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(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication 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

(2020/C 323/07)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council [1] within two months from the date of this publication.

SINGLE DOCUMENT

'PONIKVE'

PDO-HR-02087

Date of application: 3.8.2015

1. **Name to be registered**

Ponikve

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

15. Wine from raisined grapes

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

Wine – white wine

Wines produced from the Rukatac and Pošip bijeli varieties, which are crystal clear, greenish-yellow to yellow in colour, with a moderately high to high alcohol content, a high level of extract, low acidity, a full and balanced taste and a typical fruity aroma.

The maximum permitted sulphur dioxide content is 200 mg/L for wines with up to 5 g/L of residual sugar, and 250 mg/L for wines with over 5 g/L of residual sugar.

The other analytical properties are in line with the applicable definitions in the EU regulations and Croatian law.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

Wine – rosé wine

These wines are produced from the Plavac mali crni variety. Rosé wines are of a moderately to highly intense pink colour. Their aroma is dominated by fruity notes reminiscent of citrus fruit and rosehip, mineral and herbal notes. They have a full, harmonious and fruity taste.

The maximum permitted sulphur dioxide content is 200 mg/L for wines with up to 5 g/L of residual sugar, and 250 mg/L for wines with over 5 g/L of residual sugar.

The other analytical properties are in line with the applicable definitions in the EU regulations and Croatian law.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

Wine – red wine

These wines are produced from the Plavac mali crni variety. The wines have a purplish dark-red colour with a strong reflection when young. As the wines age, the colour changes, turning dark ruby red with dark brown and red hues in older wines. They have a complex aroma of dark fruit (cherries, sour cherries, plums) with hints of herbal notes. Taste: full, layered, with a moderately high to high alcohol content, a very high level of extract, pronounced tannins, from smooth to highly astringent.

The maximum permitted sulphur dioxide content is 150 mg/L for wines with up to 5 g/L of residual sugar, and 200 mg/L for wines with over 5 g/L of residual sugar.

The other analytical properties are in line with the applicable definitions in the EU regulations and Croatian law.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	200

Wine from raisined grapes

The wines may be white or red. They have more intense hues of yellow (or of a black to dark-copper colour), a high alcohol content and a highly complex scent of overripe grapes and berry fruit. They have a full, fruity taste.

The maximum permitted sulphur dioxide content is 200 mg/L for wines with up to 50 g/l of residual sugar, and 300 g/L for wines with over 50 g/l of residual sugar. The other analytical properties are in line with the applicable definitions in the EU regulations and Croatian law.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	30
Maximum total sulphur dioxide (in milligrams per litre)	300

5. **Wine making practices**

a. *Essential oenological practices*

Vine training

Cultural practice

Throughout the 'Ponikve' PDO region, vines are trained exclusively using the bush technique, with no trellis.

Vineyard care

Cultural practice

The grapes are harvested manually and placed in boxes.

Wine

Relevant restrictions on making the wines

The wine may not be fortified or sweetened, acidified or de-acidified.

Wine from raisined grapes

Relevant restrictions on making the wines

The grapes used to make this type of wine are obtained by drying them naturally in the sun, on the vines or by picking them and arranging them on dry-stone walls or piles of stones, in lofts, on reed pallets or in wooden crates, at room temperature. The grapes used to make this wine must have at least 130° on the Oechsle scale, and there is no upper limit.

b. *Maximum yields*

11 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The 'Ponikve' protected designation of origin covers the Ponikve wine-growing site, located in the cadastral municipality of Boljenovići on the Pelješac peninsula, in the vicinity of the town of Ston. The site is located within the Pelješac wine-growing area in the Srednja i Južna Dalmacija [central and southern Dalmatia] subregion. The 'Ponikve' PDO area extends from Prapratno bay in the south-east to the locality of Sparagovići in the north-west. The northern limit of the Ponikve site is formed by the natural boundary of Mount Ilija, whereas its southern limit is formed by the D414 Ston–Orebić road.

7. **Main wine grapes variety(ies)**

Maraština - Rukatac, Maraškin, Mareština, Krizol, Višana, Malvasia del Chianti, Malvasia lunga, Pavlos

Plavac mali crni - Plavac mali, Plavac veliki, Crljenak mali, Crljenac, Pagadebit crni, Zelenka

Pošip bijeli - Pošip, Pošipak, Pošipica

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

Natural factors

Soil, relief, climate

The 'Ponikve' PDO area has mild, humid winters and hot, dry summers typical of a Mediterranean climate. The fragmented relief and steep slopes prevent humid air from stagnating and frosts from forming. A mountain belt (Mount Ilija) extends on the northern side, preventing the direct influx of cold, northerly winds. The average annual temperature is about 16 °C. The minimum air temperature is several degrees below freezing point. The lowest recorded temperature was in February 1985 (-5,8 °C), and the highest recorded temperature was in August 2000 (36,7 °C). The proximity of the sea moderates the fluctuations in temperature. The annual amount of precipitation is approximately 1 050 mm (30-year data for Dubrovnik). The highest level of precipitation is in autumn and winter, and the lowest is in summer. There are two dominant winds: i) the Sirocco, or 'Jugo', which is warm and humid, ii) the Bora, which is a very strong, cold northerly wind. The constant breeze contributes to the low humidity of the air around the leaves and bunches of grapes, which helps to reduce the impact of fungal diseases at this location.

The 'Ponikve' PDO area is situated in a mountainous-hilly area with relatively small narrow valleys and polje-type depressions. The relief is typically karstic. The vineyards are mainly located on slopes with various degrees of incline and exposure to the sun. The specificity of the soils in the 'Ponikve' PDO area lies in the dolomitic limestone or magnesium calcite, which constitutes the basic substratum. That parent substrate is also composed of ordinary limestone in places. Various types of soil have developed on those substrata, but they are mainly light, sandy and permeable, with physical characteristics that are highly conducive to the cultivation of vines. The carbonate content is very high in places. The terrain has been shaped for wine-growing by the creation of terraces, which is why the soils are known as anthropomorphic terrace soils. The terra rossa or brown soils of this area differ from typical terra rossa soils in their relatively high sand content (about 10 %) and their slightly lower content of clay particles. The water capacity of the soils is moderate, but the ascension of humidity in the soils and their shallow tilling make it possible to retain a certain level of humidity, thereby mitigating the water stress during the months of drought. Soils are shallow in places in their initial stage of development. The proportion of bedrock can be quite high (approximately 10-40 %). Older soils are more developed and deeper. They are mainly loamy to sandy-clayey soils with a higher capacity for water retention and thus a greater tolerance to drought than younger soils. The mineral composition of the soil has a slightly higher magnesium and calcium content. The soil's high level of potassium is an important factor in the grapes' low total acidity.

Human factors

Terraces and dry-stone walls

Most of the vineyards in the 'Ponikve' PDO area have been established by the creation of terraces on the steep slopes, thus reducing the impact of soil erosion. The sole objective of the creation of terraces in the 'Ponikve' PDO area is to reduce the slope of the ground in order to facilitate the tilling of the vineyards and especially to combat soil erosion. The terraced vineyards are composed of several small terraced areas of various sizes, configurations and inclines. The terraces are formed by the construction of stone walls (dry-stone walls). The dry-stone walls can differ in width and height, depending on the amount of stone in the ground. Through the construction of vineyards in the 'Ponikve' PDO area, the soil is cleared of stone, a sufficient quantity of soil is obtained for the future vineyard, and stone becomes a highly prized construction material that is never superfluous.

The 'Ponikve' PDO area also contains vineyards that are bordered by dry-stone walls resembling terraces. Vineyards of this kind are constructed on flat areas, in which case the sole purpose of the dry-stone walls is to indicate the limits of the vineyard or to store excess stone. As well as having a specific architecture, the dry-stone walls also form a particular habitat for many Mediterranean plants and animals.

The vineyards in the 'Ponikve' PDO area are not irrigated, since they withstand dry periods very well thanks to the specific structure of the soil. Mechanisation is used in the initial phase of clearing and preparing the ground for the construction of vineyards, but thereafter the dry-stone walls are constructed manually in the traditional way, without the use of cement. The terraced vineyards in the 'Ponikve' PDO area form a specific heritage landscape which is thought to date back to Roman times (eleventh century). They are an excellent example of interaction between people and their environment in order to produce a renowned, high-quality wine and to use and protect the area as well as possible for the production of grapes. All young vineyards set up in this area follow the model of vine cultivation on terraces or in vineyards surrounded by dry-stone walls. For that reason, producers from the 'Ponikve' PDO would also like future vineyards in this area to follow this method of vine cultivation, above all to preserve the landscape with its vineyard terraces on slopes or flat ground, and to avoid consolidating the vineyards to form large areas with a high level of mechanisation.

All vineyards in the 'Ponikve' PDO area are formed by creating terraces on the terrain or by enclosing the vineyards within dry-stone walls. This ensures a usable surface area of soil for cultivating vines and reduces the impact of soil erosion. The vineyards in the 'Ponikve' PDO area are not irrigated, since they withstand dry periods very well thanks to the specific structure of the soil.

The terraces on steep slopes and the dry-stone walls on flat ground are an excellent example of interaction between people and their environment in order to produce high-quality wines and to use and protect the area for the production of grapes in the best possible way, and above all to preserve the landscape with its recognisable resemblance to 'stone lace', while avoiding the consolidation of vineyards to form large areas with a high level of mechanisation.

The fragmented relief and steep slopes prevent humid air from stagnating and frosts from forming. A mountain belt (Mount Ilija) extends on the northern side, preventing the direct influx of cold, northerly winds, while the constant breeze contributes to the low humidity of the air around the leaves and bunches of grapes, which helps to reduce the impact of fungal diseases at this location.

Wine grape varieties

The wines produced in the 'Ponikve' PDO area are mainly red wines from the Plavac mali crni variety, plus a small quantity of white wines from the Maraština and Pošip bijeli varieties. In economic terms, the Plavac mali crni variety is the most important red grape variety in Croatia. It was created by the spontaneous fertilisation of the indigenous varieties Crljenak kaštelanski and Dobričić. It is a typical variety of southern vineyards and is spread over a small area. The fertilisation of the variety is regular and it produces reliable yields, though the grapes often fail to ripen evenly. As it belongs to the group of very late-ripening varieties, it requires the sunniest positions, often facing the sea, which provide a large amount of light due to their exposure and incline, resulting in wines of an intense colour and strong character. It possesses great resistance to biotic and abiotic stress factors.

The Maraština variety is widespread throughout Dalmatia. It has small to medium-sized grapes of a golden yellow colour with small, brown spots, a low level of juice and thick skins, and the grapes are tightly packed in bunches resembling a body with arms, hence the name. It ripens late in the third quarter. As it is highly sensitive to powdery mildew, it thrives in warm, dry and well-ventilated areas. The Pošip bijeli variety is also found to a lesser extent in the 'Ponikve' PDO area. Pošip bijeli is a variety that regularly produces high yields. The bunches of grapes are medium-sized and loosely to moderately packed. The grapes are oval in shape, very sweet and have specific fruity aromas.

Interaction of natural and human factors

The specific impact of environmental factors (relief, soil and climate), which together help to protect this area from the strong northerly winds and to facilitate good ventilation of the leaves of the plantations — reducing the incidence of disease and providing protection from frost — helps to ensure that the vines are well supplied with water without the need for any irrigation. This, together with the impact of human factors — since people have directly contributed to the shaping of the terrain, its sustainable use and the reduction of the impact of erosion through the construction of terraces — has created an inextricable link between the warm, terrace-shaped pieces of ground and the varieties that are typical for this area, ensuring an excellent degree of compatibility for the production of identifiable wines of high quality.

Interactions between natural and human factors and the characteristics of the product

The typical characteristics and the quality of the wines from the Ponikve region are the result of the favourable Mediterranean climate and the specific type of brown soils and terra rossa. The thermal-time sum of more than 2 000 ° C makes it possible to ripen varieties of different ripening periods, but especially late-ripening varieties (periods IV and V), such as Plavac mali. The sunny terraces bordered by dry-stone walls form a particular vineyard landscape and provide exceptional conditions for growing indigenous varieties, such as Plavac mali, Rukatac and Pošip. It is very rare for humid air to be trapped in the vineyards due to the constant breeze. This helps to reduce the impact of fungal diseases and fosters the development on the grapes of a specific microflora which contributes to alcoholic fermentation. The total acidity of the grapes, especially those of the Plavac mali variety, is rather low, which is the direct result of the hot Mediterranean climate and the mineral composition of the soil. The soil's high level of potassium is a particularly important factor in the grapes' low total acidity. The specific aroma of the wines from the Ponikve region, with dominant notes of berries and mild herbal notes in the red wines and discreet fruity aromas in the white wines, is directly connected to the mineral composition of the soil, especially its high calcium and magnesium content. The full and balanced taste of the wines from the Ponikve region is linked to the soil's high level of micro-elements, such as iron, manganese or zinc, which play an essential role in the synthesis of numerous biochemical

compounds in the grapes. The good balance of micro-elements in the soil makes the wines more full-bodied and enables them to age for many years, which ensures their longevity. The wines of Ponikve are rich in extract, have a high alcohol content and are well-suited to ageing in wood. The warm and dry autumns in Ponikve create favourable conditions for ripening grapes, with the grapes attaining an excellent level of phenolic maturity. The grapes can be harvested late and wines can be produced from raisined grapes.

The grapes used to make this type of wine are obtained by drying them naturally in the sun, on the vines or by picking them and arranging them on dry-stone walls or piles of stones, in lofts, on reed pallets or in wooden crates, at room temperature.

The most important part of the process of producing wines from raisined grapes is to ensure that the grapes are properly dried by natural methods, which is made possible by the favourable climatic conditions, with warm, dry autumns and favourable winds, like the Bora. An initial selection is made in the vineyard, where it is important to choose the sections of the vineyard or the bunches of grapes which are most suitable for drying. Good vineyard locations, suitable soil, a favourable climate, correct vineyard care and the selection of the right bunches of grapes for drying ensure successful natural drying of the grapes. The wines produced from these grapes have aromas of dried, dark fruit and a good balance between alcohol, extract, acidity and residual sugar.

9. **Essential further conditions**

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Link to the product specification

https://poljoprivreda.gov.hr/UserDocsImages/dokumenti/hrana/zastita_oznaka_izvrsnosti_vina/Specifikacija-proizvoda-Ponikve.pdf