C/2025/2608

8.5.2025

Publication of an application for the approval of a Union amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/2608)

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 procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Mór / Móri'

PDO-HU-A1333-AM03

Date of application: 16.2.2020

1. Applicant and legitimate interest

Council of Wine Communities of the Mór Wine Region

Public body managing the geographical indication

2. Heading in the product specification affected by the amendment(s)

☐ Name of product

☒ Category of the grapevine product

☐ Link

☐ Marketing restrictions

3. Description and reasons for amendment

Inclusion of the quality sparkling wine, quality aromatic sparkling wine and aerated semi-sparkling wine product categories

Consumer habits and trends have highlighted a need for these product categories to be included. There has been market demand for products in these categories in recent times. The soil and climate conditions of the wine region and technological developments in the wineries point to a need to exploit the potential of the product categories in the region, in a naturally regulated way and defining equal conditions for all. Technological developments make it possible for the Mór wine region to produce not just traditional sparkling wine but also quality and aromatic quality sparkling wine and aerated semi-sparkling wine.

Product specification headings affected:

— II. Description of the wines

— III. Specific oenological practices

— V. Maximum yields

— VI. Permitted grape varieties

— VII. Link with the geographical area

— VIII. Further conditions

[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).

Single document headings affected:

— Categories of grapevine products

— A description of the wine or wines

— Wine-making practices – Specific oenological practices

— Wine-making practices – Maximum yields

— Link with the geographical area

— Further conditions

SINGLE DOCUMENT

1. **Name of product**

Mór / Móri

2. **Geographical indication type**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

9. Aerated 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)**

4.1. *Category 1 Wine*

4.1.1. White

The white wines range from greenish white through straw-yellow to golden yellow in colour, with low to medium depth. Their fragrance is dominated by floral notes including acacia and grapevine flower, as well as ripe stone fruits and citrus. The flavour conveys fresh, lively acids, a medium body, and notes of ripe stone fruits and citrus, often with an oily texture; the particular characteristics of the variety are apparent and the notes of ageing in barrels are not overbearing.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
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)	

4.1.2. Rosé

The rosé wines range from pink, violet and salmon to onion skin and light red in colour. The fragrance conveys hints of light red berries and a modest and youthful style. The flavour is youthful and dominated by red berries, alongside fresh acids and a light body.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
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)	

4.1.3. Red

The red wines are produced as 'primőr' [primeur] wine with a short maceration process (5-7 days) for consumption within the year. They are light, simple and reminiscent of red berries in fragrance and flavour. They are pale ruby red in colour.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
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)	

4.1.4. Premium

These wines are gold to aged gold in colour. The fragrance has aromas of ripe – even over-ripe – stone fruits as well as sweet spices and honey resulting from ageing, and a certain stony minerality. The flavour features the pronounced fruitiness of ripe stone fruits as well as marked acidity and a high alcohol content. For late-harvest and selected-harvest wines and wines made from raisined grapes bearing the traditional term 'premium', the minimum total alcoholic strength by volume is 12,83 %, and the maximum volatile acidity is 2 g/l expressed as tartaric acid.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
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)	

4.2. *Category 5: Quality sparkling wine*

4.2.1. White

These sparkling wines are pale green in colour with slight shades of golden-yellow, and have the fragrance of white-fleshed fruit (peach, apple, nectarine, pear). They are typically acidic, but not sharp. Their acids provide a good basis for the texture of the sparkling wine. Ageing develops the creamy aromas and fully preserves the notes of ripe fruit, such as peach, apple, pear and even nectarine.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
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)	

4.2.2. Rosé

The wines range from pale salmon to pinkish, occasionally slightly purple in colour. Their fragrance is reminiscent of red-fleshed fruit (cherry, sour cherry, blackberry, blueberry, strawberry). They are moderately intense, with a good backbone of acidity and tastes dominated by red berries.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,6 g/l expressed as tartaric acid

General analytical characteristics	
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	

4.3. *Category 6: Quality aromatic sparkling wine*

4.3.1. White

The wines may range in colour from pale green yellow to golden yellow. The fragrance is dominated by notes of aromatic grapes, with youthful floral hints of grapevine flower. The flavour is characterised by a medium to vivid acid structure, and whether dry or with residual sugar, it displays fragrant notes and aromas reminiscent of white-flesh fruit.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	6
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)	

4.4. *Category 9: Aerated semi-sparkling wine*

4.4.1. White

The colour of the wine ranges from greenish white to golden yellow. The fragrance conveys notes of citrus and stone fruits. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours, giving the wines a medium, elegant acid sensation.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
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)	

4.4.2. Rosé

The rosé aerated semi-sparkling wines range from pale onion-skin to light red in colour. The fragrance conveys hints of red berries. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours, giving the wines a medium, elegant acid sensation.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
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. **Wine making practices**

a. *Specific oenological practices*

Wine

Oenological practices

Use of an intermittent wine press is allowed

Oenological practices not permitted

Relevant restriction on making the wines

Sweetening and must enrichment of the premium wines is not permitted.

Rules on grape production

Cultivation practice

Rules on training the vines: For vineyards planted before 1 August 2010, winery products with the protected designation of origin may be produced from grapes harvested from vineyards with any cultivation method authorised earlier, as long as production is continued in the vineyard.

Rules on training the vines: For vineyards planted after 1 August 2010: head-training, gobelet, umbrella, low cordon, medium-high cordon, high cordon training

Rules on bud load in the vineyard:

The production of Mór wine is allowed only for a maximum bud load of 10 living buds per square metre.

Method of harvesting:

Manual and mechanical harvesting is allowed for all PDO wines, quality sparkling wines, quality aromatic sparkling wines and aerated semi-sparkling wines. Only manual harvesting is allowed for premium wines.

Minimum natural sugar content and potential alcoholic strength of the grapes

Relevant restriction on making the wines

For white, rosé and red wines: 9,0 % by volume – 14,9 in Hungarian must grade (Magyar mustfok – [MM°])

For late-harvest and selected-harvest white wines, white wines made from raisined grapes and premium wines, the minimum natural sugar content of the grapes is 216 g/litre, the potential alcoholic strength is 12,83 % by volume and 20 in Hungarian must grade ([MM°]).

For quality sparkling wine, quality aromatic sparkling wine and aerated semi-sparkling wine: 9,0 % by volume – 14,9 in Hungarian must grade ([MM°])

Rules on the harvesting date

Cultivation practice

Setting the date of the harvest:

The date on which harvesting begins is set by the wine community council by 20 August each year. Any wine product made from grapes harvested before the start date of the harvest set by the wine community council cannot be granted a certificate of origin for 'Mór / Móri' wine and cannot be marketed using the PDO label. The date of the harvest is published in the form of an announcement by the wine communities. In the event of exceptional circumstances (e.g. weather or infection) a derogation from the above may be allowed.

Rules on the indication of varieties:

The indication of the variety and its synonyms, as defined in relevant national legislation on the classification of vine varieties suitable for wine-making, is permitted on Mór wine products of any category, subject to the following restrictions and additions:

a. Where a single variety is indicated, 85 % of the product must be made from that variety.

b. Where several varieties are indicated, 100 % of the product must be made from the indicated varieties.

c. The indication of a variety is not permitted for Mór wines distinguished by the restricted expression 'Muskotály' [Muscat].

b. *Maximum yields*

Wine – white, rosé, red

100 hectolitres per hectare

13 600 kg of grapes per hectare

Wine – Premium

60 hectolitres per hectare

8 500 kg of grapes per hectare

Wine – Premium – Late-harvest and selected-harvest wines

45 hectolitres per hectare

8 000 kg of grapes per hectare

Wine – Premium – Wines made from raisined grapes

20 hectolitres per hectare

5 000 kg of grapes per hectare

Quality sparkling wine, quality aromatic sparkling wine, aerated semi-sparkling wine

100 hectolitres per hectare

13 600 kg of grapes per hectare

6. **Demarcated geographical area**

Grapes originating from vineyards belonging to areas of the municipalities of Csákberény, Csókakő, Mór, Pusztavám, Söréd and Zámoly in Fejér County classified as Class I and II according to the vineyard cadastre (Mór wine region) may be used to produce wine products bearing the 'Mór / Móri' PDO.

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

cabernet franc – cabernet
cabernet franc – carbonet
cabernet franc – carmenet
cabernet franc – gros cabernet
cabernet franc – gros vidur
cabernet franc – kaberne fran
cabernet sauvignon
chardonnay – chardonnay blanc
chardonnay – kereklevelű
chardonnay – morillon blanc
chardonnay – ronci bilé
cserszegi fűszeres
ezerjó – kolmreifler
ezerjó – korponai
ezerjó – szadocsina
ezerjó – tausendachtgute
ezerjó – tausendgute
ezerjó – trummertraube
generosa
irsai olivér – irsai
irsai olivér – muskat olivér
irsai olivér – zolotis
irsai olivér – zolotisztüj rannüj
királyleánka – dánosi leánka
királyleánka – erdei sárga
királyleánka – feteasca regale
királyleánka – galbena de ardeal
királyleánka – königliche mädchentraube
királyleánka – königstochter
királyleánka – little princess
kékfrankos – blauer lemberger
kékfrankos – blauer limberger
kékfrankos – blaufränkisch
kékfrankos – limberger
kékfrankos – moravka
leánka – dievcenske hrozno
leánka – feteasca alba
leánka – leányszőlő
leánka – mädchentraube
merlot
olasz rizling – grasevina
olasz rizling – nemes rizling
olasz rizling – olaszrizling

olasz rizling – riesling italien
olasz rizling – risling vlassky
olasz rizling – taljanska grasevina
olasz rizling – welschrieslig
ottonel muskotály – miszket otonel
ottonel muskotály – muscat ottonel
ottonel muskotály – muskat ottonel
pinot blanc – fehér burgundi
pinot blanc – pinot beluj
pinot blanc – pinot bianco
pinot blanc – weissburgunder
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
rajnai rizling – johannisberger
rajnai rizling – rheinriesling
rajnai rizling – rhine riesling
rajnai rizling – riesling
rajnai rizling – riesling blanc
rajnai rizling – weisser riesling
rizlingszilváni – müller thurgau
rizlingszilváni – müller thurgau bijeli
rizlingszilváni – müller thurgau blanc
rizlingszilváni – rivaner
rizlingszilváni – rizvanac
sauvignon – sauvignon bianco
sauvignon – sauvignon bijeli
sauvignon – sauvignon blanc
sauvignon – sovinjon
syrah – blauer syrah
syrah – marsanne noir
syrah – serine noir
syrah – shiraz
syrah – sirac
szürkebarát – auvergans gris

szürkebarát – grauburgunder

szürkebarát – graumönch

szürkebarát – pinot grigio

szürkebarát – pinot gris

szürkebarát – ruländer

sárga muskotály – moscato bianco

sárga muskotály – muscat blanc

sárga muskotály – muscat bélüj

sárga muskotály – muscat de frontignan

sárga muskotály – muscat de lunel

sárga muskotály – muscat lunel

sárga muskotály – muscat sylvaner

sárga muskotály – muscat zlty

sárga muskotály – muskat weisser

sárga muskotály – weiler

sárga muskotály – weisser

tramini – gewürtztraminer

tramini – roter traminer

tramini – savagnin rose

tramini – tramin cervené

tramini – traminer

tramini – traminer rosso

zenit

zöld veltelíni – grüner muskateller

zöld veltelíni – grüner veltliner

zöld veltelíni – veltlinské zelené

zöld veltelíni – zöldveltelíni

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

Description of the demarcated area

One of Hungary's smallest historical wine regions, the Mór wine region lies on the Vértes side of the Mór Valley, which is cupped between the Vértes and Bakony Hills in Fejér County.

The microclimate and prevailing wind direction of the wine region is influenced by the Mór Valley, which is a tectonic fault line between the Bakony and Vértes Hills. Today's morphological characteristics were determined by surface formation in the Late Pliocene Epoch and the Quaternary Period, which produced buttes with gravel caps, long and broad ridges, rugged and gently sloping pediments. The Vértes is a karstic medium mountain range with a horst and graben structure.

The brown forest soil with clay illuviation and the brown soil largely developed on loess mixed with limestone debris and Oligocene sands. The dolomite and limestone are covered by rendzina soils.

The climate is suited to growing vines, although it is cooler than the average. The winters are mild, with considerable air movement throughout the year. The sun shines on most of the vineyards throughout the summer. The annual mean temperature is 10 °C. The area is characterised by moderate light conditions and 600-650 mm of precipitation. Most of the rain falls in the summer, the least in February and March. The prevailing winds are north-westerly. The weather is usually moderately cool and relatively rainy.

8.1. *Wine (1)*

8.1.1. Human factors

The bud load in the vineyards must not exceed 10 buds per square metre. Restrictions on yield play an important part in the uniqueness and quality of the products. For some wine types where selection takes place in the vineyard and fullness is a criterion, only manual harvesting is permitted, where human knowledge and experience play a key role in selecting the right raw material. Determining the date of the harvest is not just tradition but is decided, prior to being published, by the local vintners on the basis of their professional know-how. Where the term 'muskotály' [muscat] is used, aromatic varieties must dominate (min. 85 %). This will ensure the wine's aromatic fragrance.

8.1.2. Link between the production area, human factors and the product

Thanks to the natural and human factors of the geographical area, the Mór wine region has produced nationally famed wines for centuries.

The favourable meso- and microclimate on the south–south-western slopes of the mountains and hills has developed good local growing conditions.

The specific 'draughty' nature of the valley is a great asset in curbing fungal grapevine diseases, reducing or avoiding frost risks, or manipulating their frequency. Other beneficial features include favourable exposure and excellent sunlight utilisation on the steep south-western slopes on the edge of the Mór Valley. Mór wines also owe their distinctive character to the relatively high lime content of the soils.

Grape-growing and wine-making in the region boast a wide range of unique traditional characteristics, which are crucial in their long-term effects. The significant differences in vine cultivation and grape processing compared to other wine regions can be put down, first, to the fact that the German-speaking settlers brought with them the cultivation practices of their home regions; second, to the Capuchin monks introducing new vine-growing and wine-making methods; and third, to the fact that these peculiarities largely developed locally, in isolation at the time.

Traditionally cultivated vineyards still employ 'bald' pruning and head-training with stakes, typical of the wine region, which aims to bring the bunches on the plants closer to the soil, which heats up during the day, thereby ensuring good ripening and better quality. Mór wine producers adhere to this cultivation approach to this day. All winemakers in the region seek to maintain low grapevine training methods.

Also, careful debudding helps to evenly spread out the buds, contributing to the growth of healthy, intact grapes, which is the key to the production of fruity Mór wines.

The raw material produced in this way is highly suitable for longer maturation of, for example, premium wines, which are traditionally made in the wine region using casks. This is because the smaller surface area allows longer maturation in wooden barrels.

8.2. *Quality sparkling wine (5)*

8.2.1. Description of the quality sparkling wine

The sparkling wines produced in the Mór wine region are, regardless of their colour, characterised by a vibrant but not excessive acidity, freshness, liveliness and fruitiness. Maturation imparts to Mór quality sparkling wines primary notes of biscuit and butter and rounded acids.

The ruling variety and trademark of the wine region until the 1950s, the Ezerjó has since been accompanied by a number of predominantly white grape varieties. These include Zöld veltelíni, Rajnai rizling, Chardonnay, Királyleányka, Sauvignon and Pinot Noir. The most important variety of the wine region is still the Ezerjó, grown on almost a third of the area. The variety structure shows that alongside the Ezerjó, other varieties used in producing traditional sparkling wines, the Chardonnay and Pinot Noir, have also come to the fore in the wine region.

Thanks to these new varieties and the traditional Ezerjó, Mór sparkling wines are today understood to include fruity and fresh sparkling wines with good acidity, which stand up to the effects of ageing.

8.2.2. Human factors

Grapes produced in the Mór wine region are highly suitable for the production of sparkling wines. The pure taste of the grapes grown on calcareous soils and the vivid, fresh acids of the wines have for decades attracted sparkling wine producers' attention to the wine region. As a result, in addition to Etyek, the Mór wine region has also provided considerable quantities of grape as raw material to the country's largest sparkling wine producer in the past decades, and in the 1970s and 1980s the Mór State Farm even produced its own branded sparkling wine called 'Corvinus'. The quality of the sparkling wine allowed the company not only to serve the domestic market, but also to enter export markets.

After the State Farm folded, the production of sparkling wine was briefly interrupted; however, drawing on previous professional experience combined with state-of-the-art technology, sparkling wine is once again being produced in the wine region. This is also facilitated by the change in variety structure in the wine region, with Chardonnay coming to the fore and the appearance of the Pinot Noir variety, also an excellent raw material for sparkling wine.

Only white and rosé quality sparkling wines may be produced. They must be bottle-fermented in order to ensure uniform fine bubbles.

8.2.3. Link between the production area, human factors and the product

Thanks to the natural and human factors of the geographical environment, the Mór wine region has produced nationally famed wines for centuries.

The favourable meso- and microclimate on the south–south-western slopes of the mountains and hills, has developed good local growing conditions.

The specific 'draughty' nature of the valley is a great asset in curbing fungal grapevine diseases, reducing or avoiding frost risks, or manipulating their frequency. Other beneficial features include favourable exposure and excellent sunlight utilisation on the steep south-western slopes on the edge of the Mór Valley. Mór quality sparkling wines also owe their distinctive character to the relatively high lime content of the soils.

Vine cultivation in the wine region has a wide range of traditional features, such as low grapevine training and careful debudding, which helps to evenly spread out the buds.This contributes to the growth of healthy, intact grapes, which, thanks to the cultivation method and good exposure, ripen earlier by making better use of sunlight, while maintaining their characteristic local acidity and fruitiness, one of the keys to the production of Mór quality sparkling wines. Equally crucial are the traditions and know-how of local producers, which help preserve the freshness and liveliness of the base wines during the process of producing sparkling wine, thus creating the specific quality of Mór quality sparkling wine.

8.3. *Quality aromatic sparkling wine (6)*

8.3.1. Quality aromatic sparkling wine – Description

The wines range in colour from pale green yellow to golden yellow. The tastes are dominated by fruity and floral primary notes derived from aromatic grape varieties. Medium or vivid acidity provide an appropriate backbone for wines with residual sugar and aromas reminiscent of white-fleshed fruit.

Grown on almost a third of the area, the most common variety in the wine region is the Ezerjó; however, aromatic varieties have also come to the fore in recent decades. These predominantly young vineyards form the basis for the production of quality aromatic sparkling wines.

8.3.2. Human factors

The Mór wine region has a decades-long tradition of growing aromatic grape varieties. Irsai Olivér, Ottonel muskotály, Cserszegi fűszeres and Tramini have been major varieties of the wine region for many decades. Changing tastes in wine over the last decade have turned Mór experts' attention to aromatic varieties, and there have been demands for the creation of new product categories in wine-making. The continuous technological and professional development of wineries in recent years has made it possible to produce a quality aromatic sparkling wine in the region, directly fermented from must. A lower alcohol content helps maintain freshness. The authorised varieties underwent expert selection, thereby endowing them with their aromatic, fragrant characteristics.

8.3.3. Link between the production area, human factors and the product

Thanks to the natural and human factors of the geographical environment, the Mór wine region has produced nationally famed wines for centuries.

The favourable meso- and microclimate on the south–south-western slopes of the mountains and hills, has developed good local growing conditions.

The specific 'draughty' nature of the valley is a great asset in curbing fungal grapevine diseases, reducing or avoiding frost risks, or manipulating their frequency. Other beneficial features include favourable exposure and excellent sunlight utilisation on the steep south-western slopes on the edge of the Mór Valley. Mór quality aromatic sparkling wines also owe their distinctive character to the relatively high lime content of the soils.

Vine cultivation in the wine region has a wide range of traditional features, such as low grapevine training and careful debudding, which helps to evenly spread out the buds.This contributes to the growth of healthy, intact grapes, which, thanks to the cultivation method and good exposure, ripen earlier by making better use of sunlight, while maintaining their characteristic local acidity and fruitiness, which is one of the keys to the production of Mór quality aromatic sparkling wines. Equally crucial is the know-how of local producers, which helps preserve the freshness and liveliness of the base wines during the process of producing sparkling wine, thus creating the specific quality of Mór quality aromatic sparkling wine.

8.4. *Aerated semi-sparkling wine (9)*

8.4.1. Aerated semi-sparkling wines – Description

Grown on almost a third of the area, the most common variety in the wine region is the Ezerjó; however, aromatic varieties have also come to the fore in recent decades. In the case of Mór aerated semi-sparkling wines, traditional Mór varieties such as the Ezerjó provide a suitable acidic backbone, while the aromatic varieties impart the right fragrance and aroma complexity. This richness of fragrance and aroma is highlighted by the added carbon dioxide, which is partly or fully externally sourced.

Mór aerated semi-sparkling wines have a fruity fragrance, and are lively with elegant acidity regardless of their colour. The dissolved added carbon dioxide accentuates the wine's fragrances and flavours.

8.4.2. Human factors

The next product category to put down roots in the Mór wine region after wines and sparkling wines were aerated semi-sparkling wines. They owe their success to the expertise of a younger generation of local wine-makers and to the technological development of the wineries. Mór aerated semi-sparkling wines are essentially made from aromatic varieties, but the classical varieties of the wine region are also permitted, providing a good acidic backbone for the products in the making. Harvesting takes place in the first stage of physiological ripeness, and producers go to great lengths in the grape processing and the wine-making process to preserve the primary aromas of the grapes.

8.4.3. Link between the production area, human factors and the product

Thanks to the natural and human factors of the geographical environment, the Mór wine region has produced nationally famed wines for centuries.

The favourable meso- and microclimate on the south–south-western slopes of the mountains and hills, has developed good local growing conditions.

The specific 'draughty' nature of the valley is a great asset in curbing fungal grapevine diseases, reducing or avoiding frost risks, or manipulating their frequency. Other beneficial features include favourable exposure and excellent sunlight utilisation on the steep south-western slopes on the edge of the Mór Valley. Mór aerated semi-sparkling wines also owe their distinctive character to the relatively high lime content of the soils.

Vine cultivation in the wine region has a wide range of traditional features, such as low grapevine training and careful debudding, which helps to evenly spread out the buds. This contributes to the growth of healthy, intact grapes, which, thanks to the cultivation method and good exposure, ripen earlier by making better use of sunlight, while maintaining their characteristic local acidity and fruitiness, which is one of the keys to the production of Mór aerated semi-sparkling wines. Equally crucial is the know-how of local producers, which helps preserve the freshness and liveliness of the base wines during the process of producing the wine, thus creating the specific quality of Mór aerated semi-sparkling wine.

9. **Specific further requirements (packaging, labelling, other requirements)**

Rules on indications

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The grammatical variant with the derivative '-i' of the names of all municipalities authorised for production in the demarcated geographical area may also be indicated on the labels.

Indication of vintage is mandatory for all primeur and new wines.

When the vintage is indicated, 85 % of the wine must originate from that vintage. An exception is made for primeur or new wines, as well as for 'virgin vintage' or 'first harvest' wines, where 100 % of the wine must come from the relevant vintage.

The expressions 'termőhelyen palackozva' (bottled in the production area), 'termelői palackozás' (bottled by the producer) and 'pinceszövetkezetben palackozva' (bottled in a winery cooperative) may be indicated on any 'Mór / Móri' wine.

The expression 'rozé' can be replaced by 'rosé', and the expression 'küvé' by 'cuvée'.

'Küvé' or 'cuvée' wines may indicate wines obtained by blending several grape varieties, on the label of which the name of the grape varieties constituting the cuvée may be indicated in descending order of quantity in order to provide information for consumers. If the names of the varieties are indicated, the names of all the varieties that make up the cuvée must be indicated.

The expression 'Öreg tőkék bora' [Wine of old vines] may be included on the label when at least 85 % of the wine comes from a terroir whose vines are over 40 years old.

The use of the expression 'birtokbor' [estate-grown wine] is permitted on Mór wines provided that 100 % of the grapes used as raw material for the wines comes from the area cultivated by the specific winery. In the case of family businesses, the expression 'birtokbor' [estate-grown wine] may also be indicated on the label of wines produced in vineyards cultivated by family members.

The expressions 'késői szüretelésű bor' [late-harvest wine], 'válogatott szüretelésű bor' [selected-harvest wine], 'főbor' [main wine], 'jégbor' [ice wine] and 'töppedt szőlőből készült bor' [wine made from raisined grapes] may appear on the label of premium wines only.

The indication of the variety and its synonyms, as defined in relevant national legislation on the classification of vine varieties suitable for wine-making, is permitted on Mór wine products of any category, subject to the following restrictions and additions:

a. Where a single variety is indicated, 85 % of the product must be made from that variety.

b. Where several varieties are indicated, 100 % of the product must be made from the indicated varieties.

c. The indication of a variety is not permitted for Mór wines distinguished by the restricted expression 'Muskotály' [Muscat].

Other restricted expressions that may be indicated

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Description of the condition:

WINE:

— the traditional term ‘Muzeális bor’ [historical wine]: white, premium

— ‘Birtokbor’ [Estate-grown wine]: all wines

— ‘Öreg tőkék bora’ [Wine of old vines]: all wines

— ‘Virgin vintage’ or ‘első szüret’ [first harvest]: all wines

— ‘Muskotály’ [Muscat]: white

— ‘Cuvée’ or ‘küvé’: all wines

— ‘Szűretlen’ [Unfiltered]: red

— ‘Primőr’ [Primeur] or ‘újbor’ [new wine]: white, rosé, red

— ‘Barrique’: white, red, premium

QUALITY SPARKLING WINE:

— ‘blanc de blanc’: white

— ‘blanc de noir’: white

— ‘nyerspezsgő’ [Brut sparkling wine]: white, rosé

— ‘muskotály’ [Muscat]: white

— ‘crémant’: white, rosé

— ‘palackban erjesztett’ [bottle-fermented]: white, rosé

— ‘termelői pezsgő’ [Grower’s sparkling]: white, rosé

— ‘hagyományos módszerrel palackban erjesztett’ [bottle-fermented using the traditional method], ‘hagyományos módszer’ (*méthode traditionelle*) [traditional method], ‘klasszikus módszer’ (*méthode classique*) [classical method], ‘klasszikus hagyományos módszer’ [classical traditional method]: white, rosé

— ‘küvé’ or ‘cuvée’: white, rosé

QUALITY AROMATIC SPARKLING WINE:

— ‘muskotály’ [Muscat]

— ‘küvé’ or ‘cuvée’

AERATED SEMI-SPARKLING WINE:

— ‘muskotály’ [Muscat]

— ‘küvé’ or ‘cuvée’

Smaller geographical units that may be used in addition to the ‘Mór’ PDO

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For Mór wines labelled with a municipality name from the geographical area, at least 85 % of the grapes must originate from vineyards classified in class I or II in that municipality, and up to 15 % of the processed grapes may originate from other parts of the Mór demarcated production area.

Production 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:

Wine with the Mór protected designation of origin may be produced outside the municipalities of the demarcated area in the following counties, directly adjacent to the demarcated area, and in its municipalities:

— Fejér County:

The municipalities of Aba, Alcsútdoboz, Bicske, Csabdi, Etyek, Felcsút, Gárdony, Gyúró, Igar, Kajászó, Kápolnásnyék, Lajoskomárom, Martonvásár, Mezőkomárom, Nadap, Pákozd, Pázmánd, Seregélyes, Sukoró, Szabadhídvég, Székesfehérvár, Tordas, Vál and Velence

— Bács-Kiskun County:

The municipalities of Ágasegyháza, Akasztó, Apostag, Bácsalmás, Bácsszőlős, Ballószög, Balotaszállás, Bátmonostor, Bócsa, Borota, Bugac, Császártöltés, Csengőd, Csátalja, Csávoly, Csikéria, Csólyospálos, Dunapataj, Dunavecse, Dusnok, Érsekcsanád, Érsekhalma, Felsőlajos, Fülöpháza, Fülöpjakab, Hajós, Harkakötöny, Harta, Helvécia, Imrehegy, Izsák, Jakabszállás, Jánoshalma, Jászszentlászló, Kaskantyú,, Kecel, Kecskemét, Kelebia, Kéleshalom, Kerekegyháza, Kiskőrös, Kiskunfélegyháza, Kiskunmajsa, Kisszállás, Kunbaja, Kunbaracs, Kunfehértó, Kunszállás, Kunszentmiklós, Ladánybene, Lajosmizse, Lakitelek, Pirtó, Páhi, Rém, Solt, Soltszentimre, Soltvadkert, Sükösd, Szabadszállás, Szank, Szentkirály, Tabdi, Tázlár, Tiszaalpár, Tiszakécske, Tiszaug, Tompa, Vaskút and Zsana

— Komárom-Esztergom County:

The municipalities of Ászár, Baj, Bajót, Bársonyos, Császár, Csép, Dunaalmás, Dunaszentmiklós, Esztergom, Ete, Kerékteleki, Kesztölc, Kisbér, Kocs, Lábatlan, Mocsa, Mogyorósbánya, Nagyigmánd, Neszmély, Nyergesújfalu, Süttő, Szomód, Tát, Tata, Tokod, Vértesketheły and Vértesszőlős

— Pest County:

The municipalities of Abony, Albertirsa, Bénye, Budajenő, Budakeszi, Cegléd, Ceglédbercel, Csemő, Dány, Dömsöd, Gomba, Hernád, Inárcs, Kakucs, Kerepes, Kisnémedi, Kocsér, Kóka, Mogyoród, Monor, Monorierdő, Nagykőrös, Ócsa, Őrbottyán, Örkény, Páty, Pilis, Pilisborosjenő, Ráckeve, Szada, Szigetcsép, Szigetszentmárton, Szigetújfalu, Tápiószele, Tápiószentmárton, Telki, Tóalmás, Tököl, Újlengyel, Üröm, Vác, Vácegres and Veresegyház

— Tolna County:

The municipalities of Alsónána, Alsónyék, Aparhant, Báta, Bátaapáti, Bátaszék, Bikács, Bölcske, Bonyhád, Bonyhádvarasd, Decs, Dunaföldvár, Dunaszentgyörgy, Dúzs, Fácánkert, Felsőnyék, Grábóc, Gyönk, Györe, Györköny, Harc, Hőgyész, Iregszemcse, Izmény, Kakasd, Kéty, Kisdorog, Kismányok, Kisszékely, Kisvejke, Kölesd, Lengyel, Madocsa, Magyarkeszi, Medina, Mőcsény, Mórágy, Mucsfa, Mucsi, Nagydorog, Nagymányok, Nagyszékely, Nagyszokoly, Ozora, Őcsény, Paks, Pincehely, Regöly, Sárszentlőrinc, Simontornya, Sióagárd, Szálka, Szekszárd, Tamási, Tengelic, Tevel, Tolna, Tolnanémedi, Váralja, Várdomb, Závod and Zomba

— Somogy County:

The municipalities of Andocs, Balatonberény, Balatonboglár, Balatonendréd, Balatonkeresztúr, Balatonlelle, Balatonőszöd, Balatonszabadi, Balatonszemes, Böhönye, Csoma, Csurgó, Gyugy, Kaposhomok, Kaposkeresztúr, Karád, Kercseliget, Kéthely, Kötcse, Kőröshegy, Látrány, Lengyeltóti, Marcali, Mosdós and Ordacsehi

— Veszprém County:

The municipalities of Ábrahámhegy, Alsóörs, Aszófő, Badacsonytomaj, Badacsonytördemic, Balatonakali, Balatonalmádi, Balatoncsicsó, Balatonederics, Balatonfüred, Balatonfőkajár, Balatonhenye, Balatonkenese, Balatonrendes, Balatonszepezd, Balatonszőlős, Balatonudvari, Balatonvilágos, Csopak, Csabrendek, Dörgicse, Felsőörs, Gyulakeszi, Hegyesd, Hegymagas, Káptalantóti, Kisapáti, Kővágóörs, Köveskál, Lesencefalu, Lesenceistvánd, Lesencetomaj, Lovas, Mencshely, Mindszentkálla, Monostorapáti, Monoszló, Nemesgulács, Nemesvita, Óbudavár, Örvényes, Paloznak, Pécsely, Raposka, Révfülöp, Salföld, Sáska, Sümeg, Sümegprága, Szentantalfa, Szentbékkálla, Szentjakabfa, Szigliget, Tagyon, Tapolca, Tihany, Uzsa, Vászoly, Zalahaláp and Zánka

Exceptions to this rule are premium wines, quality sparkling wines and quality aromatic sparkling wines, which may only be processed within the demarcated area.

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: ‘Muzeális bor’ [historical wine], ‘késői szüretelésű bor’ [late-harvest wine] and ‘válogatott szüretelésű bor’ [selected-harvest wine]

Link to the product specification

https://boraszat.kormany.hu/download/e/a5/43000/M%C3%B3r%20termekleiras_v3_1COM_kapcsolat%20jav%C3%ADt.pdf