C/2025/3206

6.6.2025

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/2025/3206)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Thermenregion'

PDO-AT-A0229-AM02 – 14.3.2025

1. **Name of product**

'Thermenregion'

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. *Changes to the possible wine varieties*

As part of the amendment of the specification, the varieties have been set out afresh under the categories *Gebietswein* [regional wine], *Ortswein* [wine from a particular village or municipality] and *Riedenwein* [wine from a legally defined single vineyard].

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

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

[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).

2. *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)'.

3. *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 Thermenregion PDO has been amended to now also stipulate that production outside the winegrowing area must be notified to the Thermenregion Regional Wine Committee and that the wine must be made at premises of a producer in the Niederösterreich PDO or Wien PDO winegrowing areas (geographically the Thermenregion PDO area is part of the Niederösterreich PDO area and borders the Wien PDO area).

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

These conditions and notification requirements do not restrict the marketing of Thermenregion 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)'.

4. *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 Thermenregion 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)**

Thermenregion

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)**

1. Thermenregion wine (in the form of *Gebietswein* [regional wine])

Thermenregion PDO wine is produced from the following grape varieties used to make *Qualitätswein* [quality wine]: Rotgipfler, Zierfandler, Weißburgunder, Grauburgunder, Chardonnay, Neuburger, Blauburgunder, St. Laurent, Blauer Portugieser, Zweigelt. Blending with other varieties used to produce *Qualitätswein* is permitted as long as it is not detrimental to the designation. Grapes from areas listed in the vineyard register with the remark '*Gemischter Satz*' [field blend] may also be used.

The characteristics of the wine are as follows:

Gebietswein (no smaller places of origin): These wines are produced from the following grape varieties used to make *Qualitätswein*: Rotgipfler, Zierfandler, Weißburgunder, Grauburgunder, Chardonnay, Neuburger, Blauburgunder, St. Laurent, Blauer Portugieser, Zweigelt.

The alcoholic strength by volume (indicated on the label) is at least 12,0 %.

The unfermented sugar content must correspond to the term 'dry'.

Production of rosé wine or *Gleichgepresster* ['early-pressed' rosé wine] is not permitted.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12,0

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

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

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

2. Thermenregion wine (in the form of *Riedenwein*)

Riedenwein [wine labelled with the name of a legally defined single vineyard] is produced from one or a blend of the following grape varieties: Rotgipfler, Zierfandler, Weißburgunder, Chardonnay, Blauer Burgunder, St. Laurent. Blending with other varieties used to make *Qualitätswein* is permitted as long as it is not detrimental to the designation. Production of rosé wine or *Gleichgepresster* is not permitted.

The alcoholic strength by volume (indicated on the label) is at least 12,5 %.

The unfermented sugar content must correspond to the term 'dry' in the case of white wine and must not exceed 4 g/l in the case of red wine.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12,5

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

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

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

3. Thermenregion wine (in the form of *Ortswein*)

Ortswein [wine labelled with the name of a village or municipality] is produced from one or a blend of the following grape varieties: Rotgipfler, Zierfandler, Weißburgunder, Grauburgunder, Chardonnay, Blauburgunder, St. Laurent, Zweigelt. Blending with other varieties used to make *Qualitätswein* is permitted as long as it is not detrimental to the designation. Production of rosé wine or *Gleichgepresster* is not permitted.

The alcoholic strength by volume (indicated on the label) is at least 12,0 %.

The unfermented sugar content must correspond to the term 'dry'.

Applications for an official quality check number cannot be submitted before 1 March in the year following the harvest.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12

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

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

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

4. Thermenregion wine (in the form of *Ortswein*) bearing the traditional terms 'Auslese', 'Beerenauslese' or 'Trockenbeerenauslese'

As regards varieties, the provisions on *Ortswein* apply.

The wine may be marketed with the traditional terms 'Auslese', 'Beerenauslese' or 'Trockenbeerenauslese'. In this case, the conditions laid down for these traditional terms (alcoholic strength, residual sugar, etc.) apply.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

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

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

— Maximum volatile acidity (in milliequivalents per litre): 40

— Maximum total sulphur dioxide (in milligrams per litre): 400

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. *Thermenregion wine*

Relevant restrictions on making the wines

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 'Thermenregion' 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.

2. *Thermenregion wine (in the form of Ortswein) bearing the traditional terms 'Auslese', 'Beerenauslese' or 'Trockenbeerenauslese'*

Specific oenological practice

The oenological practices laid down for wines bearing the traditional terms 'Auslese', 'Beerenauslese' or 'Trockenbeerenauslese' apply.

5.2. *Maximum yields*

1. Thermenregion wine (in the form of *Gebietswein* or *Ortswein*)

10 000 kilograms of grapes per hectare

2. Thermenregion wine (in the form of *Riedenwein*)

6 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The 'Thermenregion' PDO covers the city of Wiener Neustadt and the political districts of Baden, Mödling, Neunkirchen and Wiener Neustadt in Lower Austria.

7. **Wine grape variety/ies**

Blauer Burgunder – Blauer Spätburgunder, Blauburgunder, Pinot Noir

Blauer Portugieser

Chardonnay – Morillon

Grauer Burgunder – Grauburgunder, Pinot Gris, Ruländer

Neuburger

Rotgipfler

St. Laurent

Weißer Burgunder – Weißburgunder, Pinot Blanc, Klevner

Zierfandler – Spätrot

Zweigelt – Blauer Zweigelt, Rotburger

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

The Thermenregion winegrowing area stretches south of Vienna, over a chain of hills of which the highest peak is the Anninger, to south of Baden. The substrate in this winegrowing area consists of heavy, sandy, loamy and often also stony brown limestone soils and chalky gravel soils. These contrasts in vineyard soils are characteristic of the area. The heavy and sometimes very chalky soils of the slopes in the north-western part are very well suited to the production of white wine, particularly wines made from the traditional Gumpoldskirchen vine varieties Zierfandler, Rotgipfler and Neuburger. However, they can also produce interesting Weißburgunder and Chardonnay wines. Apart from the red-wine-producing islands of Sooß and Bad Vöslau, the municipality of Tattendorf and the surrounding winegrowing villages, with their barren gravel soils, constitute the main production area for high-quality red wines. The Wienerwald protects the Thermenregion from the cold northerly winds. The average annual temperature is almost 10 °C, the annual rainfall is 650 mm and the annual sunshine is 1 800 hours. The climate is marked by rather cold winters and dry, hot summers.

The production structure in the Thermenregion winegrowing area is characterised by family-run winemaking businesses, which mainly process grapes from their own production and, in many cases, also sell directly from their farms. There is a strong link between the high level of tourism and the wine industry. Apart from the family-run holdings there are also a few large undertakings (wineries and winemaking cooperatives).

The vines are trained almost exclusively using the *Hochkultur* [high culture] training system, on wire frames.

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, 'Thermenregion' 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 'Thermenregion' 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 Thermenregion wines and are marketable (i.e. free from imperfections). The conditions laid down by the Austrian Tasting Regulation, *Federal Law Gazette* (*BGBl.*) II No 256/2003, apply.

An official quality check number assigned to wine with the sales designation 'Thermenregion DAC' may only be used to market the tested wine under the 'Thermenregion DAC' designation.

The vintage and the vine variety must be indicated.

The term 'DAC' or 'Districtus Austriae Controllatus' must appear as a sales designation in conjunction with the name 'Thermenregion', but not necessarily on the front label. It must appear in characters at least half the size but no larger than those used for the name 'Thermenregion'. It is possible to indicate brand names and fancy names and to use the designations authorised for *Qualitätswein* under Section 1 of the Austrian Wine Designation Regulation, *BGBl.* II No 111/2011. Such indications must be in characters no larger than those used for the name 'Thermenregion'. It is not permitted to use additional sales designations, except for 'Qualitätswein'. However, in the case of *Ortswein*, the traditional terms 'Auslese', 'Beerenauslese' and 'Trockenbeerenauslese' may also be used.

It is permitted to indicate *Großlagen* [collective vineyard sites]. It is not permitted to indicate the 'Niederösterreich' winegrowing region.

The winegrowing municipalities encompassing multiple vineyards that may be indicated (for Thermenregion wine in the form of *Ortswein*) are:

1. Perchtoldsdorf: Perchtoldsdorf *Ortswein* may be made from grapes grown in vineyards located in the following municipalities: Perchtoldsdorf, Brunn/Gebirge, Maria Enzersdorf and Gießhübl.

2. Gumpoldskirchen: Gumpoldskirchen *Ortswein* may be made from grapes grown in vineyards located in the following municipalities: Mödling, Gumpoldskirchen, Guntramsdorf, Pfaffstätten and Traiskirchen (with the exception of the cadastral municipality of Oeynhausen). No enrichment is permitted for Gumpoldskirchen *Ortswein* or *Riedenwein* originating from those municipalities.

3. Tattendorf: Tattendorf *Ortswein* may be made from grapes grown in vineyards located in the following: the municipalities of Tattendorf, Trumau, Teesdorf, Oberwaltersdorf, Blumau, Günselsdorf and Schönau, and the cadastral municipality of Oeynhausen in Traiskirchen.

4. Wiener Neustadt: Wiener Neustadt *Ortswein* may be made from grapes grown in vineyards located in the following municipalities: Bad Fischau-Brunn, Eggendorf, Matzendorf-Hölles, Katzelsdorf, Lichtenwörth, Sollenau and Weikersdorf.

5. Bad Vöslau: Bad Vöslau *Ortswein* may be made from grapes grown in vineyards located in the following municipalities: Kottingbrunn, Berndorf and Bad Vöslau.

B) The authorised municipality designations are: Baden, Enzesfeld-Lindabrunn, Leobersdorf, Münchendorf, Reisenberg, Pottendorf, Sollenau, Sooß and Wiener Neudorf.

For Thermenregion wine in the form of *Riedenwein*, the name of any *Ried* [single vineyard] defined in law by the district administrative authority may be used. The municipality, locality or cadastral municipality in which the *Ried* is located must be indicated on the main label in conjunction with the name of the *Ried*.

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 Thermenregion PDO wine, additional conditions have been laid down that allow production outside the area of origin as long as it is notified to and authorised by the Thermenregion 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 Thermenregion PDO wine, the following conditions are laid down with regard to its bottling:

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

Link to the product specification

https://info.bml.gv.at/dam/jcr:61dee9ab-713f-40c7-9f7e-16ed7cd15d16/Produktspezifikation_Thermenregion.pdf