C/2026/4519

21.8.2026

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/2026/4519)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Csopak / Csopaki'

EU reference number: PDO-HU-02378-AM01 – 27.5.2026

1. **Name of product**

'Csopak / Csopaki'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

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

Hungary

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

Name

Ministry of Agriculture and Food

6. **Qualification as standard amendment**

The amendment to the product specification of the Csopak / Csopaki PDO is a standard amendment as it does not fulfil any of the conditions for a Union amendment laid down in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications: the amendment does not entail a change in the name or in the use of the name, nor in the category of product or products designated by the geographical indication. It also does not risk voiding the link to the geographical area referred to in the single document, and it does not entail further restrictions on the marketing of the product. The elements of the amendment are set out in the detailed request.

[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

Authorisation of vineyards with any planting density

Description

Justification: Vineyards in the place of production have become fragmented. The provision on planting density does not in itself appear to have a direct impact on the quality of the grapes produced, so abolition of the previous restriction is justified.

Product specification headings affected:

— III. Specific oenological practices

☐ The amendment affects the single document.

Title

Removal of the ageing period

Description

The bottle-ageing period has been abolished for the 'hegybor' and 'dűlős bor' wine types.

Justification: There has been a tendency to put ever fresher wines on the market in recent years. This is possible using the chosen approach (by abolishing the provisions on the minimum bottle-ageing period) without altering the organoleptic characteristics set out in the product specification.

Product specification headings affected:

— III. Specific oenological practices

☐ The amendment affects the single document.

Title

Reduction of the maximum volatile acid content

Description

As a result of changes in legislation, the maximum volatile acid content of 'hegybor' and 'dűlős bor' wine types has changed from 1,2 g/l to 1,08 g/l.

Product specification headings affected:

— II. Description of the wines

Single document headings affected:

— Point 6: Description of the wine or wines

☑ The amendment affects the single document.

Title

Amendment of maximum yields

Description

In the case of the 'hegybor' wine type, the maximum yield has been changed from 63 hl/ha to 70 hl/ha and from 9 t/ha to 10 t/ha. In the case of the 'dűlős bor' wine type, these values have been changed from 39 hl/ha to 56,7 hl/ha and from 6 t/ha to 8 t/ha.

Justification: As a result of the increase in the number of vines per hectare and climate change, there is a need to amend the maximum yields to avoid the wines containing excessive amounts of alcohol.

Achieving the quality specified for the organic characteristics is also possible at these yields, but because of climate change, harvests are becoming ever more erratic and difficult to plan. Rising temperatures and declining precipitation are resulting in more concentrated grape harvests. It is therefore very important for there to be the possibility of using grapes harvested at different yields to balance the alcoholic strength, which may be too high, or the acidity, which may be too low.

Product specification headings affected:

— V. Maximum yields

Single document headings affected:

— 7.2. Maximum yields

☑ The amendment affects the single document.

Title

Changing the values of the authorised actual alcoholic strength

Description

In the case of the 'hegybor' wine type, the actual alcoholic strength has been changed from 11,5–14 % vol to 11,0–15 % vol. In the case of the 'dűlős bor' wine type, the actual alcoholic strength has been changed from 12,0–14 % vol to 11,5–14,5 % vol.

Justification: Because of climate change, harvests are becoming ever more erratic and difficult to plan. Rising temperatures and declining precipitation are resulting in more concentrated grape harvests, which does not adversely affect the quality of the wine produced.

Product specification headings affected:

— II. Description of the wines

Single document headings affected:

— Point 6: Description of the wine or wines

☑ The amendment affects the single document.

Title

Abolition of the 10-year minimum average age of vines in the case of the 'dűlős bor' wine type

Description

Justification: Vineyards in the place of production have become fragmented. The provision on the average age of vines does not in itself appear to have a direct impact on the quality of the grapes produced, so abolition of the previous restriction is justified.

Product specification headings affected:

— III. Specific oenological practices

☐ The amendment affects the single document.

Title

Abolition of the notification of intention to produce

Description

Justification: Given that the place of production is small and relatively homogeneous, it is easy to verify that viticulture is being practised without the need to issue a notice of intention to produce. Abolishing this measure could reduce the administrative burden.

Product specification headings affected:

— VIII. Further conditions

☐ The amendment affects the single document.

Title

Abolition of the exact proportion of burgundy-type bottles

Description

Justification: There have been several instances of serious difficulties in procuring glass bottles in recent years; providing a general definition of the shape of the bottle is therefore sufficient.

Product specification headings affected:

— VIII. Further conditions

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Csopak / Csopaki'

EU reference number: PDO-HU-02378-AM01 – 27.5.2026

1. **Name(s)**

'Csopak / Csopaki'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

Hungary

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**

1. Wine

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

Grapevine product

Hegybor ['wine from the hills']

Organoleptic characteristics

Visual appearance

Ranges from light greenish yellow to straw yellow.

Aroma

Floral notes, with characteristics of citrus and white fruit.

Taste

Refreshingly acidic. Harmonious dry white wine, with a balance of acids and alcohol.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	15
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4,6
Minimum total acidity unit:	g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

Additional information regarding analytical characteristics

—

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

Grapevine product

Dűlős bor ['parcel wine']

Organoleptic characteristics

Visual appearance

Ranges from light greenish-yellow to straw yellow.

Aroma

A floral and wet-stone palette of aromas that is complex but may be described as neutral.

Taste

A floral and wet-stone palette of flavours that is complex but may be described as neutral, with a multi-layered, lingering bouquet. Harmonious dry white wine, with a balance of acids and alcohol.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	14,5
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	4,8
Minimum total acidity unit:	g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

Additional information regarding analytical characteristics

—

☑ 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*

Winemaking practice

Hegybor ['wine from the hills']

Type of oenological practice

Specific oenological practice

Description

Mandatory oenological practices:

— no more than 15 % of the grapes may be of the 'Furmint' variety;

— only healthy grapes may be used;

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

— the must may be fermented using only yeast which does not alter the natural aroma and taste characteristics of 'Olasz Rizling' or 'Furmint' wines.

Winemaking practice

Hegybor ['wine from the hills']

Type of oenological practice

Relevant restriction on making the wines

Description

Unauthorised oenological practices (beyond the existing legislation):

— sweetening.

Winemaking practice

Dűlős bor ['parcel wine']

Type of oenological practice

Specific oenological practice

Description

Mandatory oenological practices:

— no more than 15 % of the grapes may be of the 'Furmint' variety;

— only healthy grapes may be used;

— ageing for five months in a tank and/or barrel;

— the must may be fermented using only yeast which does not alter the natural aroma and taste characteristics of 'Olasz Rizling' or 'Furmint' wines.

Winemaking practice

Dűlős bor ['parcel wine']

Type of oenological practice

Relevant restriction on making the wines

Description

Unauthorised oenological practices (beyond the existing legislation):

— enrichment;

— acidity reduction;

— sweetening.

Winemaking practice

Rules on grape production

Type of oenological practice

Relevant restriction on making the wines

Description

1. Rules on training the vine: Guyot, medium-high cordon, low cordon, umbrella, head and gobelet training
2. Method of harvest: manual and mechanical
3. Quality of grapes (minimum sugar content expressed as natural alcoholic strength):

   Hegybor ['wine from the hills']:

   — Minimum sugar content of the grapes in Hungarian must grade ([MM°], at 17,5 °C): 17,0

   — Potential alcoholic strength of the grapes ([% vol.], at 20 °C): 10,6

   Dűlős bor ['parcel wine']:

   — Minimum sugar content of the grapes in Hungarian must grade ([MM°], at 17,5 °C): 18,2

   — Potential alcoholic strength of the grapes ([% vol.], at 20 °C): 11,5

7.2. *Maximum yields*

All wines / category / variety / type

Hegybor ['wine from the hills']

Maximum yield

Maximum yield:	70
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Hegybor ['wine from the hills']

Maximum yield

Maximum yield:	10 000
Maximum yield unit:	kg of grapes per hectare

All wines / category / variety / type

Dűlős bor ['parcel wine']

Maximum yield

Maximum yield:	56,7
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Dűlős bor ['parcel wine']

Maximum yield

Maximum yield:	8 000
Maximum yield unit:	kg of grapes per hectare

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

— furmint – moslavac bijeli

— olasz rizling – olaszriesling

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

Areas classified according to the vineyard cadastre as class I and II around the settlements of Csopak, Paloznak, Lovas, Alsóörs and Felsőörs.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

1. Description of the demarcated area

(a) Natural and cultural factors

The Csopak demarcated production area consists of the first range of hills on the northern shore of the eastern basin of Lake Balaton, on the section of shore stretching from Csopak to Alsóörs. The key grape-growing areas are the sloping surfaces of the foothills and moderately steep brows of the hills. Two types of rock comprise the substrate of the vineyards. The sedimentary sequence on the brows of the hills is composed of upland-type rocks of the Upper Permian to Lower Triassic periods, with a blanket of Quaternary rubble. The limestone-rich subsoils thus constituted are covered by clayey-silt and loess forest soils of varying thickness. The bedrock beneath the sloping surfaces of the foothills is composed of red Permian sandstone, a unique soil formation typical of Csopak, covered with detritus of red sandstone. The wine region is characterised by soils rich in calcium, magnesium and potassium. The climate of Csopak is determined by cold air descending from the valleys of the Bakony hills and by Lake Balaton, which lies to the south of the area. The vine-growing hills of Csopak are heavily wooded, and narrow, deep valleys (such as the

Nosztori and Koloska valleys) dissect the landscape. That is why, on summer days, under the influence of the evening breeze blowing towards the lake, the humid heat welling up from Lake Balaton gives way to cool forest air between the vines. Csopak experiences an annual average of 1 950 to 2 000 hours of sunshine and an annual average temperature of 11-12 °C. The average annual precipitation is 650–700 mm (in recent years 500 mm), of which an average of 350 mm (in recent years 200 mm) falls during the growing season. A crucial aspect of Csopak's climate is that the date of the last spring frost is 5 April, which is considered exceptionally early.

(b) Human factors

The importance of viticulture and viniculture in Csopak has been unbroken for more than 2 200 years. Following on from the Celts, who introduced grape-growing to the region, a well-developed tradition of wine-making was present in the region under the Roman Empire, as confirmed by the grape motifs found on the wall of a villa excavated at Baláca, and the remains of a Roman-era cellar found in Csopak. Later the Hungarian kings, the church and the nobility held lands and vineyards here. In 1018, for example, Saint Stephen gave the local vineyards to the Veszprém Valley convent as a gift, whereas the Guden testament of 1079, considered to be the second oldest official document in Hungary of which the original has survived, refers to the transferral of the Paloznak vineyards to the ownership of the church. In the Middle Ages, the Benedictine abbey of Tihany, as the largest owner of vineyards among the twenty nearby villages, played a key role in overseeing the development of the wine region. The development of land for grape cultivation is also the result of deliberate human effort; for millennia the viticulturists living here have cultivated nothing but grapes on frost-protected, rapidly warming hillsides, instead of in marshy low-lying areas prone to frosts and disease. Deliberate human thinking has led to belts of forest separating individual vineyards from one another which are home to a diverse range of fauna. In viticultural terms, these forest belts are critical natural overwintering sites for key predators. One of the centuries-old legacies of grape-growing and wine-making in Csopak is the presence of the 'Olasz Rizling' variety, acclimatised in the vineyards in abundance and playing a crucial role in wine production there. The production area for Csopak is endowed with climatic and geological characteristics making it exceptionally conducive to the cultivation of 'Olasz Rizling', which is the primary ingredient of Csopak wine. Csopak has been one of the most important sites of 'Olasz Rizling' production since the end of the 19th century and Csopak wine, as a concept, is synonymous with the 'Olasz Rizling' which originates there. In addition to 'Olasz Rizling', Csopak is one of the most important areas on Lake Balaton for the production of 'Furmint'; the tradition of cultivating this variety is considered as being just as long-standing. Prior to the advent of 'Olasz Rizling' in Csopak, the 'Furmint' variety represented a significant share of the local grape yield. Following the advent of 'Olasz Rizling', the small proportion of 'Furmint' planted with it, by virtue of its ability to better accumulate and retain acid, ensured that the natural acidity of Csopak wines could be replenished when less acidic vintages of 'Olasz Rizling' were produced in warmer years. Expected future global warming has resulted in this tradition coming to the fore once again these days.

2. Description of the wines

Csopak / Csopaki wines have discrete nose, while also being typified by a richness of bouquet and taste which guarantees the elegance of Csopak wines. An important common feature of their nose and taste is the predominant note of wet stone and the lack of musty aroma elements. In terms of taste, a mature and complex acid structure predominates, ensuring the Csopak / Csopaki wines' crispness and freshness.

3. Presentation and demonstration of the causal link

Due to the precipitation during the growing season and the water-holding capacity of the topsoil in the Csopak region, water supply to the vines is adequate even on warm summer days. For this reason, grape development during the critical summer period is uninterrupted and stress factors are absent, resulting in no musty aromas or harsh immature acids. The mature, expressive acid structure and strong presence of notes of wet stone in the taste can be traced back to the high mineral content of the Csopak soil. The sun's rays reflected off the surface of the shallow lake cause the hillsides to warm up evenly in spring and provide the vines with consistent conditions during budding. Because the final day of frost occurs early in Csopak, there is less chance of spring frosts; consequently, shoot growth

is even and leaves of an appropriately sized surface develop every year, resulting in optimal ripening of the grapes. A key role in grape cultivation is played by the forest belts located next to the vineyards, as the predators that overwinter in them (insects such as predatory mites) keep pests appreciably in check. For this reason, the critically important initial developmental phase of the grapes is not protracted, enabling a higher and healthier leaf wall to develop. The warm summer and Mediterranean high-pressure system ensures that, after the long, sunny days of autumn, in cool evenings brought on by breezes from the Bakony Hills, the grapevine rapidly enters the dark phase of photosynthesis, leading to a rapid increase in grape sugar concentration. This unique natural constraint gives Csopak wines their body. The elegant acid structure and fruity aromas characteristic of wines from Balatonfüred-Csopak is also due to cool air descending from the forests. On the hillsides where grapes are grown, selected over the course of centuries, the constant movement of the air and the low-training of the vines mean that dew on the grape clusters dries quickly, so fungal diseases are uncommon and healthy grapes can be harvested. Traditional local cellars also have a significant impact on the quality of the wines. Owing to Csopak's soil structure, the local cellars are not built fully underground, leading them to experience noticeable fluctuations in temperature over the course of the year. As a result, the wines cool down during winter and their freshness is preserved, despite being aged in wooden barrels. In summer, when the cellars warm up to between 15 and 19 degrees, natural precipitation of heat-sensitive and unstable tartrates occurs. As a result of this natural process, local wine-makers are able to stabilise the wines more easily, which consequently preserve the richness of their aromas better. These natural factors, taken as a whole, in conjunction with the centuries-old expertise, passed down from father to son, of the wine producers who live in the region, together guarantee that high-quality, full-bodied and expressive wines typical of Csopak will be created from healthy, mature clusters of grapes.

11. **Further applicable requirements**

Title of the requirement/derogation

Rules on indications

Legal framework

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

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

(a) The term 'védett eredetű' [of protected origin] can be used instead of the term 'oltalom alatt álló erdetmegjelölés' [protected designation of origin].

(b) Traditional terms authorised for use, other terms whose use is restricted, terms indicating the production method, and other terms whose use is regulated: 'szűretlen' [unfiltered], 'szemelt' [selected], 'termőhelyen palackozva' [bottled at the place of production].

(c) In the case of the hegybor type of wine, the terms 'Hegybor', 'Első Osztályú Hegybor' [first-class] or 'Elsőrangú Hegybor' [premium] may appear on the label.

(d) In the case of the 'dűlős bor' type of wine, the terms 'Első Osztályú Dűlőbor' [first-class] and 'Elsőrangú Dűlőbor' [premium] may appear on the label.

(e) The term 'monopol dűlő' ['monopole vineyard'] may appear only on 'dűlős bor' labels if the grapes are grown in a demarcated parcel by only one member of a wine community.

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

(g) Indication of the variety is optional.

Title of the requirement/derogation

Rules for demarcating and indicating the name of smaller geographical units

Legal framework

In national legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

(a) Only on 'dűlős bor' wines.

(b) Identity of origin: 100 %.

(c) The names of vineyards and vineyard parcels may appear:

— Csopak: Bene, Berekhát, Falukertje, Hegyalja, Kertmög, Kishegy, Kocsikapu, Lőczedomb, Nádaskút, Nagykút, Sáfránkert, Siralomvágó, Szitahegy;

— Paloznak: Hajnóczy, Kishegy, Malomhát, Nagyhegy, Sáfránkert, Slikker, Szil, Vöröspart;

— Lovas: Kishegy, Öreghegy, Soós, Balogh, Suhatag, Szilfa-dűlő, Téglaházi;

— Alsóörs: Gölye-mál, Lok, Kermencs, Kistelek, Máli-dűlő, Suhatag, Telekfő, Sarokföld;

— Felsőörs: Kis-hegy, Öreg-hegy, Hosszú, Főszőlők, Pocca (Nemes-erdei dűlő), Káptalanföldek.

Title of the requirement/derogation

Rules on presentation

Legal framework

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

Type of further requirement/derogation

—

Description of the requirement/derogation

May only be placed on the market in Burgundy-style glass bottles.

Title of the requirement/derogation

Appointment of the competent local wine evaluation committee

Legal framework

In national legislation

Type of further requirement/derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

Balaton Wine Region Wine-grading Committee (Balaton Borrégió Borminősítő Bizottság).

Title of the requirement/derogation

Registers, reporting, notifications

Legal framework

In national legislation

Type of further requirement/derogation

—

Description of the requirement/derogation

Registries:

— copies of certificates of origin (origin of the grapes and wine);

— copies of marketing authorisations;

— records and documents relating to on-site visits;

— cellar register;

— registers kept in the Wine Communities Information System (HEGYIR) by the wine community magistrate competent for the vineyard area or cellar, concerning producers of the products (vineyard register, cellar register).

Title of the requirement/derogation

Production outside the demarcated production area

Legal framework

In national legislation

Type of further requirement/derogation

Derogation concerning production in the demarcated geographical area

Description of the requirement/derogation

To produce Csopak wine, processing of the grapes, fermentation of the must and ageing of the wine may take place only in municipalities located within the demarcated production area, as well as in Balatonarács, Balatonfüred, Aszófő and Balatonszőlős.

Electronic (URL) reference to publication of the product specification

https://boraszat.kormany.hu/admin/download/b/63/93000/CSOPAK_ver4.pdf