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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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/575)

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

'Landwein der Saar'

PGI-DE-A1289-AM01

Date of communication: 19.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description of the changes

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

The minimum natural alcoholic strength and minimum natural must weight of 'Landwein der Saar' have been listed under a separate point. The content is unchanged. The following sentence on cellar accounting has been inserted for clarification: 'The must weight in the fermentation container must be documented.'

An organoleptic description of the various products has also been provided.

b) *Demarcation of the area*

The demarcation of the 'Landwein der Saar' PGI area has been amended.

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

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.

The area in which Landwein may be produced has been amended. To date, production of 'Landwein der Saar' has only been possible in the Saar growing area. The rules in this regard have been aligned with legal requirements and now allow for 'Landwein der Saar' to also be produced in a different area of the same federal state or in a neighbouring federal state:

'Landwein 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.'

c) *Wine grape varieties*

To date, the following grape varieties have been listed under point 7 (which is to become point 8) of the product specification:

White wines

Arnsburger, Auxerrois, Bacchus, Bronner, Chardonnay, Ehrenbreitsteiner, Ehrenfelser, Faberrebe, Findling, Gelber Muskateller, Goldriesling, Grauer Burgunder, Grüner Veltliner, Huxelrebe, Johanniter, Juwel, Kerner, Kernling, Merzling, Morio-Muskat, Müller Thurgau, Muskat-Ottonel, Optima, Ortega, Perle, Phoenix, Prinzipal, Regner, Reichensteiner, Rieslaner, Roter Elbling, Roter Muskateller, Roter Traminer, Saphira, Sauvignon Blanc, Scheurebe, Schönburger, Solaris, Weißer Burgunder, Weißer Elbling, Weißer Riesling.

Red and rosé wines

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

Accent, Acolon, Blauer Frühburgunder, Blauer Limberger, Blauer Portugieser, Blauer Spätburgunder, Bolero, Cabernet Cortis, Cabernet Cubin, Cabernet Dorio, Cabernet Dorsa, Cabernet Mitos, Cabernet Sauvignon, Dakapo, Domina, Dornfelder, Dunkelfelder, Merlot, Müllerrebe, Prior, Regent, Rondo, Rubinet, Saint-Laurent, Syrah.

AMENDMENTS

In future, the headings will read 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines'.

The following varieties have been added:

White grape varieties:

'Adelfränkisch, Albalonga, Arinto, Cabernet Blanc, Calardis Blanc, Chenin Blanc, Donauriesling, Felicia, Fernão Pires, Fidelio, Gelber Kleinberger, Gelber Orleans, Gm 4-46, Gm 6414-17, Gm 9224-2, Gm 9337-1, Gm 9620-5, Goldmuskateller, Grüner Silvaner, Grünfränkisch, Gutenborner, Helios, Hibernal, Muscaris, Pamina, Rinot, Rosé Chardonnay, Roter Gutedel, Roter Müller-Thurgau, Roter Riesling, Roter Veltliner, Sauvignac, Sauvignon Gris, Sauvitage, Savagnin Blanc, Siegerrebe, Souvignier Gris, Viognier, Weißer Gutedel, Weißer Heunisch, We 86-708-86.'

Red grape varieties:

'Allegro, Baron, Blauer Affenthaler, Blauer Elbling, Blauer Trollinger, Blauer Zweigelt, Cabernet Bordo, Cabernet Franc, Cabernet Jura, Cabertin, Divico, Gamay Noir, Grenache noir, Hartblau, Kleiner Fränkischer Burgunder, Lagrein, Laurot, Monarch, Nebbiolo, Palas, Pinotin, Pinot Nova, Piroso, Primitivo, Reberger, Satin Noir, Schwarzer Elbling, Schwarzer Urban, Süßschwarz, Tempranillo, Touriga nacional, VB 91-26-5.'

The following varieties have been removed:

White wine:

'Merzling'

d) *Other requirements laid down by an organisation which manages the PDO/PGI*

Even after amendments to the legislation, the following provision which reflects existing legislation will be maintained: 100 % of grapes used in production must come from the area the Landwein takes its name from and the residual sugar content must not exceed the maximum permissible values for 'semi-dry'. These rules are now indicated as a requirement laid down by an organisation which manages the PDO/PGI (protection association) and no longer as a requirement under national law. The figure of 100 % is now explicitly mentioned and reference is made to it in the list identifying the demarcated area and the list of grape varieties in the product specification:

The following wording: '"Landwein der Saar" may only be made from grapes coming from authorised vineyards and authorised vine varieties.'

has now been replaced by: '100 % of the grapes used to produce "Landwein der Saar" must come from the municipalities or cadastral units listed under point 4 and from the wine grape varieties authorised under point 8.'

Regarding the rule on residual sugar content, the word 'Landwein' has simply been changed to 'Landwein der Saar'.

e) *Control authorities*

Under point 11 of the product specification, the fax number of the control authorities has been changed. Moreover, the duties of the control authorities have been corrected as responsibility for new planting authorisations has been transferred from the Rhineland-Palatinate Chamber of Agriculture to the Federal Office for Agriculture and Food.

f) *Other*

Editorial changes in line with EU requirements These include all changes which reflect current legislation. This was done by making reference to the current legislation or deleting the relevant passage.

2. **Justification of the amendment**

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

The minimum natural alcoholic strength and minimum natural must weight have been listed under a separate point in order to make the product specification clearer. 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 with 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 'Landwein der Saar'. In order to avoid misunderstandings with regard to cellar accounting, the protection association decided to insert a sentence clarifying that only the minimum must weight has to be recorded in the winery records.

The descriptions of the organoleptic characteristics have been made more nuanced in order to better reflect the different products.

b) *Demarcation of the area*

This amendment regarding the area demarcation is not arbitrary but necessary in order to prevent significant disadvantages for winegrowing and agriculture, the general public, the natural environment, and the cultivated landscape of the Saar region, which has developed over time.

The reasons for the demarcation of the area are explained in more detail below:

As the plant protection measures implemented in winegrowing are not always compatible with other crops, enclosed vineyards are necessary for quality assurance purposes.

Plant protection measures that are necessary in winegrowing are not always compatible with the requirements for other crops. Juxtaposing vineyards alongside land with other uses (e.g. grassland, arable farming, fruit or vegetable cultivation) often causes problems that should be avoided as far as possible:

— The more enclosed a vineyard and the fewer points of contact between land used for winegrowing and land with other uses (arable farming, fruit growing, grassland, etc.), the fewer associated negative effects on the wines' cultivation and quality. This is due to the specific management requirements in the area of winegrowing, in particular plant protection. On many of the traditional winegrowing slopes, plant protection is carried out by means of helicopter spraying, where – for technical and physical reasons – there is a higher risk of drift than in the case of ground-based application. Having a geometry-based spray system in the form of long, straight tracks along the slope aids effective helicopter spraying. This requires a continuous vineyard area.

Farmers and winegrowers are obliged to prevent plant protection products from spreading to other crops and non-target areas, including by observing distance requirements. It is therefore not possible to spray vines close to the boundary of a vineyard, which prevents cultivation. The same applies to arable land, grassland and fruit-growing land that border on vineyards. Having vineyards that are spread out therefore results in financial losses for all farmers. The problem is particularly pronounced in locations where helicopter spraying is used, as helicopters must comply with especially stringent distance requirements due to the increased risk of drift. If vineyards are moved from such areas, the former vineyards become non-target areas to which distance requirements apply. This places the remaining vineyards at an economic disadvantage.

— Even if plant protection products are properly applied, they may drift onto neighbouring parcels with different uses, which may cause unwanted vegetative damage in non-target areas or impair the quality/marketability of products due to the presence of certain residues. The plant protection products used in winegrowing, arable farming and fruit growing sometimes differ considerably, particularly with regard to type of use, crop-specific authorisation and waiting periods. Even if good professional practice is followed, drift may cause products to spread to neighbouring crops for which they are not authorised. In such cases, residue studies may find – on the basis of precise analysis and low maximum residue limits – that the produce is not fit to be placed on the market. In practice, such cases occur frequently. While the polluter can be held liable for such damage, a winegrower can avoid such problems by maintaining enclosed vineyards to minimise peripheral areas.

Protecting the general public and the natural environment through steep slope management

Nowadays, steep slopes play a key role in preventing erosion and run-off. Terraced winegrowing and vineyard walls prevent surface water from running off downhill. Vines and green cover stabilise the soil and are maintained through ongoing tending work. Proper soil management ensures a good soil structure and high infiltration of water into the soil. To sum up, erosion is minimised, water is buffered in the event of heavy rain, and the run-off of nutrients (mainly phosphate) into surface water is prevented. Without active management, the terraces and walls would fall into ruin. The soil would become overgrown with scrub and lose fertility and structure. Erosion, soil and nutrient run-off, and landslides in the event of heavy rain would be the consequences, putting residents and transport in danger and causing damage.

Many management and protection methods in the area of winegrowing are only possible/effective if they are applied in consolidated vineyards.

— Low-impact plant protection strategies with qualitative, environmental and economic benefits are important for ensuring the sustainable production of high-quality wines.

— Some widely used methods that have existed for years, such as the use of pheromones to combat vine moths, only work in large, consolidated vineyards. Only under that set-up can this mating disruption technique be used to prevent the pest from reproducing outside and flying into the vineyard. It is also the only way to avoid the costly practice of double-mounting dispensers at the edges (boundaries with other crops, uses or vegetation). Furthermore, Rhineland-Palatinate has put in place the 'EULLE' (environmental measures, rural development, agriculture and food) development programme, through which support for biotechnical plant protection practices in the area of winegrowing is provided for continuous vineyard areas of at least 2 ha. However, if plots cover less than 2 ha as a result of individual vineyards being converted into arable land, the remaining vineyards are no longer eligible for RAK support, which puts the farmers at a financial disadvantage. Currently, biotechnical plant protection is not economically viable without financial support. The result is an increase in the use of insecticides, which in turn has a negative impact on the natural environment.

— Enclosed vineyards are also necessary from both a technical and an economic perspective in order to protect ripe grapes from feeding damage by birds, as this is the only way to ensure effective protection.

— Enclosed vineyards also help to prevent damage caused by game.

Limiting the population of game is necessary from a winegrowing perspective, as damage to vineyards caused by such animals is not automatically compensated in Rhineland-Palatinate. Enclosed vineyards also reduce the risk of outbreaks of notifiable African swine fever, which poses a significant risk for livestock farming in Germany. It is easier and less costly to combat wild boar in enclosed vineyards than in areas used for growing different crops (e.g. grapes, arable crops and fruit), which provide refuge areas and sources of food.

— The practice of drip irrigation of vineyards, which is used to grow vines particularly in young vineyards, is becoming increasingly important, and enclosed vineyards are an advantage when it comes to constructing and operating the necessary infrastructure (wells, pipes, etc.). Both the collective sourcing of water and the common use of transport and distribution lines are more efficient and less expensive in such vineyards.

— Management requirements are different for winegrowing than for arable farming, for example – particularly on steep slopes. If these areas were no longer used for winegrowing, there is a risk that the land would be encroached by scrub, given that they are not geared towards arable farming or use as grassland. Host plants (e.g. blackberry plants) for unwanted pests such as the cherry vinegar fly could spontaneously begin to grow on these uncultivated areas, thus threatening the health and quality of the grapes in neighbouring vineyards.

The cultivated landscape, which has evolved over time, and the natural scenery, which includes the traditional vineyards, shape the image of the Landwein-producing region and its reputation.

— The continuous vineyard areas which have followed the course of the river and the natural topography for centuries characterise the natural scenery and thus define the character of the wine region for local residents, members of the region's wine industry, specialists and consumers.

— Using the land for traditional arable farming would change the natural scenery and thus the cultivated landscape that have evolved over the centuries.

— This cultivated landscape serves both as a backdrop for wine advertising and as a tourist attraction. It therefore provides the economic basis for many businesses operating in the tourism sector, such as restaurants and hotels. Not demarcating the area in the product specification would make it possible for the land to be used for arable farming. As already stated above, this would put many traditional vineyards at risk of being encroached by scrub, given that they are not suitable for uses other than winegrowing due to their small size, characteristics and often poor accessibility. In addition to the environmental consequences, the encroachment of scrub would also have economic consequences, as such landscapes would be considered visually unappealing by most tourists.

Due to the character of the wine region, the 'Landwein der Saar' PGI provokes a positive emotional response among retailers and consumers. Buying and drinking Saar wines conjures up images of this cultivated landscape in consumers' minds. Some might then recall a holiday and the beautiful landscape. This makes the 'Landwein der Saar' PGI exceptional and unique.

It is clear from the reasons set out above that cultivating vineyards on a consolidated site has many different advantages for vineyard owners and operators, as well as for the environment and the general public. Therefore, given the many disadvantages outlined above, there should be no increase in the already low proportion of vineyards that are spread across several sites.

The area in which 'Landwein der Saar' may be produced will therefore not be more narrowly defined in the product specification than is permitted by law.

c) *Wine grape varieties*

The list of grape varieties should include all varieties cultivated in the growing area which have been classified to date, as these varieties have already proved their worth in the area. 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 wines' and 'red and rosé wines', 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) *Other requirements laid down by an organisation which manages the PDO/PGI*

National legislation no longer includes the 100 % rule or the rule on residual sugar content. These are therefore indicated as requirements laid down by an organisation which manages the PDO/PGI (protection association). The amendments made to the text (e.g. explicitly mentioning the figure of 100 %) are to clarify the substance of the original provision. The amendments were not of a substantive nature.

e) *Control authorities*

The fax number has been changed.

The correction regarding new authorisations is to reflect current legislation.

f) *Other*

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

SINGLE DOCUMENT

1. **Name of the product**

Landwein der Saar

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine

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

—

1. *Wine, white*

BRIEF WRITTEN DESCRIPTION

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 in accordance with the grape variety. 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. 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. The wines are generally light- to medium-bodied with an acidity and sweetness appropriate to the style. Depending on the style of wine, wines which are tannic and mildly acidic may also be found.

The bouquet may contain less of the typical character of the varieties and a less fruity character. There may also be deliberate oxidative, phenolic or reductive notes of delicate to moderate intensity.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 11,5 %.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Wine, rosé; Blanc de Noir*

BRIEF WRITTEN DESCRIPTION

The rosé and Blanc de Noir wines are produced from softly pressed red grape varieties. The rosé wines usually vary in colour from pale pink to pink to bright red with possible brown tints, while the Blanc de Noir wines are the colour of white wine. Given the similarity to white wine production, fruity notes of berries and citrus fruit are particularly dominant. With their generally higher acidity, delicate tannins, low alcohol levels and subtle residual sweetness, the rosé wines are more similar in taste to white wines. There can be a greater 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.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 11,5 %.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. *Wine, red*

BRIEF WRITTEN DESCRIPTION

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

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 12 %.

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. *Rotling*

BRIEF WRITTEN DESCRIPTION

Depending on the choice of grape variety, the Rotling wines mostly have a faint to strong light-red colour. Their aromas are generally rather fruity, sometimes delicately spicy. Depending on the grape variety used, the fruity character may vary. They generally have a delicate to rich flavour and a mostly fresh acid structure. There can be a greater 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.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 11,5 %.

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.

Specific oenological practice

The current legislation applies.

2.

Relevant restrictions on making the wines

The current legislation applies.

3.

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1. Maximum yield per hectare

150 hectolitres per hectare

6. **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 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.

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

Accent

Acolon

Adelfränkisch – Grüner Adelfränkisch

Albalonga

Alegrillo negro

Arinto

Arnsburger

Auxerrois – Auxerrois Blanc, Pinot Auxerrois

Bacchus

Baron

Blauer Affenthaler

Blauer Elbling – Willbacher

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

Blauer Limberger – Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Spätburgunder

Blauer Trollinger – Trollinger, Vernatsch

Blauer Zweigelt – Zweigeltrebe, Rotburger, Zweigelt

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

Felicia

Fernao Pires

Fidelio

Findling

Gamay Noir

Gelber Kleinberger

Gelber Muskateller
Gelber Orleans – Orleans
Gm 4-46
Gm 6414-17
Gm 9224-2
Gm 9337-1
Gm 9620-5
Goldmuskateller – Muskateller
Goldriesling
Grenache Noir – Grenache
Grüner Silvaner – Silvaner, Sylvaner
Grüner Veltliner – Veltliner
Grünfränkisch
Gutenborner
Hartblau
Helios
Hibernal
Huxelrebe – Huxel
Johanniter
Juwel
Kerner
Kernling
Kleiner Frankischer Burgunder – Burgunder fränkisch Kleiner
Lagrein – Blauer Lagrein, Lagrain
Laurot
Merlot
Monarch
Morio Muskat
Muscaris
Muskat Ottonel – Muskat-Ottonel
Müller Thurgau – Rivaner
Müllerrebe – Schwarzriesling, Pinot Meunier
Nebbiolo
Optima 113 – Optima
Ortega
Palas
Pamina
Perle
Phoenix – Phönix
Pinot Nova
Pinotin
Piroso
Primitivo – Zinfandel, Blaucher Scheuchner
Prinzipal

Prior
Reberger
Regent
Regner
Reichensteiner
Rieslaner
Rinot
Rondo
Rosé Chardonnay – Chardonnay, Rosa Chardonnay, Chardonnay Rosé
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
Saphira
Satin Noir
Sauvignac
Sauvignon Blanc – Muskat Silvaner
Sauvignon Gris
Sauvitage
Savagnin Blanc – Weißer Traminer
Scheurebe
Schwarzer Elbling – Pinot Salomon
Schwarzer Urban
Schönburger
Siegerrebe
Solaris
Souvignier Gris
Syrah
Süßschwarz
Tempranillo
Thouriga nacional
VB 91-26-5
Veritage
Viognier
Weißer Burgunder – Pinot Bianco, Weißburgunder, Pinot Blanc
Weißer Elbling – Elbling, Kleinberger
Weißer Gutedel – Chasselas Blanc, Fendant Blanc, Fendant
Weißer Heunisch – Heunisch

Weißer Riesling – Riesling renano, Rheinriesling, Klingenberger, Riesling

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

Applies to all products

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, these 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.

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:

100 % of the grapes used to produce ‘Landwein der Saar’ must come from the municipalities or cadastral units listed under point 4 of the product specification and from the wine grape varieties authorised under point 8 of the product specification.

The residual sugar content of a wine marketed as ‘Landwein der Saar’ may not exceed the maximum permissible value for the ‘semi-dry’ indication.

Link to the product specification

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