C/2025/2992

27.5.2025

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/2025/2992)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Kamptal'

PDO-AT-A0209-AM02 – 14.3.2025

1. **Name of product**

'Kamptal'

2. **Geographical indication type**

☒ Protected designation of origin (PDO)

☐ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

Austria

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

Bundesministerium für Land- und Forstwirtschaft, Regionen und Wasserwirtschaft [Federal Ministry of Agriculture and Forestry, Regions and Water Management]

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

1. *Addition of grape varieties*

Up to now, only the Grüner Veltliner and Rheinriesling varieties could be used to make Kamptal PDO wine. The amendment to the specification means that Chardonnay, Weißburgunder and Grauburgunder may also be used.

Adding these varieties affects neither the name nor the category of the Kamptal PDO. The link with the area is also as before, since the varieties in question have been grown in the Kamptal PDO area for a long time. Moreover, no restrictions have been imposed on the marketing of Kamptal PDO wine. The amendment to the specification is therefore a standard amendment.

[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).

The single document should also be amended, as it sets out the varieties that may be used to make Kamptal PDO wine.

2. *More precise description of the organoleptic characteristics*

The amendment to the specification involves defining the organoleptic characteristics of Kamptal PDO wine more rigorously, setting them out separately and more precisely for *Gebietswein* [regional wine], *Ortswein* [wine from a particular village or municipality] and *Riedenwein* [wine from a legally defined single vineyard] respectively.

Detailing the organoleptic characteristics more carefully affects neither the name nor the category of the Kamptal PDO. The link with the area is also as before, since the fundamental organoleptic characteristics have not changed: they have simply been described more precisely. Moreover, no restrictions have been imposed on the marketing of Kamptal PDO wine. The amendment to the specification is therefore a standard amendment.

The single document should also be amended, as it sets out the organoleptic characteristics of Kamptal PDO wine.

3. *Use of organically grown grapes*

The amended product specification specifies that, from the 2025 vintage onwards, the wine must be made from grapes grown in certified organic production systems or covered by 'Sustainable Austria' certification. Exemptions apply to small-scale grape and wine producers. These additional rules on the grapes to be used to make Kamptal PDO wine affect neither the name nor the category of the Kamptal PDO. Moreover, the link with the area is as before, if not even stronger as a result of the organic production methods. The amendment is therefore a standard amendment. The use of certified organic production systems or 'Sustainable Austria' certification should also be mentioned in the single document under 'Description of the wine(s)'.

4. *Additional labelling rules*

The amendment to the specification lays down rules on the font size of the particulars on the label (variety, PDO, traditional terms, etc.). As this does not come under any of the criteria set out in Article 24(3) of Regulation (EU) 2024/1143, the amendment is a standard amendment. The rules should be included in the single document under point 9 – 'Further essential conditions (packaging, labelling, other requirements)'.

5. *Clarification of the provisions on bottling and production*

Production: Under the Austrian Wine Act, it is usually possible to produce PDO wines outside the winegrowing area, meaning that Austria generally makes use of the derogation provided for in Article 5 of Regulation (EU) 2019/33. The specification for the Kamptal PDO has been amended to now also stipulate that production outside the winegrowing area must be notified to the Kamptal Regional Wine Committee.

Bottling: No restrictions have been established. Bottling outside the winegrowing area must be notified to the Regional Wine Committee.

These notification requirements do not restrict the marketing of Kamptal PDO wine and are therefore a standard amendment. They should be included in the single document under point 9 – 'Further essential conditions (packaging, labelling, other requirements)'.

6. *Provisions on the use of smaller geographical units on the label*

The amendment to the specification makes it possible to refer to geographical units smaller than the area underlying the Kamptal PDO, thereby making use of the possibilities provided for in Article 55 of Regulation (EU) 2019/33. As this does not come under any of the criteria set out in Article 24(3) of Regulation (EU) 2024/1143, the amendment is a standard amendment. The names of the geographical units are listed in the specification and should also be included in the single document under point 9 – 'Further essential conditions (packaging, labelling, other requirements)'.

SINGLE DOCUMENT

1. **Name(s)**

Kamptal

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

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

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

Kamptal wine

Kamptal PDO wine is produced from the following grape varieties used to make *Qualitätswein* [quality wine]: Grüner Veltliner, Riesling, Chardonnay, Weißburgunder, Grauburgunder. The wine can be made from one or a blend of these varieties. In any case, blending is permitted as long as it is not detrimental to the designation.

The organoleptic characteristics of the wine are as follows:

a) *Gebietswein* [regional wine]: These wines have the following qualities: light to moderate in style, not dominated by botrytis, no perceptible wood tones, balanced, a denseness characterised by the vintage.

b) *Ortswein* [wine labelled with a winegrowing municipality encompassing multiple vineyards]: These wines have the following qualities: moderately powerful in style, not dominated by botrytis, a ripeness typical of the location, no perceptible wood tones, balanced, a denseness characterised by the vintage.

c) *Riedenwein* [wine labelled with a legally defined single vineyard]: These wines have the following qualities: moderate to powerful in style, influenced by the particular soil and climate characteristics of the vineyard, spicy to moderate aroma, not dominated by botrytis, no or only slight to moderate wood tones, balanced, a denseness characterised by the vintage.

From the 2025 vintage onwards, the wine must be made from grapes grown in certified organic production systems or covered by 'Sustainable Austria' certification.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 12,5

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity: 4,0 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 250

5. **Winemaking practices**

5.1. *Specific oenological practices*

Specific oenological practice

All oenological practices provided for in Regulations (EU) 2019/934 and 2019/935 for wine bearing a protected designation of origin are authorised for the 'Kamptal' PDO, except for treatment with potassium sorbate or dimethyl dicarbonate. Deacidification of the wines is possible in accordance with those Regulations. The Federal Minister for Agriculture and Forestry, Regions and Water Management decides whether to allow acidification on the basis of the weather conditions during the growing season. The conditions for any acidification are in that case governed by the aforementioned Regulations.

The juice of the grapes must have a minimum must weight of 15 °KMW on the Klosterneuburg Must Weight Scale (= 9,5 % vol.).

The natural alcoholic strength may be increased by up to max. 2 % vol. (or 2,5 % vol. in the event of unfavourable weather conditions and following authorisation by the Federal Minister for Agriculture and Forestry, Regions and Water Management) by adding sucrose, concentrated grape must or rectified concentrated grape must or by partial concentration.

The unfermented sugar content in grams per litre must not exceed the titratable acidity in grams per litre.

Relevant restrictions on making the wines

From the 2025 vintage onwards, the wine must be made from grapes grown in certified organic production systems or covered by 'Sustainable Austria' certification. This does not apply to wine producers who declare a production volume of less than 5 000 litres of Kamptal DAC wine in their harvest declaration for a specific vintage. Where the grapes to be used in the production of the wine are purchased from a grape producer whose harvest declaration shows an overall production of 6 000 kg or less, those grapes do not have to come from certified organic production systems or be covered by 'Sustainable Austria' certification in the year for which the declaration is drawn up. Nevertheless, a wine producer may only source up to 15 % of all the grapes used for the production of Kamptal DAC wine in a given year from such grape producers.

5.2. *Maximum yields*

Kamptal PDO wine

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The 'Kamptal' PDO covers the municipalities of Etsdorf-Haitzendorf, Hadersdorf-Kammern, Langenlois, Lengenfeld, Schönberg am Kamp and Straß im Straßertale in Lower Austria.

7. **Wine grape variety/ies**

Chardonnay – Morillon

Grauer Burgunder – Grauburgunder, Pinot Gris, Ruländer

Grüner Veltliner

Weißer Burgunder – Weißburgunder, Pinot Blanc, Klevner

Weißer Riesling – Riesling, Rheinriesling

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

Kamptal PDO wine

The soil in the Kamptal dates from the Permian period, 270 million years ago. The formations of the terroir consist of loess, gravel and primary-rock soils with some volcanic elements.

The climate in the Kamptal is influenced by the warm Pannonian climate on the one hand and cool currents from the Waldviertel on the other. Rainfall is between 550 and 600 mm per year. The annual average temperature is above 9 °C. Late frosts should be expected in the valley lowlands until mid-May. The typical characteristics of the wine are as follows:

Grüner Veltliner: fruity, delicately spicy.

Riesling: fragrant, elegant, mineral.

The reserve wines are powerful in terms of style with strong varietal aromas. Sometimes these wines also have delicate botrytis and wood tones. The steep terraces, where no layers of loess can accumulate, give rise to powerful, mineral Riesling wines with excellent ageing potential. The broader loam and loess terraces are ideal for producing powerful, fruity Grüner Veltliner wines. The warm days, influenced by the Pannonian climate, and the cool nights give the wines a great deal of aromatic finesse and a lively acidity.

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:

Under the Austrian Wine Act, 'Kamptal' PDO wine may be marketed only if it has an official quality check number [*staatliche Prüfnummer*]. In order to obtain an official quality check number, a sample of each wine to be marketed with the 'Kamptal' PDO must undergo analytical and organoleptic testing (systematic check; see the specification).

In the sensory testing, the wines are tested by an official tasting panel consisting of six tasters and a chairperson. Unidentified samples are placed before the tasters. The testing form includes only the information required for the evaluation, such as the traditional designation and the year. The tasters use both their experience and set benchmark wines to judge whether the wines presented to them are typical of Kamptal wines and are marketable (i.e. free from imperfections).

The panel tasting for the purposes of issuing an official quality check number for wine with the sales designation 'Kamptal DAC' must take place at the Federal Viticulture Office. At least four tasters must confirm that the requirements for Kamptal DAC wine are met. If opinion is divided evenly, the tasting should not be repeated.

Parties intending to apply for an official quality check number for Kamptal wine for the first time must inform the Kamptal Regional Wine Committee in writing.

In the case of wines in the *Gebietswein* category, no places of origin smaller than the 'Kamptal' designation of origin must be indicated on either the front label or the main label.

In the case of wines in the *Ortswein* category, no smaller places of origin (except for the winegrowing municipalities listed in the specification that encompass multiple vineyards) must be indicated on either the front label or the main label.

In the case of wines in the *Riedenwein* category, the name of a single vineyard must be indicated on both the front label and the main label.

It is permitted to indicate vine varieties, brands and fancy names, and to use the designations authorised for *Qualitätswein* under the Austrian Wine Designation Regulation, Federal Law Gazette (*BGBl.*) II No 111/2011, as amended. In the case of *Gebietswein*, such indications must be in characters no larger than half the size of those used for the name 'Kamptal'; in the case of *Ortswein* they must be in characters no larger than half the size of those used for the name of the winegrowing municipality encompassing multiple vineyards; and in the case of *Riedenwein* they must be in characters no larger than half the size of those used for the name of the single vineyard.

The variety names Chardonnay, Weißburgunder and Grauburgunder may only be indicated on the main label.

The designation 'DAC' or 'Districtus Austriae Controllatus' must appear on both the front label and the main label, next to the winegrowing area 'Kamptal' and in characters no larger than half the size of those used for the name 'Kamptal'. The name 'Kamptal' must appear on the front label; the add-on 'DAC' or 'Districtus Austriae Controllatus' may be omitted [*sic*]. It is not permitted to use additional designations, except for 'Qualitätswein'.

It is not permitted to indicate the 'Niederösterreich' PDO or the 'Weinland' PGI.

The vintage must be indicated.

Where the term 'reserve' is used, the wine may be submitted for a quality check number no earlier than 1 July in the second year following the harvest.

It is not permitted to use the designations under Section 1(1)(6)(g) of the Wine Designation Regulation, *BGBl.* II No 111/2011, as amended.

Geographical units of the Kamptal winegrowing area which are smaller than the winegrowing area may be used for the designation of Kamptal wines only.

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Under the Austrian Wine Act, all PDO wines must be produced in the winegrowing region (PGI region of origin) in which the PDO area is located or in a neighbouring winegrowing region. Thus, Austria generally makes use of the derogation provided for in Article 5 of Regulation (EU) 2019/33. For the production of Kamptal PDO wine, additional conditions have been laid down that allow production outside the area of origin as long as it is notified to the Kamptal Regional Committee.

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The Austrian Wine Act does not lay down general rules on the bottling of PDO wines. In order to ensure the quality and typical characteristics of Kamptal PDO wine, the following conditions are laid down with regard to its bottling:

The wine must be bottled in the Kamptal PDO area. Bottling outside the area of origin is possible if notified to the Kamptal Regional Committee.

Link to the product specification

https://info.bml.gv.at/dam/jcr:9034ac7d-a3bf-4c58-9d3a-24acc5f18df9/Produktspezifikation_Kamptal.pdf