COMMISSION IMPLEMENTING DECISION

of 7 December 2016

on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector

(Darnibole (PDO))

(2016/C 457/03)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 [1], and in particular Article 97(3) thereof,

Whereas:

(1) The United Kingdom has applied for protection of the name 'Darnibole' in accordance with the provisions of Regulation (EU) No 1308/2013 on the protection of designations of origin and geographical indications in the wine sector. In accordance with Article 97(2) of that Regulation, the United Kingdom's application was examined by the Commission.

(2) The conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100 to 102 of Regulation (EU) No 1308/2013 are met.

(3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the *Official Journal of the European Union* should therefore publish the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Darnibole',

HAS DECIDED AS FOLLOWS:

Sole Article

The single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 and the publication reference of the product specification for the name 'Darnibole' (PDO) are set out in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this decision confers the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication.

Done at Brussels, 7 December 2016.

For the Commission

Phil HOGAN

Member of the Commission

[1] OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

1. **Name(s) to be registered**

Darnibole

2. **Geographical indication type**

PDO — Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

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

Clean, clear, and bright liquid, light in colour, very pale, a hint of green/lemon when swirled in the glass. Clean and fresh, medium aromatics with an expression of the Bacchus grape variety, mineral, almost smoky quality. Whistle-clean, bone-dry Bacchus with a white-pepper edge. In addition, some or all of the following:

Fresh with an expression of minerality providing for apple or gooseberry notes beginning at the front and persisting throughout. Occasionally, notes of cumquat and white peach appear and grassy notes at the end. Less obviously fruit-driven and more mineral than other Bacchus.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	6 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	150

5. **Wine making practices**

(a) *Essential oenological practices*

Specific oenological practice:

— Conveyer allowing quality grape selection.

— Maximum pneumatic pressing pressure 1,5 bar.

— Cool ferment at 16 °C and maximum temperature 18 °C.

— Darnibole must be made in the adjoining winery at Camel Valley.

No animal products can be used for any part of the processes, e.g. no gelatine.

Relevant restriction on making the wines:

Hand picking, crushing to begin within 2 hours of the completion of picking, roller crushing, bladder pneumatic pressing, cold settling at 4 °C, gentle racking, aromatic yeast, cold ferment at 16 °C, racking at SG 1000, ferment to dry, fining, no animal products, protein and tartrate stability, sterile filtration, pre-bottling analysis, bottling under screw cap. Thorough keeping of records.

Cultural practice:

Single or double Guyot hand-pruned training system. Hand shoot thinning as appropriate, vine leaf wall trimming and fruit/leaf cluster removal as appropriate. Hand picking, quality fruit selection.

(b) *Maximum yields*

Tonnes and hectolitres:

8 000 kilograms of grapes per hectare

6. **Demarcated area**

The whole 5 hectare area, demarcated as Darnibole, is based on an area of ancient slate subsoil bordered to the west by a marked soil change to alluvial sand (the old River Camel river bed) and, to the east, the land levels out providing for not enough of a steep slope, with the aspect also starting to face slightly east of south. To the south, Darnibole is again bordered by the River Camel's old riverbed of sand while above, to the north, the land is above the optimum thermal band. The disused railway (now the Camel Trail) demarcates the southern boundary. Darnibole is an ancient name for Delabole, a nearby slate quarry.

7. **Main wine grapes**

Bacchus

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

Darnibole is situated exactly in the centre of Cornwall. The area has ideal rainfall and Darnibole is placed directly in the warmest thermal band of the Camel Valley. The whole 5 hectare area demarcated as Darnibole is based on an area of ancient Devonian soil and slate subsoil. Ancient slate subsoils are famous globally, particularly in Germany, for their beneficial effect on grape production and wine quality. Maximum yields are drawn from experience. Distinctive intensity, flavour, mouthfeel and finish is due to the long growing season with a lower average summer peak temperature, giving a restrained, fine, mineral quality and an apple or gooseberry character.

9. **Essential further conditions**

Legal framework:

In EU legislation.

Type of further condition:

Packaging within the demarcated area.

Description of the condition:

No bottling restrictions apply.

Link to the product specification

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/82477/darnibole-specification.pdf