **Qualification as standard amendment**

The German authorities consider the application to meet the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

The amendments to the product specification are standard amendments according to the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

The application for amendment to the 'Landwein der Saar' PGI does not involve any of the three situations constituting a Union amendment, specifically it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The German authorities therefore consider that the application is for a standard amendment.

7. **Description of the approved standard amendment(s)**

*Title*

Description of the wine(s)

*Description*

The analytical conditions allow the natural alcoholic strength to be increased, through enrichment, to a total alcoholic strength by volume of 13 % for red wine.

A description of partially dealcoholised wine has been added to the organoleptic description for all wines.

Partially dealcoholised white wine:

The organoleptic qualities of the partially dealcoholised white wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum. Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned. The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Partially dealcoholised rosé wines, Blanc de Noir:

The organoleptic qualities of the partially dealcoholised wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum. Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned. The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Partially dealcoholised red wine:

The organoleptic qualities of the partially dealcoholised red wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum. Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned. The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Partially dealcoholised Rotling:

The organoleptic qualities of the partially dealcoholised Rotling wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum. Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned. The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

The changes affect point 3 of the specification and point 6 of the single document.

☑ The amendment affects the single document.

*Title*

Demarcation of the area

*Description*

The following land parcels are included in the demarcation of the 'Landwein der Saar' PGI:

| | | | | |
|---|---|---|---|---|
| Ayl | 2740 | 12 | 191 | 0 |
| Irsch | 2711 | 1 | 99 | 0 |
| Irsch | 2711 | 1 | 181 | 2 |
| Irsch | 2711 | 1 | 187 | 0 |
| Irsch | 2711 | 1 | 188 | 0 |
| Irsch | 2711 | 1 | 197 | 0 |
| Irsch | 2711 | 1 | 198 | 0 |
| Irsch | 2711 | 1 | 199 | 0 |
| Irsch | 2711 | 1 | 200 | 0 |
| Irsch | 2711 | 1 | 201 | 0 |
| Irsch | 2711 | 1 | 235 | 0 |
| Irsch | 2711 | 2 | 63 | 0 |
| Irsch | 2711 | 2 | 65 | 0 |
| Irsch | 2711 | 2 | 66 | 0 |
| Irsch | 2711 | 2 | 70 | 0 |
| Irsch | 2711 | 2 | 71 | 0 |
| Irsch | 2711 | 2 | 72 | 0 |
| Irsch | 2711 | 2 | 78 | 0 |
| Irsch | 2711 | 2 | 79 | 0 |
| Irsch | 2711 | 2 | 80 | 0 |
| Irsch | 2711 | 2 | 81 | 0 |
| Irsch | 2711 | 2 | 82 | 0 |
| Irsch | 2711 | 2 | 83 | 0 |
| Irsch | 2711 | 2 | 87 | 0 |
| Irsch | 2711 | 2 | 92 | 0 |
| Irsch | 2711 | 2 | 93 | 0 |
| Irsch | 2711 | 2 | 95 | 0 |
| Irsch | 2711 | 2 | 98 | 0 |
| Irsch | 2711 | 2 | 99 | 0 |
| Irsch | 2711 | 2 | 100 | 0 |
| Irsch | 2711 | 2 | 179 | 5 |
| Irsch | 2711 | 2 | 179 | 6 |
| Irsch | 2711 | 3 | 322 | 0 |
| Irsch | 2711 | 6 | 129 | 0 |
| Irsch | 2711 | 6 | 140 | 0 |
| Saarburg | 2737 | 3 | 25 | 0 |
| Saarburg | 2737 | 3 | 33 | 0 |
| Saarburg | 2737 | 3 | 42 | 1 |

| | | | | |
|---|---|---|---|---|
| Saarburg | 2737 | 3 | 44 | 1 |
| Saarburg | 2737 | 30 | 270 | 1 |
| Schoden | 2742 | 1 | 76 | 1 |
| Schoden | 2742 | 1 | 76 | 2 |
| Schoden | 2742 | 1 | 77 | 1 |
| Schoden | 2742 | 1 | 77 | 2 |
| Schoden | 2742 | 1 | 80 | 2 |
| Schoden | 2742 | 1 | 80 | 3 |
| Schoden | 2742 | 1 | 216 | 0 |
| Schoden | 2742 | 1 | 219 | 1 |
| Schoden | 2742 | 1 | 222 | 1 |
| Schoden | 2742 | 1 | 224 | 0 |
| Schoden | 2742 | 1 | 225 | 0 |
| Schoden | 2742 | 5 | 43 | 0 |
| Schoden | 2742 | 5 | 44 | 0 |
| Schoden | 2742 | 5 | 45 | 0 |
| Schoden | 2742 | 5 | 80 | 0 |
| Schoden | 2742 | 5 | 81 | 0 |
| Schoden | 2742 | 5 | 83 | 1 |
| Schoden | 2742 | 5 | 85 | 0 |
| Schoden | 2742 | 6 | 54 | 0 |
| Schoden | 2742 | 6 | 56 | 0 |
| Schoden | 2742 | 6 | 57 | 0 |
| Schoden | 2742 | 6 | 58 | 0 |
| Schoden | 2742 | 6 | 64 | 0 |
| Schoden | 2742 | 6 | 65 | 0 |
| Schoden | 2742 | 6 | 66 | 0 |
| Schoden | 2742 | 6 | 68 | 1 |
| Schoden | 2742 | 6 | 100 | 0 |
| Schoden | 2742 | 6 | 106 | 0 |
| Schoden | 2742 | 6 | 114 | 0 |
| Schoden | 2742 | 6 | 119 | 0 |
| Schoden | 2742 | 6 | 120 | 0 |
| Schoden | 2742 | 6 | 141 | 0 |
| Schoden | 2742 | 6 | 143 | 0 |
| Schoden | 2742 | 6 | 144 | 0 |
| Schoden | 2742 | 6 | 145 | 0 |
| Schoden | 2742 | 6 | 146 | 0 |
| Schoden | 2742 | 6 | 147 | 0 |
| Schoden | 2742 | 6 | 151 | 0 |
| Wiltingen | 2756 | 7 | 6 | 0 |

| | | | | |
|---|---|---|---|---|
| Wiltingen | 2756 | 7 | 7 | 0 |
| Wiltingen | 2756 | 7 | 21 | 0 |
| Wiltingen | 2756 | 7 | 64 | 1 |
| Wiltingen | 2756 | 8 | 102 | 0 |
| Wiltingen | 2756 | 8 | 106 | 0 |
| Wiltingen | 2756 | 8 | 107 | 0 |
| Wiltingen | 2756 | 8 | 113 | 0 |
| Wiltingen | 2756 | 8 | 114 | 0 |
| Wiltingen | 2756 | 8 | 115 | 0 |
| Wiltingen | 2756 | 8 | 116 | 0 |
| Wiltingen | 2756 | 8 | 117 | 0 |
| Wiltingen | 2756 | 8 | 118 | 0 |
| Wiltingen | 2756 | 8 | 119 | 0 |
| Wiltingen | 2756 | 21 | 53 | 0 |
| Wiltingen | 2756 | 21 | 54 | 0 |
| Wiltingen | 2756 | 21 | 55 | 0 |
| Wiltingen | 2756 | 21 | 169 | 0 |

The changes affect point 4 of the product specification.

☐ The amendment affects the single document.

*Title*

Wine grape varieties

*Description*

The following grape varieties have been added:

White grape varieties:

Alvarinho, Blütenmuskateller, Soreli, Trebbiano di Soave, Voltis, Sémillon

Red grape varieties:

Levitage, Schwarzblauer Riesling

Errors in the spelling of certain varieties have also been corrected and name changes accepted.

The changes affect point 8 of the specification and 8 of the single document.

☑ The amendment affects the single document.

*Title*

Control authorities

*Description*

The control authorities and their tasks have been removed from the product specification and listed in a separate document.

The changes affect point 11 of the product specification.

☐ The amendment affects the single document.

SINGLE DOCUMENT

**Designations of origin and geographical indications of wine**

**'Landwein der Saar'**

**EU reference number: PGI-DE-A1289-AM03 – 20.11.2025**

1. **Name(s)**

Landwein der Saar

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Germany

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

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

*Grapevine product*

Wine, white

Organoleptic characteristics:

Visual appearance:

The colour spectrum usually ranges from pale yellow with green tints to golden yellow. In particular, mash-fermented white wines can also appear orange in colour, with reddish and brown tints.

Aroma:

The bouquet may have slight varietal characteristics and a less fruity character. There may also be deliberate oxidative, phenolic or reductive notes of delicate to moderate intensity.

Taste:

Depending on the grape variety or the composition in a blend of grape varieties, the white wines generally have fruity notes of local pome fruit, stone fruit and citrus fruit. The range may extend to green, grassy and herbal notes, with floral overtones, honey and dried fruit depending on the grape variety. The wines are generally light- to medium-bodied with an acidity and sweetness reflecting the cellar operations. Depending on how they are processed, the wines may also be tannic and mildly acidic.

Additional information regarding organoleptic characteristics:

The white wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 11,5 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Partially dealcoholised wine, white

Organoleptic characteristics:

Visual appearance:

The organoleptic qualities of the partially dealcoholised white wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum.

Aroma:

Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned.

Taste:

The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Rosé wines, Blanc de Noir

Organoleptic characteristics:

Visual appearance:

The rosé wines usually vary in colour from pale pink to pink to light red with possible brown tints, while the Blanc de Noir wines are the colour of white wine.

Aroma:

Given the similarity to white wine production, fruity notes of berries and citrus fruit are particularly dominant.

Taste:

With their generally rather high acidity, delicate tannins, low alcohol levels and subtle residual sweetness, the rosé wines are similar in taste to white wines.

Additional information regarding organoleptic characteristics:

The rosé and Blanc de Noir wines are produced from swiftly pressed red grape varieties. There can be a considerable variety of aromas and colours and a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 11,5 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Partially dealcoholised rosé wines, Blanc de Noir

Organoleptic characteristics:

Visual appearance:

The organoleptic qualities of the partially dealcoholised wines resemble the sensory descriptions of wine belonging to the ‘Landwein der Saar’ PGI from which they are produced. This applies above all to the colour spectrum.

Aroma:

Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned.

Taste:

The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Wine, red

Organoleptic characteristics:

Visual appearance:

The colour spectrum ranges from a pale to medium-intensity red to a dark violet with occasional intense brown tints.

Aroma:

Depending on the grape variety or the composition in a blend of grape varieties, the red wines have a bouquet mostly dominated by fruity notes of local stone fruit and berries as well as preserved and dried fruit. There can also be green and spicy overtones.

Taste:

The wines are usually light-bodied to full-bodied and are generally characterised by a mild to noticeable acidity. The tannin spectrum ranges from barely noticeable to highly dominant tannins which may also present green overtones.

Additional information regarding organoleptic characteristics:

The wines may also have a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |

| | |
|---|---|
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 13 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Partially dealcoholised wine, red

Organoleptic characteristics:

Visual appearance:

The organoleptic qualities of the partially dealcoholised red wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum.

Aroma:

Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned.

Taste:

The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Rotling

Organoleptic characteristics:

Visual appearance:

Depending on the choice of grape variety, the Rotling wines mostly have a faint to strong light-red colour.

Aroma:

Their aromas are generally rather fruity, sometimes delicately spicy. The fruity character may vary depending on the grape variety used.

Taste:

They generally have a delicate to rich flavour and a mostly fresh acid structure.

Additional information regarding organoleptic characteristics:

There can be a considerable variety of aromas and colours and a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

The natural alcoholic strength may, through enrichment, be increased to a total alcoholic strength by volume of 11,5 %.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

*Grapevine product*

Partially dealcoholised Rotling

Organoleptic characteristics:

Visual appearance:

The organoleptic qualities of the partially dealcoholised Rotling wines resemble the sensory descriptions of wine belonging to the 'Landwein der Saar' PGI from which they are produced. This applies above all to the colour spectrum.

Aroma:

Where the grape variety is indicated the partially dealcoholised wines frequently exhibit a more subtle aroma typical of the grape variety concerned.

Taste:

The wines usually have a somewhat leaner taste profile, owing to the reduced alcohol content. Taste parameters such as sweetness and acidity as well as tannins are often perceived with the senses as being more pronounced.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | — |
| Minimum total acidity unit: | — |
| Maximum volatile acidity (in milliequivalents per litre): | — |
| Maximum total sulphur dioxide (in milligrams per litre): | — |

Additional information regarding analytical characteristics:

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

Minimum natural alcoholic strength and minimum must content: 5,5 % by volume and 47° Oechsle.

The must weight in the fermentation container must be recorded.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

—

Not applicable

7.2. *Maximum yields*

All wines/category/variety/type:

All products

Maximum yield:

| | |
|---|---|
| Maximum yield: | 150 |
| Maximum yield unit: | Hectolitres per hectare |

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Accent

— Acolon

— Adelfränkisch – Grüner Adelfränkisch, Grünedel, Verdet Blanc

— Affenthaler – Blauer Affenthaler

— Albalonga

— Allegro

— Alvarinho – Albarino, Albariño

— Arinto – Arinto de Bucelas

— Arnsburger

— Auxerrois – Auxerrois Blanc, Auxerrois blanc, Pinot Auxerrois

— Bacchus

— Baron

— Blauer Elbling

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

— Blauer Limberger – Blaufränkisch, Lemberger, Limberger

— Blauer Portugieser – Portugieser

— Blauer Spätburgunder – Clevner, Pinot Noir, Pinot noir, Pinot Nero, Pinot nero, Samtrot, Spätburgunder

— Blauer Trollinger – Trollinger, Vernatsch, Schiava Grossa

— Blauer Zweigelt – Rotburger, Zweigelt, Zweigeltrebe

— Blütenmuskateller

— Bolero

— Bronner

— Cabernet Blanc

— Cabernet Bordo

— Cabernet Cortis

— Cabernet Cubin

— Cabernet Dorio

— Cabernet Dorsa

— Cabernet Franc

— Cabernet Jura

— Cabernet Mitos

— Cabernet Sauvignon

— Cabertin

— Calardis Blanc

— Chardonnay

— Chenin Blanc

— Dakapo

— Divico

— Domina

— Donauriesling

— Dornfelder

— Dunkelfelder

— Ehrenbreitsteiner

— Ehrenfelser

— Faberrebe – Faber

— Felicia

— Fernão Pires – Fernao Pires

— Fidelio

— Findling

— Gamay noir

— Gelber Kleinberger

— Gelber Muskateller – Moscato, Muscat, Muskat, Muscat blanc, Muscat Blanc, Muskateller

— Gelber Orleans – Orleans

— Gm 4-46

— Gm 6414-17

— Gm 9224-2

— Gm 9337-1

— Gm 9620-5

— Goldmuskateller

— Goldriesling

— Grenache noir – Grenache

— Grüner Silvaner – Silvaner, Sylvaner

— Grüner Veltliner – Veltliner

— Grünfränkisch – Bormeo Verd

— Gutenborner

— Hartblau

— Helios

— Hibernal

— Huxelrebe – Huxel

— Johanniter

— Juwel

— Kerner

— Kernling

— Kleiner Fränkischer Burgunder – Franc Pineau, Schwarzblauer Klevner

— Lagrein – Blauer Lagrein, Lagrain

— Laurot

— Levitage

— Merlot

— Monarch

— Morio Muskat – Morio-Muskat

— Muscaris

— Muskat Ottonel – Muskat-Ottonel

— Müller Thurgau – Rivaner, Müller-Thurgau

— Müllerrebe – Pinot Meunier, Pinot meunier, Schwarzriesling

— Nebbiolo – Prunent

— Optima 113 – Optima

— Ortega

— Palas

— Pamina

— Perle

— Phoenix – Phönix

— Pinot Nova – Pinot nova

— Pinotin

— Piroso

— Primitivo – Zinfandel

— Prinzipal

— Prior

— Reberger

— Regent

— Regner

— Reichensteiner

— Rieslaner

— Rinot

— Rondo

— Rosa Chardonnay

— Roter Elbling – Elbling Rouge, Elbling rouge

— Roter Gutedel – Chasselas Rouge, Chasselas rouge, Fendant Roux

— Roter Muskateller

— Roter Müller Thurgau – Roter Müller-Thurgau

— Roter Riesling

— Roter Traminer – Gewürztraminer, Traminer

— Roter Veltliner

— Rubinet

— Ruländer – Grauburgunder, Grauer Burgunder, Pinot Grigio, Pinot grigio, Pinot Gris, Pinot gris

— Saphira

— Satin Noir

— Sauvignac

— Sauvignon Blanc – Fumé Blanc, Muskat Silvaner

— Sauvignon Gris

— Sauvitage

— Savagnin Blanc – Weißer Traminer

— Scheurebe

— Schwarzblauer Riesling

— Schwarzer Elbling – Pinot Salomon

— Schwarzer Urban

— Schönburger

— Siegerrebe – Sieger

— Solaris

— Soreli

— Souvignier Gris

— St. Laurent – Sankt Laurent, Saint Laurent

— Syrah – Shiraz

— Sémillon – Semillon blanc

— Süßschwarz

— Tempranillo

— Touriga nacional

— Trebbiano di Soave – Verdicchio bianco

— VB 91-26-5

— Veritage

— Viognier – Viogne

— Voltis

— Weißer Burgunder – Pinot Bianco, Pinot bianco, Pinot Blanc, Pinot blanc, Weißburgunder

— Weißer Elbling – Elbling, Kleinberger

— Weißer Gutedel – Chasselas, Chasselas Blanc, Chasselas blanc, Fendant, Fendant Blanc, Gutedel

— Weißer Heunisch – Heunisch

— Weißer Riesling – Klingelberger, Riesling, Rheinriesling, Riesling Renano, Riesling renano

9. **Concise definition of the demarcated geographical area**

Products allowed to bear the protected geographical indication 'Landwein der Saar' must come from demarcated vineyards belonging to the following municipalities and municipal districts: Ayl (Ayl (2740), Biebelhausen (2741)), Irsch (2711), Kanzem (2757), Kastel-Staadt (2713), Konz (Filzen (2770), Kommlingen (2773), Konz (2771), Könen (2769), Krettnach (2774), Niedermennig (2772), Oberemmel (2775)), Ockfen (2739), Pellingen (2776), Saarburg (2737), Schoden (2742), Serrig (2712), Wawern (Trier-Saarburg) (2758) and Willtingen (2756).

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

'Landwein der Saar' may be produced in an area other than the Landwein-producing region 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.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☐ Reputation

☑ A specific quality

☑ Other characteristic

*Categories of grapevine product*

1. Wine

*Summary of the link*

The Saar Landwein-producing region (Konz to Serrig) covers two natural regions. The majority of the winegrowing area is located in the Saarburger Saartal natural region. On its eastern flank, this region merges into the Irsch-Wiltinger Hunsrückrand natural region which, with its steep slopes, links the lowlands of the Saar Valley with the plateaus of the Saar-Ruwer-Hunsrück. Some vineyards can also still be found in the Irsch-Wiltinger Hunsrückrand. Along the Saar, the winegrowing areas are found at altitudes of about 135 m to 380 m above sea level (the average altitude is 230 m above sea level). Taking into account all vineyards in the Saar Landwein-producing region, the average gradient is 23 %. They mainly face SE-SSW (approximately 75 %) and, taking the winegrowing area as a whole, their average orientation is 200° (SSW).

The Saar Landwein-producing region is overwhelmingly Paleozoic slate. Fluvial sediment is only to be found on the floor of the Saar Valley and on its river terraces, where it overlays the Paleozoic (Devonian) rock. On the westernmost side of the Saar Landwein-producing region, Mesozoic rock is also to be found. However, there is almost no winegrowing on this Buntsandstein sandstone. As a result, the vines in the Saar are largely rooted in soils with Devonian source rock. The soils which formed on the Devonian slate are mainly base-poor to base-rich brown soils.

Colluvisols from redistributed Devonian soil material are also to be found in places. On the partly clay-covered Pleistocene river and terrace sediment, regosols, para-brown soils and pseudo-gley soils have formed. However, these are only found to a limited extent in the Saar Landwein-producing region. Buntsandstein base-poor brown soils are highly uncommon. They account for less than 0,5 % of all vineyards. Despite the deeply ploughed furrows created for vine cultivation, the natural soil types are still frequently recognisable.

The Saar Valley and its tributary valleys stand out as areas with favourable thermal conditions compared to the Hunsrück uplands due to their protected location. The average temperature of vineyards across the entire Saar Landwein-producing region is approximately 9,5 °C. During the growing season, the average temperature is approximately 14,0 °C. The vineyards in the Saar Landwein-producing region receive on average some 775 mm of precipitation. On average, approximately 480 mm of that precipitation, i.e. 60 %, falls during the growing season. The vines receive an average of 679 000 Wh/m² of direct sunshine during the growing season.

11. **Further applicable requirements**

*Title of the requirement/derogation*

Production rules

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

100 % of the grapes used to produce 'Landwein der Saar' must come from the municipalities or cadastral units listed under point 9 of the single document and from the wine grape varieties authorised under point 8 of the single document. The residual sugar content of a wine marketed as 'Landwein der Saar' may not exceed the maximum permissible value for the 'semi-dry' indication.

**Electronic reference (URL) to the publication of the product specification**

https://www.ble.de/SharedDocs/Downloads/DE/Ernaehrung-Lebensmittel/EU-Qualitaetskennzeichen/Antraege/LW_Saar_SAE/Produktspezifikation.pdf?__blob=publicationFile