C/2024/7386

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Publication of a communication of approval of a standard amendment to the 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/2024/7386)

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

'Tihany / Tihanyi'

PDO-HU-A1503-AM02

Date of communication: 27.9.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Increase in the minimum acidity requirement**

Product specification (and single document) headings affected:

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

Reasons: The higher acidity level ensures the freshness and liveliness of Tihanyi rosé wines.

2. **Decrease in the minimum total alcoholic strength requirement**

Product specification (and single document) headings affected:

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

Reasons: The lower alcoholic strength ensures the freshness and liveliness of Tihanyi rosé wines.

3. **Authorisation to place on the market wine made exclusively from the syrah grape variety**

Product specification (and single document) headings affected:

Heading III. Specific oenological practices (does not affect the single document)

Reasons: In order to meet market demand, we wish to permit the placement on the market of wine made exclusively from the syrah grape variety by deleting the following requirement: Wine made from the syrah grape variety may be placed on the market only when blended with wines made from other grape varieties.

4. **Application to the pinot noir grape variety of the same requirements that apply to similar grape varieties**

Product specification (and single document) headings affected:

Heading III. Specific oenological practices (point 5.1.3 of the single document)

Reasons: We wish to harmonise and simplify the production conditions by making the pinot noir grape variety subject to the same requirements as those for wines made from the kékfrankos, kékoportó and zweigelt varieties. The requirements for determining grape quality at harvest previously laid down for the pinot noir variety have been deleted.

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

5. **Deletion of the requirement for the date of the harvest to be determined by the wine community magistrate**

Product specification (and single document) headings affected:

Heading III. Specific oenological practices (does not affect the single document)

Reasons: With this deletion, we give wineries the opportunity to decide the date of the harvest themselves, subject to checks, according to the type of product they wish to produce.

6. **Increase in the maximum yield due to changes in vine density**

Product specification (and single document) headings affected:

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

Reasons: Vine density in the production area has changed significantly as a result of the restructuring programme of recent years. The maximum permissible vine loss is governed by legislation. The vine load indicated in the original product specification has not changed.

7. **Restriction of production to the Balatonfüred-Csopak wine region**

Product specification (and single document) headings affected:

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

Reasons: Restricting the production area of the product will help to improve the transparency of checks, in the interest of maintaining protection and quality.

SINGLE DOCUMENT

1. **Name(s)**

Tihany / Tihanyi

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

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)**

1. *Rosé*

CONCISE TEXTUAL DESCRIPTION

The rosé wines range from pale pink, through pale violet, to pale salmon (onion skin) in colour.

Their fragrance is characterised by fruity aromas of moderate intensity.

Their taste is fresh, with vivid acidity and without any trace of aromas and tastes derived from barrel ageing.

Analytical requirements:

The characteristics below for which no values are specified are in line with the limits laid down in the EU Regulations.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,5

— 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): —

2. *Red*

CONCISE TEXTUAL DESCRIPTION

Fresh, fruity red wines:

The wines range from pale ruby, through stronger ruby, to dark ruby in colour.

Their fragrance is intensely fruity, in certain cases with spicy aromas.

They have a youthful, fruity taste with vivid acidity and hints of oak and tannin, and typically have a low alcoholic strength and a smooth structure.

Medium-bodied and full-bodied red wines:

The wines range from a stronger ruby, through dark ruby, to pale garnet in colour.

Their fragrance is intensely spicy and fruity.

Besides their fruity or in certain cases mineral character, they have medium or sometimes high alcoholic strength. They usually have a velvety structure. Their main virtue is that tannin content is not pronounced even in the case of the cuvées.

Analytical requirements:

The characteristics below for which no values are specified are in line with the limits laid down in the EU Regulations.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 12

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

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

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Relevant restrictions on making the wines

1) Grapes for the production of wine of protected origin must be processed on the day they are harvested. The grapes must be processed separately from other grapes.

2) When producing wines of protected origin, it is not permitted to increase the sugar content of the must, except for the following varieties: kékfrankos, zweigelt, kékoportó and pinot noir.

3) When producing red wine, fermentation on skins and maturation in wooden barrels is mandatory.

2. Rules on grape production

Cultivation practices

(a) Vine cultivation method and planting density:

(i) new vineyards: cordon (low, medium-high, high)

(ii) planting density: minimum 4 000 grapevines/ha

(iii) minimum distance between the grapevines: 0,8 m

(iv) in the case of vineyards planted before 1 January 2009, Tihanyi wines may be made from grapes produced in vineyards using any previously approved method of cultivation and planting density for as long as production is continued in the vineyard.

(b) Method of harvest: manual and mechanical harvesting are both allowed

3. Grape quality at harvest

Cultivation practices

Grape quality (minimum sugar content expressed as total alcoholic strength):

(i) cabernet franc, cabernet sauvignon, merlot, syrah: 12,08 % vol (19 °MM [Hungarian must grade])

(ii) kékfrankos, kékoportó, zweigelt, pinot noir: 10,97 % vol (17,5 °MM [Hungarian must grade])

5.2. *Maximum yields*

1. Rosé, red wine (new wine on lees)

63 hectolitres per hectare

2. Rosé, red wine

9 000 kg of grapes per hectare

6. **Demarcated geographical area**

The areas of the municipality of Tihany classified as Class I according to the vineyard cadastre

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

cabernet franc - cabernet

cabernet franc - carbonet

cabernet franc - carmenet

cabernet franc - gros cabernet

cabernet franc - gros vidur

cabernet franc - kaberne fran

cabernet sauvignon

kékfrankos - blauer lemberger

kékfrankos - blauer limberger

kékfrankos - blaufränkisch

kékfrankos - limberger

kékfrankos - moravka

kékoportó - blauer portugieser

kékoportó - modry portugal

kékoportó - portugais bleu

kékoportó - portugalske modré

kékoportó - portugizer

merlot

pinot noir - blauer burgunder

pinot noir - kisburgundi kék

pinot noir - kék burgundi

pinot noir - kék rulandi

pinot noir - pignula

pinot noir - pino csernüj

pinot noir - pinot cernii

pinot noir - pinot nero

pinot noir - pinot tinto

pinot noir - rulandski modre

pinot noir - savagnin noir

pinot noir - spätburgunder

syrah - blauer syrah

syrah - marsanne noir

syrah - serine noir

syrah - shiraz

syrah - sirac

zweigelt - blauer zweigeltrebe

zweigelt - rotburger

zweigelt - zweigeltrebe

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

The ripe, expressive acid structure and the emphatic mineral taste of the wines are the result of the high mineral content of the soil of the Tihany Peninsula. The sunlight reflected back from the shallow lake warms the slopes evenly in the spring, ensuring consistent conditions throughout the budding period. Since the final day of frost occurs early in the Tihany Peninsula, there is less risk of spring frosts in the wine region; consequently, shoot growth is even and a large enough foliage surface develops every year, resulting in optimal ripening of the grapes.

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

Production outside the demarcated production area

Legal framework:

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

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Production outside the demarcated production area: the demarcated area of the Balatonfüred-Csopak wine region.

Rules on indications

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:

(a) Any variation of the name of a smaller geographical unit that includes the suffix '-i' for adjective derivation in Hungarian may be used as an indication.

(b) The word 'rozé' may be replaced by the word 'rosé'.

(c) 'Küvé' or 'cuvée' may be used to indicate a wine produced by blending two or more grape varieties.

(d) The expression 'védett eredetű bor' [wine of protected origin] may be used instead of the expression 'oltalom alatt álló eredetmegjelölés' [protected designation of origin].

(e) The vintage year, and the variety or the word 'küvé' must be indicated on the label.

(f) The word 'barrique' may only be used on red wines matured in oak barrels for a period of at least 6 months.

g) The following logo must be placed on the label of Tihanyi wine.

h) The smaller geographical units that may be indicated and the conditions for their use:

(i) Farkasverem dűlő

(ii) Lapi dűlő

(iii) Hosszúhegy

(iv) Ráta dűlő

(v) Óvári szőlők

(vi) Cserhegy

(vii) If the name of the locality is indicated on the label, 100% of the grapes used as the raw material for the wine must originate from the locality indicated.

Protected traditional terms

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The following traditional term may be used as a synonym for the term 'protected designation of origin': 'védett eredetű bor' [wine of protected origin]

Link to the product specification

https://boraszat.kormany.hu/download/f/f2/f2000/Tihany%20OEM%20term%C3%A9kle%C3%ADr%C3%A1s%202%20v%C3%A1ltozat%202017%20kn.pdf