C/2024/1037

19.1.2024

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/2024/1037)

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

'Mosel'

PDO-DE-A1270-AM02

Date of communication: 19.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Description of the changes**

(a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

The indication of the minimum natural alcoholic strength and the indication of the minimum natural must weight will in future be combined by the word 'and'. The following sentence on cellar accounting has been inserted for clarification: 'The must weight in the fermentation container must be documented.' The organoleptic descriptions have been made more nuanced.

(b) Demarcation of the area

The following parcels have been included in the demarcation of the 'Mosel' PDO:

Irsch 2711 1 99 0

Irsch 2711 1 181 1

Irsch 2711 1 181 2

Irsch 2711 1 187 0

Irsch 2711 1 188 0

Irsch 2711 1 197 0

Irsch 2711 1 198 0

Irsch 2711 1 199 0

Irsch 2711 1 200 0

Irsch 2711 1 201 0

Irsch 2711 1 235 0

Irsch 2711 2 63 0

Irsch 2711 2 65 0

Irsch 2711 2 66 0

Irsch 2711 2 70 0

Irsch 2711 2 71 0

Irsch 2711 2 72 0

Irsch 2711 2 78 0

Irsch 2711 2 79 0

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

Irsch 2711 2 80 0

Irsch 2711 2 81 0

Irsch 2711 2 82 0

Irsch 2711 2 83 0

Irsch 2711 2 87 0

Irsch 2711 2 92 0

Irsch 2711 2 93 0

Irsch 2711 2 95 0

Irsch 2711 2 98 0

Irsch 2711 2 99 0

Irsch 2711 2 100 0

Irsch 2711 2 179 5

Irsch 2711 2 179 6

Irsch 2711 3 322 0

Irsch 2711 6 129 0

Irsch 2711 6 140 0

Kobern 1363 10 2042 1

Kobern 1363 10 2042 2

Kobern 1363 10 2055 0

Kobern 1363 10 2071 0

Kobern 1363 10 2072 0

Kobern 1363 10 2073 0

Kobern 1363 10 2074 0

Kobern 1363 10 2097 0

Kobern 1363 26 105 0

Kobern 1363 26 106 0

Kobern 1363 26 107 0

Kreuzweiler 2729 2 223 0

Moselkern 1558 14 69 2

Moselkern 1558 14 78 2

Moselkern 1558 15 42 0

Palzem 2730 6 25 0

Saarburg 2737 3 25 0

Saarburg 2737 3 33 0

Saarburg 2737 3 42 1

Saarburg 2737 3 44 1

Saarburg 2737 30 270 1

Schoden 2742 1 76 1

Schoden 2742 1 76 2

Schoden 2742 1 77 1

Schoden 2742 1 77 2

Schoden 2742 1 80 2

Schoden 2742 1 80 3

Schoden 2742 1 216 0

Schoden 2742 1 218 0

Schoden 2742 1 219 1

Schoden 2742 1 222 1

Schoden 2742 1 224 0

Schoden 2742 1 225 0

Schoden 2742 5 43 0

Schoden 2742 5 44 0

Schoden 2742 5 45 0

Schoden 2742 5 80 0

Schoden 2742 5 81 0

Schoden 2742 5 83 1

Schoden 2742 5 85 0

Schoden 2742 6 54 0

Schoden 2742 6 56 0

Schoden 2742 6 57 0

Schoden 2742 6 58 0

Schoden 2742 6 64 0

Schoden 2742 6 65 0

Schoden 2742 6 66 0

Schoden 2742 6 68 1

Schoden 2742 6 100 0

Schoden 2742 6 106 0

Schoden 2742 6 114 0

Schoden 2742 6 119 0

Schoden 2742 6 120 0

Schoden 2742 6 141 0

Schoden 2742 6 143 0

Schoden 2742 6 144 0

Schoden 2742 6 145 0

Schoden 2742 6 146 0

Schoden 2742 6 147 0

Schoden 2742 6 151 0

Schweich 2612 27 86 0

Schweich 2612 27 87 0

Wiltingen 2756 7 11 0

Winningen 1362 4 2533 0

Winningen 1362 4 2536 4

Winningen 1362 4 2547 0

Winningen 1362 4 2560 0

Winningen 1362 4 2564 1

Winningen 1362 4 2576 1

Winningen 1362 4 2577 0

Winningen 1362 4 2582 0

Winningen 1362 4 2583 0

Winningen 1362 4 2585 0

Winningen 1362 4 2586 0

Winningen 1362 4 2592 0

Winningen 1362 4 2599 0

Winningen 1362 4 2605 0

Winningen 1362 4 2632 0

Winningen 1362 4 2633 1

Winningen 1362 4 2683 0

Winningen 1362 4 2684 0

Winningen 1362 4 2685 0

Winningen 1362 4 2686 0

The following cadastral parcel has been deleted from the 'Mosel' wine-growing area:

Koblenz 1401 8 1044 556

The cadastral unit of Irsch (2867) is no longer listed separately but has been added to the municipality of Trier.

The cadastral unit of Filzen (2428) has been listed as belonging to Brauneberg rather than to Konz.

(c) Wine grape varieties

The following grape varieties have so far been indicated in point 8 of the product specification:

White wine:

Albalonga, Arnsburger, Auxerrois (Auxerrois Blanc, Pinot Auxerrois), Bacchus, Blauer Silvaner, Bronner, Cabernet Blanc, Calardis Blanc, Chardonnay, Chardonnay Rosé (Rosa Chardonnay), Ehrenbreitsteiner, Ehrenfelser, Faberrebe (Faber), Felicia, Findling, Freisamer, Früher Malingre (Malinger), Früher Roter Malvasier (Malvasier, Früher Malvasier, Malvoisie), Gelber Muskateller (Blanc, Muscat, Moscato, Muskateller), Goldmuskateller, Goldriesling, Grüner Silvaner (Silvaner, Sylvaner), Grüner Veltliner (Veltliner), Helios, Hibernal, Hölder, Huxelrebe (Huxel), Johanniter, Juwel, Kanzler, Kerner, Kernling, Merzling, Morio-Muskat, Müller Thurgau (Rivaner), Muscaris, Muskat-Ottonel, Nobling, Optima 113 (Optima), Orion, Ortega, Osteiner, Perle, Phoenix (Phönix), Prinzipal, Regner, Reichensteiner, Rieslaner, Roter Elbling (Elbling Rouge, Elbling), Roter Gutedel (Chasselas Rouge, Gutedel, Chasselas), Roter Müller-Thurgau, Roter Muskateller (Muskateller, Moscato, Muscat), Roter Riesling, Roter Traminer (Gewürztraminer, Clevner, Traminer), Ruländer (Pinot Grigio, Grauburgunder, Grauer Burgunder, Pinot Gris), Saphira, Sauvignon Blanc, Sauvignon Cita, Sauvignon Gryn, Sauvignon Sary, Sauvitage, Scheurebe, Schönburger, Septimer, Siegerrebe (Sieger), Silcher, Sirius, Solaris, Souvignier Gris, Staufer, Trebbiano di Soave, Villaris, Weißer Burgunder (Pinot Bianco, Weißburgunder, Pinot Blanc), Weißer Elbling (Elbling), Weißer Gutedel (Chasselas Blanc, Fendant Blanc, Gutedel, Chasselas), Weißer Riesling (Riesling Renano, Rheinriesling, Klingelberger, Riesling), Würzer.

Red and rosé wine:

Accent, Acolon, Allegro, Baron, Blauburger, Blauer Frühburgunder (Pinot Noir Precoce, Pinot Madeleine, Madeleine Noir, Frühburgunder), Blauer Limberger (Lemberger, Blaufränkisch, Limberger), Blauer Portugieser (Portugieser), Blauer Spätburgunder (Pinot Nero, Pinot Noir, Samtrot, Spätburgunder), Blauer Trollinger (Trollinger, Vernatsch), Blauer Zweigelt (Zweigeltrebe, Rotburger, Zweigelt), Bolero, Cabernet Cantor, Cabernet Carbon, Cabernet Carol,

Cabernet Cortis, Cabernet Cubin (Cubin), Cabernet Dorio (Dorio), Cabernet Dorsa (Dorsa), Cabernet Franc, Cabernet Mitos (Mitos), Cabernet Sauvignon, Cabertin, Calandro, Dakapo, Deckrot, Domina, Dornfelder, Dunkelfelder, Färbertraube, Hegel, Helfensteiner, Heroldrebe, Merlot, Monarch, Müllerrebe (Schwarzriesling, Pinot Meunier), Muskattrollinger, Neronet, Palas, Pinotin, Piroso, Prior, Reberger, Regent, Rondo, Rosenmuskateller, Rotberger, Rubinet, Saint-Laurent (St. Laurent, Sankt Laurent), Syrah (Shiraz), Tauberschwarz, Wildmuskat.

AMENDMENTS:

In future, 'white wine' and 'red and rosé wine' will be replaced by 'white grape varieties' and 'red grape varieties'.

The following varieties have been added:

White grape varieties:

'Adelfränkisch, Arinto, Chenin Blanc, Donauriesling, Fernão Pires, Fidelio, Gelber Kleinberger, Gelber Orleans, Gm 4-46, Gm 6414-17, Gm 9224-2, Gm 9337-1, Gm 9620-5, Grünfränkisch, Gutenborner, Pamina, Rinot, Roter Veltliner, Sauvignac, Sauvignon Gris, Savagnin Blanc, Viognier, Weißer Heunisch, We 86-708-86.'

Red grape varieties:

'Blauer Affenthaler, Blauer Elbling, Cabernet Bordo, Cabernet Jura, Divico, Gamay Noir, Grenache Noir, Hartblau, Kleiner Fränkischer Burgunder, Lagrein, Laurot, Nebbiolo, Pinot Nova, Primitivo, Satin Noir, Schwarzer Elbling, Schwarzer Urban, Süßschwarz, Tempranillo, Touriga Nacional, VB 91-26-5.'

The synonyms have been deleted.

(d) Applicable requirements

Applicable requirements under national legislation:

The provision on designations has been added, according to which legally regulated elements of a designation may be used in accordance with the applicable law.

Requirements to be met by an organisation managing a PDO/PGI:

A labelling requirement has been added:

Only actual names may be used on the labelling of 'Mosel' PDO products marketed with indication of the vine variety. Blending with new strains is permitted.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

(e) Control body

Correction of the fax number of the Rhineland-Palatinate Chamber of Agriculture (*Landwirtschaftskammer Rheinland-Pfalz* – LWK).

The following sentence in point 11.2.3,'Quality check', of the specification has been deleted: 'A compulsory check is carried out on every Qualitätswein (quality wine), Sekt b.A. (quality sparkling wine from defined regions) and Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions).'

(f) Other

In the paragraph 'Link with the area', the descriptions of the categories 'wine', 'semi-sparkling wine' and 'quality sparkling wine' have been clarified and reworded. There is no need to submit a Union amendment, as the link with the geographical area is not voided by the amendments (cf. Article 14 of Regulation (EU) 2019/33).

The following amendments have been made:

An addition has been made to point 9.4.1, 'Wine' category, of the product specification. The amended sentence originally read as follows: '"Prädikatsweine" (wines with special attributes) must meet at least the criteria set out in point 3.2.' It will now read: '"Prädikatsweine" (wines with special attributes) must meet at least the criteria set out in point 3.2 and must not be enriched.'

A sentence in point 9.4.2, 'Semi-sparkling wine' category, of the product specification has been reworded. The sentence to be amended reads as follows: 'Production is carried out by fermentation or the addition of endogenous carbonic acid'. After amendment, it will read: 'Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.'

The first fermentation has been added in point 9.4.3, 'Quality sparkling wine' category, of the product specification. Until now, according to the description, quality sparkling wine could be produced only by means of a second fermentation of the base sparkling wine. The amendment means that quality sparkling wine may be produced through the first fermentation.

2. **Reasons for the changes**

(a) Description of the wine / grapevine products and analytical and/or organoleptic characteristics

The removal of the conversion table means that there is no longer any legal basis for indicating the minimum natural must weight. However, as producers in practice work with the Öchslegrade (must weight scale), this will continue to feature in the product specification. The indication of the minimum natural alcoholic strength and the indication of the minimum natural must weight will therefore be combined by the word 'and'. This clearly shows that both the value of the minimum natural alcoholic strength and the value of the minimum natural must weight must be observed by producers if they are to market products as 'Mosel' PDO. In order to avoid misunderstandings with regard to cellar accounting, the protection association (*Schutzgemeinschaft*) decided to insert a sentence clarifying that only must weight has to be recorded in the winery records.

The organoleptic description has been made more nuanced to better reflect the specific characteristics of each product and the differences between these products and those of other production areas.

(b) Demarcation of the area

The parcels to be included comply with territorial continuity requirements and other points of the 'Mosel' protection association's rules of procedure relevant to checks and have undergone the procedure laid down in those rules.

The Weindorf parcel in Koblenz is to be removed from the 'Mosel' PDO specification as it belongs to the Mittelrhein wine-growing area.

Irsch (2867) is not a municipality, but a cadastral unit belonging to the municipality of Trier. To reflect the actual situation on the ground, it will no longer be listed separately but as one of the cadastral units belonging to Trier.

The cadastral unit of Filzen (2428) does not belong to the municipality of Konz but to the municipality of Brauneberg. The product specification must correctly reflect the actual geographic situation.

The parcels Kobern (1363), cadastral subunit 26, cadastral parcel 105/0; Kobern (1363), cadastral subunit 26, cadastral parcel 106/0 and Kobern (1363), cadastral subunit 26, cadastral parcel 107/0 have been included on the basis that there was a possibility to object. As these parcels are adjacent to existing areas belonging to the designation and other requests from Kobern are included in this application, it can be assumed that neither the municipality nor the local farmers' or winegrowers' association would object to the parcels being included.

(c) Wine grape varieties

The list of grape varieties was incomplete and all classified varieties being cultivated in the wine-growing area have been added as they have already proved their suitability for the area. The wines produced from these varieties comply with the requirements of the product specification.

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wine' and 'red and rosé wine', as the list of grape varieties in the product specification determines whether varieties can or cannot be cultivated, not the end product.

The synonyms have been deleted, as the list of grape varieties in the product specification is essentially a 'planting permit', not a labelling requirement.

(d) Applicable requirements

Applicable requirements under national legislation:

The new rules on designations are intended to clarify concepts of designation in national law which are not protected by e-Ambrosia.

Requirements to be met by an organisation managing a PDO/PGI:

Labelling rules protect PDO products against a possible loss of value.

The visual elements of a label are very important for consumers. Were a PDO product to be placed on the market with a new strain printed on the label, the consumer would either not understand what the indication meant or would get the impression that they were products from experimental cultivation without this being clearly indicated, making it hard for them to decide for or against buying the product. Consumers may not be aware that these are actually classified varieties that have already proved their worth, which may lead them to form a negative assessment without having had a chance to taste the products. The negative impression thus created could have an impact on the entire 'Mosel' product range, due to these products being labelled as 'Mosel' PDO, and therefore also affect the sale of 'Mosel' PDO products.

(e) Control body

The fax number of the Rhineland-Palatinate Chamber of Agriculture has changed.

The sentence has been deleted to avoid duplication.

(f) Other

Point 9.4.1, 'Wine' category, of the product specification has been reworded in order to distinguish Prädikatsweine (wines with special attributes) from Qualitätsweine (quality wines).

Point 9.4.2, 'Semi-sparkling wine' category, of the product specification has been reworded to reflect the actual procedures involved in making semi-sparkling wine.

The first fermentation has been added to point 9.4.3, 'Quality sparkling wine' category, of the product specification, as, under the previous description of the category, such a wine could be produced only by secondary fermentation. This is no longer in line with current practice, since it is now possible to also produce quality sparkling wine by first fermentation.

SINGLE DOCUMENT

1. **Name(s)**

Mosel

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

8. Semi-sparkling wine

4. **Description of the wine(s)**

1. Qualitätswein (quality wine), white

BRIEF WRITTEN DESCRIPTION

Wines with indication of the grape variety in particular are characterised by aromas typical of the variety or varieties in question. Depending on the grape variety, fruity notes and aromas of exotic fruit can dominate. In particular, depending on the grape variety and the cellar operations, they have green aromas such as green peppers and green grass, or also scents of muscat and rose, honey and dried fruit, as well as spicy aspects such as hay, smoky and mineral notes. Depending on the wine-making process, the toasted wooden barrels may add vanilla, toasted and coconut aromas to the bouquet. Reductive maturation techniques may add aromas of flint and truffle, while oxidative maturation techniques may add oxidised apple and nutty aromas.

The wines usually have a harmonious balance between acidity and sweetness. The wines are usually characterised by a delicate to strong body combined with pronounced to moderate acidity.

In particular, the Riesling, Elbling and Burgunder family varieties are able to express the terroir of the vineyard in the sensory elements of the wines they produce. For example, the impression of acidity, the degree of acidity buffering and mineral notes make it possible to perceive the different types of rock and various residual soils of the Mosel region.

The colours generally vary from a pale yellow with green tints to straw yellow and golden yellow. Depending on the grape variety and year, they may also present slight red tones.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Qualitätswein (quality wine), red

BRIEF WRITTEN DESCRIPTION

Wines with indication of the grape variety in particular are characterised by aromas typical of the variety or varieties in question. The wines are above all characterised by notes of red fruit. They may also have green notes such as green peppers, rosemary and green stalk. Depending on the cellar operations and the wooden barrels used for ageing, the bouquet may also present spicy aromas, such as vanilla, toasted notes, chocolate and coconut, as well as reductive

notes of flint and truffle. These usually light and fruity to full-bodied wines are generally characterised by a soft to noticeable acidity. In particular, the Spätburgunder variety is able to express the terroir of the vineyard in the sensory elements of the wines it produces. For example, the impression of acidity, the degree of sensory acidity buffering and mineral notes make it possible to perceive the different types of rock and various residual soils of the Mosel region.

The red colour tends to vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

3. Qualitätswein (quality wine), rosé; Weißherbst, Blanc de Noir

BRIEF WRITTEN DESCRIPTION

These types of wine are produced from softly pressed red grape varieties. Rosé and Weißherbst wines usually vary from pale rose to pink to a light red colour, while Blanc de Noir wines have the colour spectrum of white wines. As a result of the musts being aged like a white wine, fruity aromas tend to dominate, such as raspberry, strawberry, blackcurrant and cherry but also lemon, apple and grapefruit. Depending on the grape variety used, the wines may also present notes of green pepper and herbs, and, if they are matured in wood, also vanilla, toasted and coconut notes. The wines tend to taste like white wines.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4. Qualitätswein (quality wine), Rotling

BRIEF WRITTEN DESCRIPTION

Rotling wines generally have a faint to pronounced light-red colour. Their aromas are usually fruity, sometimes subtly spicy, with notes of berries, pome fruit and citrus fruits. They generally have a delicate to rich flavour and a fresh acid structure.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Prädikatswein Kabinett (wine with the special attribute 'Kabinett')

BRIEF WRITTEN DESCRIPTION

These wines are generally characterised by low to moderate alcoholic strength. Usually fruity and fresh, the wines tend to clearly express the characteristics of the grape varieties from which they are made, combined with moderate to strong acidity. Depending on the cellar operations and desired degree of ageing, their variety-specific bouquet may also include mineral aromas and aromas reminiscent of flint or truffle. Kabinett wines with residual sugar in particular tend to have low alcoholic strength and present an exciting balance between acidity and sweetness.

White Kabinett wines usually vary in colour from light yellow with green tints to a deeper yellow, whereas red Kabinett wines typically vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

6. Prädikatswein Spätlese (wine with the special attribute ‘Spätlese’)

BRIEF WRITTEN DESCRIPTION

Due to higher must weights, and thus usually riper grapes, Spätlese wines tend to strongly express the characteristics of the grape variety, with more body and higher alcoholic strength. Their bouquet is usually characterised by ripe fruit and a more harmonious acid structure. In general Spätlese wines are developed to obtain a distinctive sweetness, as far as possible from their own residual sugar. White Spätlese wines usually vary in colour from light yellow to golden yellow, whereas red Spätlese wines mostly vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of ‘Mosel’ PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

7. Prädikatswein Auslese (wine with the special attribute ‘Auslese’)

BRIEF WRITTEN DESCRIPTION

The use of fully ripe and overripe grapes essentially means the characteristics of the varieties used to make these wines are felt intensely. As well as grapes that have ripened for longer on the vine, grapes that have become concentrated through noble rot (*Botrytis cinerea*) may also be used. These wines usually have intense fruity and sometimes exotic aromas. In general Auslese wines are developed to obtain a distinctive sweetness, as far as possible from their own residual sugar. White Auslese wines usually vary in colour from light yellow to golden yellow, whereas red Auslese wines mostly vary from a light cherry red to a pronounced dark elderberry.

The total alcoholic strength of ‘Mosel’ PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

8. Prädikatswein Beerenauslese (wine with the special attribute 'Beerenauslese')

BRIEF WRITTEN DESCRIPTION

'Mosel' wines with the special attribute 'Beerenauslese' are made from overripe, dried or botrytised berries and therefore generally have an intense, golden yellow to amber-like colour, a high sugar content, and a slightly oily texture. In terms of taste, they are usually intensely sweet, with a moderate to powerful acid structure. Their aromas tend to range from fruity to spicy, with notes of ripe to overripe fruit, dried fruit, honey and spices.

As Beerenauslese wines are generally developed with residual sugars, they are mainly white and rosé wines with moderate to very low alcoholic strength. For white wines in the Beerenauslese category, the colour typically varies from light yellow to all shades of amber.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

9. Prädikatswein Eiswein (wine with the special attribute 'Eiswein')

BRIEF WRITTEN DESCRIPTION

'Mosel' wines with the special attribute 'Eiswein' are pressed from grapes that are naturally frozen at the time of harvesting and pressing, meaning that the grapes' ingredients are highly concentrated and that there is sometimes slight rot from *Botrytis cinerea*. Eiswein wines therefore tend to have higher acidity and stronger aromas of the varieties used, depending on the time it takes for the required low temperatures to be reached once the grapes are fully ripe. The colour of white Eiswein wines typically varies from light yellow to amber.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

10. Prädikatswein Trockenbeerenauslese (wine with the special attribute 'Trockenbeerenauslese')

BRIEF WRITTEN DESCRIPTION

These wines generally have an even higher sugar content than Beerenauslese wines due to the more concentrated botrytised grapes and the greater effort put into selecting them. The wines therefore tend to be particularly sweet and, depending on the grape variety, have highly concentrated acidity as well as moderate to very low alcoholic strength. The aromas are similar to those of Beerenauslese wines but generally more intense. White Trockenbeerauslese wines usually vary from light yellow to dark amber in colour.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

11. Semi-sparkling wine

BRIEF WRITTEN DESCRIPTION

Quality semi-sparkling wines generally have a fine effervescence. They typically have a fruity aroma and distinct varietal characteristics, though the carbon dioxide usually gives them additional freshness and liveliness. The most commonly used aromatic varieties may produce floral aromas and notes of exotic fruit in particular, as well as notes of raspberries, cherries and strawberries. In terms of colour, they generally range from pale yellow with greenish tints to lime blossom yellow, pink and red.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

12. Quality sparkling wine

BRIEF WRITTEN DESCRIPTION

Quality sparkling wine usually reflects the moderate sugar content of the grapes. The gentle harvesting and pressing technique preserves the generally higher acid content. Sekt b.A. wines (quality sparkling wine from defined regions) are generally characterised by the base wine type, the grape varieties used, and the length of time the wine is kept on its lees during production. This can produce slightly nutty and brioche notes, depending on how long the wine is kept on its lees. Base sparkling wine aged in contact with oak wood may produce roasted and spicy aromas in the sparkling wine. The sparkling wines are usually fresh and acidic and not markedly alcoholic. The residual sugar generally varies from barely noticeable to very sweet. Their colour generally ranges from pale yellow with green tints to lime blossom yellow and sometimes to rosé colours with various tones of red.

The crémants generally have an intense effervescence and a soft structure. Their aromas usually range from fruity and ripe to yeasty and spicy, influenced by the type of base wine, the grape varieties used and the length of time that the wine is kept on its lees. The longer minimum time spent on the lees generally produces fine, creamy and balanced crémant wines.

The total alcoholic strength of 'Mosel' PDO wine produced without any enrichment may exceed 15 % by volume.

For analytical characteristics where no figure is given, the current legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. All products

Specific oenological practice

The current legislation applies.

2. All products

Relevant restrictions on making the wines

The current legislation applies.

3. All products

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1. All products

125 hectolitres per hectare

6. **Demarcated geographical area**

In Rhineland-Palatinate the protected designation of origin covers vineyards in the following municipalities and municipal districts: Alf (1599), Alken (1375), Ayl (Ayl (2740), Biebelhausen (2741)), Bausendorf (Bausendorf (2476), Olkenbach (2477)), Beilstein (1509), Bekond (2609), Bengel (2474), Bernkastel-Kues (Andel (2431), Bernkastel (2433), Kues (2432), Wehlen (2434)), Brauneberg (Brauneberg (2429), Filzen (2428)), Bremm (1516), Briedel (1601), Briedern (1510), Brodenbach (1373), Bruttig-Fankel (Bruttig (1506), Fankel (1507)), Bullay (1596), Burg (Mosel) (2460), Burgen (Landkreis Bernkastel-Wittlich) (2425), Burgen (Landkreis Mayen-Koblenz) (1371), Cochem (Cochem (1531), Cond (1533), Sehl (1532)), Detzem (2602), Dieblich (1378), Dreis (Landkreis Bernkastel-Wittlich) (2540), Ediger-Eller (Ediger (1514), Eller (1515)), Ellenz-Poltersdorf (1508), Enkirch (2459), Ensch (2605), Erden (2440), Ernst (1505), Esch (Landkreis Bernkastel-Wittlich) (2562), Fell (Fastrau (2619), Fell (2622)), Fisch (2735), Flußbach (2478), Föhren (2610), Franzenheim (2786), Graach an der Mosel (2437), Hatzenport (1370), Hetzerath (2559), Hockweiler (2787), Hupperath (2542), Igel (Igel (2788), Liersberg (2789)), Irsch (2711), Kanzem (2757), Kasel (2662), Kastel-Staadt (2713), Kenn (2614), Kesten (2427), Kinderbeuern (2475), Kinheim (2473), Kirf (Kirf (2717), Meurich (2718)), Klausen (Krames-Klausen (2563), Pohlbach (2564)), Klotten (1502), Klüsserath (2608), Kobern-Gondorf (Gondorf (1364), Kobern (1363)), Koblenz (Güls (1405), Koblenz (1401), Lay (1403), Metternich (1407), Moselweiß (1402)), Köwerich (2607), Konz (Filzen (2770), Könen (2769), Kommlingen (2773), Konz (2771), Krettnach (2774), Niedermennig (2772), Oberemmel (2775)), Korlingen (2668), Kröv (2472), Langsur (Grewenich (2793), Langsur (2790), Metzdorf (2794)), Lehmen (Lehmen (1366), Moselsürsch (1367)), Leiwen (2601), Lieser (2436), Löf (Kattenes (1368), Löf (1369)), Lösnich (2441), Longen (2616), Longuich (2615), Maring-Noviand (2435), Mehring (Lörsch (2617), Mehring (2621)), Mertesdorf (2663), Merzkirchen (2724), Mesenich (1511, 2791), Minheim (2576), Morscheid (2665), Moselkern (1558), Müden (Mosel) (1557), Mülheim (Mosel) (2430), Neef (1597), Nehren (1513), Neumagen-Dhron (Dhron (2579), Neumagen (2580)), Niederfell (1377), Nittel (Köllig (2761), Nittel (2763), Rehlingen (2762)), Oberbillig (2767), Oberfell (1376), Ockfen (2739), Ollmuth (2675), Onsdorf (2760), Osann-Monzel (Monzel (2566), Osann (2565)), Palzem (Esingen (2728), Helfant (2732), Kreuzweiler (2729), Palzem (2730), Wehr (2731)), Pellingen (2776), Piesport (Niederemmel (2578), Piesport (2577)), Platten (2536), Pluwig (2670), Pölich (2603), Pommern (1546), Pünderich (1600), Ralingen (Edingen (2804), Godendorf (2803), Ralingen (2802), Wintersdorf (2799)), Reil (2471), Riol (2618), Rivenich (2561), Riveris (2664), Saarburg (2737), Sankt Aldegund (1598), Schleich (2604), Schoden (2742), Schweich (Issel (2613), Schweich (2612)), Sehlem (2560), Senheim (1512), Serrig (2712), Sommerau (2666), Starkenburg (2458), Tawern (Fellerich (2766), Tawern (2759)), Temmels (2765), Thörnich (2606), Traben-Trarbach (Traben (2452), Trarbach (2453), Wolf (2451)), Treis-Karden (Karden (1555), Treis (1556)), Trier (Biewer (2857), Eitelsbach (2855), Filsch (2866), Irsch (2867), Kernscheid (2868), Kürenz (2864), Olewig (2863), Ruwer-Maximin (2853), Ruwer-Paulin (2854), St. Matthias (2861), Tarforst (2865), Trier (2856), Zewen (2860)), Trittenheim (2581), Ürzig (2439), Valwig (1504), Veldenz (2423), Waldrach (2661), Wasserliesch (2768), Wawern (Trier-Saarburg) (2758), Wellen (2764), Wiltingen (2756), Wincheringen (Bilzingen (2723), Söst (2734), Wincheringen (2733)), Winningen (1362), Wintrich (2426), Wittlich (Lüxem (2522), Neuerburg (2524), Wittlich (2521)), Zell (Mosel) (Kaimt (1594), Merl (1595), Zell (1593)), Zeltingen-Rachtig (2438).

In Saarland the protected designation of origin covers vineyards in the following municipalities and municipal districts: Perl (3570), Oberperl (3560), Perl/Nennig (3540), Perl/Sehndorf (3580).

The precise demarcation can be seen on maps showing the vineyards in the municipalities referred to above, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

Qualitätswein (quality wine), Prädikatswein (wine with a special attribute), Sekt b.A. (quality sparkling wine from defined regions) or Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions) bearing the protected name 'Mosel' may be produced in an area other than the specified growing area in which the grapes were harvested and which is indicated on the labelling, provided that the production area is situated in the same federal state or in a neighbouring federal state.

7. **Wine grape varieties**

Accent

Acolon

Adelfränkisch - Grüner Adelfränkisch

Albalonga

Allegro

Arinto

Arnsburger

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Baron

Blauburger

Blauer Affenthaler

Blauer Elbling - Willbacher

Blauer Frühburgunder - Pinot Noir Précoce, Pinot Madeleine, Madeleine Noir, Frühburgunder, Pinot Madelaine

Blauer Limberger - Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Silvaner

Blauer Spätburgunder

Blauer Trollinger - Trollinger, Vernatsch

Blauer Zweigelt - Zweigeltrebe, Rotburger, Zweigelt

Bolero

Bronner

Cabernet Blanc

Cabernet Bordo

Cabernet Cantor

Cabernet Carbon

Cabernet Carol

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin

Calandro

Calardis Blanc

Chardonnay

Chenin Blanc

Dakapo

Deckrot

Divico

Domina

Donauriesling

Dornfelder

Dunkelfelder

Ehrenbreitsteiner

Ehrenfelser

Faberrebe

Felicia

Fernao Pires

Fidelio

Findling

Freisamer

Früher Malingre - Malinger

Früher Roter Malvasier - Malvasier, Früher Malvasier, Malvoisie

Färbertraube

Gamay noir

Gelber Kleinberger

Gelber Muskateller

Gelber Orleans - Orleans

Gm 4-46

Gm 6414-17

Gm 9224-2

Gm 9337-1

Gm 9620-5

Goldmuskateller - Muskateller

Goldriesling

Grenache noir - Grenache

Grüner Silvaner - Silvaner, Sylvaner

Grüner Veltliner - Veltliner

Grünfränkisch

Gutenborner

Hartblau

Hegel

Helfensteiner

Helios

Heroldsrebe

Hibernal

Huxelrebe - Huxel

Hölder

Johanniter

Juwel

Kanzler

Kerner

Kernling

Kleiner Frankischer Burgunder - Burgunder Fränkisch Kleiner

Lagrein

Laurot

Merlot

Merzling

Monarch

Morio Muskat

Muscaris

Muskat Ottonel - Muskat-Ottonel

Muskat Trollinger

Müller Thurgau - Rivaner

Müllerrebe - Schwarzriesling, Pinot Meunier

Nebbiolo

Neronet

Noblin

Optima 113 - Optima

Orion

Ortega

Osteiner

Palas

Pamina

Perle

Phoenix - Phönix

Pinot Nova

Pinotin

Piroso

Primitivo - Zinfandel, Blaucher Scheuchner

Prinzipal

Prior

Reberger

Regent

Regner

Reichensteiner

Rieslaner

Rinot

Rondo

Rosenmuskateller - Muskateller

Rosé Chardonnay - Chardonnay, Rosa Chardonnay, Chardonnay Rosé

Rotberger

Roter Elbling - Elbling Rouge

Roter Gutedel - Chasselas Rouge, Fendant Rouge

Roter Muskateller - Muskateller, Muscat, Moscato

Roter Müller-Thurgau

Roter Riesling

Roter Traminer - Clevner, Traminer

Roter Veltliner

Rubinet

Ruländer - Pinot Grigio, Grauburgunder, Grauer Burgunder, Pino Gris

Saint Laurent - St. Laurent, Sankt Laurent

Saphira

Satin Noir

Sauvignac

Sauvignon Blanc - Muskat Silvaner

Sauvignon Cita

Sauvignon Gris

Sauvignon Gryn

Sauvignon Sary

Sauvitage

Savagnin Blanc - Weißer Traminer

Scheurebe

Schwarzer Elbling - Pinot Salomon

Schwarzer Urban

Schönburger

Septimer

Siegerrebe

Silcher

Sirius

Solaris

Souvignier Gris

Staufer

Syrah

Süßschwarz

Tauberschwarz

Tempranillo

Thouriga nacional

VB 91-26-5

Verdicchio bianco - Trebbiano di Soave

Veritage

Villaris

Viognier

Weißer Burgunder - Pinot Bianco, Weißburgunder, Pinot Blanc

Weißer Elbling - Elbling, Kleinberger

Weißer Gutedel - Chasselas Blanc, Fendant Blanc, Fendant

Weißer Heunisch - Heunisch

Weißer Riesling - Riesling Renano, Rheinriesling, Klingenberger, Riesling

Wildmuskat

Würzer

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

8.1. The Mosel wine-growing region, whose vineyards are predominantly located along the River Mosel and its tributaries the Saar and the Ruwer, covers several physiographic areas. From south-west to north-east, the following areas can be distinguished: the Upper Mosel (Perl to Konz), the Trier Valley (Konz to Schweich), the Middle Mosel (Schweich to Moselkern) and the Lower Mosel Valley (Moselkern to Koblenz). In morphological terms, the Mosel region can be roughly divided into two subregions. In the Upper Mosel and Trier Valley physiographic areas, the Mosel winds through the rather soft Mesozoic rocks (mottled sandstone, shelly limestone and Keuper) of the Trier Embayment. Conversely, in the Middle Mosel and Lower Mosel physiographic areas, the river meanders in a narrow V-shaped valley cut into the Devonian rocks of the Rhenish Massif. The areas along the Mosel, the Saar and the Ruwer which are used for winegrowing range in altitude from about 65 m to 375 m above sea level; the average altitude of the vineyards is 180 metres above sea level. The vineyards mainly face SE-S-SW (50 %); the average orientation of the winegrowing area as a whole is 195 ° (SSW). Geology: In the Mosel wine-growing area, Devonian rocks predominate by far. During the Devonian period, sediments were deposited in a sea basin. In coastal areas, the sediments were sands; inland, they were silts and clays. In the Carboniferous Period, those deposits, which had now hardened, were folded into mountains (the Rhenish Massif). Today, in the areas where Devonian rocks crop out, we find mainly quartzite sandstones, quartzites and (argillaceous) schist. In the Buntsandstein, river and wind deposits were set down in what is now the Trier Embayment; today, those deposits appear as sandstones. During the subsequent periods – Muschelkalk and Keuper – sea deposits containing lime formed in the Trier Embayment. Rocks from the Keuper and Muschelkalk can only be found in the Upper Mosel.

Natural factors: The annual average daytime temperature is 9,7 °C, with an average temperature during the growing season itself of 14,1 °C. The average annual precipitation is 760 mm, with 60 % of the precipitation falling during the growing season. The vines receive an average of 652 000 Wh/m² of direct sunshine during the growing season. The highest sunshine values are recorded on steep and very steep slopes.

Human factors: As the small-scale structure and steep slopes limit the use of machinery in the vineyards, tending them is very labour-intensive, which has a stabilising effect on yields. This contributes significantly to the quality of the harvest in terms of the natural minimum alcoholic strength, the development of the aromas and the acid balance of the wines. The long growing season, together with the particular topography of the growing area, the microclimatic conditions, the characteristic composition of the soil and the high level of human input, determine the typical characteristics of the wines. The human factor is based on a centuries-old wine-growing tradition.

8.2. *All products*

The links mentioned under points 9.1 to 9.3 of the product specification relate to the production of base products from grapes which differ in character owing to the variety of soils and processing methods.

8.3. *Wine*

Quality wines must meet the minimum requirements per category of grape variety laid down in point 3.2 of the product specification and may be fortified.

'Prädikatsweine' (wines with special attributes) must meet at least the criteria set out in point 3.2 of the product specification and must not be enriched.

When cultivating the primary product (grapes) earmarked for the production of wine with special attributes, the winegrower may use special plant care measures during the growing season, such as defoliating the grape areas or thinning out the grapes, to achieve better quality and a more intense composition of constituents in the grape. Furthermore, various technology-related cellaring operations can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

8.4. *Semi-sparkling wine*

For quality semi-sparkling wine from defined regions, the base product must meet the minimum requirements for quality wine in the region in question set out under point 3.2 of the product specification. Part of the carbon dioxide derived naturally from fermentation is retained during fermentation.

8.5. *Quality sparkling wine*

The base product must meet the criteria set out in point 3.2 of the product specification. Depending on their growth stage and location, grapes from selected vineyards used to make base wine intended for the production of sparkling wine must be harvested earlier so that they maintain the crisp acid structure of quality sparkling wine from defined regions. The wine is produced by first or second fermentation in the tank or bottle. Where production is by the special traditional bottle fermentation method, the product must have undergone a second alcoholic fermentation in the bottle to become sparkling wine. In this case the product must be matured in the bottle for at least 9 months.

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

Wine, quality sparkling wine, semi-sparkling wine

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The wines must pass an official inspection in order to be labelled with the traditional terms Qualitätswein (quality wine), Prädikatswein (wine with a special attribute), Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions) and Sekt b.A. (quality sparkling wine from defined regions). The inspection number issued in this context (*amtliche Prüfungsnummer*) must be indicated on the label. It replaces the batch number.

In addition to the existing protected wine name, wine and wine products must be labelled with one of the traditional terms listed in point 5(a) of the product specification. The use of the traditional terms listed in point 5(b) of the product specification is optional.

Statutory elements of a designation may be used in accordance with the applicable law.

Moreover, the vineyard register provides the list of the names of areas, large-scale and single vineyards and open-field systems that may be used as smaller geographical units. It indicates the boundaries of the sites and areas in terms of cadastral references (cadastral unit, cadastral subunit, open-field system, parcel). It is managed by the Rhineland-Palatinate Chamber of Agriculture. In Saarland, they are listed in the Regulation on the demarcation of wine-growing areas in Saarland (*Verordnung über die Abgrenzung der Weinbaugebiete im Saarland*). The Rhineland-Palatinate vineyard register is established and maintained on the basis of:

— Section 23(3) and (4) of the Federal Wine Act (*Weingesetz*);

— Section 29 of the Federal Wine Regulation (*Weinverordnung*);

— Rhineland-Palatinate Act on the designation of sites and areas and the vineyard register (Vineyards Act) (*Landesgesetz über die Festsetzung von Lagen und Bereichen und über die Weinbergsrolle – Weinlagengesetz Rheinland-Pfalz*);

— Saarland Regulation on the demarcation of wine-growing areas in Saarland of 2 June 2006 (*Verordnung über die Abgrenzung der Weinbaugebiete im Saarland vom 2. Juni 2006*);

— Section 2(16) of the Rhineland-Palatinate Regulation on responsibilities in the area of wine legislation (*Landesverordnung über Zuständigkeiten auf dem Gebiet des Weinrechts*).

The boundaries of small geographical units may only be changed with the agreement of the competent organisations under Section 22g of the Federal Wine Act, which must notify any changes to the Federal Office for Agriculture and Food.

Wine, quality sparkling wine, semi-sparkling wine

Legal framework:

Laid down by an organisation managing the PDO/PGI, where provided for by Member States.

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Only actual names may be used on the labelling of 'Mosel' PDO products marketed with indication of the vine variety. Blending with new strains is permitted.

Where a product has been made exclusively from grapes from new strains, it must be marketed without indicating the vine variety on the label.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein