C/2025/3581

2.7.2025

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/2025/3581)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Wagram'

PDO-AT-A0233-AM02 – 28.5.2025

1. **Name of product**

'Wagram'

2. **Geographical indication type**

☒ Protected designation of origin (PDO)

☐ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

Austria

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

Bundesministerium für Land- und Forstwirtschaft, Regionen und Wasserwirtschaft [Federal Ministry of Agriculture and Forestry, Regions and Water Management]

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

1. *Reduction in the grape varieties*

Up to now, a large number of varieties could be used to make Wagram PDO wine. In order to strengthen the specific character of the wines and the link with the area of origin, the number of varieties has been reduced slightly and the varieties have been set out afresh under the categories *Gebietswein* [regional wine], *Ortswein* [wine from a particular village or municipality] and *Riedenwein* [wine from a legally defined single vineyard].

The change in varieties affects neither the name nor the category of the Wagram PDO. The link with the area has been reinforced, as the varieties are very typical of the Wagram PDO winegrowing area and have been grown there for a long time. Moreover, no marketing restrictions have been imposed, as wines made from varieties no longer covered by the Wagram PDO can be marketed under the Niederösterreich PDO. The amendment to the specification is therefore a standard amendment.

The single document should also be amended, as it sets out the varieties that may be used to make Wagram PDO wine.

[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).

2. *More precise description of the organoleptic characteristics*

The changes to the varieties mean that the organoleptic characteristics of Wagram PDO wines can be set out more precisely.

This affects neither the name nor the category of the Wagram PDO. The link with the area is also as before, since the fundamental organoleptic characteristics have not changed: they have simply been described more precisely. Moreover, no restrictions have been imposed on the marketing of Wagram PDO wine. The amendment to the specification is therefore a standard amendment.

The single document should also be amended, as it sets out the organoleptic characteristics of Wagram PDO wine.

3. *Additional labelling rules*

The amendment to the specification lays down rules on the font size of the particulars on the label (variety, PDO, traditional terms, etc.) and the use of traditional term 'DAC' or 'Districtus Austriae Controllatus'. As this does not come under any of the criteria set out in Article 24(3) of Regulation (EU) 2024/1143, the amendment is a standard amendment. The rules should be included in the single document under point 9 – 'Further essential conditions (packaging, labelling, other requirements)'.

4. *Clarification of the provisions on bottling and production*

Production: Under the Austrian Wine Act, it is usually possible to produce PDO wines outside the winegrowing area, meaning that Austria generally makes use of the derogation provided for in Article 5 of Regulation (EU) 2019/33. The specification for the Wagram PDO has been amended to now also stipulate that production outside the winegrowing area must be notified to and approved by the Wagram Regional Wine Committee.

Bottling: No restrictions have been established. Bottling outside the winegrowing area must be notified to and approved by the Regional Wine Committee.

These notification requirements do not restrict the marketing of Wagram PDO wine and are therefore a standard amendment. They should be included in the single document under point 9 – 'Further essential conditions (packaging, labelling, other requirements)'.

5. *Provisions on the use of smaller geographical units on the label*

The amendment to the specification makes it possible to refer to geographical units smaller than the area underlying the Wagram PDO, thereby making use of the possibilities provided for in Article 55 of Regulation (EU) 2019/33. As this does not come under any of the criteria set out in Article 24(3) of Regulation (EU) 2024/1143, the amendment is a standard amendment. The names of the geographical units are listed in the specification and should also be included in the single document under point 9 – 'Further essential conditions (packaging, labelling, other requirements)'.

SINGLE DOCUMENT

1. **Name(s)**

Wagram

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

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

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

Wagram wine

Wagram PDO wine is produced from the following grape varieties used to make *Qualitätswein* [quality wine]: Chardonnay, Frühroter Veltliner, Grauer Burgunder, Grüner Veltliner, Gelber Muskateller, Roter Veltliner, Sauvignon Blanc, Traminer, Weißer Burgunder, Riesling, Blauer Burgunder, St. Laurent, Zweigelt. The wine can be made from one, a blend or a field blend of these varieties.

Taste: The white wines are influenced by the loess, which gives them a subtle spiciness. In particular, Grüner Veltliner wines become increasingly spicy as they mature, resulting in flavourful and pleasant wines. Wagram Riesling has a clear, intense fruitiness and a good acid structure. The white wines must not have any dominant wood tones. The red wines are rich and possess strong varietal characteristics. All wines must correspond to the term 'dry'.

Different wine categories:

Gebietswein [regional wine]: These wines are made from a blend or field blend of the following varieties: Chardonnay, Frühroter Veltliner, Grauer Burgunder, Grüner Veltliner, Gelber Muskateller, Roter Veltliner, Sauvignon Blanc, Traminer, Weißer Burgunder, Riesling, Blauer Burgunder, St. Laurent, Zweigelt. Blending with other varieties used to produce *Qualitätswein* is also permitted, up to a limit of 15 % of the blend, as long as it is not detrimental to the designation.

Ortswein [wine labelled with the name of a village or municipality]: These wines are made from one of the following varieties: Chardonnay, Grüner Veltliner, Roter Veltliner, Weißer Burgunder, Riesling, Blauer Burgunder, Zweigelt. Blending with other varieties used to produce *Qualitätswein* is also permitted, up to a limit of 15 % of the blend (15 % rule), as long as it is not detrimental to the designation. Not permitted are rosé wines made from blue grapes (whether 'early-pressed' or not), field blends, and all blends and *cuvées* (without prejudice to the 15 % rule) made from either white or red wine grapes.

Riedenwein [wine labelled with the name of a legally defined single vineyard]: These wines must be produced from the Grüner Veltliner or Roter Veltliner varieties, which are used to make *Qualitätswein*. Blending with other varieties also used to produce *Qualitätswein* is permitted, up to a limit of 15 % of the blend, as long as it is not detrimental to the designation.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 9,0

— Minimum total acidity: 4 grams per litre, expressed as tartaric acid

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

— Maximum total sulphur dioxide (in milligrams per litre): 250

5. **Winemaking practices**

5.1. *Specific oenological practices*

Relevant restrictions on making the wines

All oenological practices provided for in Regulations (EU) 2019/934 and 2019/935 for wine bearing a protected designation of origin are authorised for the 'Wagram' PDO, except for treatment with potassium sorbate or dimethyl dicarbonate. Deacidification of the wines is possible in accordance with those Regulations. The Federal Minister for Agriculture and Forestry, Regions and Water Management decides whether to allow acidification on the basis of the weather conditions during the growing season. The conditions for any acidification are in that case governed by the aforementioned Regulations.

The juice of the grapes must have a minimum must weight of 15 °KMW on the Klosterneuburg Must Weight Scale (= 9,5 % vol.).

It is permissible to increase the natural alcoholic strength by up to max. 2 % vol. (or 2,5 % vol. in the event of unfavourable weather conditions and following authorisation by the Federal Minister for Agriculture and Forestry, Regions and Water Management) by adding sucrose, concentrated grape must or rectified concentrated grape must or by partial concentration.

5.2. *Maximum yields*

Wagram PDO wine

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The political district of Tulln, with the exception of the municipalities of Atzenbrugg, Sitzenberg-Reidling and Würmla, and the municipality of Stetteldorf am Wagram form the Wagram winegrowing area.

7. **Wine grape variety/ies**

Blauer Burgunder – Blauer Spätburgunder, Blauburgunder, Pinot Noir

Chardonnay – Morillon

Frühroter Veltliner – Malvasier

Gelber Muskateller – Muskateller

Gelber Traminer – Traminer

Grauer Burgunder – Grauburgunder, Pinot Gris, Ruländer

Grüner Veltliner

Roter Traminer – Traminer

Roter Veltliner

Sauvignon Blanc

St. Laurent

Weißer Burgunder – Weißburgunder, Pinot Blanc, Klevner

Weißer Riesling – Riesling, Rheinriesling

Zweigelt – Blauer Zweigelt, Rotburger

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

The Wagram winegrowing area is divided into two different zones. The first is the Wagram itself: a large plateau to the north of the Danube, lying directly to the east of the Kamptal winegrowing area and stretching some 30 km eastwards. In this part, the vines grow on thick loess soils to produce full-bodied, spicy wines. The other zone, situated in the area of Klosterneuburg north-west of Vienna, has chalkier soils that produce fruity, racy wines.

The climate is marked by the influence of the Danube and the proximity of the Pannonian region. The nights are rather cool, which is beneficial for the development of the aromas. Approximately 75 % of the wine produced in the Wagram winegrowing area is white wine. The main varieties used are Grüner Veltliner for the white wines and Zweigelt for the red wines. Also worthy of mention is Frühroter Veltliner, a variety typical of the area. In terms of their organoleptic qualities, the wines can be described as rich and spicy. The thick layer of loess on the Wagram is perfect for producing powerful, spicy Grüner Veltliner wines. The chalkier soils in the area around Klosterneuburg produce fruity, racy wines.

Moreover, the predominantly family-run nature of the winemaking businesses means that the traditional style of winemaking is passed from generation to generation, which adds to the distinctive character of Wagram wines.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Under the Austrian Wine Act, 'Wagram' PDO wine may be marketed only if it has an official quality check number [*staatliche Prüfnummer*]. In order to obtain an official quality check number, a sample of each wine to be marketed with the 'Wagram' PDO must undergo analytical and organoleptic testing (systematic check; see the specification).

In the sensory testing, the wines are tested by an official tasting panel consisting of six tasters and a chairperson. Unidentified samples are placed before the tasters. The testing form includes only the information required for the evaluation, such as the traditional designation and the year. The tasters use both their experience and set benchmark wines to judge whether the wines presented to them are typical of Wagram wines and are marketable (i.e. free from imperfections).

The conditions laid down by the Austrian Tasting Regulation, Federal Law Gazette (*BGBl.*) II No 256/2003, apply to panel tastings held for the purposes of issuing an official quality check number for wine with the sales designation 'Wagram DAC'. However, four tasters must confirm that the requirements for Wagram DAC wine are met.

The designation 'DAC' replaces the term 'protected designation of origin' and must appear on the label next to the winegrowing area Wagram and in characters no larger than half the size of those used for the name 'Wagram'. The name 'Wagram' must also appear on the label that does not have to contain all the mandatory information (the front label if there is a rear label); the add-on 'DAC' may be omitted.

It is not permitted to use other sales designations, except for 'Qualitätswein'. Besides the term 'Qualitätswein', it is only permitted to display either a brand name or an additional indication allowed under the Wine Act (e.g. a fancy name or an optional traditional indication). The additional designation and any vine variety information must be printed in characters no larger than those used to indicate the 'Wagram' PDO and must appear on both the front label and the rear label.

It is not permitted to indicate the 'Niederösterreich' winegrowing area or the 'Weinland' winegrowing region.

The vintage must be indicated.

Only the following cadastral municipalities may be used as location-related indications: Absdorf, Fels, Gösing, Thürnthal, Feuersbrunn, Wagram, Großriedenthal, Ottenthal, Neudegg, Ameisthal, Baumgarten, Großweikersdorf, Großwiesendorf, Ruppersthal, Tiefenthal, Zaussenberg, Engelmannsbrunn, Kirchberg, Mitterstockstall, Oberstockstall, Unterstockstall, Königsbrunn, Hippersdorf, Eggendorf, Starnwörth, Stetteldorf, Klosterneuburg (includes the Wagram winegrowing municipalities south of the Danube). These location-related indications may only be used in conjunction with the 'Wagram' PDO.

The name of any *Ried* [single vineyard] defined for the Wagram winegrowing area by the competent district administrative authority may be used as a single-vineyard designation. These single-vineyard names may only be used in conjunction with the 'Wagram' PDO.

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Under the Austrian Wine Act, all PDO wines must be produced in the winegrowing region (PGI region of origin) in which the PDO area is located or in a neighbouring winegrowing region. Thus, Austria generally makes use of the derogation provided for in Article 5 of Regulation (EU) 2019/33. For the production of Wagram PDO wine, additional conditions have been laid down that allow production outside the area of origin as long as it is notified to and authorised by the Wagram Regional Committee.

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The Austrian Wine Act does not lay down general rules on the bottling of PDO wines. In order to ensure the quality and typical characteristics of Wagram PDO wine, the following conditions are laid down with regard to its bottling:

The wine must be bottled in the Wagram PDO area. Bottling outside the area of origin is possible if notified to and authorised by the Wagram Regional Committee.

Link to the product specification

https://info.bml.gv.at/dam/jcr:24c80f20-c06d-4159-b5bc-04feaeeadcad/Produktspezifikation_Wagram.pdf