C/2025/4194

24.7.2025

Publication of an application for protection of a name pursuant to Article 97(4), first subparagraph of Regulation (EU) No 1308/2013 of the European Parliament and of the Council in the wine sector

(C/2025/4194)

Within three 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 with the Commission.

SINGLE DOCUMENT

'Füred'

PDO-HU-03043

Date of application: 29.11.2023

1. **Name to be registered**

Füred

2. **Geographical indication type**

PDO – protected designation of origin

3. **Categories of grapevine products**

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. *Olaszrizling hegybor*

Colour: Ranges from light greenish-yellow to straw yellow.

Aroma: Ranges from medium to high intensity, with citrus, green apple, pear and discreetly aromatic notes. This may be supplemented by subtle sweet spices and barrel ageing.

Taste: Characterised by a medium body with dry, fresh, crisp acidity. Notes of peach, green apple and pear may emerge, accompanied by herbal notes.

The remaining analytical characteristics comply with the limits laid down in EU legislation. Only dry and semi-dry categories may be prepared.

General analytical characteristics

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

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

— Minimum total acidity: 5,2 g/l expressed as tartaric acid

[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).

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

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

2. *Olaszrizling dűlős bor*

Colour: Ranges from pale yellow to straw yellow.

Aroma: Subtle mineral notes may be supplemented with stone fruits (for example peach, almond). The aroma is mainly dominated by the mineral character typical of the variety. In addition, there may be discreet aromas of green apple, pear and quince and aromas characteristic of barrel ageing.

Taste: Fresh, crisp acidity and lean mineral, spicy notes, as well as concentrated, ripe fruits such as peach, apple, pear and the salty and mineral notes also present in the aroma. At least a medium finish.

The remaining analytical characteristics comply with the limits laid down in EU legislation. Only dry and semi-dry categories may be prepared.

General analytical characteristics

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

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

— Minimum total acidity: 5,2 g/l expressed as tartaric acid

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

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

3. *Rozé hegybor*

Colour: Ranging from pale pink to salmon to onion skin.

Aroma: Medium to high intensity, the aroma may primarily feature red berries, raspberry and strawberry.

Taste: Light body and characterised by fresh, high acidity. The flavours of red berries, strawberry and raspberry, also present in the aroma, may dominate.

The remaining analytical characteristics comply with the limits laid down in EU legislation. Only dry and semi-dry categories may be prepared.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,5

— Minimum total acidity: 5,2 g/l expressed as tartaric acid

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

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

4. *Kékfrankos hegybor*

Colour: Ranging from moderately deep purple to ruby.

Aroma: Moderately intense, the aromas are mainly characterised by red berries such as strawberry, raspberry and blackberry, with possible hints of spice.

Taste: Characterised by a medium body and medium velvety tannins, with a fresh acid structure, a harmonious and round taste profile, dominant freshness and a medium finish.

The remaining analytical characteristics comply with the limits laid down in EU legislation. Only dry and semi-dry categories may be prepared.

General analytical characteristics

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

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

— Minimum total acidity: 4,8 g/l expressed as tartaric acid

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

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

5. *Kékfrankos dűlős bor*

Colour: Ranging from moderately deep purple to ruby to garnet.

Aroma: Moderate intensity, mainly red berries such as sour cherry, cherry and strawberry, with possible spicy aroma notes of sweet spices and even minerality.

Taste: Moderately full body, moderately lively, acidic freshness and vitality, complemented by medium tannins and a silky texture. Juicy red berries, strawberry, cherry and blueberry notes may appear, possibly with sweet spices from wooden barrels. This may be supplemented by a touch of minerality.

The remaining analytical characteristics comply with the limits laid down in EU legislation. Only dry and semi-dry categories may be prepared.

General analytical characteristics

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

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

— Minimum total acidity: 4,8 g/l expressed as tartaric acid

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

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

5. **Wine making practices**

a. ***Essential oenological practices***

1. *Olaszrizling hegybor*

Specific oenological practice

— the proportion of Furmint must not exceed 15 %;

— only healthy grapes may be used;

— ageing for at least 4 months in a tank and/or barrel;

— ageing for at least 1 month in the bottle;

— the must may be clarified by settling or flotation;

— the must may be fermented spontaneously or using only yeast that does not alter the natural aroma and taste characteristics of ‘Olasz rizling’ wines.

Unauthorised oenological practices (beyond the existing legislation):

— sweetening

2. *Olaszrizling dűlős bor*

Specific oenological practice

— the proportion of Furmint must not exceed 15 %;

— only healthy grapes may be used;

— ageing for at least 4 months in a tank and/or barrel;

— ageing for at least 1 month in the bottle;

— the must may be clarified by settling or flotation;

— the must may be fermented spontaneously or using only yeast that does not alter the natural aroma and taste characteristics of 'Olasz rizling' wines.

Unauthorised oenological practices (beyond the existing legislation):

— sweetening;

— increasing the sugar content of the must.

3. *Rozé hegybor*

Specific oenological practice

— the proportion of Zweigelt must not exceed 30 %

Unauthorised oenological practices (beyond the existing legislation): sweetening

4. *Kékfrankos hegybor, Kékfrankos dűlős bor*

Specific oenological practice

Unauthorised oenological practices (beyond the existing legislation): sweetening

5. *Rules on grape production*

Cultivation practice

Applicable to all types of wine:

1. Cultivation method: Guyot, medium-high cordon, low cordon, umbrella, head and gobelet training
2. Planting density:
   a. for vineyards planted before 1 August 2023: minimum of 3 300 vines/ha, with vine loss not exceeding 10 %
   b. for vineyards planted after 1 August 2023: minimum of 4 000 vines/ha, with vine loss not exceeding 10 %. Spacing between vines: 0,6 m or more
3. For Dűlős bor, the average age of vines in the vineyard must be at least 5 years, calculated from the year of planting.
4. Requirements concerning grape quality

Minimum sugar content of the grapes (MM degrees) for the various types of wine:

— Olaszrizling hegybor: 18,2;

— Olaszrizling dűlős bor: 19;

— Rozé hegybor: 16,9;

— Kékfrankos hegybor: 19;

— Kékfrankos dűlős bor: 19.

Minimum potential alcoholic strength of the grapes (% vol.) for the various types of wine:

— Olaszrizling hegybor: 11,49;

— Olaszrizling dűlős bor: 12,08;

— Rozé hegybor: 10,52;

— Kékfrankos hegybor: 12,08;

— Kékfrankos dűlős bor: 12,08.

b. ***Maximum yields***

1. *Olaszrizling hegybor – new wine on lees*
63 hectolitres per hectare

2. *Olaszrizling hegybor – maximum of 2 kg per vine*
9 000 kg of grapes per hectare

3. *Olaszrizling dűlős bor – new wine on lees*
39 hectolitres per hectare

4. *Olaszrizling dűlős bor – maximum of 1,5 kg per vine*
6 000 kg of grapes per hectare

5. *Rozé hegybor – new wine on lees*
63 hectolitres per hectare

6. *Rozé hegybor – maximum of 2 kg per vine*
9 000 kg of grapes per hectare

7. *Kékfrankos hegybor – new wine on lees*
63 hectolitres per hectare

8. *Kékfrankos hegybor – maximum of 2 kg per vine*
9 000 kg of grapes per hectare

9. *Kékfrankos dűlős bor – new wine on lees*
39 hectolitres per hectare

10. *Kékfrankos dűlős bor – maximum of 1,5 kg per vine*
6 000 kg of grapes per hectare

6. **Demarcated geographical area**

Areas classified in the vineyard cadastre as class I and II belonging to the following municipalities: Aszófő, Balatonakali, Balatonfüred, Balatonszőlős, Balatonudvari, Dörgicse, Mencshely, Örvényes, Pécsely, Vászoly.

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

Furmint – Furmint Bianco

Furmint – Moslavac Bijeli

Furmint – Posipel

Furmint – Som

Furmint – Szigeti

Furmint – Zapfner

Kékfrankos – Blauer Lemberger

Kékfrankos – Blauer Limberger

Kékfrankos – Blaufränkisch

Kékfrankos – Limberger

Kékfrankos – Moravka

Olasz Rizling – Grasevina

Olasz Rizling – Nemes Rizling

Olasz Rizling – Olaszrizling

Olasz Rizling – Riesling Italien

Olasz Rizling – Risling Vlassky

Olasz Rizling – Taljanska Grasevina

Olasz Rizling – Welschrieslig

Zweigelt – Blauer Zweigeltrebe

Zweigelt – Rotburger

Zweigelt – Zweigeltrebe

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

8.1. *Description of the demarcated area*

The name 'Füred' and the designation of origin are linked to today's municipality of Balatonfüred, the first mention of the name dating from 1211.

a) *Natural factors*

The production area comprises the vineyards around Balatonfüred, Aszófő, Örvényes, Balatonudvari and Balatonakali in the first range of hills and Balatonszőlős, Pécsely, Vászoly, Dörgicse and Mencshely in the second range of hills on the northern shore of the eastern basin of Lake Balaton.

The key grape-growing areas are the sloping surfaces of the foothills and moderately steep brows of the hills.

The base rock of the vineyards is composed of upland-type rocks of the Upper Permian to Lower Triassic periods, with a blanket of Quaternary rubble. The soil types in the area vary, but are most commonly dolomite, limestone and forest soils with clay illuviation. The characteristic soil of the region is red forest soil, created through the weathering of iron oxide-rich Permian sandstone. The wine-growing region is characterised by soils rich in calcium, magnesium and potassium.

The climate is determined by cold air coming down from the valleys of the Bakony Hills to the north and by Lake Balaton to the south. The vineyards of the area are embedded in large forested areas. That is why, on summer days, under the influence of the evening breeze blowing from the direction of the Bakony towards the lake, the humid heat welling up from Lake Balaton gives way to cool forest air between the vines.

The area experiences an annual average of 1 950 to 2 000 hours of sunlight and an annual average temperature of 11-12 °C. Average annual precipitation is 650-700 mm, of which 350 mm on average falls during the growing season.

A crucial aspect of the area's climate is that the average date of the last spring frost is 5 April, which is considered exceptionally early.

b) *Human factors*

Vine cultivation and wine-growing have played an important role in the life of the area for over 2 200 years. The development of land for grape cultivation is also the result of deliberate human effort; for millennia the viticulturists living here have cultivated nothing but grapes on frost-protected, rapidly warming hillsides, instead of in marshy low-lying areas prone to frosts and disease.

Deliberate human thinking has led to belts of forest separating individual vineyards from one another which are home to a diverse range of fauna. In viticultural terms, these forest belts are critical natural overwintering sites for key predators.

In recent years, winegrowers have developed a new image for the area based on the white varieties of local importance, in particular Olasz Rizling, along with blue grape varieties such as Kékfrankos which are used to make the rosé and red wines. During vineyard renewal, high training methods reflecting a quantity-focused approach are gradually abandoned for low and medium-high training methods combining local traditions and modern wine-growing knowledge. The maximum permitted yields have also been adapted to suit the requirements of quality wine production and are now considerably stricter than the legal limits.

Since 1987 the town of Balatonfüred, which has shaped the life of the region, has held the title of 'International City of Vine and Wine'. In recent years, the region's wines have featured prominently in numerous regional, national and international competitions. One of the most important recognitions of the reputation and quality of the wines produced here is that, in both 2000 and 2022, a producer from Balatonfüred won the 'Wine Producer of the Year' award.

8.2. *Description of the wines*

The 'Füred' wines are generally of medium intensity. They have a dry, fresh, crisp acidity that guides the structure. In white wines, citrus notes are supplemented by ripe fruits. In red wines, a medium body and velvety tannins are combined with freshness and juicy fruitiness. The wines often have mineral, spicy tones as well.

The rosé wines generally have a lighter colour with aromas and tastes of mainly red berries such as raspberry and strawberry. They are characterised by freshness, high acidity and a light body.

8.3. *Presentation and demonstration of the causal link*

Due to the precipitation during the growing season and the water-holding capacity of the topsoil in the Balatonfüred-Csopak region, water supply to the vines is adequate even on warm summer days. For this reason, grape development during the critical summer period is uninterrupted and stress factors are absent, resulting in no musty aromas or harsh immature acids.

The mature, expressive acid structure and the pronounced mineral notes are due to the high mineral content of the soil.

Olasz Rizling, which is popular among local producers, accumulates large quantities of magnesium and calcium in the wines, while Kékfrankos is able to serve as a raw material for great wines that are long-ripening.

The sun's rays reflected off the surface of the shallow Lake Balaton cause the hillsides in the range of hills closer to the lake in the demarcated production area to warm up evenly in spring and provide the vines with consistent conditions during budding. Because the final day of frost occurs early, there is less chance of spring frosts in the region; consequently, shoot growth is even and a large enough foliage surface develops every year, resulting in optimal ripening of the grapes. Wines produced in the cooler second range of hills develop more slowly, yet still have an elegant acid structure and fruitiness.

A key role in grape cultivation is played by the forest belts located next to the vineyards, as the predators that overwinter in them (insects such as predatory mites) keep pests appreciably in check. Thus the critically important initial developmental phase of the grapes is not protracted, enabling a higher and healthier leaf wall to develop. As a result, the wines will have a higher intrinsic value.

The warm summer and Mediterranean high-pressure system ensures that, after the long, sunny days of autumn, in cool evenings brought on by breezes from the Bakony Hills, the grapevine rapidly enters the dark phase of photosynthesis, leading to a rapid increase in grape sugar concentration. This natural process also contributes to the high intrinsic value of the wines and facilitates the phenolic ripening of blue grapes, which also gives the red wines their silky tannins. The cooling breeze from the Bakony also plays a key role in maintaining acidity.

On the hillsides where grapes are grown, selected over the course of centuries, the constant movement of the air and the low-training of the vines mean that dew on the grape clusters dries quickly, so fungal diseases are uncommon and healthy grapes can be harvested. This allows fresh aromas and flavours to be maintained in the wine even at full ripeness, and there is typically no botrytised flavour.

This mix of natural and human factors is combined with the centuries-old experience passed down through generations of winegrowers living in the area. In addition to respecting traditions, the new generation has recognised that the grapes produced in the production areas of the 'Füred' PDO can be used not only to produce fresh, light aromatic wines for the important local tourist industry, but also, with conscious effort, high-quality, long-keeping white and red wines.

Distinction between 'Balatonfüred-Csopak' and 'Füred' protected designations of origin: The demarcated area of 'Füred' is a smaller geographical area within the Balatonfüred-Csopak PDO where wine must be produced according to much stricter requirements than for the Balatonfüred-Csopak PDO. 'Füred' PDO white wines may be made only from the varieties Olaszrizling and Furmint, red wines from Kékfrankos, and rosé wines from Kékfrankos and Zweigelt. For the 'Füred' PDO, fewer cultivation methods are authorised, there are stricter rules on yield control, and the sugar content of the grapes at harvest is higher than for 'Balatonfüred-Csopak' PDO. For 'Füred' Olaszrizling hegybor and dűlősbor, the wine must be aged in tanks or barrels, and in the bottle after délestage. For this reason, the 'Füred' PDO and the authorised oenological practices are subject to stricter analytical requirements than for 'Balatonfüred-Csopak'. This results in completely different organoleptic characteristics in the final product.

9. **Essential further conditions**

Rules on indications

Legal framework:

By the organisation that manages the PDO/PGI, where laid down by Member States

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

a) For hegybor: The word 'Füred' appears separately and prominently on the front and back label. The name of the municipality as a smaller territorial unit may be given in a smaller font size than Füred/Füredi.

b) For dűlős bor: The name of the slope appears separately and prominently on the front and back label. The name of the municipality as a larger territorial unit may be given in a smaller font size than the name of the slope.

c) The designation 'Balaton borrégió' [Balaton wine region] may appear on the label.

d) The word 'rozé' may be replaced by the word 'rosé'.

Rules for demarcating and indicating smaller geographical units

a) Hegybor:

   (i) identity of origin: 100 %

   (ii) geographical units which may be indicated: Aszófő, Balatonakali, Balatonfüred, Balatonszőlős, Balatonudvari, Dörgicse, Mencshely, Örvényes, Pécsely, Vászoly

b) Dűlős bor:

   (i) identity of origin: 100 %

   (ii) geographical units which may be indicated:

   — Aszófő: Öreg-hegy, Vörös-mál

   — Balatonakali: Fenye-hegy, Hegytető, Kis-telek, Les-hegy, Magyal, Pántlika, Somogyi-völgy, Szili-dűlő

   — Balatonfüred: Baricska dűlő (Lapos-telek aldűlő, Balázs-hegy aldűlő, Berekszél aldűlő) Bocsár dűlő (Farkó-kő aldűlő), Meleg-hegy dűlő (Kéki aldűlő), Péter-hegy dűlő, Vörösmál dűlő

   — Balatonszőlős: Öreghegy, Gella, Sós-kút, Dobogó, Penke dűlő (Nyerges aldűlő), Száka

— Balatonudvari: Erdő alja, Les-hegy, Templom feletti, Öreg-hegy

— Dörgicse: Szent Balázs-hegy (Agyaglik aldűlő, Balázs alja aldűlő, Margya aldűlő), Apácska, Becce, Erdei, Hosszú-dűlő, Kútfői-dűlő, Les-hegy, Mocsár, Sajtó-telek, Sárkút

— Mencshely: Csemfa, Halom-hegy

— Örvényes: Hosszú-föld, Öreg-hegy, Szilvás-kúti, Szőlőföld

— Pécsely: Király-oldal, Kispécselyi, Nyáló-hegy (Meggy-hegy aldűlő, Vekenye aldűlő), Zádor-hegy (Bordoma aldűlő, Derékhegy aldűlő)

— Vászoly: Öreg-hegy, Szentegyházi

Production outside the demarcated production area

Legal framework:

In EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The processing of the grapes, fermentation of the must and the ageing of the wine may take place only in municipalities located within the demarcated production area and in the following municipalities located in the same administrative unit: Alsóörs, Balatonalmádi, Balatonfőkajár, Balatonkenese, Balatonvilágos, Csopak, Felsőörs, Lovas, Monoszló, Óbudavár, Paloznak, Szentantalfa, Szentbékkálla, Szentjakabfa, Tagyon, Tihany and Zánka.

For Olaszrizling hegybor and dűlősbor, the wine must be aged in bottles. Therefore, these wines must be bottled in the geographical area.

Protected traditional term

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following traditional term may be used as a synonym of the term ‘protected designation of origin’: ‘védett eredetű bor’ [wine of protected origin]

Bottling of Olaszrizling hegybor and dűlősbor in the geographical area

Legal framework:

By the organisation that manages the PDO/PGI, where laid down by Member States

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

For Olaszrizling hegybor and dűlősbor, the wine must be aged in bottles. Therefore, these wines must be bottled in the geographical area in order to acquire their distinctive final characteristics.

Link to the product specification

https://boraszat.kormany.hu/download/f/17/43000/F%C3%9CRED%20_TL_eredeti_COM1_KN.pdf