C/2026/5781

5.11.2026

Publication of an application for the approval of a Union amendment to a product specification for a protected geographical indication 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/2026/5781)

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 procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Felső-Magyarország / Felső-Magyarországi'

PGI-HU-A1329-AM02

Date of application: 15.10.2016

1. Type of amendment

Article 105 of Regulation (EU) No 1308/2013

2. Country to which the demarcated area belongs

Hungary

3. Applicant and legitimate interest

Council of Wine Communities of the Eger Wine Region

4. Description of and reasons for the amendment

1. *The entire Mátra wine region has been added to the geographical area*

Justification: The geographical area should be extended because the areas affected by the amendment have soil and climate conditions that are the same as, or very similar to, those of the demarcated geographical area and are therefore well suited to the production system of the Felső-Magyarország / Felső-Magyarországi PGI.

Product specification (and single document) headings affected:

Heading IV. Demarcated geographical area (point 6 of the single document)

2. *Addition of the aerated semi-sparkling wine product category*

Justification: Wine producers have been making aerated semi-sparkling wines for many years now in response to changing market demand. These wines should therefore be added to the Felső-Magyarország PGI product specification. Advances in technology have made it possible to achieve increasingly good quality, which has led to increased demand and production. The outstanding Felső-Magyarország PGI wines can also be used to make homogeneous and high-quality products conforming to the specification. The placing on the market of locally produced aerated semi-sparkling wines with the Felső-Magyarország PGI helps to promote quality Felső-Magyarország PGI wines.

[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).

Product specification (and single document) headings affected:

Heading II. Description of the wines (point 4 of the single document)

Heading III. Specific oenological practices (point 5.1 of the single document)

Heading V. Maximum yields (point 5.2 of the single document)

Heading VI. Main grape variety (varieties) (point 7 of the single document)

Heading VII. Link with the geographical area (point 8 of the single document)

Heading VIII. Further conditions (point 9 of the single document)

3. *Addition of the semi-sparkling wine product category*

Justification: Wine producers have been making semi-sparkling wines for many years now in response to changing market demand. These wines should therefore be added to the Felső-Magyarország PGI product specification. Advances in technology have made it possible to achieve increasingly good quality, which has led to increased demand and production. The outstanding Felső-Magyarország PGI wines can also be used to make homogeneous and high-quality products conforming to the specification. The placing on the market of locally produced semi-sparkling wines with the Felső-Magyarország PGI helps to promote quality Felső-Magyarország PGI wines.

Product specification (and single document) headings affected:

Heading II. Description of the wines (point 4 of the single document)

Heading III. Specific oenological practices (point 5.1 of the single document)

Heading V. Maximum yields (point 5.2 of the single document)

Heading VI. Main grape variety (varieties) (point 7 of the single document)

Heading VII. Link with the geographical area (point 8 of the single document)

Heading VIII. Further conditions (point 9 of the single document)

4. *Addition of the sparkling wine product category*

Justification: The sparkling wine product category should be added because the production of sparkling wine and furnishing of raw material for sparkling wine have a history in the area of production of the Felső-Magyarország PGI going back several decades. The excellent acid structure of the grapes grown in the demarcated area and the character of the production area provide a suitable raw material for the production of sparkling wine, which is borne out by the experience of professionals familiar with the production area.

Product specification (and single document) headings affected:

Heading II. Description of the wines (point 4 of the single document)

Heading III. Specific oenological practices (point 5.1 of the single document)

Heading V. Maximum yields (point 5.2 of the single document)

Heading VI. Main grape variety (varieties) (point 7 of the single document)

Heading VII. Link with the geographical area (point 8 of the single document)

Heading VIII. Further conditions (point 9 of the single document)

SINGLE DOCUMENT

1. **Name(s)**

Felső-Magyarország / Felső-Magyarországi

2. **Geographical indication type**

PGI – Protected Geographical Indication

3. **Categories of grapevine products**

1. Wine

4. Sparkling wine

8. Semi-sparkling wine

9. Aerated 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. *Wine – Muskotály [Muscat]*

Lively, fresh white wine, with the distinctive aroma and taste of muscat. Dry, semi-dry, semi-sweet or sweet wine.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9,5

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

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

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

2. *Wine – Siller*

A dry, more full-bodied and acidic wine, made from red grapes, stronger red to light ruby in colour, with fruity and spicy notes perceptible in both its aroma and taste.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9,5

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

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

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

3. *Wine – Rosé*

Made from red grapes, of a colour ranging from that of onion skin through to bright pink, with lively, fresh fruity fragrances and flavours and in some cases floral aromas; an exuberant wine with light, playful acids; dry, semi-dry, semi-sweet or sweet.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9,5

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

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

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

4. *Wine – White*

The colour ranges from greenish-white to pale straw-yellow. Lively and fresh in character, with a long finish, varietal wines are of a colour characteristic of the variety used, with fruity and other fragrances and tastes. The white wine can be produced as dry, semi-dry, semi-sweet or sweet.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9,5

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

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

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

5. *Wine – Red*

Stronger ruby to dark ruby in colour; varietal wines have colours, aromas and tastes characteristic of the variety used, with rounded acids. Coupage wines have a tannin content reflecting the relative proportions of the varieties used and a velvety taste and body. These red wines have fruity and spicy aromas and range from dry to sweet.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9,5

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

— Maximum volatile acidity (in milliequivalents per litre): 20

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

6. *Sparkling wine – White*

It varies in colour from silvery-pale to golden yellow. Its aroma is fruity and fresh, typical of the grape variety. Characterised by fresh, crispy and fruity notes, a mature acid structure dominates the taste.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 4,6 g/l expressed as tartaric acid

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

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

7. *Sparkling wine – Rosé*

It ranges in colour from pale onion-skin to a glossy purple tint; fruity, with a lively, fresh character. Its aroma exhibits an intense fruitiness characteristic of red fruit, which continues in the taste.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 4,6 g/l expressed as tartaric acid

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

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

8. *Sparkling wine – Red*

Stronger ruby in colour, with a tone of dark ruby. Its aroma is characterised in particular by notes of forest fruits. As well as having a mature acid structure, the wine has a velvety taste and fruity aromas.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 4,6 g/l expressed as tartaric acid

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

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

9. *Semi-sparkling wine – White*

It varies in colour from greenish white to golden yellow; always with a fruity fragrance, fresh with an elegant acid content. On the palate, in addition to fruitiness, secondary fermentation may – as with the production of sparkling wine – produce elegant, complex aromas and notes in the semi-sparkling wines.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

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

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

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

10. *Semi-sparkling wine – Rosé*

It varies in colour from pale onion-skin to light red. It has an elegant aroma reminiscent of blackberries and raspberries. On the palate, in addition to fruitiness, secondary fermentation may – as with the production of sparkling wine – produce elegant, complex aromas and notes in the semi-sparkling wines.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

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

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

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

11. *Semi-sparkling wine – Red*

Stronger ruby in colour, with a tone of dark ruby.

Fruity and spicy notes are perceptible in both its aroma and velvety taste, and its acids are associated with mature elegant tannins. Secondary fermentation may – as with the production of sparkling wine – produce elegant, complex aromas and notes in the semi-sparkling wines.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

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

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

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

12. *Aerated semi-sparkling wine – White*

It varies in colour from greenish white to golden yellow. It has a fruity fragrance, and is fresh with an elegant acid content. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

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

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

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

13. *Aerated semi-sparkling wine – Rosé*

The wines range in colour from pale onion-skin to light red. They are fruity, with a lively, fresh character. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

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

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

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

14. *Aerated semi-sparkling wine – Red*

Stronger ruby in colour, with a tone of dark ruby. These red wines have a velvety taste and fruity aromas. The addition of carbon dioxide accentuates the wine's fragrances and flavours.

The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 9

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

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

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Mandatory oenological practices

Specific oenological practice

(1) Muskotály [Muscat]:

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified;

— rules on coupage: the Cserszegi fűszeres, Irsai Olivér, Ottonel muskotály, Sárga muskotály, Csaba gyöngye, Hamburgi muskotály, Zefír or Mátrai muskotály varieties must account jointly or separately for at least 85 % of the wine.

(2) Siller:

— the grape pulp must be fermented on the skins;

— pressing may be carried out only in batch presses.

(3) Rosé:

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified.

(4) White:

— the grapes must be processed on the day on which they are harvested;

— pressing may be carried out only in batch presses;

— the must has to be purified.

(5) Red:

— pressing may be carried out only in batch presses.

2. Prohibited oenological practices

—

3. Cultivation method, planting density

Cultivation practice

(1) Vine cultivation method and spacing
Rules on training the vine:

— With regard to existing vineyards: grapes suitable for making wine under the PGI may be harvested from any vineyard irrespective of cultivation method as long as the vineyard remains in operation.

— With regard to new vineyards: Guyot, high cordon, medium-high cordon, low cordon, umbrella, single curtain, fan, head and gobelet training.

Rules on vine density in the vineyard:

— With regard to existing vineyards: grapes suitable for making wine under the PGI may be harvested from any vineyard irrespective of plantation density as long as the vineyard remains in operation.

— With regard to new vineyards:

— vine density of at least 3 300 vines/ha.

(2) Method of harvest: manual or mechanical

(3) Setting the date of the harvest: no date of earliest harvest specified

4. Minimum natural sugar content of the grapes

Cultivation practice

Minimum sugar content of the harvested grapes (expressed in Hungarian must grade (MM) at 17,5 °C and minimum potential alcoholic strength at 20 °C):

— wine: 8,0 % vol (13,4 °MM)

— sparkling wine: 8,0 % vol (13,4 °MM)

— semi-sparkling wine: 8,0 % vol (13,4 °MM)

— aerated semi-sparkling wine: 8,0 % vol (13,4 °MM)

5.2. *Maximum yields*

1. Wine
160 hl/ha

2. Wine
21 000 kg of grapes per hectare

3. Sparkling wine
160 hl/ha

4. Sparkling wine
21 000 kg of grapes per hectare

5. Semi-sparkling wine
160 hl/ha

6. Semi-sparkling wine
21 000 kg of grapes per hectare

7. Aerated semi-sparkling wine
160 hl/ha

8. Aerated semi-sparkling wine
21 000 kg of grapes per hectare

6. **Demarcated geographical area**

The counties of Borsod-Abaúj-Zemplén, Heves and Nógrád, Budapest-Rákosliget, and the areas of the municipalities of Kerepes, Kisnémedi, Mogyoród, Őrbottyán, Szada, Vác, Vácegres, Vácrátót and Veresegyház in the county of Pest that are classified as Class I or II according to the vineyard cadastre.

7. **Main grape variety (varieties)**

— alibernet

— bianca

— blauburger

— bouvier

— bíbor kadarka

— cabernet dorsa

— cabernet franc – kaberne fran

— cabernet sauvignon

— chardonnay – ronci bilé

— chasselas – chrupka belia

— csabagyöngye – pearl of csaba

— cserszegi fűszeres

— csókaszőlő

— ezerfürtű

— furmint – furmint bianco

— gyöngyrizling

— hamburgi muskotály – muszkat gamburgszkij

— hárslevelű – garszleveljü

— irsai olivér – zolotisztüj rannüj

— juhfark – lämmerschwantz

— kabar

— kadarka – negru moale

— kerner

— királyleányka – little princess

— kármin

— kékfrankos – moravka

— kékoportó – portugais bleu

— kövérszőlő – grasa de cotnari

— leányka – feteasca alba

— medina

— menoire

— merlot

— mátrai muskotály

— mézes

— nero

— olasz rizling – olaszrizling

— ottonel muskotály – miszket otonel

— pinot blanc – pinot beluj

— pinot noir – spätburgunder

— rajnai rizling – rheinriesling

— rizlingszilváni – rivaner

— sauvignon – sauvignon blanc

— semillon – petit semillon

— syrah – sirac

— szürkebarát – graumönch

— sárga muskotály – weisser

— tramini – gewürtztraminer

— turán

— viognier

— zalagyöngye

— zefír

— zengő

— zenit

— zweigelt – blauer zweigeltrebe

— zéta

— zöld szilváni – silvanec zeleni

— zöld veltelíni – zöldveltelíni

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

8.1. *Wine*

Description of the demarcated area

The region lies where the Zemplén, Mátra and Bükk mountain ranges and the Gödöllő hills meet the Great Plain, at an altitude of between 160 and 180 metres above sea level. To the east and west are hills of between 200 and 300 metres in height.

Soil types in the Felső-Magyarország demarcated geographical area

The soils of the area of production of the geographical indication are calcareous loess, various types of brown forest soil (Ramann's, Chernozem, banded, degraded) derived from rhyolite tuff, dacite tuff and andesite of volcanic origin, as well as loess, erubase soils and brown forest soils formed on rhyolite tuff. Barring a few exceptions, the vineyards lie on plateaus or on their gentle south-, west- and east-facing slopes. It is from these that the brown forest soil formed on marine limestone sediment emerges. In some places, on the alluvial plains of rivers, an alluvial sandy soil forms.

The following are meteorological data characteristic of the demarcated area, averaged over a period of 47 years: mean annual temperature: 10,65 °C; mean annual precipitation: 592,6 mm; annual average hours of sunshine: 1 964 hours.

The cellars in the geographical area were dug into loess and rhyolite tuff which are easy to hollow out and (owing to the compaction of ash subsequent to the period in which these mountains were volcanically active) form an exceptionally high-performing soil.

Link between the production area and the product

The general climatic conditions of the 'Felső-Magyarország' region are influenced above all by the region's proximity to the Gödöllő hills and the Northern Hungarian Mountains. These provide protection from winter frosts, and the cool nights brought about by the 'mountain wind' after warm summer and autumn days ensure the grapes retain a refined and elegant acidity and their primary fruity aromas. The geography and climate give the wines produced in this area a lively acidity and long finish. The red wines have a relatively low tannin content.

Because of the varying soil composition, the wines are also very diverse. Volcanic soil gives the wine a weak minerality; limestone soil gives it a rich palette of acids; while loess soil results in aromatic, muscat-flavoured wines.

The white wines of the 'Felső-Magyarország' region are light with a long finish, or dense, full-bodied and rich, the rosé and siller wines have a rich flavour profile, and the red wines are lighter or more full-bodied, suitable for or requiring longer ageing.

The varying soil composition results in wines with a rich variety of flavours. Volcanic soil gives the wine a weak minerality; limestone soil gives it a rich palette of acids; while loess soil results in aromatic, muscat-flavoured wines.

All of the wines produced in the area form an excellent basis for the production of semi-sparkling and aerated semi-sparkling wines.

8.2. *Sparkling wine*

Description of the demarcated area

The description of the demarcated area is the same as the description under the wine category above. For the sparkling wine, the link with the geographical area is based in particular on the area's climate conditions, the influence of the mountain and valley winds, the preservation of acids and the local traditions of sparkling wine production.

Link between the production area and the product

In the 'Felső-Magyarország' wine region, the tradition of making sparkling wine in small-scale artisanal wineries goes back several decades. The quality of the grapes and continuous monitoring of producers guarantees that sparkling wines produced in weaker vintages are also of exceptional quality. Specialists who are well aware of the potential of the local production area also recognise that the quality of the grapes ensures that there is exceptionally good raw material for the production of sparkling wine. One of Hungary's most well-known sparkling-wine-producing wineries has used grapes produced in the 'Felső-Magyarország' wine region for its excellent and famous sparkling wines for decades now.

The proximity of hills and mountains means that the wind that rises during the day from the mountains and valleys is a key factor in the high titratable acidity that is so important in the production of sparkling wine. This results in less acidity being burnt off during warm days in summer and early autumn. The clay content of the soil also plays an important role, since the good water retention capacity of the soil means that the vines are well-supplied with water even during warm summer days. Thus, even in drier vintage years, grape development is continuous and free of stress factors, and vegetal, musty odours and immature raw acids are not expressed in the sparkling wine. In the 'Felső-Magyarország' wine region, a broad range of varieties are available from which to produce sparkling wine, thus ensuring that lively, fresh and fruity sparkling wines with crisp acids and a long finish can be made every year. 'Felső-Magyarország' sparkling wines, irrespective of colour, are characterised by an intense taste and complex fruitiness. A fruity aroma and mature acid structure give a freshness to the sparkling wines produced in the region.

8.3. *Semi-sparkling wine*

Description of the demarcated area

The description of the demarcated area is the same as the description under the wine category above. For the semi-sparkling wine, the link with the geographical area is based in particular on a natural phenomenon known as mountain winds, the development of a delicate and harmonious acid composition and the preservation of the primary fruity aromas.

Link between the production area and the product

The 'mountain wind' phenomenon mentioned earlier ensures that the grape varieties grown in the area have a delicate and harmonious acid composition and retain their primary fruity aromas. The characteristic freshness and fruitiness of 'Felső-Magyarország' semi-sparkling and aerated semi-sparkling wines can be traced back to this peculiar natural phenomenon and the grape varieties grown there.

A common feature of 'Felső-Magyarország' semi-sparkling wines is their fresh, fruity fragrance, complemented by elegant acidity. The fruitiness on the nose and the acidity on the palate give the wines their complexity. Despite the high acidity of the wines, the acids are mature and fresh. Secondary fermentation may – as with the production of sparkling wine – produce elegant, complex aromas and notes in the semi-sparkling wines.

8.4. *Aerated semi-sparkling wine*

Description of the demarcated area

The description of the demarcated area is the same as the description under the wine category above. For the aerated semi-sparkling wine, the link with the geographical area is based on the fruity, fresh character of the carefully prepared base wines and on the fact that the added carbon dioxide accentuates the fragrances and flavours.

Link between the production area and the product

When producing 'Felső-Magyarország' aerated semi-sparkling wines, the fragrances and flavours of the carefully prepared base wines are accentuated by adding carbon dioxide. Tasting reveals complex fruity and fresh notes in white and rosé wines, whereas in red wines these flavours are complemented by a dominant velvety taste.

9. **Essential further conditions (packaging, labelling, other requirements)**

Production outside the demarcated production area

Legal framework:

In national legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Type of further requirement / derogation:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Production of Felső-Magyarország / Felső-Magyarországi PGI wine outside the demarcated area:

In wineries registered by the wine communities in the Budapest area and the following counties: Bács-Kiskun, Fejér, Hajdú-Bihar, Jász-Nagykun-Szolnok, Komárom-Esztergom, Pest and Szabolcs-Szatmár-Bereg. The demarcated area is bordered by the counties concerned and Budapest.

Restricted terms that may be indicated

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:

If the terms listed below appear on the label, the other restricted terms may be indicated.

Terms that may be indicated for wine:

For muskotály [muscat] wines: 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area].

For siller wines: 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], 'cuvée', 'küvé'.

For rosé wines: 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], 'cuvée', 'küvé'.

For white wines: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], 'cuvée', 'küvé', 'jégbor' [ice wine].

For red wines: 'barrique', 'fahordós érlelésű bor' [wine aged in wooden barrels], 'első szüret' [first harvest], 'virgin vintage', 'újbor' [new wine], 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], 'cuvée', 'küvé', 'jégbor' [ice wine].

Terms that may be indicated for sparkling wine:

For white sparkling wines: 'muskotály' [muscat], 'első szüret' [first harvest], 'termelői pezsgő' [grower's sparkling wine], 'cuvée', 'küvé', 'palackban erjesztett' [bottle-fermented].

For rosé and red sparkling wines: 'első szüret' [first harvest], 'termelői pezsgő' [grower's sparkling wine], 'cuvée', 'küvé', 'palackban erjesztett' [bottle-fermented].

Terms that may be indicated for white, rosé or red semi-sparkling or aerated semi-sparkling wine: 'első szüret' [first harvest], 'virgin vintage', 'primőr' [primeur], 'termőhelyen palackozva' [bottled in the production area], 'cuvée', 'küvé'.

Link to the product specification

https://boraszat.kormany.hu/admin/download/4/28/93000/Felso_Magyarorszag_eAmbrosia_AM3.pdf