Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/747)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Mecklenburger Landwein'

PGI-DE-A1290-AM01

Date of communication: 7.11.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Description of the wine / grapevine products and analytical and/or organoleptic characteristics

Description:

The descriptions of the wine have been reduced to the main points. There is a separate description for Blanc de Noir.

The minimum natural alcoholic strength of 'Mecklenburger Landwein' has been listed under a separate point. Due to the reference to current legislation the following content has been changed: the authorised total sugar content has been increased to cover semi-sweet and sweet. The upper enrichment threshold for white wine has been increased to 12,5 % and for red wine to 13 % of the total alcoholic strength.

Justification:

The previous descriptions of the wine and the organoleptic characteristics were rather general. They have therefore been clarified. The minimum natural alcoholic strength has been listed under a separate point to make the specification clearer. Furthermore, use has been made of the legal possibilities for increasing enrichment and the authorised total sugar content.

2. Specific oenological practices

Description:

The analytical values listed to date meet the requirements under EU and national law. A general reference has been included stating: 'The current legislation applies'.

Justification:

As there are no stipulations going beyond applicable EU or national law, the reference to current legislation offers sufficiently precise rules.

3. Identification of the area

Description:

The demarcation of the area has been extended to cover vineyards authorised to be under vines or temporarily without vines, in the Pasenow district of the town of Woldegk. The demarcation can be seen on maps which may be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

[1] OJ L 9, 11.1.2019, p. 2.

Justification:

The 'Mecklenburger Landwein' production area is characterised by a gently hilly terrain. The geology of the demarcated area is a moraine landscape forged during the ice age, with sandy loam permeated by calcareous strata and abundant flint and boulder deposits. The continental climate with maritime influences also shapes the wines produced here. In the Pasenow district of the town of Woldegk, which has been added to the area, the same geographical, geological and climate conditions apply. The link with the area set out in the product specification is as before.

4. **Wine grape varieties**

Description:

The list of white varieties has been extended to include the following varieties currently under cultivation: Solaris, Muscaris, Riesling, Donauriesling, Donauveltliner, Johanniter, Helios, Hibernal, Blütenmuskateller and Souvignier Gris. The list of red varieties has been extended to include: Cabernet Cortis, Rondo, Cabernet Cantor and Monarch.

Justification:

The varieties listed here for the first time are under cultivation in the Mecklenburg growing area and have already proven their worth in terms of maturity and characteristics. The wines made from the grape varieties comply with the product specification, are typical of the 'Mecklenburger Landwein' PGI, and round off the existing uniqueness of the wine.

5. **Applicable requirements under EU or national law or requirements laid down by an organisation which manages the PGI**

Description:

The existing rule whereby at least 85 % of grapes used in production must come from the geographical area, is in line with requirements under EU and national law. A general reference has been included stating: 'The current legislation applies'.

'Mecklenburger Landwein' may now be produced throughout Mecklenburg-Western Pomerania. Previously, production was permitted in the wine-growing area defined under the applicable federal state law.

For the 'Mecklenburger Landwein' indication to be used on the labelling, the bottler must be included in the system of annual inspections regarding compliance with the product specification.

Justification:

As there are no stipulations going beyond applicable EU or national law, the reference to current legislation offers sufficiently precise rules.

6. **Control authority**

Description:

The information concerning the control authority and its tasks has been updated.

Justification:

The name and address of the control authority have changed. It is therefore necessary to include and adapt the information applicable at present. Responsibility for new planting authorisations has been transferred to the Federal Office for Agriculture and Food.

7. **Other**

Description:

Editorial changes in line with EU requirements These include all changes which reflect current legislation. This was done by making reference to the current legislation or deleting the relevant passage. The link to the area has been clarified in a few instances.

Justification:

Editorial changes have been made in some places in order to comply with EU requirements. The link with the area has been clarified in a few places. 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.

SINGLE DOCUMENT

1. **Name(s)**

Mecklenburger Landwein

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine

3.1. *Combined Nomenclature code*

— 22 – DRINKS, 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, white*

BRIEF WRITTEN DESCRIPTION

White 'Mecklenburger Landwein' has a fresh, vibrant acidity dependent on variety and location, a structure typical of the variety and a celebrated fruity to full-bodied character, even in blends. The white wines have a light yellow to straw yellow colour typical of the variety, with occasionally a faint greenish tint.

Analytical characteristics:

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity —

— Maximum volatile acidity (in milliequivalents per litre) —

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

2. *Wine, red*

BRIEF WRITTEN DESCRIPTION

Depending on the grape variety and ageing method, red 'Mecklenburger Landwein' is cherry red, dark red or ruby red in colour. Its aromas are reminiscent of ripe red berries, prunes and blackcurrant, accompanied by a light to more powerful woodiness when aged in wooden barrels. The tannin complex is integrated, with good structure. The light to medium-weight red wines are fruity and, after malolactic fermentation, round and velvety.

Analytical characteristics:

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity —

— Maximum volatile acidity (in milliequivalents per litre) —

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

3. *Wine, rosé*

BRIEF WRITTEN DESCRIPTION

Rosé 'Mecklenburger Landwein' has a light-red to salmon-red colour and is produced exclusively from swiftly pressed red grape varieties. Its bouquet contains fruity aromas typical of the red varieties used to produce it. These fruity aromas are reminiscent of strawberry, blackcurrant or cherry. The rosé wines, whether single-varietal wines or blends, are generally fresh and fruity, with a balanced tannin content.

Analytical characteristics:

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity —

— Maximum volatile acidity (in milliequivalents per litre) —

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

4. *Wine, Blanc de Noir*

BRIEF WRITTEN DESCRIPTION

Using the Regent and Cabernet Cortis varieties, Blanc de Noir is also produced. It has a balanced acidity, with tannic nuances, and is the typical colour of white wine.

Analytical characteristics:

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

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity —

— Maximum volatile acidity (in milliequivalents per litre) —

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Wine

Specific oenological practice

The current legislation applies.

2. Wine

Relevant restrictions on making the wines

White wine grapes and the mash, must and wines produced from white wine grapes must not be blended with red wine grapes or the mash, must and wines produced from red wine grapes.

3. Wine

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

90 hectolitres per hectare

6. **Demarcated geographical area**

The protected geographical indication comprises vineyards authorised to be under vines or temporarily without vines, in the Rattey district of the Schönbeck municipality, the Pasenow district of the town of Woldegk, and the town of Burg Stargard in the Mecklenburger Seenplatte rural district.

The precise demarcation can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

7. **Wine grape varieties**

Blauer Portugieser

Blauer Spätburgunder

Blütenmuskateller

Cabernet Cantor

Cabernet Cortis

Donauriesling

Donauveltliner

Helios

Hibernal

Huxelrebe - Huxel

Johanniter

Monarch

Muscaris

Müller Thurgau - Rivaner

Ortega

Phoenix - Phönix

Regent

Rondo

Solaris

Souvignier Gris

Weißer Elbling - Elbling, Kleinberger

Weißer Riesling - Riesling Renano, Rheinriesling, Klingenberger, Riesling

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

1. *Geographical conditions*

1.1. Landscape and morphology

The landscape of Mecklenburg-Western Pomerania is characterised by ice age influences, evident in the ground moraines and terminal moraines resulting from the last ice age. The wine-growing areas in Mecklenburg are lent their specific character by the hilly terrain between the Helpter and Brohmer hills and in the Lindetal valley, the sandy loam soils and the typical climate in the east of the *Bundesland*. Wine-growing in Mecklenburg was historically tied to individual properties under church or secular ownership. The dispersed locations are often identified by oral tradition or by place names. When reviving the wine-growing tradition, priority was given to traditional locations. Today the vineyards are mainly located on flat and moderate slopes exposed to the sun.

1.2. Geology

The geology is shaped by the ice age, evident in particular in the relief of the moraine landscape, but also in the highly variable soils with scores of 15 to 50, corresponding to sand, loamy sand and sandy loam soil classes with varying stone content. A characteristic feature is the uneven lie of the land, broken up by numerous interspersed lakes and off-shooting water courses. Rainwater is held in the sandy loam soils by large underground layers of loam.

2. *Climate*

The distinguishing features of the climate are the warm to hot, dry summers due to the continental location, characterised by a high number of sunshine hours in summer and autumn. Targeted selection of early and frost-hardy varieties and generally dependable summer weather offset a slightly shorter growing season. The pronounced structure of the landscape creates microclimates which favour wine-growing.

During the ripening period, the high number of sunshine hours benefits grape quality and sugar build-up. The soils, forged by the ice age, warm up easily, meaning that with higher acidity caused by strong sugar accumulation during the summer, wines are produced with a medium to higher alcohol content.

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:

For the ‘Mecklenburger Landwein’ indication to be used on the labelling, the bottler must have been included in the system of annual inspections regarding compliance with the product specification.

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Where the labelling includes a vine variety and/or vintage, the sensory characteristics typical of that variety or vintage must be recognisable.

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area.

Description of the condition:

'Mecklenburger Landwein' is produced exclusively in Mecklenburg-Western Pomerania.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein