C/2024/7443

16.12.2024

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/2024/7443)

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

'Badacsony / Badacsonyi'

PDO-HU-A1506-AM02

Date of communication: 27.9.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Clarification of the organoleptic description of a white wine with vineyard indication**

Product specification (and single document) headings affected:

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

Text to be added to white wine with vineyard indication: 'The mineral character of the terroir is present in the aroma and the taste.' This description needs to be clarified by highlighting the character of the production area, as it is currently only the wines bearing a vineyard name which mention the 'terroir' production area.

2. **Amendment of the provision concerning the ageing period for wines**

Product specification (and single document) headings affected:

Heading III. Specific oenological practices (single document, point 5.1.2)

The method and time of ageing for the various products was driven by technological developments and changes in market styles. Fewer and fewer producers use barrel-ageing for late harvests, preferring the fresher, more fruity style widespread on the international market. We also feel, from experience, that the 6-month ageing period is sufficient: it is long enough for the wines to develop, without burdening producers with excessive costs.

3. **Deleting the date of the harvest**

Product specification (and single document) headings affected:

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

The increasing frequency of extreme vintage effects makes uniform harvesting across the wine region even more difficult. Producers think in terms of different locations and styles and so are more familiar with their own areas and varieties, which makes it easier for them to decide when to harvest according to the style of wine they aim to produce, in compliance with the specifications.

4. **Prohibition on sweetening of white wines with vineyard indication**

Product specification (and single document) headings affected:

Heading III. Specific oenological practices (single document, point 5.1.2)

The product category distinguished by vineyard indication is Badacsony's premium product range, which is why we insist that the only sweetness should be what remains of the natural sugar content after fermentation. The addition of concentrated must would significantly alter the taste of the natural sweetness, reducing its enjoyment value.

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

5. **Modification of varieties that can be used for wine types: inclusion of the Zervin variety in the list of authorised grape varieties**

Product specification (and single document) headings affected:

Heading VI. Permitted grape varieties (point 7 of the single document)

The inclusion of Pinot Noir in the category of wine made from raisined grapes has been requested by producers. Years of experience have shown that this variety produces 22 to 24 degrees of must in vineyards with good exposure as early as the end of August. The product is available on the commercial market with the quirky name of *töpszli*.

The inclusion of Ottonel Muskotály in the late-harvest category has been requested by producers. It meets the requirements of the product category in Badacsony's outstanding vineyards, with harvesting in mid-to-late October, with appropriate plant protection. The result is a wine with an exceptional taste. Much liked and sought after by consumers, it can be sold at a significantly higher price in this product category.

Zervin is a completely new variety, which was bred at the Badacsony Viticulture and Viniculture Research Institute and has been included in the list of varieties primarily at the Institute's request. Its addition is justified in particular by the adoption of the categories of semi-sparkling and sparkling wines, since Zervin is recommended first and foremost as a base wine for sparkling wine. Formerly known as Badacsony 15, this variety is produced by a number of growers in the region and is currently used for grafting-on. Until now, the wines could be marketed only in the 'without geographical indication' category, which had a significant adverse effect on producers. The inclusion of the Zervin variety in the product specification has been requested by producers so that the wines can be marketed with an appropriate indication of their status. We are requesting the inclusion of late-harvest wine, ice wine and wine from raisined grapes.

6. **Rules governing the use of certain terms in the case of wines with vineyard indication**

Product specification (and single document) headings affected:

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

In the case of wine types with vineyard indication, the name of the vineyard may be followed by the indication 'hegyi' [(...) vineyard] or 'hegyen termett' [grown on the (...) vineyard].

The labelling rules have been clarified to specify the name of the wine-growing region and the products bearing the name of the vineyard, since in the case of Badacsony, the average consumer may may be confused as to whether the wine region or the vineyard is being referred to. We would like to clearly indicate to consumers that a bottle bearing the term 'vineyard' contains premium wine.

7. **Addition of an indication of the relevant legislation to the specification for use of the restricted term 'muskotály' [Muscat]**

Product specification (and single document) headings affected:

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

The possibility of using the collective term 'muskotály' [Muscat] already existed in the product specification, but producers did not understand which varieties they could use and on what basis, which is why we have included the reference to the legislation.

8. **Addition of the term 'Ó' ['old'] for red wine to the list of terms that may be indicated**

Product specification (and single document) headings affected:

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

The term 'Ó' is an important category for many producers which has thus far not been authorised in the product specification. It is important that as many products as possible from each producer can be placed on the market with the name 'Badacsony'. These products are well liked and much sought after by consumers.

9. **100 % identity of origin for smaller geographical units indicated**

Product specification (and single document) headings affected:

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

The labelling rules have been clarified to specify the name of the wine-growing region and the products bearing the name of the vineyard, since in the case of Badacsony, the average consumer may may be confused as to whether the wine region or the vineyard is being referred to. We would like to clearly indicate to consumers that a bottle bearing the term 'vineyard' contains premium wine. Accordingly, we think it would be better if 100 % of the wine actually came from the smaller geographical unit.

10. **Clarification of the restricted indications that may appear on white wine with vineyard indication**

Product specification (and single document) headings affected:

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

It was necessary to narrow down the restricted indications that may appear on white wine with vineyard indication in the rules on indications.

11. **Amendment of the name of the organoleptic assessment committee**

Product specification (and single document) headings affected:

Heading VIII. Further conditions (does not affect the single document)

The Badacsony wine region also comes under the jurisdiction of the Balaton Wine Region Evaluation Committee, where the products to be marketed are tasted. The name has therefore been clarified.

12. **Addition to the requirements for notification of the intention to produce a product with vineyard indication**

Product specification (and single document) headings affected:

Heading VIII. Further conditions (does not affect the single document)

We would like to simplify the bureaucracy around notification that seems superfluous for producers and wine community magistrates in the case of wines with vineyard indication.

SINGLE DOCUMENT

1. **Name(s)**

Badacsony / Badacsonyi

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. *White*

CONCISE TEXTUAL DESCRIPTION

Badacsony white wines are predominantly pale yellow in colour. Their aroma typically features reseda and mineral notes which are supplemented by the notes of white flowers (elderflower, lilac, acacia, linden flower). Well-rounded acids form the backbone of the white wines. Their acidity is rounded out by a sweetish taste resulting from high glycerol content, complemented by slightly salty notes attributable to the basalt bedrock and a bitter taste which is typical of the local grape varieties.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 18

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

2. *Rosé*

CONCISE TEXTUAL DESCRIPTION

Pale red Badacsony rosé wines are characterised by medium intensity and the fruity fragrances of red berries (blueberry, blackberry, raspberry). The flavour of the Badacsony rosé wines combines fruitiness with the freshness of the well-rounded acids.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 18

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

3. *Red*

CONCISE TEXTUAL DESCRIPTION

The colour of Badacsony red wine is characterised by ruby red shades with a deep red tone slightly in evidence. The dominant spicy fragrances (capsicum, green pepper, allspice) may be accompanied by the fruity aroma of red berries (blackberry, raspberry) and animal notes of light intensity. Red wines are characterised by well-rounded acids, medium tannin content, a fruity taste (sour cherry, raspberry) and full body.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 20

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

4. *White wine with vineyard indication*

CONCISE TEXTUAL DESCRIPTION

The colour of white wines with a Badacsony vineyard indication is dominated by a golden yellow glitter. On the nose, citrus and reseda notes are complemented by notes of overripe and dried fruit together with distinct roasted aromas resulting from ageing. The mineral character of the terroir is present in the aroma and the taste. The taste is lively in character. Their complexity stems from well-rounded acids and the harmony of a full body with the flavour of dried fruits, and they have a slightly salty finish with bitter notes.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 18

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

5. *Late-harvest wine*

CONCISE TEXTUAL DESCRIPTION

Late-harvest Badacsony wines are predominantly golden yellow in colour. Aromas of dried fruits dominate on the nose and may be accompanied by notes that are typical of the grape variety and long ageing. These are full-bodied wines characterised by well-rounded acids and a salty finish.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 33

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

6. *Ice wine*

CONCISE TEXTUAL DESCRIPTION

Badacsony ice wines are predominantly golden yellow in colour and have an odour of dried fruit. Their taste is characterised by well-rounded acids, a high sugar content and a salty finish.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 33

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

7. *Wine made from raisined grapes*

CONCISE TEXTUAL DESCRIPTION

Badacsony wines made from raisined grapes are predominantly golden yellow in colour. Their fragrance is dominated by the aromas of shrivelled and dried fruits and may be accompanied by notes resulting from long ageing (e.g. hazelnut, walnut). Their complexity stems from well-rounded acids and the harmony of a full body with the flavour of dried fruits, complemented by a slightly salty finish attributable to the basalt bedrock.

* The missing analytical parameters are in accordance with the legislation in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,6

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

— Maximum volatile acidity (in milliequivalents per litre) 33

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Vine training (1)

Cultivation practice

Cultivation method and plantation density: In the case of vineyards planted before 1 August 2010, Badacsony wine may be produced from grapes harvested from vineyards with any plantation density and cultivation method authorised earlier, for as long as production is continued in the vineyard.

2. Vine training (2)

Cultivation practice

Rules pertaining to new plantations: In the case of vineyards planted after 1 August 2010, the following conditions apply:

a) cultivation methods:

i) umbrella

ii) low cordon

iii) medium-high cordon

iv) Guyot

v) gobelet

(b) plantation density: Number of vines planted: minimum 4 000 vines/ha or, in the case of vineyards planted on land with a slope greater than 10 %, 3 300 vines/ha.

3. Minimum sugar content of grapes and method of harvest

Cultivation practice

— White: 10,6 % vol: Olasz rizling, Ottonel muskotály, Irsai Olivér, Cserszegi fűszeres, Nektár, Budai, Vulcanus, Pinot Blanc, Kéknyelű, Hárslevelű, Rózsakő, Zenit, Tramini, Furmint, Rajnai rizling, Zeus. 11,34 % vol: Szürkebarát, Sárga muskotály. Manual or mechanical harvest

— Rosé: 10,6 % vol: Pinot Noir. 11,34 % vol: Kékfrankos, Cabernet Sauvignon, Cabernet Franc. Manual or mechanical harvest

— Red: 10,6 % vol: Pinot Noir. 11,34 % vol: Kékfrankos, Cabernet Sauvignon, Cabernet Franc. Method of harvest: manual or mechanical

— White wine with vineyard indication, late-harvest wine, wine made from raisined grapes: 12,83 % vol. Manual harvest.

— Ice wine: 18,95 % vol. Manual harvest.

4. Specific oenological practices

Relevant restriction on making the wines

Mandatory use of batch press.

In addition:

— A minimum ageing period of at least 6 months is required for white wine with vineyard indication, of which at least 3 in wooden barrels. Sweetening is prohibited.

— For late-harvest wines, ageing for at least 6 months is mandatory and sweetening above 2 % vol. is prohibited.

— Ice wine must be harvested frozen, by hand, at a maximum temperature of – 7 °C, followed by at least 6 months' ageing, of which at least 3 must be in wooden barrels. Sweetening is prohibited.

— For wines made from raisined grapes, ageing for at least 6 months is mandatory and sweetening above 2 % vol. is prohibited.

5.2. *Maximum yields*

1. White, Rosé, Red

100 hl/ha

2. White wine with vineyard indication

60 hl/ha

3. Late-harvest wine, Ice wine, Wine made from raisined grapes

50 hl/ha

6. **Demarcated geographical area**

Areas of the following municipalities that are classified as Class I or II according to the vineyard cadastre: Ábrahámhegy, Badacsonytomaj, Badacsonytördemic, Balatonrendes, Balatonszepezd, Gyulakeszi, Hegymagas, Káptalantóti, Kisapáti, Kővágóörs, Nemesgulács, Raposka, Révfülöp, Salföld, Szigliget, Tapolca.

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

budai - zöldfehér

cabernet franc - kaberne fran

cabernet sauvignon

cserszegi fűszeres

furmint - furmint bianco

hárslevelű - garszleveljü

irsai olivér - zolotisztüj rannüj

kékfrankos - moravka

kéknyelű – blaustängler

nektár

olasz rizling - olaszrizling

ottonel muskotály - miszket otonel

pinot noir - spätburgunder

rajnai rizling - rheinriesling

rózsakő

szürkebarát - graumönch

sárga muskotály - weisser

tramini - gewürztraminer

vulcanus

zefír

zenit

zervin

zeus

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

8.1. *Description of the demarcated area*

a) Natural factors:

The Badacsony wine region stretches from Balatonszepezd to Szigliget in Veszprém county on the northern shores of Lake Balaton.

The vineyards of the wine region are located on the slopes of hills on the shores of Lake Balaton (Badacsony, Csobánc, Szent György-hegy, Ábrahámhegy, Őrsi-hegy and the hills of Szigliget), which are uniquely-shaped monadnocks in the Tapolca Basin. The hills provide the common feature in the soil composition of the wine region. The dominant bedrock in the wine region is basalt, upon which layers of fine-grained sediments from the Pannon Sea, classified as sand and clay, were deposited over thousands of years. This was the basis for the formation of the brown forest soils of the Badacsony vineyards.

The vineyards in the wine region are bordered by the Bakony hills to the north and Lake Balaton, the largest lake in Central Europe, to the south. These two geographical features lend a sub-Mediterranean character to the otherwise continental climate of the wine region, making the local climate more balanced than the country's prevailing continental climate, so that extreme weather conditions are not characteristic of the region. The average precipitation is 640 millimetres, the average annual temperature is 11,2 °C, and the average annual sunshine is 1 934 hours. Based on the averages of many years, the monthly average temperature does not exceed 25 degrees even in the hottest months, as a result of the effects of Lake Balaton and the hills to the north on the climate.

b) Human factors:

The vine-growing techniques and wine-making practices developed over the centuries in the demarcated geographical area go hand-in-hand with the know-how of the people living and working there. The tradition and knowledge surrounding yield regulation, when to harvest, deciding on the correct grape ripeness and the ageing of the wines are also rooted in a long history.

Following the phylloxera epidemic, new varieties capable of expressing the local soil properties extremely well, such as Olasz rizling and Szürkebarát, were also introduced, and their names are now closely linked to Badacsony.

The qualitative transformation of the Badacsony wine region's revival after the change of regime in Hungary resulted in the re-establishment of two once-famous but almost completely forgotten indigenous varieties: Kéknyelű and Budai. With the production of red wine grapes, winemakers could once more show how the production area can give a unique character to red wine. Low-growing vines were permitted when vine renewal was undertaken, and yields were significantly reduced (maximum 100 hl/ha).

The success of this change is demonstrated by the introduction of white wines with the Badacsony vineyard indication, a category for premium quality dry white wines and dessert wines made from traditional grape varieties using a low bud load (maximum 80 hl/ha). Unlike other white wines, these wines can be bottled only after ageing for 9 months.

8.2. *Wine*

The vine-growing techniques and wine-making practices developed over the centuries in the demarcated geographical area go hand-in-hand with the know-how of the people living and working there. The tradition and knowledge surrounding yield regulation, when to harvest, deciding on the correct grape ripeness and the ageing of the wines are also rooted in a long history.

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The success of this change is demonstrated by the introduction of white wines with the Badacsony vineyard indication, a category for premium quality dry white wines and dessert wines made from traditional grape varieties using a low bud load (maximum 80 hl/ha). Unlike other white wines, these wines can be bottled only after ageing for 6 months.

Description of the wines:

Badacsony wines – including the whites, reds and rosés – have a well-rounded acid base. The sweetish taste resulting from the high glycerol content is complemented by a lively character attributable to the proximity of Lake Balaton, slightly salty notes resulting from the basalt bedrock, and a bitter flavour typical of the local grape varieties.

Despite their complex aromatic structure, Badacsony wines are characterised by a medium-intensity fragrance. In white wines with vineyard indication, the primary fruit and flower notes typical of Badacsony wines are complemented by secondary and tertiary notes attributable to ageing. In the case of late-harvest wines, the ageing process allows secondary or tertiary notes to develop alongside those of dried fruits. Ice wine is characterised by a deep colour, dried fruit notes and a high sugar content, while wines made from raisined grapes have pronounced mature notes of, for example, walnuts, in addition to dried fruits.

Presentation and demonstration of the causal link:

The temperature-balancing effect of the Lake Balaton water body, the additional heat storage of the basalt caps of the monadnocks and the sunlight reflected back to the hills from the water result in some of the most intensive radiation in the country.

The sub-Mediterranean effect of the lake on the prevailing continental climate in Hungary makes a crucial contribution to the development of Badacsony grapes. The sunlight reflected back from the shallow lake warms the slopes evenly in the spring, ensuring unchanging conditions throughout the budding period. This precludes slow budding. Without spring frosts, new shoots can grow steadily and vines can develop a foliage surface which is large enough for photosynthesis, so grapes can ripen under ideal conditions every year.

The basalt caps of the vine hills and the proximity of Lake Balaton guarantee exceptionally high sugar levels in the wine must and a full body, a lively character and a richness of flavours and aromas in the wines, even in the least-promising vintages.

The basalt effect characteristic of the soils also plays a fundamental role in shaping wine quality. Basalt is a volcanic rock of basic character and so crumbles easily. The potassium, magnesium, calcium and especially the microelements which are released all help to produce a specific wine quality. Wines originating from vineyards with such soils tend to have a mineral character, and the high concentration of minerals results in a salty taste, which is a unique feature of Badacsony wines. As a result of the sandy, clay subsoil, the acids of Badacsony wines are well-rounded, smooth and elegant.

With a plantation density of 4 000 vines/ha, which is high for Hungary, the load per vine enables balanced, stress-free vine growth. The days are warm in summer and long and sunny in autumn due to the Mediterranean anticyclone, but the vines quickly enter the dark phase of photosynthesis in the evenings cooled by winds from the Bakony hills. Under these unique natural conditions, the grapes can build up high levels of carbohydrates. The sunlight reflected back from the water surface of Lake Balaton facilitates photosynthesis following veraison. These two natural effects and the selection by Badacsony producers of locally significant, low-growing medium- and late-ripening grape varieties enables later-than-usual harvesting, when sugar levels are higher. These two natural factors and the centuries-old experience of the local producers passed down from father to son guarantee that the healthy, ripe bunches of grapes can be turned into high-quality, full-bodied expressive wines that are typical of the Badacsony region. In the case of white wines with vineyard indication, ageing in wooden barrels and a full richness ensure that the wines are complex with notes of ripe fruits. The late-harvest wines, wines made from raisined grapes and ice wines also have a richness thanks to the concentrated raw material.

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

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. The indication of any variation of adjective ending derived from the term ‘oltalom alatt álló eredetmegjelölés’ [protected designation of origin] established in the Hungarian language is permitted. The term ‘oltalom alatt álló eredetmegjelölés’ [protected designation of origin] can be replaced by the term ‘védett eredetű’ [of protected origin].

b. Use of the term ‘Badacsonyi borvidék’ [Badacsony wine region] is permitted.

c. The use of adjective variations derived from the names of all smaller geographical units listed in point VIII/2 by using the affix ‘-i’ is permitted. In the case of wine types bearing the name of a vineyard, the indication ‘hegyi’ [(...) vineyard] or ‘hegyen termett’ [grown on the (...) vineyard] may follow the name of the vineyard.

d. The term ‘rozé’ can be replaced by ‘rosé’, and the term ‘küvé’ by ‘cuvée’.

e. The use of indications relating to vintage and sugar content is mandatory.

f. ‘Küvé’ or ‘cuvée bor’ [cuvée wine] may be used to indicate a wine produced by blending two or more grape varieties, and the names of the grape varieties making up the cuvée may be indicated on the label in descending order of the proportion used, for the purpose of informing consumers.

g. Rules for the indication of grape varieties:

i. degree of uniformity of variety:

1. at least 85 % in the case of Badacsony wines

2. 100 % in the case of white wines with vineyard indication

ii. the use of 'Muskotály' [Muscat] is restricted, and the indication of the grape variety is prohibited when this term is used. Use of the variety is governed by Annex 15 to Decree No 127/2009 of 29 September 2009.

h. Other terms which may be indicated and are restricted by law:

White, Rosé and Red: Primőr [primeur], Újbor [new wine], barrique-ban erjesztett [barrique-fermented], hordóban erjesztett [barrel-fermented], barrique-ban érlelt [barrique-aged], hordóban érlelt [barrel-aged], termőhelyen palackozva [bottled in the production area], termelői palackozás [bottled by the producer], pinceszövetkezetben palackozva [bottled in a winery cooperative], küvé or cuvée, muskotály

Red only: 'Ó' [Old]

White wine with vineyard indication: válogatott szüretelésű bor [selected-harvest wine], főbor [prime wine], muzeális bor [historical wine], szemelt [selected berries]

Késői szüretelésű bor [late-harvest wine], Jégbor [ice wine], Töppedt szőlőből készült bor [wine made from raisined grapes]: 'muzeális bor' [historical wine]

Smaller geographical units that may be indicated and the rules for indicating them

a. Municipalities: Ábrahámhegy, Badacsonytomaj, Badacsonytördemic, Balatonrendes, Balatonszepezd, Gyulakeszi, Hegymagas, Káptalantóti, Kisapáti, Kővágóörs, Nemesgulács, Raposka, Révfülöp, Salföld, Szigliget, Tapolca.

b. Vineyards: Badacsony, Csobánc, Szent György-hegy, Gulács, Tóti-hegy, Sabar-hegy, Bács-hegy

c. Where a municipality or vineyard is indicated, 100 % of the grapes used must originate from the smaller geographical unit indicated.

d. Link between smaller geographical units and trademarks: In the case of Badacsony wines bearing a trademark containing the name of a smaller geographical unit or a trademark established as a result of use before 11 May 2002, the general rules governing municipality and vineyard indication are not applicable.

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:

Under Article 5(b) of Regulation 2019/33, production may take place in municipalities in the following neighbouring administrative units:

a. Municipalities in Veszprém county: permissible in Balatonederics, Lesencefalu, Lesenceistvánd, Lesencetomaj, Nemesvita, Sáska, Uzsa, Zalahaláp, Csabrendek, Sümeg, Sümegprága, Balatonhenye, Hegyesd, Köveskál, Mindszentkálla, Monostorapáti, Szentbékkálla, 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, Zánka, and

b. Municipalities in Zala county: permissible in Cserszegtomaj, Gyenesdiás, Hévíz-Egregy, Keszthely, Rezi, Sümeg, Sümegprága, Várvölgy, Vonyarcvashegy, Nagyrada.

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 of the term ‘protected designation of origin’: ‘védett eredetű bor’ [wine of protected origin]

To describe the characteristics of the product:

’késői szüretelésű bor’ [late-harvest wine], ’válogatott szüretelésű bor’ [selected-harvest wine], ’muzeális bor’ [historical wine], siller, szamorodni

Link to the product specification

https://boraszat.kormany.hu/download/0/57/43000/Badacsony%20OEM%202-v%C3%A1ltozatCOM%20standard%20KN.pdf