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

(C/2025/1479)

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

**'Murfatlar'**

**PDO-RO-A0030-AM04**

**Date of communication: 10 December 2024**

## DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

### Amendment to extend the demarcated geographical area

The product specification has been amended to extend the demarcated area for the production of wines with the Murfatlar PDO to the municipality of Aliman and its component villages of Aliman, Dunăreni, Vlahii and Floriile, situated in Constanța County, which has been included in the demarcated geographical area for the wine categories authorised for production under the controlled designation of origin.

Located in the western part of the Cobadin Plateau in the south of Dobrogea, Aliman municipality is the geographical area where the red grape varieties produce superior quality wines with a wide spectrum of olfactory traits, interesting colour intensity, expressive potential and mild, velvety tannins due to the soils rich in limestone of the skeletal rendzina and chernozemic type which continue from the Cernavodă, Rasova or Seimeni areas, giving the wines an allure of finesse and a bright colour.

The municipality of Aliman, which comprises the villages of Aliman, Dunăreni, Vlahii and Floriile, is located in the south-west of Constanța county, at latitude 44°15' N and longitude 27°40' E, and has the following neighbourhoods: the municipality of Rasova (14 km), which is located in the demarcated area of the Murfatlar DOC, to the north-east; the municipality of Ion Corvin to the south; the municipality of Adamclisi to the east; and the Danube River to the west.

The soil and climate conditions, coupled with the breeze from the Danube, the sandy soil, the sunshine (around 2 000 to 2 100 hours) and light energy, which is the main source for the synthesis of organic substances, lead to a high concentration of sugars in the grapes and therefore in the must, producing full, fresh wines with, round, velvety botanical notes and floral (wildflowers) or fruity (ripe forest fruit, citrus) aromas.

Chapter III of the product specification and point 6 of the single document have been amended.

SINGLE DOCUMENT

1. **Name(s)**

Murfatlar

2. **Geographical indication type**

PDO - Protected Designation of Origin

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

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

8. Semi-sparkling 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. *Analytical and organoleptic characteristics - white/rosé wines*

CONCISE TEXTUAL DESCRIPTION

The still Murfatlar wines are full-bodied and creamy; those obtained from aromatic and semi-aromatic white varieties have pronounced varietal characteristics, while the red wines contain velvety tannins which temper the harshness and astringency specific to the varieties. The wines are rich in ripe (yellow or red) fruit, dense and fleshy, boldly expressive, with well-integrated acidity and a glyceric alcoholic volume, imparting a slight sweetness to the wine. The still white wines are yellow-greenish to golden yellow in colour and have aromas of exotic fruit and citrus fruit, with floral notes of vine flowers, mown hay, jasmine and acacia. The flavour of the wines is fresh, fruity, velvety and, with maturation, the aroma of some varieties transforms into a complex bouquet. The still rosé wines are pale pink in colour (subdued or intense), with aromas of exotic fruit and citrus, a fresh, invigorating, balanced flavour, and a fruity aftertaste.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) 15,00

— Minimum actual alcoholic strength (in % volume) 11,00

— Minimum total acidity 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) 18

— Maximum total sulphur dioxide (in milligrams per litre) 350

2. *Analytical and organoleptic characteristics - red wines*

CONCISE TEXTUAL DESCRIPTION

The still red wines are velvety, complex, with colours varying from ruby red to bright red. Identifiable aromas are those of ripe red fruits, prunes, and black forest fruits; the wines have a full-bodied, ample flavour, with well-integrated acidity and tannins. As they mature, the wines acquire olfactory nuances of spices and chocolate.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) 15,00

— Minimum actual alcoholic strength (in % volume) 11,00

— Minimum total acidity 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) 20

— Maximum total sulphur dioxide (in milligrams per litre) 200

3. *Analytical and organoleptic characteristics - ice wine*

CONCISE TEXTUAL DESCRIPTION

The white ice wine is clear, with a crystalline golden yellow shine and is characterised by a fresh aroma, the scent of overripe and succulent white-fleshed fruit, and a creamy flavour of oranges, apricots, candied exotic fruit and pineapple. The rosé ice wine is clear, with a bright pink crystalline shine, and is characterised by a fresh scent of wild strawberries and overripe blackberries, and a creamy flavour. The red ice wine is clear, with a crystalline mauvish red shine, and is characterised by a scent of ripe forest berries and a full creamy flavour.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) 15,00

— Minimum actual alcoholic strength (in % volume) 11,00

— Minimum total acidity 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) 20

— Maximum total sulphur dioxide (in milligrams per litre) 350

4. *Analytical and organoleptic characteristics - quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

The quality sparkling wines are distinguished by their elegance, freshness and fruitiness, with fermentation aromas of baker's yeast and bread crust for those which have spent 9 months on lees, or notes tending towards sweet pastry and brioche for those which have spent a prolonged period of time of over 9 months on lees, amplified by fine and persistent bubbles. The white wines are straw yellow, greenish yellow, the rosé ones have pale pink or salmon pink tones, and the red ones have colours that reach ruby red. The taste is fruity, velvety, round, complemented by sweet notes of ripe fruit with a specific flavour. It has a harmonious structure with a long finish, offering a perfect balance between freshness and maturity.

The white quality sparkling wines have a bouquet of citrus and fresh summer fruit: peaches, apples and green pears ripened by the mild sunshine over the vines.

The perfume of the rosé quality sparkling wine is a natural mixture of flowers, floral aromas of acacia and honey and forest fruits, currants and wild strawberries.

The red quality sparkling wines offer an appealing bouquet combining notes of red and black fruit, strawberries, blackberries, currants, cherries and prunes, delicately complemented by soft, velvety tannins.

Excess pressure at 20 °C: minimum 3,5 bar.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) 15,00

— Minimum actual alcoholic strength (in % volume) 10,00

— Minimum total acidity 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) 18

— Maximum total sulphur dioxide (in milligrams per litre) 185

5. *Analytical and organoleptic characteristics - quality aromatic sparkling wine*

CONCISE TEXTUAL DESCRIPTION

The aromatic quality sparkling wines are complex and expressive, with fruity notes (citrus, pear and nectarine) and floral notes (orange blossom, cherry blossom, acacia flowers and honey, elderflower and rose petals). They range in colour from bright yellow with greenish hues, to golden yellow and even pink for Traminer roz. The aromas of citrus and summer fruit, peaches, apples and green pears combine with notes of fine herbs and autolysed yeast, bread crust and leaven. Consistency and persistent bubbles give these wines their personality and distinction.

The quality aromatic sparkling wine from the Traminer roz grape variety exudes the fine fragrance of acacia, rose and elderflower, and the taste is unmistakeable, fruity and extremely smooth, with subtle notes of rose jam and jasmine.

The Muscat Ottonel quality aromatic sparkling wine has aromas of flowers, honeycomb, cherry blossom, orange blossom and ripe pear, with a fresh taste and creamy texture of citrus notes (pomelo and orange). The wine has fine and elegant bubbles, and the effervescent finish accentuates the floral and fruity notes.

Tămâioasa Românească quality aromatic sparkling wine has an intense fizz with pleasant aromas of yeast, acacia flowers, basil and honey. It has a complex and generous taste suggestive of pears and wild strawberries, with a long finish.

Excess pressure at 20 °C: minimum 3,0 bar.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) 15,00

— Minimum actual alcoholic strength (in % volume) 6,00

— Minimum total acidity 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) 18

— Maximum total sulphur dioxide (in milligrams per litre) 185

6. *Analytical and organoleptic characteristics - semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

The semi-sparkling wines are extractive, with very good acidity, fine effervescence, lively and persistent bubbles offering floral olfactory notes (meadow flowers, vine flowers, acacia) or fruity notes (green apple, pears, peaches, melon, cherries, strawberries, raspberries). The rosé/red sparkling wines have aromas of forest berries (blueberries, raspberries, and blackberries), plums and cherries. The appearance of small, velvety and persistent bubbles heightens the fresh, natural character of the wine.

The taste is creamy and delicious, but at the same time fresh, with a finish of crisp bread crust or sweet pastry. They may be golden yellow or greenish yellow for those produced from white grapes or salmon pink or purple red for those produced from red grape varieties. The wines may be produced from a single variety or from several varieties.

Excess pressure at 20 °C: minimum 1,0 bar and maximum 2,5 bar.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) 15,00

— Minimum actual alcoholic strength (in % volume) 7,00

— Minimum total acidity 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre) 20

— Maximum total sulphur dioxide (in milligrams per litre) 235

5. **Wine-making practices**

5.1. *Specific winemaking practices*

1. Oenological practices

Specific winemaking practice

Production of white wines from red grape varieties

Technological diversification: producing white wines from red grapes, the result being called 'blanc de noirs'. This is a method of white vinification of red grapes that takes advantage of the potential of red grape varieties to produce full-bodied wines, characterised by a fine, slightly green, elegant flavour with floral and fruity notes. The acidity of these wines accentuates their freshness, and the mineral element makes them more complex.

Still white wines produced by means of maceration - rosé wines produced from white grapes.

Pinot Gris and Traminer Roz grapes, with skins in shades of mauve, mauvish grey and greyish blue (Pinot Gris), pearly pink and greyish pink (Traminer Roz), yield still wines with a crystalline appearance, in shades of yellowish white, straw yellow to pink. Depending on the choice of the winemaker, both still white wines and rosé wines may be produced.

Still amber wine produced from white grapes displays attractive colours ranging from yellow-orange to amber. It boasts a complex structure and a fresh and expressive aromatic bouquet, with accents of walnut, honey, honeycomb, and is much richer in tannins than the still white wines.

The technique for producing these wines differs from the standard method for still white wines in that the white grape must is macerated with the grape skins. The duration of this process varies depending on the intensity of colour intended by the winemaker.

2. Oenological practices

Specific winemaking practice

Ice wine

The pedoclimatic conditions in the area (abundant solar radiation, temperature differences between night and day, late fogs, and high humidity) lead to a high accumulation of sugars in the grapes and even to overripening, and are optimal for ice wine production. The wine is produced without additives, from healthy grapes not affected by disease or noble rot, left on the vine to freeze for several days and harvested at the end of November/December.

If the climatic conditions do not allow for the natural freezing of grapes on the vine without them being affected by fungus, the grapes may be harvested by hand, placed in crates and kept at temperatures below zero in cold storage.

Chardonnay, Pinot Gris, Riesling Italian, Muscat Ottonel, Tămâioasă Românească, Traminer Roz grapes and red Pinot Noir grapes are renowned within the Murfatlar PDO for their high accumulation of sugar and their aromatic profile, which is why they can be used to produce ice wine.

Through dehydration, freezing and defrosting of the grapes (naturally on the vine or artificially in cold storage), water is lost and the sugar concentration increases. Through freezing and defrosting, grapes acquire aromas of apples, apricots, mangos, citrus fruit, figs, raspberries and wild strawberries, and accumulate more sweetness, which they retain if they are pressed while frozen.

3. Oenological practices

Specific winemaking practice

The technological maturity of the grapes used to produce quality sparkling wines is achieved at high levels of total acidity, which is a factor of freshness and stability required for quality sparkling wines, and at a minimum sugar content of 160 g/l.

The ripeness of the grapes for quality aromatic sparkling wines is achieved with a minimum sugar content of 170 g/l.

The ripeness of the grapes for semi-sparkling wines is assessed on the basis of the sugar content, which must be at least 153 g/l.

5.2. *Maximum yields*

1. at full ripeness of the harvest - Sauvignon, Riesling Italian, Riesling de Rhin, Fetească regală, Fetească albă

15 000 kilograms of grapes per hectare

2. at full ripeness of the harvest - Tămâioasă românească, Crâmpoșie, Columna, Traminer roz

15 000 kilograms of grapes per hectare

3. at full ripeness of the harvest - Muscat Ottonel, Pinot noir, Syrah, Burgund mare

14 300 kilograms of grapes per hectare

4. at full ripeness of the harvest - Chardonnay, Pinot gris

13 600 kilograms of grapes per hectare

5. at full ripeness of the harvest - Cabernet Sauvignon

12 900 kilograms of grapes per hectare

6. at full ripeness of the harvest - Mamaia

12000 kilograms of grapes per hectare

7. ice wine

6 000 kilograms of grapes per hectare

8. at full ripeness of the harvest - Sauvignon, Riesling Italian, Riesling de Rhin, Fetească regală, Fetească albă

105 hectolitres per hectare

9. at full ripeness of the harvest - Tămâioasă românească, Crâmpoșie, Columna, Traminer roz

105 hectolitres per hectare

10. at full ripeness of the harvest - Merlot, Fetească neagră

105 hectolitres per hectare

11. at full ripeness of the harvest - Muscat Ottonel, Pinot noir, Syrah, Burgund mare

100 hectolitres per hectare

12. at full ripeness of the harvest - Chardonnay, Pinot gris

95 hectolitres per hectare

13. at full ripeness of the harvest - Cabernet Sauvignon

90 hectolitres per hectare

14. at full ripeness of the harvest - Mamaia

84 hectolitres per hectare

15. ice wine

18 hectolitres per hectare

16. quality sparkling wines, quality aromatic sparkling wines, semi-sparkling wines

15 000 kilograms of grapes per hectare

17. quality sparkling wines, quality aromatic sparkling wines, semi-sparkling wines

105 hectolitres per hectare

6. **Demarcated geographical area**

The area demarcated for the production of categories of wine with the Murfatlar controlled designation of origin comprises the following settlements in Constanța County:

MURFATLAR controlled designation of origin:

— Murfatlar town - component locality of Murfatlar, Siminoc village;

— Valu lui Traian village, component locality of Valu lui Traian municipality;

— Poarta Albă municipality - Poarta Alba village, Nazarcea village;

— Ovidiu Town - component locality of Ovidiu, Poiana village;

— Ciocârlia village, component locality of Ciocârlia municipality.

— Cobadin municipality - Viișoara village.

— MEDGIDIA sub-designation of origin, which may or may not accompany the MURFATLAR controlled designation of origin:

— Medgidia town - component localities of Medgidia, Remus Opreanu, Valea Dacilor;

— Castelu municipality - Castelu village, Nisipari village;

— Cuza Vodă village, component locality of Cuza Vodă municipality;

— Siliștea village, component locality of Siliștea municipality;

— Tortoman municipality - Tortoman village, component locality of Tortoman municipality;

— Peștera municipality - Peștera village, Ivrinezu Mic village.

— Mircea Vodă municipality - villages of Mircea Vodă, Satu Nou, Țibrinu and Gherghina;

— Saligny municipality - villages of Saligny and Ștefan Cel Mare.

CERNAVODĂ sub-designation of origin, which may or may not accompany the MURFATLAR controlled designation of origin:

— Cernavodă town - Cernavodă municipality;

— Seimeni municipality - villages of Seimeni and Seimenii Mici;

— Rasova municipality - villages of Rasova and Cochirleni.

— Aliman municipality - villages of Aliman, Dunăreni, Vlahii village and Floriile.

7. **Wine grape variety(-ies)**

Burgund Mare N - Grosser Burgunder, Blaufränkisch, Kekfrankos, Frankovka, Limberger

Cabernet Sauvignon N - Petit Vidure, Burdeos tinto

Chardonnay B - Gentil blanc, Pinot blanc Chardonnay

Column B

Crâmpoșie B

Fetească albă B - Păsărească albă, Poama fetei, Mädchentraube, Leanyka, Leanka

Fetească neagră N – Schwarze Mädchentraube, Poama fetei neagră, Păsărească neagră, Coada rândunicii

Fetească regală B - Königliche Mädchentraube, Königsast, Királyleányka, Dănășană, Galbenă de Ardeal

Mamaia N

Merlot N - Bigney rouge, Plant Medoc

Muscat Ottonel B - Muscat Ottonel blanc

Pinot Gris G – Affumé, Grauer Burgunder, Grauburgunder, Grauer Mönch, Pinot cendré, Pinot Grigio, Ruländer

Pinot noir N - Blauer Spätburgunder, Blauer Burgunder, Burgund mic, Burgunder roter, Klăvner Morillon Noir

Pinot noir N - Spätburgunder, Pinot nero

Riesling de Rhin B - Weisser Riesling, White Riesling, Riesling Renano, Rheinriesling

Riesling italian B - Olasz Riesling, Olaszriesling, Welschriesling

Sauvignon B - Sauvignon Blanc

Syrah N - Shiraz, Petit Syrah

Traminer Rose Rs - Rosetraminer, Savagnin Rose, Gewürztraminer

Tămâioasă românească B - Busuioacă de Moldova, Muscat blanc à petit grains

Tămâioasă românească B - Rumänische Weihrauchtraube, Tamianka, Tămâioasă albă de Drăgășani

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

### 8.1. *Details of the geographical area*

The Murfatlar area is located on the plateau of South Dobrogea, on both sides of the Carasu Valley and of the 44°15' North parallel. Geographically, the Murfatlar demarcated area is located in south-eastern Romania, between the Danube and the Black Sea, in the centre of the Dobrogea Plateau.

The area benefits from high levels of sunshine and rich heliothermal resources, while the average precipitation is the lowest in the country. The soil, consisting mainly of conchiferous limestone, rich in calcium carbonate, makes an important contribution to the quality of the wines.

The natural environment, especially the pedological and heliothermal conditions, is extremely propitious for wine-growing and the production of high quality wines. The humidity deficit can be managed through a well-designed irrigation system.

The geological substrate consists of loess and loessial sediment which overlay the Mesozoic and Tertiary limestones and limy sandstone of the South Dobrogea platform, and diluvial-colluvial materials.

The relief is tabular-structural, with absolute altitudes of 100-130 m, composed mostly of Cretaceous and Sarmatian limestone resting on a Precambrian base and covered with a 400-metre-thick layer of Quaternary loess. The landscape is fragmented by valleys with very steep (15°-30°) cuesta-type slopes (the left slope of the asymmetrical valley of Carasu) or relatively symmetrical canyon-type slopes, affected by intense slope that are locally stemmed through terracing and other anthropic anti-erosion measures aimed at agriculture development (especially wine-growing).

The climate is continental, with torrid and dry summers, moderate winters, early springs and late autumns, which are ideal for grape maturation and overripening. The heliothermal potential is among the highest in Romania, with solar radiation of 130 kcal/cm$^2$, 2 220-2 300 hours of sunshine, and positive temperatures of 4 200 °C/year.

The Danube-Black Sea Canal, which cuts through the vineyard from west to east, influences the subclimate by reflecting sunlight and transmitting thermal inertia to the surrounding areas. The slopes of the Danube-Black Sea Canal and the temperature differences between the soil and the water mass create air flows that overlap with the winds from Central Dobrogea. Annual average daily maximum temperatures are close to 0 °C in winter and around 28 °C in summer.

The typical soils are steppe chernozem mollisols (carbonate chernozems, typical chernozems) on loessial substrates, typical and lithic rendzinas, regosols and erodisols on slopes that have been highly degraded either naturally or by the activity of people or animals.

8.2. *Product details*

Depending on the variety and the specific conditions of the wine year and at the time of harvest, the wines which can be produced under the Murfatlar protected designation of origin range from dry to sweet, showcasing the qualitative diversity of wine production. Wines with the 'Murfatlar' controlled designation of origin may be white, red or rosé.

The white wines have a clear, bright appearance and are greenish-yellow to golden yellow in colour. They have a velvety taste and a bouquet typical of the varieties from which they are produced.

The red wines have a clear, bright appearance, and are ruby red to intensely purple in colour. They have a full-bodied taste and a bouquet typical for the varieties from which they are produced. Depending on the sugar content at the time of grape harvest, the wines may use the traditional terms permitted by legislation (*cules la maturitate deplină* (harvested at full maturity), *cules târziu* (late harvest), *cules la înobilarea boabelor* (harvested when the grapes have noble rot)).

The specificity of the wine with the Murfatlar PDO comes from the characteristics of the grape must from which it is made. These characteristics are related to the vine varieties, which benefit from long periods of sunshine, some of the highest heliothermal resources in the country and low rainfall. These factors contribute to a better ripening of the grapes, which results in a sugar-rich must. The influence of the sea can be felt in this area. The sea is especially beneficial in the autumn, when it acts as a thermal regulator. The Danube also has an influence at Cernavodă, in particular in the neighbouring vineyards. The soil, which is rich in calcium carbonate, is an important factor for the quality of the wines.

Quality sparkling wines and aromatic sparkling wines are concentrated in flavour, with a balanced structure and a distinct personality characterised by aromas of acacia flowers and honey, and a fruity, citrusy taste.

The influence of the oenoclimate (characterised by pronounced contrast between winter and summer, very hot summers, long autumns, rare and uneven rainfall) gives semi-sparkling wines varietal aromas which are usually fruity, well expressed, with a perfect balance between acidity, alcohol and sugar. The wines have a fine effervescence, with lively, persistent bubbles that offer floral olfactory notes (meadow flowers, vine flowers, acacia) or fruity notes (green apple, pears, peaches, melon, cherries, strawberries, raspberries). For rosé/red semi-sparkling wines, there are aromas of forest berries (blueberries, raspberries, blackberries), plums and cherries.

The appearance of small, velvety and persistent bubbles heightens the fresh, natural character of the wine.

8.3. *Determinant factors*

The combination of the climate (fresh and conducive to the ripening of grapes), soil (carbonate chernozems and typical chernozems on top of loessial substrates providing a good balance of nutrients), cultivation methods (selection of varieties, vine density, foliage management, harvest decisions), oenological practices and the winemaker's skills ensures freshness and a full, fruity bouquet for white and rosé wines, and mild tannins and a full, velvety bouquet for red wines.

Dry soils based rich in limestone, which is visible in many places, a markedly continental climate with very hot summers, long autumns, sparse, unevenly distributed rainfall (rain in spring and late autumn), and above all sun radiating plentiful heat and light, make this area a paradise for the cultivation of noble vine varieties for the production of wines. In some years, this even allows the grapes to overripen and be enhanced by noble rot (the *nobilis* variety of *Botrytis cinerea*), concentrating the gifts of earth, water and sun into the drop of amber or ruby which offers a source of delight to humanity.

The altitudes of the vineyards vary between 50 and 80 metres. The overall thermal balance is 4 200 °C, with – the sum of temperatures in the vine-growing season alone reaching 3 500 °C.

The specific aridity of the Murfatlar wine-growing region, characterised by 450 mm annual rainfall, of which only half falls during the growing season, is accentuated by frequent, almost daily winds.

The white varieties cultivated on the typical soils of the area produce wines characterised by a very good acidity and an aroma of fruit with typical citrus freshness and floral notes. The red varieties, influenced in part by the soil, produce wines with an aroma of red fruits (raspberries and ripe strawberries) and an intense aroma of musk with notes of honey and traditional jam (apricots and quince), with light tannins.

Soils rich in limestone, with medium-textured chernozem rich in carbon compounds and a humus content of between 1,8 and 3 %, produce extractive quality sparkling wines that are balanced in structure with their own personality, and quality aromatic sparkling wines characterised by floral aromas of acacia and honey, with a fruity citrus taste.

The influence of the climate with regard to wine production (pronounced contrast between winter and summer, very hot summers, long autumns, rare and uneven rainfall) gives varietal aromas to semi-sparkling wines which are well expressed, with a perfect balance between acidity, alcohol and sugar. The olfactory impression is of fruit (exotic fruits) and flowers (vine flowers and acacia). For rosé/red semi-sparkling wines, there are aromas of forest berries (blueberries, raspberries, blackberries), plums and cherries.

8.4. *Human factors involved*

The renowned Latin poet Publius Ovidius Naso, who lived in exile in the city of Tomis, left written records of the wine-making tradition in Murfatlar. During the Middle Ages, the vineyards were a significant and invaluable source of wealth for the Romanian countries, where winegrowers and vintners were deemed to be a superior category of farmer, as shown in documents from that time. This explains the special attention paid by the noble courts to vineyards and wine production, with penalties for wine growers who left the vineyards untended.

After the First World War, the Romanian State ordered the renovation of the roads across the whole country, and especially in Dobrogea, which had been destroyed and still bore the bloody scars of the violence of war. During this renovation, the Roman road leading from the city of Tomis (now Constanța) to Tropaeum Traiani (in Adamclisi) was restored as well. Because of the new road, the villagers of Caceamac relocated two kilometres further east, settling on either side of the Roman road. For a time, the village was also known as Satul dintre Vii (the village among the vines), a name that later evolved into Viișoara, reflecting the villagers' original occupation, that of wine-growers.

In 1907, a number of vine varieties such as Chardonnay, Pinot Gris, Pinot Noir and Muscat Ottonel were planted for experimental purposes in the Murfatlar region, on the initiative of two Romanian wine producers, Gheorghe Nicoleanu and Vasile Brezeanu.

Moreover, indigenous varieties were later planted in the vineyards after experimental research institutes selected and developed hybrids with high-quality potential using grafts from Romanian varieties such as Fetească regală and Fetească neagră. In this region, these varieties found an optimal area in which to thrive, with less rainfall and sunnier days, which ensured higher sugar and aroma accumulation. The establishment of the Murfatlar Wine Research and Development Station in 1927 resulted in a considerable expansion of varieties: Sauvignon, Muscat Ottonel, Traminer Rose, Riesling Italian, Cabernet Sauvignon and Merlot.

In the area of the Murfatlar PDO, varieties are carefully selected to produce high-quality wines. The cultivation methods are designed to make maximum use of sunlight through cluster thinning, while harvest quality is efficiently managed by monitoring sugar, acidity and aroma levels. The winemaking practices used and the winemaker's skill, together with the soil and climate, make it possible to produce quality wines. The resulting wines are full, fruity, and easily recognisable - especially the white wines with aromas of ripe fruit and fresh citrus, the pale pink rosé wines and the red wines with their mild tannins.

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

*Marketing conditions*

Legal framework:

in national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The Murfatlar protected designation of origin may be supplemented, depending on the interests of the producers, with one of the following single-vineyard names (this is the name of a geographical sub-unit which is smaller than the area which determines the PDO):

a) for the Murfatlar controlled designation of origin: names such as BASARABI, VALUL ROMAN, BISERICA VECHE, POARTA ALBĂ, SIMINOC, CIOCÂRLIA, PIATRA ROȘIE, NAZARCEA;

b) for the Medgidia sub-designation of origin: names such as VALEA DACILOR, CETATE, MIRCEA VODĂ, SATU NOU, CUZA VODĂ, TORTOMAN, SILIȘTEA, ȚIBRINU;

c) for the Cernavodă sub-designation of origin: names such as DEALU VIFORUL, DEALU HINOG, COCHIRLENI, RASOVA, SEIMENI, ALIMAN, DUNĂRENI and VLAHII.

This is because the name of a geographical sub-unit, which is narrower than the demarcated area of the PDO, may also be used as an optional indication on the label of the wine, in accordance with current national wine legislation.

**Link to the product specification**

https://www.onvpv.ro/sites/default/files/caiet_de_sarcini_doc_murfatlar_modif_cf_cererii_1548_12.08.2024_no_track_changes_0.pdf