C/2025/623

28.1.2025

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/623)

Within 3 months from the date of this publication, the authorities of a Member State or of a Third Country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Bohotin'

PDO-RO-A0138-AM02

Date of application: 20.7.2021

1. Applicant and legitimate interest

PROBOTA IAȘI Association of Grape Producers and Processors

The Probota Iași Association of Grape Producers and Processors is a non-profit legal person governed by private law, with consent and statute approved in 2014, established in accordance with Government Order No 26/2000 on associations and foundations.

The Association's aim is to promote and protect the economic, commercial, professional and legal interests of its members, who are commercial companies and sole traders producing and processing grapes. It manages the related production under the Iași PDO and supports the producers of the Bohotin PDO in the production of wine under this name, since there is no self-standing association created for this designation in this area and the Probota Association is one of the most important associations for the Dealurile Moldovei wine-growing region established under the national provisions allowing for support to be provided to producers for the sound management of quality grape/wine production.

The Association's headquarters are on the premises of the company Agroindustrial Ceres SRL, building C1, room 1, postcode 707 055, commune of Bivolari, Iași County, www.cramahermeziu.ro.

2. Heading in the product specification affected by the amendment(s)

☐ Name of product

☒ Category of the grapevine product

☒ Link

☒ Marketing restrictions

3. Description and reasons for amendment

1. Introduction of new categories of wines into production

The wine specification has been amended by the introduction of three new categories of wine allowed for production as defined in Part II of Annex VII to Regulation (EU) No 1308/2013: quality sparkling wine, quality aromatic sparkling wine and semi-sparkling wine, which are made from grapes harvested in the demarcated area of the protected designation of the Bohotin PDO and may use the name of the PDO.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

The amendment results from the request of many winegrowers established in the Bohotin area to diversify the production of wines to include effervescent wines in addition to the still wine they produce today, in order to increase their income from such products, strengthen their protected name by processing new product categories and attract younger consumers.

Chapter I of the specification and point 3 of the single document are amended.

2. Details of the link between the area and the product for new wine categories

It is necessary to amend the specification by indicating details of the link between the geographical area and the product explained for the new categories of wines in production in order to comply with the legislation specific to a protected designation and to present the specificity of the PDO area through the specific factors involved.

Chapter II of the specification and point 8 of the single document are amended.

3. Indication of permitted wine varieties for aromatic sparkling wine

The wine specification has been amended by mentioning the wine grape varieties from which quality aromatic sparkling wines are obtained (Tămâioasă românească, Traminer roz, Muscat Ottonel and Busuioacă de Bohotin varieties).

Chapter IV of the specification has been amended, with no change to the single document.

4. Indication of grapevine yields for aromatic sparkling wine

It is necessary to amend the specification by indicating the grapevine yields for the varieties from which quality aromatic sparkling wines are obtained in order to clearly set out the specific yields of this category.

Chapters IV and V of the specification and point 5.2 of the single document are amended.

5. Presentation of technological practices specific to wine categories

The specification has been amended by introducing details of the technological practices specific to the production of new categories of wine (sparkling wine, quality aromatic sparkling wine, semi-sparkling wine), such as fermentation in pressure reservoirs, fermentation in glass bottles, stabilisation of aromatic sparkling wine.

Chapter X of the product specification has been amended, no changes to the single document.

6. Indication of the analytical characteristics of the wine categories requested

It is necessary to amend the specification by indicating the specific physico-chemical parameters of these new categories because legislation requires this for a PDO product, as information to be provided for the specificity of these quality categories.

Chapter XI of the specification and points 4.3, 4.4 and 4.5 of the single document are amended.

7. Indication of the organoleptic characteristics of the new wine categories requested

The specification has been amended by adding the organoleptic characteristics of the new wine categories requested for production, as legislation requires that this information be provided in the case of a PDO protected designation.

Chapter XI of the specification and points 4.3, 4.4 and 4.5 of the single document are amended.

8. Inclusion in the labelling/presentation of mandatory particulars for quality sparkling wine

It is necessary to amend the specification by introducing provisions on the labelling of the quality sparkling wine category so that the labelling for this category contains information regarding the method by which the quality sparkling wine was obtained and the name of the variety from which it is obtained.

Chapter XII of the product specification and point 9 of the single document have been amended.

SINGLE DOCUMENT

1. **Name of product**

Bohotin

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

8. Semi-sparkling 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. Organoleptic characteristics - white and rosé wines

White wines

Colour – straw yellow, intense yellow, canary yellow with greenish highlights, lemon yellow to greenish, greenish-yellow, golden yellow, straw yellow, greenish, greenish yellow to straw-yellow.

Smell – typical aroma of muscat, elderflower, green citrus, fresh, aroma of freshly cut summer apples, aroma of field flowers, subtle, with slight ageing brings mown hay with freshness, typical aroma of vine flowers, acacia flowers, freshly mown hay, moist earth smell, field flowers.

Taste – taste of rye bread crust, honey, slightly bitter taste, high acidity, citrus aromas.

Rosé wines – colour in rosé tints or colour of dried onion leaves or rose petals, aromas of basil, forest fruits, fine notes of vanilla with slight aging, olfactory with scents of raspberry, wild strawberries, sometimes cherries and sour cherries.

The values for maximum total acidity are subject to the limits laid down in the relevant European Union law.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15

— Minimum actual alcoholic strength (in % volume): 11,00

— 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): 200

2. Organoleptic characteristics - red wines

Red wines

Colour – dark ruby red which, when aged, becomes brick red, ruby red, brown red, moderate or intense garnet red or purple shades.

Smell – basil, red forest fruit, with ageing develops hints of violet, tannin, tobacco, leather, when matured in the barrel develops hints of vanilla, ripening grape, raspberry and wild strawberries.

Taste – notes of vanilla when aged, ripe forest fruit, herbaceous aromas, wild strawberries, bitter cherries, sour cherries, moderate astringency, original notes of prunes, wood, full-bodied, aromas of fresh fruit, velvety.

The values for maximum total acidity are subject to the limits laid down in the relevant European Union law.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15

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

— 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): 150

3. Quality sparkling wine

The quality sparkling wines are distinguished by their finesse, freshness, naturalness, fermentation aromas with hints of ripe apricots, strawberries, rose jam, amplified by fine and persistent bubbling with small bubbles to the full height of the glass, abundant sparkling.

Colour: greenish-white or yellow-green for white wines, ranging to pale pink with slight ruby tones in rosé or red wines;

Scent: fresh, characteristic of the product, fermentation aromas with floral hints;

Taste: fruity (apricots, strawberries, grapefruit), fine, sensory characteristics redolent of flavoured yeast, pungent due to the presence of carbon dioxide, with a specific flavour.

Abundant bubbling, persistent aeration with small bubbles to the full height of the glass.

Excess pressure at 20 °C: minimum 3,5 bar.

The maximum volatile acidity is differentiated: for white/rosé wines with a value of 18 milliequivalents per litre and for red wines with 20 milliequivalents per litre.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15

— Minimum actual alcoholic strength (in % volume): 10,00

— Minimum total acidity: 6,00 in grams per litre expressed as tartaric acid

— Maximum total sulphur dioxide (in milligrams per litre): 185

4. Quality aromatic sparkling wines

The quality aromatic sparkling wines have: straw yellow colour with greenish-yellow shades or greenish highlights (Tămâioasă românească, Muscat Ottonel), or pink with violaceous shades (Busuioacă de Bohotin, Traminer roz), with an abundant mousse and fine, persistent bubbles.

Specific aroma preserving the terpenic aromas of the grapes to which volatile aromatic compounds from alcoholic fermentation are added, fine and broad, with aromas of citrus, orange flowers, basil and rose petals, finally slight aromas of fresh red fruit. The sparkling wine is very pleasant because of the balance between the acidity level and the sugar content, with a good persistence.

With a fine Muscat aroma, with hints of basil, roses and freshly mown hay, the taste is pleasant and lively due to the balance between sweetness and acidity. Abundant bubbling, fine aeration with small bubbles to the full height of the glass.

Excess pressure at 20 °C: minimum 3 bar.

The maximum volatile acidity for white/rosé wines is at 18 milliequivalents per litre.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 6,00

— Minimum total acidity: 6,0 in grams per litre expressed as tartaric acid

— Maximum total sulphur dioxide (in milligrams per litre): 185

5. Semi-sparkling wines

Colour: greenish-white or yellow-green for white wines, ranging to pale pink or slight ruby tones in rosé or red wines;

Scent: with freshness, fresh notes of strawberries, citric – grapefruit, ripe apricots, elderflower, basil;

Taste: fruity, fine, balanced, sensory characteristics redolent of flavoured yeast, pungent due to the presence of carbon dioxide, with a specific flavour of fresh citrus fruit and forest fruit.

Fine and persistent aeration with small bubbles to the full height of the glass.

Excess pressure at 20 °C: minimum 1,0 bar and a maximum of 2,5 bar.

The maximum volatile acidity is differentiated: for white/rosé wines with a value of 18 milliequivalents per litre and for red wines with 20 milliequivalents per litre.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 15,00

— Minimum actual alcoholic strength (in % volume): 7,00

— Minimum total acidity: 5,00 in grams per litre expressed as tartaric acid

— Maximum total sulphur dioxide (in milligrams per litre): 235

5. **Wine making practices**

a. *Specific oenological practices*

Cultivation practice

Irrigation is permitted only during years of drought, subject to ONVPV (National Office of Vine and Wine) notification, when the water content in soil at a depth of 0-100 cm decreases to 50 % of the AHI (active humidity interval), applying reasonable irrigation standards (400-600 m^3/ha).

Green harvesting – reducing the number of grape clusters at veraison when the potential production exceeds the maximum limits permitted under the product specification.

b. *Maximum yields*

1. harvested at full maturity, varieties Sauvignon, Muscat Ottonel, Pinot gris, Chardonnay, Busuioacă de Bohotin

11 500 kilograms of grapes per hectare

2. harvested at full maturity, varieties Cabernet Sauvignon, Fetească neagră, Pinot noir

11 500 kilograms of grapes per hectare

3. harvested at full maturity, varieties Merlot, Băbească neagră

12 000 kilograms of grapes per hectare

4. harvested at full maturity, varieties Fetească regală, Aligote, Fetească albă, Riesling Italian

12 500 kilograms of grapes per hectare

5. late harvest, varieties Muscat Ottonel, Sauvignon, Pinot gris, Chardonnay, Busuioacă de Bohotin

10 000 kilograms of grapes per hectare

6. late harvest, varieties Cabernet Sauvignon, Pinot noir, Fetească neagră, Merlot, Fetească albă, Merlot, Riesling Italian

10 000 kilograms of grapes per hectare

7. harvested when the grapes have noble rot, varieties Busuioacă de Bohotin, Muscat Ottonel, Pinot gris

8 000 kilograms of grapes per hectare

8. harvested at full maturity, varieties Muscat Ottonel, Sauvignon, Pinot gris, Chardonnay, Busuioacă de Bohotin

86 hectolitres per hectare

9. harvested at full maturity, varieties Cabernet Sauvignon, Pinot noir, Fetească neagră

86 hectolitres per hectare

10. harvested at full maturity, varieties Merlot, Băbească neagră

90 hectolitres per hectare

11. harvested at full maturity, varieties Fetească regală, Aligote, Riesling Italian, Fetească albă

94 hectolitres per hectare

12. late harvest, varieties Muscat Ottonel, Sauvignon, Pinot gris, Chardonnay, Busuioacă de Bohotin

65 hectolitres per hectare

13. late harvest, varieties Cabernet Sauvignon, Pinot noir, Fetească neagră, Merlot, Fetească albă, Riesling Italian

65 hectolitres per hectare

14. harvested when the grapes have noble rot, varieties Busuioacă de Bohotin, Muscat Ottonel, Pinot gris

52 hectolitres per hectare

15. quality aromatic sparkling wines, Tămâioasă românească, Busuioacă de Bohotin

12 500 kilograms of grapes per hectare

16. quality aromatic sparkling wines, Traminer roz

11 500 kilograms of grapes per hectare

17. quality aromatic sparkling wines, Muscat Ottonel

11 000 kilograms of grapes per hectare

18. quality aromatic sparkling wines, Tămâioasă românească, Busuioacă de Bohotin

92,5 hectolitres per hectare

19. quality aromatic sparkling wines, Traminer roz

86 hectolitres per hectare

20. quality aromatic sparkling wines, Muscat Ottonel

81,40 hectolitres per hectare

6. **Demarcated geographical area**

The area demarcated for the production of wines with the 'Bohotin' controlled designation of origin is situated in the following areas of Iași County:

— Municipality of Răducăneni, villages of Răducăneni, Isaiia, Bohotin, Roșu;

— Municipality of Moșna, village of Moșna;

— Municipality of Cozmești, villages of Cozmești, Podolenii de Sus, Podolenii de Jos;

— Municipality of Dolhești, villages of Dolhești, Pietriș and Brădiceşti;

— Municipality of Gorban, villages of Gorban, Gura Bohotin, Podu Hagiului;

— Municipality of Ciortești, villages of Ciortești, Coropceni, Deleni, Șerbești.

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

Aligoté B - Plant de trois, Plant gris, Vert blanc, Troyen blanc

Busuioacă de Bohotin Rs – Schwarzer Muscat, Muscat fioletovii, Muscat violet cyperus, Muscat rouge de Frontignan

Băbească neagră N - Grossmuttertraube, Hexentraube, Crăcana, Rară neagră, Căldărușă, Serecsia

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

Fetească albă B – Păsărească albă, Poama fetei, Mädchentraube, Leanyka, Leanka

Fetească neagră N – Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B - Königliche Mädchentraube, Königsast, Kiralyleanka, Dănășană, Galbenă de Ardeal

Merlot N – Bigney rouge, Plant Medoc

Muscat Ottonel B - Muscat Ottonel blanc

Pinot Gris G - Affumé, Grauer Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot noir N - Blauer Spätburgunder, Blauer Burgunder, Burgund mic, Burgunder roter, Klăvner Morillon Noir

Pinot noir N - Spätburgunder, Pinot nero

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon blanc

Traminer Rose Rs - Rosetraminer, Savagnin Rose, Gewürztraminer

Tămâioasă românească B - Busuioacă de Moldova, Muscat blanc à petit grains

Tămâioasă românească B - Rumänische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

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

8.1. *Details of the geographical area*

The relief is made up of sculptural interfluves, slightly curved, slightly inclined to the south-west. The slopes are prolonged, relatively uniform, with an average slope of 10-15 %. The first step of relief with altitudes of up to 30 m lies to the west of the valley of Moșna stream; the second step of relief with altitude of 50-100 m is represented by a long slope of 7-8 km and 1,5-2 km wide; the third step of relief with an altitude not exceeding 200 m occupies the eastern half of the Moșna stream basin.

Geological factors belong to: Bessarabian (clay, calcareous sandstone, sand) over which there are loess deposits at a thickness of 3-4 m; Kerssonian (sandy clays, sand interspersed with concrete sandstones), forming the upper part of the relief at altitudes above 200 m; Meotian (sandy cinerite 10-20 m thick) appearing in individual parts of the highest areas, lower quaternary (river deposits) to the east of Cozmești in the terraces of the Prut.

The water network is poorly represented, by the Moșnișoara stream in the eastern part of the territory and smaller adjacent streams which drain the right side of the territory.

The climate — continental type — is excessive, with harsh winters and dry summers, influenced by the flow of air to the Prut's open valley. Characteristics: average annual temperature of 9,6 °C, duration of the growing season on average 183 days, overall heat balance 3 693-4 309 °C, active heat balance 3 223-3 879 °C and useful heat balance for the vines 1 330-1 739 °C.

The coldest month of the year is January (– 3,6 °C) when absolute minimum temperatures of up to – 26,8 °C are recorded, which put unprotected vines at risk, and the warmest month of the year is July (+ 21,3 °C), with absolute maximum temperatures of up to + 41,6 °C often overlapping with drought periods.

The total annual insolation amounts to 2 137 hours, of which 1 348 hours in the vines' growing period.The total annual rainfall amounts to 517,8 mm, of which 320,5 mm in the vines' growing period.

The highest rainfall occurs during the summer (June to July) and the lowest during winter (January to February).

Soils — Cambic molysols/chernozem predominate (30-35 %), followed by clay soils in high areas (altitude 250-300 m). In the plateau area, soil rocks are represented by loess sediments, and in the Central Northern area, by calcareous sandstone.

8.2. *Product details*

The still wines obtained in this area are generally light, the white wines have an added acidity, not very extractive but typical of the varieties from which they originate. The red grape varieties for the production of quality wines in this area have a high capacity to accumulate anthocyanins (tannic wines with colour accumulation), in general phenolic maturation occurs two weeks after technological maturation.

Busuioacă de Bohotin has a special character, which in some years with long and warm autumns can produce naturally sweet rosé wines with residual sugar. This wine is unctuous, with an amber colour, full of aromas reminiscent of rose petals, basil and incense at the same time, as this is in fact the specific variety of the area from which the wine took the name.

Quality sparkling wines

Finesse, freshness, naturalness, fermentation aromas with hints of ripe apricots, strawberries, rose jam, amplified by fine and persistent bubbling with small bubbles to the full height of the glass, abundant sparkling;

Greenish-white or yellow-green colour for white wines, ranging to pale pink with slight ruby tones in rosé or red wines;

Fresh aroma, fermentation aromas with floral hints;

Fruity taste (apricots, strawberries, grapefruit), fine, sensory characteristics redolent of flavoured yeast, pungent due to the presence of carbon dioxide, with a specific flavour.

Quality aromatic sparkling wines

Straw yellow colour with greenish-yellow shades and greenish highlights (Tămâioasă românească, Muscat Ottonel), or pink with violaceous shades (Busuioacă de Bohotin, Traminer roz), with an abundant mousse and fine, persistent bubbles.

Specific aroma preserving the terpenic aromas of the grapes to which volatile aromatic compounds from alcoholic fermentation are added, fine and broad, with aromas of citrus, orange flowers, basil and rose petals, finally slight aromas of fresh red fruit. With a balance between the acidity level and the sugar content, with a good persistence. With a fine Muscat aroma, hints of basil, roses and freshly mown hay, the taste is lively due to the balance between sweetness and acidity.

Semi-sparkling wines

Greenish-white or yellow-green colour for white wines, ranging to pale pink or slight ruby tones in rosé or red wines;

Aroma with freshness, fresh notes of strawberries, citric – grapefruit, ripe apricots, elderflower, basil;

Fruity taste, fine, balanced, sensory characteristics redolent of flavoured yeast, pungent due to the presence of carbon dioxide, with a specific flavour of fresh citrus fruit and forest fruit. abundant bubbling, persistent aeration with small bubbles to the full height of the glass.

8.3. *Details on human factors*

In order to obtain the wines, a large proportion of the winegrowers harvest the grapes at night in order to reduce the technological processing time, avoiding cooling the mass of harvested grains, followed by rapid and gentle processing of the must to avoid reducing the nutrients needed for fermentation. In some cases, producers also use for storage purposes certain old cellars or modern premises to ensure the optimal storage climate for the wines to preserve their freshness for longer, especially for white quality sparkling wines, but also to aid in maturing (in the cellars, there are riddling tables used for obtaining quality sparkling wines).

Management of the vine structure is also practiced, by means of green works depending on the positioning of the plot on the slope and on the specific fructification of the variety. Pruning of shoots before flowering is also carried out in order to promote fruit setting at a much higher percentage and to increase the average weight of a bunch and the production per unit surface area of varieties such as Fetească regală, Tămâioasă românească and Muscat Ottonel. The weed control is carried out by mowing and mobilising the soil using cultivators with feelers.

The winegrowers expertly manage the vine and are able to moderate its vigour and the size of the crop thanks to methods aimed at controlling yield.

The use of whole grapes, the removal of must produced during transport, the careful handling, the pressing in a clean environment with suitable equipment and according to rules defining a precise ratio between the weight of the processed harvest and the volume of must extracted guarantee the quality and clarity of the must obtained, ensure a gentle extraction that preserves the subtlety of the fruity aromas, and create wines with a good intensity and rounded aromas. Ageing wines on lees gives them tertiary aromas that enhance their complexity.

8.4. *Causal interaction*

Since this area does not generally overlap with deep valleys opening to the Prut meadow, which attracts many cold currents and where vines are mostly not grown in the lower third of the slopes, the influence of absolute minimum temperatures in winter is therefore low and this area can be considered conducive to the cultivation of vines.

In Bohotin, vines have been grown since ancient times, and the Busuioacă de Bohotin variety is even considered by some authors to have emerged in this area. The settlement of Bohotin takes its name either from the Bohotin stream passing through the area or from one of the old winegrowers called Bohotinean, according to different versions. The Busuioacă de Bohotin variety has become famous due to its specificity, being the only Romanian variety for aromatic wines of rosé to red colour, which has made it unique in the range of wines produced in Romania.

The unique character of the Busuioacă de Bohotin variety as a Romanian variety throughout the world is recognised in the work published by Hachette: Dictionnaire Encyclopédique des Cépages, which includes around 10 000 vine varieties existing in the world, indicates clearly that 'Busuioaca de Bohotin is a variety of aromatic red wine from Romania'.

The presence in the area of skeletal soils with a high calcium carbonate content is exploited to cultivate the typical aromatic varieties that make still wines, which are extractive, fresh, with a mineral character and complex well-defined floral aromas (acacia, basil, elderberry, honey).

The area at the highest altitude (300 - 340 m) has rich heliothermal resources and great potential, with the least fertile soils and a high skeletal limestone content, and with southern exposure favourable for red varieties.

The white wines produced there are fruity with a pronounced mineral character. The western exposure of the vineyards protects them from strong sun exposure and, combined with the more moderate temperatures caused by the air currents on the Prut river corridor, better preserves the grapes' acidity and aromatic botanical and floral notes. At the same time, due to the reduced vigour resulting from the less fertile soil, the red wines in this area are full-bodied, robust, rich in tannins, with high ageing potential (aromas of ripe forest fruits, currants, prunes, wood, spicy notes).

The absence of extremely high temperatures (heat waves) and the influence of air currents from the Prut valley contribute to maintaining organic acids in the grapes, resulting in a wine with high total acidity, low pH, lively and refreshing. In addition, the experience of local winegrowers, combined with current winegrowing techniques, leads to the production of high-quality wines. Geographically, the macroclimate combined with the qualities of the varieties grown plays a key role in distinguishing the wines of this vineyard from wines produced from the same varieties in other vineyards.

For quality sparkling wines - leached and grey chernozem, with a sandy-loamy texture that improves the physical properties through their basic bio-chemical characteristics (intensity of biological activity, appreciable humus content, increased cationic exchange capacity, slightly acidic neutral reaction, high saturation in bases and nutrients, temperate continental climate with moderately continental characteristics on high hills and solar radiation on average of 120 Kcal/cm^2/year, with average rainfall of 524 mm) favours a very good balance between acidity, sugars and aromatic compounds, completed with fine bubbles.

For quality aromatic sparkling wines - temperate continental climate with mild winters, hot summers and long autumns favours the accumulation of large quantities of sugars and aromas distinguished by fruity notes typical of the area (in Busuioacă de Bohotin - strawberries and grapefruit, in Muscat Ottonel - ripe apricots and in Tămâioasă Românească - elderflower and basil).

The leached and grey chernozem and the temperate continental climate favour the balance between acidity, sugars and aromatic compounds, and maintaining this balance in optimal conditions preserves the typical aromatic palette of ripe fruit and the lively freshness of semi-sparkling wines.

9. **Specific further requirements (packaging, labelling, other requirements)**

Marketing conditions

Legal framework:

in national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines bearing the 'Bohotin' controlled designation of origin must be bottled in glass packaging with a capacity of up to 1,5 litres.

Wines bearing the 'Bohotin' controlled designation of origin must have a main label and counter-label (or secondary label) when packaged and labelled.

On the labelling of the wines, the Bohotin protected designation of origin may be supplemented, depending on the interests of the producers, by one of the following single vineyard names: RĂDUCĂNENI, DEALUL ROȘU, DEALUL MOȘNA, GORBAN, PODOLENI, COZMEȘTI, DEALUL ISAIIA.

Conditions relating to production in the area

Legal framework:

in EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The production of wines with the Bohotin controlled designation of origin from grapes harvested in the demarcated area of the CDO Bohotin may also be carried out in winemaking facilities situated in administrative subdivisions bordering the demarcated area, specifically the municipality of Iași (Iași county) and the municipality of Huși (Vaslui county).

Labelling conditions

Legal framework:

in national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The label must indicate the method by which the quality sparkling wine was obtained (traditional by bottle fermentation or fermentation in pressure tanks) and the variety from which it comes for quality aromatic sparkling wines.

Link to the product specification

https://www.onvpv.ro/sites/default/files/caiet_sarcini_doc_bohotin_modif_cf_cererii_28.07.2020_si_notific_com_20.03.2024_no_track_changes.pdf