C/2026/5957

10.11.2026

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/2026/5957)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Baden'

EU reference number: PDO-DE-A1264-AM02 – 17.9.2026

1. **Name of product**

'Baden'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

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

Germany

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

Name

Federal Ministry of Agriculture, Food and Regional Identity (BMLEH)

Name

Federal Office for Agriculture and Food (BLE)

6. **Qualification as standard amendment**

The German authorities consider the application to meet the requirements of Regulations (EU) No 1308/2013 and (EU) 2024/1143.

The amendments to the product specification are standard amendments according to the definition laid down in Article 24(4) of Regulation (EU) 2024/1143.

The application for an amendment to the 'Baden' PDO does not involve any of the three situations constituting a Union amendment; specifically it does not:

(a) include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

(b) risk voiding the link to the geographical area;

(c) entail further restrictions on the marketing of the product.

The German authorities therefore consider the application to be for a standard amendment.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

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

Title

Description of the wine

Description

The organoleptic characteristics of the various products have been described.

Justification:

The descriptions of the wines' organoleptic characteristics have been made more nuanced in order to better reflect the different products. The aim is to underscore firstly the products' individual organoleptic characteristics and secondly their very many facets. Contrary to the description to date, the individual characteristics should be set out more specifically and concisely.

☑ The amendment affects the single document.

Title

Specific oenological practices

Description

The previous information has been deleted and reference has now been made to current legislation regarding specific oenological practices, relevant restrictions on winemaking and cultivation practices.

Justification:

The reference to current legislation avoids reproducing the legislation word for word in the product specification, as was previously done. The product specification has thus been made more concise and clearer for the reader, who can see at a glance that no restrictions overstep current legislation.

☑ The amendment affects the single document.

Title

Maximum yield per hectare

Description

Alongside the existing rules, the possibility has been added for the 'Baden' PDO protection association to increase or decrease the maximum yield per hectare in years in which there are exceptional weather conditions. Such decisions are limited to the respective vintage and will be published as appropriate according to local practice.

Justification:

This new possibility to increase or decrease the maximum yield per hectare in years in which there are exceptional weather conditions will allow the protection association to react appropriately to extreme weather events. With climate change advancing, presenting increasing challenges for wine growers, this new option is a useful means of being able to react flexibly to future weather crises.

☑ The amendment affects the single document.

Title

Wine grape varieties

Description

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines'.

The following varieties have been added under 'white grape varieties':

Alvarinho, Blauer Silvaner, Blütenmuskateller, Cabernet Blanc, Calardis Blanc, Chardonel, Completer, Donauriesling, Felicia, Fidelio, FR 391-52, FR 523-52, Glera, Goldmuskateller, Grüner Adelfränkisch, Grüner Veltliner, Grünfränkisch, Hecker, Hibernal, Hölder, Huxelrebe, Juwel, Kernling, Manzoni Bianco, Melon, Morio Muskat, Muskat-Gutedel, Ortega, Ortlieber, Phoenix, Rabaner, Rieslaner, Rosa Chardonnay, Roter Müller-Thurgau, Roter Riesling, Ruling, Saphira, Sauvignac, Sauvignon Gris, Sauvitage, Savagnin Blanc, Seyval blanc, Siegerrebe, Veritage, WE 70-274-12, Weißer Elbling, Weißer Lagler, Weißer Räuschling, Zähringer.

The following varieties have been added under 'red grape varieties':

Accent, Barbera, Blauburger, Blauer Frühburgunder, Blauer Spätburgunder, Bolero, Cabaret Noir, Cabernet Cantor, Cabernet Carol, Cabernet Jura, Cabertin, Calabrese, Carignan Noir, Carillon, Diolinoir, Divico, Dolcetto, Domina, Färbertraube, FR 236-75r, FR 362-75r, FR 407-83r, FR 452-87r, FR 453-87r, FR 485-87r, FR 486-87r, FR 521-89r, FR 629-2005r, FR 652-2005r, FR 742-2006r, FR 748-2006r, Gm 674-1, Gm 7217-5, Grenache noir, Hartblau, Hegel, Kleiner Fränkischer Burgunder, Kolor, Laurot, Leon Millot, Levitage, Malbec, Marechal Foch, Marselan, Monastrell, Müllerrebe, Muskat-Trollinger, Nebbiolo, Petit Verdot, Pinot Nova, Pinotage, Pinotin, Piroso, Primitivo, Rondo, Sangiovese, Satin Noir, Tannat, Tinto Cao, Touriga Nacional, VB Cal 1-22, Vidoc, We 70-281-36, We 90-6-12, We 94-26-36.

Justification:

The grape varieties will in future be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines', as the list of grape varieties in the product specification determines whether varieties can or cannot be cultivated, not the end product. The newly added varieties are under cultivation, have already proven their suitability, and the wines made from them conform to the product specification.

☑ The amendment affects the single document.

Title

Applicable requirements under EU or national legislation / requirements laid down by an organisation managing the PDO/PGI

Description

Description:

It has been clarified which traditional terms are mandatory and which are optional on the labelling of wines and wine products.

Justification:

The amended rules regarding traditional terms aim to clarify the labelling rules for 'Baden' PDO wines and wine products with respect to terms used in addition to the existing protected designation of origin. The amendments are based on a necessary adjustment to current legislation.

Description:

The rules for smaller geographical units have now been set out, describing how and to what extent the vineyard register provides a list of the names of areas, large-scale and individual vineyards and open-field systems that may be used as smaller geographical areas. An explanation is provided concerning the responsibility for managing the vineyard register and the underlying legal bases for establishing and maintaining the register.

Justification:

The rule under point 10.2 refers to the vineyard register as a register of geographical indications which are smaller than the 'Baden' PDO. The purpose of this reference is to clarify which smaller geographical indications can be used in conjunction with the 'Baden' PDO, to explain the function of the vineyard register as a list of smaller geographical units, and to assign competence as appropriate.

Description:

The product specification states that a wine can be marketed with an indication of the vine variety only if its actual name is also used on the labelling. It also lays down that blending with new strains is possible and that where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Justification:

The new rule under point 10.4 is to enable the protection association to pursue the goal of making the inherent high quality of 'Baden' PDO products visible also in the marketing of the products. Marketing without using actual names and only using strain numbers could confuse consumers and also undermine the aim of raising the products' profile. For this reason, under this rule, the protection association opted against products being labelled with strain numbers.

Description:

Point 10.5 of the product specification states that *Qualitätswein* [quality wine], *Prädikatswein* [wine with special attributes], *Qualitätsperlwein b.A.* [quality semi-sparkling wine from a defined region], *Sekt b.A.* [sparkling wine from a defined region], *Qualitätslikörwein* [quality liqueur wine] and *Federweißer* [young white wine] bearing the protected designation of origin 'Baden' may be produced in a given list of rural or urban districts outside the area of the protected designation of origin.

It has been confirmed that products covered by the 'Baden' PDO made outside the demarcated geographical area have the same properties as those made within the demarcated geographical area.

Justification:

This exception came about over time and is due to the structure of the Baden winegrowing area which spans some 400 kilometers and comprises nine widely dispersed locations. Due to the historical division of plots, winegrowing in Baden is also characterised by a large number of small wineries and a high degree of collective grape processing. Cellaring, storage and processing capacity is therefore sometimes traditionally concentrated in central or specialised facilities and is not necessarily located within the demarcated geographical area.

This is the case, in particular, for semi-sparkling wine and quality sparkling wine, the production of which requires specialised pressure, fermentation and bottling technology or second fermentation equipment. It is also the case for liqueur wine, the production of which requires specific technical and oenological equipment. Fermentation, storage, cooling, stabilisation and bottling capacity outside the 'Baden' PDO area is also used for the production of wine and partially fermented grape must on account of the small-scale producer structure.

The exception allows these production traditions to continue. Moreover, the origin of the grapes remains unaffected. Grapes must continue to come from the demarcated geographical area and meet all the requirements of the product specification. Mandatory recording and official controls guarantee traceability and compliance with the product specification even where production occurs outside the geographical area. The exception therefore does not extend the area of origin but applies exclusively to downstream processing steps.

☑ The amendment affects the single document.

Title

Control body

Description

Control bodies and their tasks have been removed from the product specification and listed in a separate document.

Justification:

The previous descriptions of the tasks of the individual control bodies no longer reflected the current situation and needed to be adjusted.

☑ The amendment affects the single document.

Title

Other

Description

Description:

Editorial changes have been made in line with EU requirements.

Passages in the text which reproduced general rules have been deleted and a reference to ‘current legislation’ has been added.

Justification:

Editorial changes have had to be made in order to comply with EU requirements.

Passages in the text which reproduced general rules have been amended accordingly and a reference simply to ‘current legislation’ has now been added. This was necessary to clarify in which places the product specification merely reproduced the legislation.

Description:

The structure of the product specification has been brought into line with the single document.

Certain localities have been added or deleted, but there is no change to the demarcation of the area. There is simply an update of the winegrowing map showing the status quo of the area under vines and the areas previously referred to as the ‘Speckgürtel’ (surrounding areas). Furthermore, the individual localities have been listed under their respective areas within the ‘Baden’ PDO. The demarcation of the area described in the product specification has been supplemented by a tabulated list of the component parcels. This can be found in the Annex.

Justification:

The structure of the product specification has been brought into line with the single document in order to improve the readability of the product specification and to achieve consistency between the two documents in terms of their form and content.

Description:

The link with the area has been clarified in a few places. For example, the description of the category ‘partially fermented grape must’, which was already included in the product specification, has been expanded. These changes are considered standard amendments in accordance with Article 14 of Delegated Regulation (EU) 2019/33 as they do not void the link with the geographical area. Furthermore, the traditional term ‘Federweißer’ has been added.

Justification:

The demarcation of the area has not changed. Rather, some localities have been added to the product specification because they were established only recently following political reforms, or because they had been omitted by mistake, meaning the winegrowing map was incomplete. Some localities have also been removed from the product specification, again merely as a result of political reforms, without changing the demarcation of the area.

To ensure greater clarity and to already reflect in the product specification the future aim of raising the area-specific profile, localities have been listed under their respective areas within the ‘Baden’ PDO.

The ‘Baden’ PDO area must be demarcated very precisely, so that there are no ambiguities. The reason for this is to allow producers, the competent authorities and control bodies to unequivocally identify the geographical area. Both maps showing the precise demarcation by parcel and tables listing all the relevant parcels are required to that end. For this reason, tables listing all the relevant parcels and maps showing the parcel-based demarcation have been annexed to the product specification. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

The description of the link with the geographical area has been clarified in order to adapt the product specification to the reality of conditions on the ground. The addition of the category of partially fermented grape must, which was already part of the product specification, is purely editorial and is therefore considered a standard amendment.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Baden'

EU reference number: PDO-DE-A1264-AM02 – 17.9.2026

1. **Name(s)**

'Baden'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the defined geographical area belongs**

Germany

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

Wine

Liqueur wine

Quality sparkling wine

Semi-sparkling wine

Partially fermented grape must

6. **Description of the wine or wines**

Grapevine product

Wine, white

Organoleptic characteristics

Visual appearance

Light yellow to golden colour with greenish, silvery or slightly reddish tones.

Aroma

Usually fresh and fruity, but also with floral to vegetal and spicy notes.

Taste

Elegant to gentle acid structure. Depending on the ageing method used, the wines may also have an impressive phenolic structure, aromas of toast or wood, and a smooth finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Wine, red

Organoleptic characteristics

Visual appearance

Clear, medium to dark red, sometimes with brownish to blue or even purple tinges.

Aroma

Aromas reminiscent of cherry and of light to dark berries, possibly with spicy notes to strong notes of toast or wood.

Taste

Delicate to rich flavour and a moderate acid structure. Depending on the ageing method used, subtle to pronounced phenolics.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

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Grapevine product

Wine, blanc de noirs

Organoleptic characteristics

Visual appearance

The colour of white wine typical of the region.

Aroma

From floral to fruity, even with slightly spicy notes.

Taste

Usually a mild to delicate acidity.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

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Grapevine product

Wine, Rotling

Organoleptic characteristics

Visual appearance

Faint to pronounced light red, sometimes even salmon red.

Aroma

Fruity, occasionally even spicy, with notes of berries, pome fruit and citrus fruit.

Taste

Usually a delicate to rich flavour and a lively acid structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

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Grapevine product

Quality sparkling wine, white

Organoleptic characteristics

Visual appearance

Pronounced to powerful effervescence.

Aroma

Fruity to ripe and yeasty, with a lively acid structure.

Taste

Elegant, delicately fruity aromas. Depending on the variety used, they range from lively and light to substantial with a velvety texture and, at most, a moderate tannin structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

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Grapevine product

Quality sparkling wine, red

Organoleptic characteristics

Visual appearance

Clear, with fine bubbles or fine foam, medium to dark red, sometimes with brownish or blue tinges.

Aroma

Aromas predominantly reminiscent of fruit and spices.

Taste

Recognisable notes of tannin, mostly strong on the palate, sometimes with woody notes.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

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Grapevine product

Quality sparkling wine, rosé

Organoleptic characteristics

Visual appearance

Clear, with fine bubbles or fine foam, light pink to light red, sometimes with a reddish-gold or bluish hue. Weißherbst wines can also have the colour of white wine. Blanc de noirs wines have the colour of white wine, at most with a slight red hue.

Aroma

Aromas predominantly reminiscent of fruit and spices.

Taste

Depending on the vine varieties and age, they range from light to substantial in taste, with mostly mild acidity and no more than minimal notes of tannin.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

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

Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Wine, rosé

Organoleptic characteristics

Visual appearance

Clear, light pink to light red, sometimes with a reddish-gold or bluish hue. Weißherbst wines can also have the colour of white wine.

Aroma

Blossoms, red berries and fruit. Spicy aromas and light notes of tannin also possible.

Taste

Usually a mild to delicate acidity.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Wine, blanc de noirs

Organoleptic characteristics

Visual appearance

Blanc de noirs wines are generally made in the same way as white wine and fall within the colour range of white wines typical of the region.

Aroma

From floral to fruity, even with slightly spicy notes.

Taste

Usually a mild to delicate acidity.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Wine, Rotling

Organoleptic characteristics

Visual appearance

Faint to pronounced light red, sometimes even salmon red.

Aroma

Fruity, occasionally even spicy, with notes of berries, pome fruit and citrus fruit.

Taste

Delicate to rich flavour and a lively acid structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Wine, Badisch Rotgold

Organoleptic characteristics

Visual appearance

Light pink to light red, sometimes with a reddish-gold or bluish hue.

Aroma

Aromas reminiscent of blossoms, fruit and spices.

Taste

Gently full-bodied to substantial with a mostly mild acidity.

Additional information regarding organoleptic characteristics

A blend of Grauburgunder and Spätburgunder.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, white

Organoleptic characteristics

Visual appearance

Pronounced to powerful effervescence.

Aroma

Fruity to ripe and yeasty, with a lively acid structure.

Taste

Elegant, delicately fruity aromas. Depending on the variety used, they range from lively and light to substantial with a velvety texture and, at most, a moderate tannin structure.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, red

Organoleptic characteristics

Visual appearance

Clear, with fine bubbles or fine foam, medium to dark red, sometimes with brownish or blue tinges.

Aroma

Aromas predominantly reminiscent of fruit and spices.

Taste

Recognisable notes of tannin, mostly strong on the palate, sometimes with woody notes.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, rosé

Organoleptic characteristics

Visual appearance

Clear, with fine bubbles or fine foam, light pink to light red, sometimes with a reddish-gold or bluish hue. Weißherbst wines can also have the colour of white wine. Blanc de noirs wines have the colour of white wine, at most with a slight red hue.

Aroma

Aromas predominantly reminiscent of fruit and spices.

Taste

Depending on the vine varieties and age, they range from light to substantial in taste, with mostly mild acidity and no more than minimal notes of tannin.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wine, Rotling

Organoleptic characteristics

Visual appearance

Clear, with fine bubbles or fine foam, light pink to light red, sometimes with a reddish-gold or bluish hue. Weißherbst wines can also have the colour of white wine. Blanc de noirs wines have the colour of white wine, at most with a slight red hue.

Aroma

Aromas predominantly reminiscent of fruit and spices.

Taste

Depending on the vine varieties and age, they range from light to substantial in taste, with mostly mild acidity and no more than minimal notes of tannin.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-sparkling wine

Organoleptic characteristics

Visual appearance

Fine to distinct bubbles. According to the type of wine, comparable to that described for white, rosé, Weißherbst, blanc de noirs, Rotling or red wines.

Aroma

According to the type of wine, comparable to that described for white, rosé, Weißherbst, blanc de noirs, Rotling or red wines.

Taste

Delicately bubbly on the palate. Fine fruity character and freshness.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Partially fermented grape must

Organoleptic characteristics

Visual appearance

Depending on the vine varieties used, it is cloudy with a whitish, greenish or yellowish colour.

Aroma

Fruity flavour reminiscent of must.

Taste

Clear fermented aroma.

Additional information regarding organoleptic characteristics

-—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Liqueur wine

Organoleptic characteristics

Visual appearance

According to the type of wine, comparable to that described for white, rosé, Weißherbst, blanc de noirs, Rotling or red wines.

Aroma

According to the type of wine, comparable to that described for white, rosé, Weißherbst, blanc de noirs, Rotling or red wines.

Taste

Generally high in alcohol, usually with a residual sweetness, but may also be matured to a dry wine.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

For analytical characteristics where no figure is given, the current legislation applies.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

—

Not applicable

7.2. *Maximum yields*

All wines / category /variety / type

All products

Maximum yield

Maximum yield:	90
Maximum yield unit:	hectolitres per hectare

8. **List of the wine grape variety or varieties from which the wine or wines are produced**

— Accent

— Acolon

— Adelfränkisch – Grüner Adelfränkisch, Grünedel, Verdet Blanc

— Alvarinho – Albarino, Albariño

— Auxerrois – Auxerrois Blanc, Auxerrois blanc, Pinot Auxerrois

— Bacchus

— Barbera – Sciaa

— Baron

— Blauburger

— Blauer Frühburgunder – Frühburgunder, Madeleine Noir, Pinot Madeleine, Pinot Noir Précoce

— Blauer Limberger – Blaufränkisch, Lemberger, Limberger

— Blauer Portugieser – Portugieser

— Blauer Silvaner

— Blauer Spätburgunder – Clevner, Pinot Noir, Pinot noir, Pinot Nero, Pinot nero, Samtrot, Spätburgunder

— Blauer Trollinger – Trollinger, Vernatsch, Schiava Grossa

— Blauer Zweigelt – Rotburger, Zweigelt, Zweigeltrebe

— Blütenmuskateller

— Bolero

— Bronner

— Cabaret Noir

— Cabernet Blanc

— Cabernet Cantor

— Cabernet Carbon

— Cabernet Carol

— Cabernet Cortis

— Cabernet Cubin

— Cabernet Dorio

— Cabernet Dorsa

— Cabernet Franc

— Cabernet Jura

— Cabernet Mitos

— Cabernet Sauvignon

— Cabertin

— Calabrese – Nero d'Avola

— Calardis Blanc

— Carignan Noir – Carignan

— Carillon

— Chardonel

— Chardonnay

— Chenin Blanc

— Completer

— Dakapo

— Deckrot

— Diolinoir

— Divico

— Dolcetto

— Domina

— Donauriesling

— Dornfelder

— Dunkelfelder

— FR 236-75r

— FR 362-75r

— FR 391-52

— FR 407-83r

— FR 452-87r

— FR 453-87r

— FR 485-87r

— FR 486-87r

— FR 521-89r

— FR 523-52

— FR 629-2005r

— FR 652-2005r

— FR 742-2006r

— FR 748-2006r

— Felicia

— Fidelio

— Findling

— Freisamer

— Färbertraube

— Gelber Muskateller - Moscato, Muscat, Muskat, Muscat blanc, Muscat Blanc, Muskateller

— Glera

— Gm 674-1

— Gm 7217-5

— Goldmuskateller

— Grenache noir – Grenache

— Grüner Silvaner – Silvaner, Sylvaner

— Grüner Veltliner – Veltliner

— Grünfränkisch – Bormeo Verd

— Hartblau

— Hecker

— Hegel

— Helios

— Hibernal

— Huxelrebe – Huxel

— Hölder

— Johanniter

— Juwel

— Kerner

— Kernling

— Kleiner Fränkischer Burgunder – Franc Pineau, Schwarzblauer Klevner

— Kolor

— Lagrein – Blauer Lagrein, Lagrain

— Laurot

— Levitage

— Léon Millot

— Malbec – Cot

— Manzoni bianco

— Marselan

— Maréchal Foch – Marechal Foch

— Melon

— Merlot

— Merzling

— Monarch

— Monastrell – Mourvèdre

— Morio Muskat – Morio-Muskat

— Muscaris

— Muskat Gutedel – Muskat-Gutedel

— Muskat Ottonel – Muskat-Ottonel

— Muskat Trollinger – Muskat-Trollinger

— Müller Thurgau – Rivaner, Müller-Thurgau

— Müllerrebe – Pinot Meunier, Pinot meunier, Schwarzriesling

— Nebbiolo – Prunent

— Nobling

— Ortega

— Ortlieber

— Palas

— Perle

— Petit Verdot

— Phoenix – Phönix

— Pinot Nova – Pinot nova

— Pinotage

— Pinotin

— Piroso

— Primitivo – Zinfandel

— Prior

— Rabaner

— Regent

— Rieslaner

— Rondo

— Rosa Chardonnay

— Roter Gutedel – Chasselas Rouge, Chasselas rouge, Fendant Roux

— Roter Muskateller

— Roter Müller Thurgau – Roter Müller-Thurgau

— Roter Riesling

— Roter Traminer – Gewürztraminer, Traminer

— Ruling

— Ruländer – Grauburgunder, Grauer Burgunder, Pinot Grigio, Pinot grigio, Pinot Gris, Pinot gris

— Sangiovese – Nerino

— Saphira

— Satin Noir

— Sauvignac

— Sauvignon Blanc – Fumé Blanc, Muskat Silvaner

— Sauvignon Gris

— Sauvitage

— Savagnin Blanc – Weißer Traminer

— Scheurebe

— Seyval blanc

— Siegerrebe – Sieger

— Solaris

— Souvignier Gris

— St. Laurent – Sankt Laurent, Saint Laurent

— Syrah – Shiraz

— Tannat

— Tauberschwarz

— Tempranillo

— Tinto Cao

— Touriga nacional

— VB Cal 1-22

— Veritage

— Vidoc

— Viognier – Viogne

— We 70-274-12

— We 70-281-36

— We 90-6-12

— We 94-26-36

— Weißer Burgunder – Pinot Bianco, Pinot bianco, Pinot Blanc, Pinot blanc, Weißburgunder

— Weißer Elbling – Elbling, Kleinberger

— Weißer Gutedel – Chasselas, Chasselas Blanc, Chasselas blanc, Fendant, Fendant Blanc, Gutedel

— Weißer Riesling – Klingelberger, Riesling, Rheinriesling, Riesling Renano, Riesling renano

— Weißer Räuschling – Räuschling

— Zähringer

9. **Concise definition of the demarcated geographical area**

The area corresponding to the 'Baden' protected designation of origin subdivides into the following primary areas:

Badische Bergstraße, Bodensee, Breisgau, Kaiserstuhl, Kraichgau, Markgräflerland, Ortenau, Tuniberg and Tauberfranken.

In the **area of Badische Bergstraße**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Dossenheim (2995), Heidelberg, town (3320), Hemsbach, town (2935), Hirschberg an der Bergstraße (2960), Hirschberg an der Bergstraße (2961), Laudenbach (2930), Leimen, town (3110), Nußloch (3120), Schriesheim, town (2980), Weinheim, town (2940), Weinheim, town (2941), Weinheim, town (2942), Weinheim, town (2945), Weinheim, town (2946), Wiesloch, town (3200)

In the **area of Bodensee**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Allensbach (6650), Bermatingen (9820), Bodman-Ludwigshafen (6520), Daisendorf (9840), Gaienhofen (6690), Gailingen (6605), Hagnau am Bodensee (9870), Hilzingen (6580), Hilzingen (6583), Hohentengen am Hochrhein (6970), Immenstaad am Bodensee (9880), Immenstaad am Bodensee (9881), Klettgau (6931), Klettgau (6934), Konstanz, university town (6660), Lottstetten (6955), Markdorf, town (9810), Meersburg, town (9850), Moos (6683), Reichenau (6670), Singen (Hohentwiel), town (6620), Singen (Hohentwiel), town (6622), Stetten (9860), Überlingen, town (9720), Uhldingen-Mühlhofen (9831), Wutöschingen (6923)

In the **area of Breisgau**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Denzlingen (5235), Emmendingen, town (5160), Emmendingen, town (5163), Emmendingen, town (5165), Ettenheim, town (4920), Ettenheim, town (4921), Ettenheim, town (4923), Ettenheim, town (4924), Freiburg im Breisgau, town (5710), Freiburg im Breisgau, town (5714), Friesenheim (4840), Friesenheim (4841), Friesenheim (4842), Friesenheim (4843), Glottertal (5350), Glottertal (5351), Glottertal (5352), Glottertal (5353), Gundelfingen (5340), Gundelfingen (5341), Herbolzheim, town (5050), Herbolzheim, town (5051), Herbolzheim, town (5052), Herbolzheim, town (5053), Herbolzheim, town (5054), Heuweiler (5335), Kenzingen, town (5070), Kenzingen, town (5071), Kenzingen, town (5072), Kenzingen, town (5073), Kippenheim (4885), Kippenheim (4886), Lahr/Schwarzwald, town (4870), Lahr/Schwarzwald, town (4871), Lahr/Schwarzwald, town (4875), Lahr/Schwarzwald, town (4877), Mahlberg, town (4890), Malterdingen (5140), Ringsheim (4910), Sexau (5170), Teningen (5151), Teningen (5152), Waldkirch, town (5221)

In the **area of Kaiserstuhl**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Bahlingen am Kaiserstuhl (5120), Bötzingen (5280), Breisach am Rhein, town (5320), Eichstetten (5275), Endingen, town (5110), Endingen, town (5111), Endingen, town (5112), Endingen, town (5113), Ihringen (5310), Ihringen (5311), March (5290), March (5291), March (5293), Riegel (5080), Sasbach (5100), Sasbach (5101), Sasbach (5102), Teningen (5153), Vogtsburg im Kaiserstuhl, town (5260), Vogtsburg im Kaiserstuhl, town (5261), Vogtsburg im Kaiserstuhl, town (5262), Vogtsburg im Kaiserstuhl, town (5263), Vogtsburg im Kaiserstuhl, town (5264), Vogtsburg im Kaiserstuhl, town (5265), Vogtsburg im Kaiserstuhl, town (5266)

In the **area of Kraichgau**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Angelbachtal (3300), Angelbachtal (3301), Bad Rappenau, town (705), Bad Schönborn (3370), Bad Schönborn (3371), Binau (2820), Bretten, town (3506), Bruchsal, town (3450), Bruchsal, town (3452), Bruchsal, town (3453), Bruchsal, town (3454), Bruchsal, town (3455), Dielheim (3210), Dielheim (3211), Eberbach (3025), Eisingen (3930), Eppingen, town (752), Eppingen, town (754), Eppingen, town (756), Kämpfelbach (3936), Gondelsheim (3520), Haßmersheim (2910), Haßmersheim (2911), Karlsruhe, town (3621), Keltern (4001), Keltern (4002), Kirchardt (716), Kraichtal, town (3460), Kraichtal, town (3461), Kraichtal, town (3462), Kraichtal, town (3463), Kraichtal, town (3464), Kraichtal, town (3465), Kraichtal, town (3467), Kraichtal, town (3468), Kürnbach (3485), Malsch (3260), Mosbach, town (2881), Mühlhausen (3265), Mühlhausen (3266), Mühlhausen (3267), Oberderdingen (3491), Östringen, town (3380), Östringen, town (3381), Östringen, town (3382), Östringen, town (3383), Pfinztal (3540), Pfinztal (3542), Pfinztal (3543), Rauenberg, town (3250), Rauenberg, town (3251), Rauenberg, town (3252), Sinsheim, town (3284), Sinsheim, town (3286), Sinsheim, town (3291), Sinsheim, town (3292), Sulzfeld (3480), Ubstadt-Weiher (3390), Ubstadt-Weiher (3391), Ubstadt-Weiher (3393), Walzbachtal (3530), Weingarten (Baden) (3525), Zaisenhausen (3475)

In the **area of Markgräflerland**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Au (5400), Auggen (5695), Bad Bellingen (7190), Bad Bellingen (7191), Bad Bellingen (7192), Bad Bellingen (7193), Bad Krozingen (5520), Bad Krozingen (5521), Bad Krozingen (5523), Bad Krozingen (5524), Badenweiler (5685), Badenweiler (5686), Ballrechten-Dottingen (5560), Ballrechten-Dottingen (5561), Binzen (7330), Bollschweil (5500), Buggingen (5650), Buggingen (5651), Ebringen (5380), Efringen-Kirchen (7290), Efringen-Kirchen (7291),

Efringen-Kirchen (7292), Efringen-Kirchen (7293), Efringen-Kirchen (7294), Efringen-Kirchen (7295), Efringen-Kirchen (7296), Efringen-Kirchen (7297), Efringen-Kirchen (7298), Ehrenkirchen (5510), Ehrenkirchen (5511), Ehrenkirchen (5512), Ehrenkirchen (5514), Eimeldingen (7335), Eschbach (5540), Fischingen (7320), Freiburg im Breisgau, town (5710), Grenzach-Wyhlen (7400), Grenzach-Wyhlen (7401), Heitersheim, town (5550), Heitersheim, town (5551), Kandern, town (7211), Kandern, town (7212), Kandern, town (7213), Kandern, town (7215), Kandern, town (7216), Lörrach, town (7350), Merzhausen (5390), Müllheim, town (5670), Müllheim, town (5671), Müllheim, town (5672), Müllheim, town (5673), Müllheim, town (5674), Müllheim, town (5675), Müllheim, town (5676), Müllheim, town (5677), Neuenburg am Rhein, town (5700), Neuenburg am Rhein, town (5702), Pfaffenweiler (5385), Rheinfelden (Baden), town (7384), Rümmingen (7325), Schallbach (7315), Schallstadt (5371), Schallstadt (5372), Schliengen (7180), Schliengen (7181), Schliengen (7182), Schliengen (7183), Schliengen (7184), Sölden (5410), Staufen im Breisgau, town (5570), Staufen im Breisgau, town (5571), Staufen im Breisgau, town (5572), Sulzburg, town (5660), Sulzburg, town (5661), Weil am Rhein, town (7340), Weil am Rhein, town (7341), Weil am Rhein, town (7343), Wittlingen (7310), Wittnau (5405)

In the **area of Ortenau**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Achern, town (4574), Achern, town (4575), Achern, town (4576), Appenweier (4661), Baden-Baden, town (3830), Baden-Baden, town (3831), Baden-Baden, town (3834), Baden-Baden, town (3835), Baden-Baden, town (3836), Baden-Baden, town (3838), Baden-Baden, town (3839), Berghaupten (4830), Bühl, town (3780), Bühl, town (3781), Bühl, town (3783), Bühl, town (3785), Bühlertal (3810), Durbach (4730), Gengenbach, town (4820), Gengenbach, town (4821), Gengenbach, town (4822), Gengenbach, town (4823), Gernsbach, town (3731), Gernsbach, town (3733), Gernsbach, town (3735), Hohberg (4750), Hohberg (4751), Hohberg (4752), Kappelrodeck (4600), Kappelrodeck (4601), Lauf (4590), Lautenbach (4650), Oberkirch, town (4630), Oberkirch, town (4631), Oberkirch, town (4632), Oberkirch, town (4633), Oberkirch, town (4634), Oberkirch, town (4635), Oberkirch, town (4636), Oberkirch, town (4637), Oberkirch, town (4638), Offenburg, town (4710), Offenburg, town (4711), Offenburg, town (4714), Offenburg, town (4716), Offenburg, town (4720), Offenburg, town (4721), Ohlsbach (4810), Ortenberg (4740), Ottenhöfen im Schwarzwald (4611), Ottersweier (3800), Renchen, town (4620), Renchen, town (4621), Renchen, town (4622), Sasbach (4586), Sasbachwalden (4595), Sinzheim (3755), Weisenbach (3745)

In the **area of Tauberfranken**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Bad Mergentheim, town (0153), Boxberg, town (0126), Boxberg, town (0130), Großrinderfeld (0050), Grünsfeld (0075), Königheim (0070), Königheim (0072), Krautheim, town (000224), Külsheim, town (30), Külsheim, town (0031), Külsheim, town (0035), Lauda-Königshofen, town (0090), Lauda-Königshofen, town (0092), Lauda-Königshofen, town (0094), Lauda-Königshofen, town (0095), Lauda-Königshofen, town (0096), Lauda-Königshofen (0098), Lauda-Königshofen, town (0099), Lauda-Königshofen, town (0100), Lauda-Königshofen, town (0101), Tauberbischofsheim, town (0060), Tauberbischofsheim, town (0061), Tauberbischofsheim, town (0062), Tauberbischofsheim, town (0063), Tauberbischofsheim, town (0064), Tauberbischofsheim, town (0065), Tauberbischofsheim, town (0066), Werbach (0040), Wertheim, town (0012), Wertheim, town (0013), Wertheim, town (0016), Wertheim, town (0017), Wertheim, town (0018), Wertheim, town (0021), Wertheim, town (0025), Wertheim, town (0010)

In the **area of Tuniberg**, the protected designation of origin covers the vineyards of the following municipalities and municipal districts:

Breisach am Rhein, town (5322), Breisach am Rhein, town (5323), Freiburg im Breisgau, town (5715), Freiburg im Breisgau, town (5716), Freiburg im Breisgau, town (5717), Freiburg im Breisgau, town (5718), Gottenheim (5285), Merdingen (5330), Schallstadt (5370).

10. **Link with the geographical area**

Category of grapevine product

Wine

Summary of the link

Geographical conditions

Landscape and morphology

The ‘Baden’ winegrowing area covers the Lake Constance, High Rhine, Upper Rhine Plain, Badische Bergstrasse and Tauberfranken regions. The vineyards are located at altitudes of between 115 m and 520 m above sea level. The sloping vineyards in the river valleys and the upper foothills of the Black Forest, with gradients of up to some 60 %, are generally worked directly by tractor. In the Upper Rhine, Tuniberg and Kaiserstuhl areas, the vineyards are largely situated on terraces of various sizes.

Geology

Baden’s vineyards are mostly cultivated on soils which are the result of the weathering of granite, gneiss, shelly limestone or volcanic rock, mostly covered with loess layers of varying thickness.

Natural factors

With an average annual temperature of 10,8 °C, rainfall of 955 l/m² and 1 740 hours of sunshine per year in Freiburg im Breisgau, Baden – Germany’s most southerly winegrowing area – is characterised by alternating periods of dry hot weather and damp, warm conditions. This gives rise to the particularly intensive use of grapes of the Burgunder family.

Human factors

Winegrowing has had a significant impact over many centuries on the culture and landscape of the Baden winegrowing region, documentary evidence of which dates back to 720 AD. The historical division of plots led to a winegrowing structure consisting mainly of small and very small plots on hillsides and steep slopes. Larger plots have over time appeared alongside these small and very small plots. Because of the limited possibilities of mechanisation, work on the vineyards is in some cases very labour-intensive.

Product categories

The information given below relates to the categories of wine, quality sparkling wine, semi-sparkling wine, liqueur wine and partially fermented grape must.

Baden is characterised by alternating periods of dry hot weather and damp, warm conditions.

The different source rocks present and the prevailing climatic conditions give each product a specific character depending on the vintage and vine variety. The geological conditions and different altitudes of the vineyards above sea level in Baden give rise to fruity, mineral-tasting white wines and substantial, full-bodied red wines shaped by the terroir and aromas determined by the specific vine varieties. These factors give the vine varieties in Baden specific qualities which are a pre-condition for producing wines which are geographically specific and unique, using oenological practices typical of the region.

Wines (*Qualitätswein* [quality wine] and *Prädikatswein* [wines with special attributes])

Quality wines must meet the requirements regarding the minimum natural alcoholic strength and minimum must weight for the relevant category of grape variety and, owing to the specific benefits of the climate, often require only a small increase in the natural alcoholic strength.

Wines with special attributes must also meet the requirements regarding the minimum natural alcoholic strength and minimum must weight for the relevant category of grape variety, but generally exceed them by a significant margin. In growing the grapes intended for the production of wines with special attributes, the work which the winegrower performs as the vines grow forms part of a comprehensive quality management. The quality of this work, combined with harvesting according to physiological requirements linked to the maturity of the grapes, play a crucial role in achieving the highest wine quality with typical characteristics for the region and vine varieties used. Unlike quality wines, wines with special attributes may not be enriched.

Category of grapevine product

Liqueur wine

Summary of the link

Liqueur wine

Quality liqueur wine is a product with an actual alcoholic strength of not less than 15 % vol. and not more than 22 % vol. and a total alcoholic strength of not less than 17,5 % vol.

Category of grapevine product

Semi-sparkling wine

Summary of the link

Quality semi-sparkling wine must meet the requirements regarding the minimum natural alcoholic strength and minimum must weight for the relevant category of grape variety. It is produced by fermentation under pressure or by adding endogenous carbon dioxide.

Category of grapevine product

Quality sparkling wine

Summary of the link

The base product must meet the requirements regarding the minimum natural alcoholic strength and minimum must weight for the relevant category of grape variety. Depending on their growth stage and location, grapes from selected vineyards used to make base wine intended for the production of *Sekt* [sparkling wine] may be harvested earlier so that they maintain the typical character of sparkling wine from a defined region, i.e. *Sekt b.A.* or *Winzersekt*. The base wine intended for the production of sparkling wine then undergoes a second fermentation. If this second fermentation takes place in the bottle, the overall production period must last at least nine months. Quality sparkling wine from a defined region may also be produced without a second fermentation.

Category of grapevine product

Partially fermented grape must

Summary of the link

For partially fermented grape must, the grapes used must meet the same requirements as those used to produce 'Baden' PDO wine.

11. **Further applicable requirements**

Title of the requirement/derogation

Official inspections (wine, liqueur wine, semi-sparkling wine, quality sparkling wine)

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

In order to be labelled with any of the traditional terms referred to in the product specification, the wines (*Qualitätswein* [quality wine] and *Prädikatswein* [wine with special attributes]), liqueur wines (*Qualitätslikörwein* [quality liqueur wine]), semi-sparkling wines (*Qualitätsperlwein b.A.* [quality semi-sparkling wine from a defined region]) and quality sparkling wines (*Sekt b.A.* [sparkling wine from a defined region]) must, with the exception of partially fermented grape must, pass an official inspection involving analytical and sensory components. The inspection number issued ('amtliche Prüfungsnummer' or 'AP-Nummer') must be quoted on the label. It replaces the batch number.

Title of the requirement/derogation

Traditional terms (wine, liqueur wine, semi-sparkling wine, quality sparkling wine and partially fermented grape must)

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Wine and wine products must be labelled using the existing protected wine name, in the form established in Article 119(1), point (b)(i) of Regulation (EU) 1308/2013, either on its own or in combination with one of the traditional terms referred to in point 7(a) of the product specification. The use of the traditional terms listed in point 7(b) is optional.

Title of the requirement/derogation

Smaller geographical units (wine, liqueur wine, semi-sparkling wine, quality sparkling wine and partially fermented grape must)

Legal framework

National legislation

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Smaller geographical units may only be indicated alongside the existing protected wine name if they appear in the vineyard register.

The vineyard register provides the list of the names of areas, large-scale and individual vineyards and open-field systems that may be used as smaller geographical units. It indicates the boundaries of the sites and areas in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel) and is managed by the regional councils. The vineyard register is established and maintained in Baden-Württemberg on the basis of the following legal framework:

Federal law:

— Section 23(3) and (4) of the Federal Wine Act (*Weingesetz*);

— Section 29 of the Federal Wine Regulation (*Weinverordnung*).

Baden-Württemberg law:

— Baden-Württemberg Act on the designation of sites and areas and the vineyard register – Vineyards Act (*Landesgesetz über die Festsetzung von Lagen und Bereichen und über die Weinbergsrolle – Weinlagengesetz*);

— Section 9 of the Regulation of the Ministry of Rural Affairs on the registration of sites and areas in the vineyard register – Winegrowing Sites Regulation (*Verordnung des Ministeriums Ländlicher Raum über die Eintragung von Lagen und Bereichen in die Weinbergrolle – Weinbergslagenverordnung*);

— Section 2(16) of the Baden-Württemberg Regulation on responsibilities in the area of wine legislation (*Landesverordnung über Zuständigkeiten auf dem Gebiet des Weinrechts*).

The boundaries of smaller geographical units may be changed only with the agreement of the competent organisation under Section 22g of the Federal Wine Act (former version), which must notify any changes to the Federal Office for Agriculture and Food (BLE).

Title of the requirement/derogation

Traditional bottle shape (wine, liqueur wine, semi-sparkling wine, quality sparkling wine and partially fermented grape must)

Legal framework

Laid down by an organisation managing the PDO/PGI, where provided for by Member States.

Type of further requirement / derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

Description:

The 'Bocksbeutel' [round-bodied wine bottle] is the traditional bottle shape:

— originating in Taubertal and Schüpfergrund;

— originating in the following parts of the municipality of Baden-Baden: Neuweier, Steinbach, Umweg and Varnhalt.

Title of the requirement/derogation

Vine varieties with strain numbers (wine, liqueur wine, semi-sparkling wine, quality sparkling wine and partially fermented grape must)

Legal framework

Laid down by an organisation managing the PDO/PGI, where provided for by Member States.

Type of further requirement / derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Only actual names may be used on the labelling of 'Baden' PDO products marketed with indication of the vine variety. Blending with new strains is possible.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Title of the requirement/derogation

Production rules (wine, liqueur wine, semi-sparkling wine, quality sparkling wine and partially fermented grape must)

Legal framework

National legislation

Type of further requirement / derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

Qualitätswein [quality wine], *Prädikatswein* [wine with special attributes], *Qualitätsperlwein b.A.* [quality semi-sparkling wine from a defined region], *Sekt b.A.* [sparkling wine from a defined region], *Qualitätslikörwein* [quality liqueur wine] and *Federweißer* [young white wine] bearing the protected designation of origin 'Baden' may be produced in the following rural or urban districts outside the area of the protected designation of origin:

Bavaria:

Aichach-Friedberg rural district, Ansbach rural district, Aschaffenburg rural district, Bamberg rural district, Bayreuth rural district, Erding rural district, Freising rural district, Ingolstadt urban district, Kaufbeuren urban district, Kitzingen rural district, Landsberg am Lech rural district, Landshut rural district, Lindau (Bodensee) rural district, Main-Spessart rural district, Miltenberg rural district, Munich urban district, Munich rural district, Neustadt an der Aisch-Bad Windsheim rural district, Nuremberg urban district, Regensburg rural district, Schweinfurt rural district, Starnberg rural district, Unterallgäu rural district, Würzburg urban district, Würzburg rural district.

Hessen:

Bergstraße rural district, Darmstadt-Dieburg rural district, Frankfurt am Main urban district, Lahn-Dill-Kreis rural district, Odenwaldkreis rural district, Offenbach rural district, Rheingau-Taunus-Kreis rural district, Wetteraukreis rural district, Wiesbaden urban district.

Rhineland-Palatinate:

Ahrweiler rural district, Alzey-Worms rural district, Bad Dürkheim rural district, Bad Kreuznach rural district, Bernkastel-Wittlich rural district, Cochem-Zell rural district, Germersheim rural district, Kaiserslautern rural district, Ludwigshafen am Rhein urban district, Mainz urban district, Mainz-Bingen rural district, Neustadt an der Weinstraße urban district, Rhein-Pfalz-Kreis rural district, Speyer urban district, Südliche Weinstraße rural district, Trier urban district, Trier-Saarburg rural district, Westerwaldkreis rural district, Worms urban district.

This exception came about over time and is due to the structure of the Baden winegrowing area which spans some 400 kilometers and comprises nine widely dispersed locations. Due to the historical division of plots, winegrowing in Baden is also characterised by a large number of small wineries and a high degree of collective grape processing. Cellaring, storage and processing capacity is therefore sometimes traditionally concentrated in central or specialised facilities and is not necessarily located within the demarcated geographical area.

This is the case, in particular, for semi-sparkling wine and quality sparkling wine, the production of which requires specialised pressure, fermentation and bottling technology or second fermentation equipment. It is also the case for liqueur wine, the production of which requires specific technical and oenological equipment. Fermentation, storage, cooling, stabilisation and bottling capacity outside the 'Baden' PDO area is also used for the production of wine and partially fermented grape must on account of the small-scale producer structure.

The exception allows these production traditions to continue. Moreover, the origin of the grapes remains unaffected. Grapes must continue to come from the demarcated geographical area and meet all the requirements of the product specification. Mandatory recording and official controls guarantee traceability and compliance with the product specification even where production occurs outside the geographical area. The exception therefore does not extend the area of origin but applies exclusively to downstream processing steps.

Electronic (URL) reference to publication of the product specification

https://www.ble.de/SharedDocs/Downloads/DE/Ernaehrung-Lebensmittel/EU-Qualitaetskennzeichen/Wein/Antraege/Bestimmte_Anbaugebiete/01_Produktspezifiaktion_Anbaugebiete/Produktspezifikation_Baden.pdf?__blob=publicationFile