C/2026/2812

21.5.2026

Publication of an application for protection of a name pursuant to Article 97(3) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council in the wine sector

(C/2026/2812)

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 with the Commission.

SINGLE DOCUMENT

'Nivegy-völgy / Nivegy-völgyi'

PDO-HU-02816

Date of application: 26.11.2021

1. Name to be registered

'Nivegy-völgy / Nivegy-völgyi'

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. *Hegybor ['wine from the hills']*

CONCISE TEXTUAL DESCRIPTION

Colour: ranges from light greenish-yellow to straw yellow.

Aroma: characterised by discreet fruitiness and a calcareous, flinty-mineral quality. The fruity aroma features notes of green apple or pear, occasionally of quince and citrus.

[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).

Taste: there is a harmonious acid structure, which comes with a full body and a citrusy, salty-mineral, calcareous quality. Notes of almond appear in both the aroma and the taste during ageing. Depending on the vintage, 'botrytised' aromas and flavours may appear.

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)	11,5
Minimum total acidity	4,8 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

2. *Dűlős bor ['parcel wine']*

CONCISE TEXTUAL DESCRIPTION

Colour: ranges from light greenish-yellow to straw yellow.

Aroma: wines described as 'dűlős bor' have complex aromas, characterised by notes of white flowers, wet stones, almonds and mineral-calcareous aromas. They have a discreet fruitiness, with notes of green apple or pear, occasionally of quince and citrus.

Taste: dominated by salty, mineral, calcareous notes, which may be supplemented by the aroma and flavour added by barrel-ageing. Ageing enhances the notes of almonds and bitter almonds. Their acids are harmonious. Depending on the vintage, 'botrytised' aromas and flavours may appear.

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	5,2 g/l expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine making practices**

(a) Essential oenological practices

5.1. *Specific oenological practices*

Mandatory oenological practices

Specific oenological practice

1. Hegybor

— Only healthy grapes may be used

— Ageing for at least six months in a tank and/or barrel

— Ageing for at least one month in the bottle

— The must must be clarified, either by settling or flotation

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

— Maximum juice yield: 70 %

— Secondary varieties must not account for more than 15 % of all varieties used. The following are permitted as secondary varieties: Chardonnay, Furmint, Juhfark, Szürkebarát and Rajnai Rizling

2. Dűlős bor

— Only healthy grapes may be used

— The must must be clarified, either by settling or flotation

— Ageing for six months in a tank and/or barrel

— Ageing for at least three months in the bottle

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

— Maximum juice yield: 70 %

— Secondary varieties must not account for more than 15 % of all varieties used. The following are permitted as secondary varieties: Chardonnay, Furmint, Juhfark, Szürkebarát and Rajnai Rizling

Oenological practices not permitted

Relevant restriction on making the wines

1. Hegybor

— Sweetening

— Continuous press

— The proportion of secondary varieties must not be greater than 15 %

2. Dűlős bor

— Enrichment

— Acidification

— Acidity reduction

— Sweetening

— Continuous press

— The proportion of secondary varieties must not be greater than 15 %

Rules on grape production (1)

Cultivation practice

1. Rules on training the vine: Guyot, medium-high cordon, low cordon, umbrella, head and gobelet training.

2. Rules on vine density in the vineyard:
   (a) for vineyards already in existence on 1 August 2021:
      (i) vine density: at least 3 300 vines/ha;
      (ii) vine loss: max. 10 %;
      (iii) for vineyards planted before 1 August 2021, the single curtain system is also permitted;
   (b) for vineyards planted after 1 August 2021:
      (i) vine density: at least 4 000 vines/ha;
      (ii) vine loss: max. 10 %;
      (iii) distance between vines: 0,6 m or more.

3. For 'dűlős bor' wines, the age of the vineyard must be at least 10 years (from the year of planting).

4. Method of harvest for 'dűlős bor' wines: only manual.

5. Quality of the grapes (minimum sugar content expressed in Hungarian must grade degrees (°MM) at 17,5 °C and minimum potential alcoholic strength at 20 °C, and minimum sugar content expressed in g/l):
   — for 'hegybor' wines: 18,2 °MM, 11,5 % vol, 193,1 g/l;
   — for 'dűlős bor' wines: 19 °MM, 12 % vol, 202,2 g/l.

Rules on grape production (2)

Cultivation practice

Flexibility: with the prior authorisation of the Ministry of Agriculture, the committee of the Nivegy Valley Wine Community may decide to deviate from the rules on the minimum sugar content of the harvested grapes each year, on a case-by-case basis. The deviation must not be greater than ±1 °MM (±0,74 % vol expressed as natural alcoholic strength). The decision must be taken by 15 September each year. The decision, approved by the Ministry of Agriculture, is communicated to the members of the Nivegy Valley Wine Community by email and on the website of the wine community.

5.2. *Maximum yields*

1. Maximum default yield for 'hegybor' wines (new wine on lees)

72 hectolitres per hectare

2. Maximum annual deviation yield for 'hegybor' wines (new wine on lees)

86,4 hectolitres per hectare

3. Maximum default yield for 'hegybor' wines with maximum 2,5 kg harvested per vine

10 000 kg of grapes per hectare

4. Maximum annual deviation yield for ‘hegybor’ wines with maximum 3 kg harvested per vine

12 000 kg of grapes per hectare

5. Maximum default yield for ‘dűlős bor’ wines (new wine on lees)

56,7 hectolitres per hectare

6. Maximum annual deviation yield for ‘dűlős bor’ wines (new wine on lees)

68,04 hectolitres per hectare

7. ‘Dűlős bor’ wines with maximum 2 kg harvested per vine

8 000 kg of grapes per hectare

8. Maximum annual deviation yield for ‘dűlős bor’ wines with maximum 2,4 kg harvested per vine

9 600 kg of grapes per hectare

6. **Demarcated geographical area**

Areas classified according to the vineyard cadastre as class I and II in Balatoncsicsó, Monoszló, Óbudavár, Szentantalfa, Szentjakabfa, Tagyon and Zánka.

7. **Wine grapes variety(ies)**

Chardonnay – Chardonnay Blanc

Furmint – Furmint Bianco

Juhfark – Mohácsi

Olasz Rizling – Olaszrizling

Rajnai Rizling – Riesling Blanc

Szürkebarát – Pinot Gris

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

Description of the demarcated area

(a) Natural factors

The Nivegy valley, commonly known as ‘Nivegy-völgy’, is situated in the central part of the area to the north of Lake Balaton. It is also called the Zánka-Nivegy valley area, which is a well-defined geographical area. The valley is bordered by hills on three sides, and by Lake Balaton to the south, creating a unique microclimate. The area includes parcels with both warmer and cooler air flows, bringing some stability to wine-growing. The entire bedrock underneath the clay layer is predominantly made up of limestone from the Triassic period. The area has an average of 1 950 to 2 000 hours of sunlight per year and an average annual temperature of 11–12 °C. The average annual precipitation is 650–700 mm, of which an average of 350 mm falls during the growing season. The climate is determined by cold air descending to the valleys of the Bakony hills and by Lake Balaton, which lies to the south of the basin. The vineyards are in large forested areas. That is why, on summer evenings, the humid heat welling up from Lake Balaton gives way to cool forest air from the mountains among the vines. The area is protected from hail or frost.

(b) Human factors

The development of land for grape cultivation is also the result of deliberate human effort; for millennia the viticulturists living here have cultivated grapes only on these frost-protected, rapidly warming hillsides, instead of in marshy low-lying areas prone to frosts and disease. Local wine-growers started growing primarily Olasz Rizling, a late-ripening white variety that is well-suited to the area's ecological conditions. One of the main characteristics of the Olasz Rizling variety is the almond aroma, which is evident in these wines as they are made from this variety. During the winemaking process, only yeasts that do not alter the typical character of the variety may be used in fermentation. For the local people, grapes and wine are synonymous with Olasz Rizling, which as a result accounts for half the grapes grown in the Nivegy valley. Local winegrowers noticed that the special calcareous-almond notes appeared in the wines if they took care to produce wine in less than average quantities and to process only healthy grapes. Yields are therefore heavily regulated and, for wines described as 'dűlős bor', only manual harvesting is permitted. The maximum allowable yields were defined according to the requirements of quality wine production, and they have been further limited for wines marketed with the indication of the parcel name. No yeast culture which would alter the specific flavours and aromas of the Olasz Rizling wine may be used in the fermentation process. Traditionally, high-quality grapes are processed in local cellars, and each type of wine must be aged for at least 6 months.

Description of the wines

'Nivegy-völgyi' wines have a discreet nose with no harshness, and are characterised by a richness of bouquet and flavours. A key common feature of their aromas and flavours is the predominant minerality, owing to the calcareous soil. Their flavours are dominated by a mature and complex acid structure and chalky notes, stemming from the limestone in the bedrock. Wines from this variety typically have an almondy aftertaste, which lingers long after tasting.

Presentation and demonstration of the causal link

As limestone is the dominant bedrock underneath the entire layer of clay and the climate of the valley is determined by the proximity of the surrounding mountains and of Lake Balaton, the aroma and flavour of wines produced here – especially the Olasz Rizling variety – are dominated by mineral, chalky and almondy notes. These notes emerge with ageing, which is why it is important to age the wine for six months in tanks or barrels, followed by at least one month in the bottle (three months for 'dűlős bor' wines). In the case of 'dűlős bor' wines with the 'Nivegy-völgy' PDO, harvest must exclusively be manual, which ensures that only healthy grapes are used to make the clarified must. No yeast culture that would alter the specific flavours and aromas of the Olasz Rizling wine may be used in the fermentation process, which is what makes the wines produced here so unique. Characteristics of the classic 'Nivegy-völgyi' wines described as 'hegybor' and 'dűlős bor': mineral, calcareous, almondy notes, discreet fruitiness and a calcareous, flinty mineral aroma. When the wines are fresh, the fruity aroma features notes of green apple or pear, occasionally of quince and citrus. They have a harmonious acid structure, accompanied by a full body. The 'Nivegy-völgy' PDO is located in the 'Balaton' PGI, primarily in the area of the 'Balatonfüred-Csopak' PDO and, to a lesser extent, in the area of the 'Balaton-felvidék' PDO, the difference being due to natural and human factors. The Nivegy valley is bordered by hills on three sides and by Lake Balaton on the fourth. As the valley is enclosed from the north, the microclimate and rainfall distribution are different from other areas. The bedrock of the geographical area is predominantly made up of limestone from the Triassic period, as opposed to the basalt which dominates in the other areas. Consequently, these Olasz Rizling wines have more prominent mineral notes and an almondy taste. For 'dűlős bor' wines, only yeast which does not alter the natural aroma and taste characteristics of Olasz Rizling wines (i.e. almond notes) may be used. Wines must be aged for at least 6 months, which has an impact on the organoleptic characteristics of the wines. Ageing brings out the harmonious acidity, and sale in the bottle is intended to help preserve the natural and human factors of the production area as much as possible. The rock typically found in the soil of the neighbouring 'Káli' PDO (part of the 'Balaton-felvidék' PDO) is volcanic basalt, while in the Nivegy valley, the predominant bedrock is limestone from the Triassic period. The 'Nivegy-völgy' PDO is based on the Olasz Rizling variety.

9. **Essential further conditions**

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:

1. Rules on indications

Other restricted terms that may be indicated: 'szűretlen' [unfiltered], 'szemelt' [selected], 'termőhelyen palackozva' [bottled at the place of production].

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.

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

2. Rules for demarcating and indicating the name of smaller geographical units:

(a) only on 'dűlős bor' wines;

(b) identity of origin: 100 %;

(c) parcel names that may be indicated:

(i) Balatoncsicsó: Bád, Berkenyés (Keleti-kertek, Pap-tag), Buda-völgy (Pirkanc), Fenyves (Kék kuta, Selyem-domb, Nyugati-kertek), Határ (Szilvás), Szent Balázs-hegy (Agyaglik, Péter kuta) and Szent György-hegy;

(ii) Monoszló: Agyagos, Boncsos, Csádé, Hegyestű, Kajor (Csille), Pangyér, Ujma and Új-hegy;

(iii) Óbudavár: Irtás (Közép-dűlő, Pereszteges, Öreg-földek) and Kis-telek (Vaskapu);

(iv) Szentantalfa: Csele kuta (Lipót, Temető alja), Szent Balázs-hegy (Mocsár, Sós, Tarló-szőlő, Tő), Tag (Haraszt alja) and Tagyon-hegy (Báróca);

(v) Szentjakabfa: Dobogó (Kereszt-föld), Fenyves (Szilvás, Nyugati-kertek), Hosszú-föld (Déli-kertek) and Pap-erdő (Szé-kút, Fekete-föld);

(vi) Tagyon: Tag and Tagyon-hegy (Ágoston, Báróca, Galozsa, Gunyhós, Egyed, Kenderföld, Külső-haraszt, Leányka, Tóhely);

(vii) Zánka: Bálint-hegy, Belátó-hegy, Hamuházi, Horog, Tagyon-hegy (Hegyestű, Hosszú-földek), Várhegy and Vörös-föld (Kerítés, Temetői-dűlő).

Production in neighbouring municipalities outside the demarcated production area

Legal framework:

In EU legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

To produce Nivegy-völgyi wine, the 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 or in the following wine-producing municipalities belonging to the Balatonfüred-Csopak wine region in the neighbouring administrative unit:

Alsóörs, Aszófő, Balatonakali, Balatonalmádi, Balatonfőkajár, Balatonfüred, Balatonkenese, Balatonszőlős, Balatonudvari, Balatonvilágos, Csopak, Dörgicse, Felsőörs, Lovas, Mencshely, Örvényes, Paloznak, Pécsely, Tihany, Vászoly, Balatoncsicsó, Monoszló, Óbudavár, Szentantalfa, Szentjakabfa, Tagyon and Zánka.

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].

To describe the characteristics of the product: 'válogatott szüretelésű bor' [selected-harvest wine].

Rules on presentation

Legal framework:

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

Type of further condition:

Packaging condition

Description of the condition:

The wines may be sold only in burgundy-type, coloured (non-transparent) glass bottles.

Link to the product specification

https://boraszat.kormany.hu/download/b/3c/73000/NIVEGYV%C3%96LGY%20term%C3%A9kle%C3%ADr%C3%A1s-COM3+v3_korr%20n%C3%A9lk%C3%BCl.pdf