C/2025/5177

25.9.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/5177)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Württemberg'

PDO-DE-A1276-AM02 – 1.7.2025

1. **Name of product**

'Württemberg'

2. **Geographical indication type**

☒ Protected designation of origin (PDO)

☐ Protected geographical indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Germany

5. **Member State authority communicating the standard amendment**

Bundesministerium für Ernährung und Landwirtschaft und Verbraucherschutz

(BMLEH, Federal Ministry of Agriculture, Food and Regional Identity)

6. **Qualification as standard amendment**

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143.

7. **Description of the approved standard amendment(s)**

1. *Description of the wine/grapevine products and analytical and/or organoleptic characteristics*

Description:

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'.

An organoleptic description of the various products has been provided.

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143. This amendment affects the single document.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Reasons:

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 with 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 'Württemberg' PDO. The descriptions of the wines' organoleptic characteristics have been made more nuanced in order to better reflect the different products. The aim is to underscore firstly the products' individual organoleptic characteristics and secondly their very many facets. Contrary to the description to date, the specific characteristics must be recorded faster and in greater detail.

2. *Specific oenological practices*

Description:

The earlier comments have been deleted and reference has now been made to existing legislation with regard to specific oenological practices, relevant restrictions on winemaking and cultivation practices.

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143. This amendment affects the single document.

Reasons:

The reference to existing legislation avoids the until now purely declaratory reproduction of legislation in the product specification. The product specification will thus be streamlined and made clearer for the reader, who can see at a glance that no restrictions overstep applicable law.

3. *Wine grape varieties*

Description:

In future, the grape varieties will be listed under the headings 'white grape varieties' and 'red grape varieties' instead of 'white wines' and 'red and rosé wines'.

In Baden-Württemberg, the following varieties have been added under 'white grape varieties':

Alvarinho, Aromera, Blauer Silvaner, Blütenmuskateller, Cabernet Blanc, Calardis Blanc, Calardis Musqué, Chenin Blanc, Donauriesling, Donauveltliner, Fidelio, Floreal, Gm 7116-1, Goldmuskateller, Goldriesling, Grüner Veltliner, Nobling, Ortega, Petit Manseng, Phoenix, Pinot Iskra, Prinzipal, Rabaner, Rieslaner, Rosa Chardonnay, Saphira, Sauvignac, Sauvignon Gris, Sauvignon Sary, Sauvitage, Savagnin Blanc, Savilon, Schönburger, Sémillon, Soreli, Roter Traminer, VB-32-7, Veritage, We 06-734-42, We 70-259-10, We 70-274-12, We 88-96-68, We 88-98-31, We 98-522-4, We S 503, We S 509

In Baden-Württemberg, the following varieties have been added under 'red grape varieties':

Accent, Barbera, Blauburger, Blauer Elbling, Blauer Zweigelt, Cabaret Noir, Cabernet Cantor, Cabernet Carol, Cabernet Jura, Cabertin, Calabrese, Carménère, Dakapo, Divico, Domina, Gamaret, Garanoir, Lagorthi, Laurot, Léon Millet, Levitage, Maréchal Foch, Marselan, Merlot Khorus, Montepulciano, Petit Verdot, Pinotin, Piroso, Primitivo, Reberger, Roesler, Rondo, Rotberger, Sangiovese, Satin Noir, Schwarzer Urban, Sulmer, Tannat, Touriga nacional, VB 91-26-26, VB 91-26-6, VB Cal 1-22, VB Cal 1-28, We 06-940-37, We 73-45-84, We 77-70-84, We 86-710-15, We 90-6-12, We 93-13-68, We 94-26-36, We 94-28-32, We 94-33-54, Wildmuskat

In Bavaria, the following varieties have been added under 'white grape varieties':

Cabernet Blanc, Goldmuskateller, Grüner Veltliner, Muscaris, Ruländer, Sauvitage, Sauvignac, Souvignier Gris

In Bavaria, the following varieties have been added under 'red grape varieties':

Cabertin, Maréchal Foch, Pinotin.

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143. This amendment affects the single document.

Reasons:

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

The previous list of grape varieties was incomplete and has been supplemented by those which were previously authorised under experimental cultivation.

A wide range of grape varieties are grown in Württemberg, which is to be reflected in the Württemberg PDO product specification. There is a focus on international grape varieties which have already become widespread due to their ability to adapt. There is also a focus on so-called 'fungus-resistant grape varieties' which, due to their significantly reduced need for plant protection products, make an important contribution to reducing the overall use of pesticides and support an increase in organic winegrowing. The varieties listed for the first time are under cultivation and have already proven their suitability. The wines they produce meet the requirements of the product specification.

4. *Applicable requirements under EU or national legislation/requirements laid down by an organisation managing the PDO/PGI*

Description:

Point 5 (formerly point 1) of the product specification clarifies which traditional terms are mandatory and which are optional for the labelling of wines and wine products.

Point 10.2 of the product specification now lists the rules for smaller geographical units. It describes how and to what extent 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 areas. It sets out the responsibility for managing the vineyard register and also the legal bases underpinning its creation and management.

Point 10.3 of the product specification states that, as of vintage 2030, only semi-dry, semi-sweet and sweet wines may have an optional attribute.

Point 10.5 of the product specification states that, as of vintage 2026, only wines produced in accordance with the legal requirements for wines bottled by the producer, or on the grounds of the estate or castle, may be marketed as local wines and single-vineyard wines.

Point 10.6 of the product specification requires that all varieties listed under the section 'Authorised wine grape varieties' are allowed as single-vineyard wines.

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143. This amendment affects the single document.

Reasons:

The amended rules regarding traditional terms aim to clarify how wines and wine products of the Württemberg PDO are to be labelled in addition to the existing protected designation of origin. The amendments are based on a necessary adaptation to the current legal situation.

The provision in point 10.2 of the product specification refers to the vineyard register as a register of geographical indications which are smaller than the Württemberg PDO. The purpose of this reference is to clarify which smaller geographical indications can be used in conjunction with the Württemberg PDO, explain the function of the vineyard register as a list of smaller geographical units and assign competence as appropriate.

The volume of wines marketed with special attributes has decreased significantly in recent years and today accounts for only around 4 % of total volume. The vast majority of Württemberg wines do not have any special attributes. The Federal Wine Ordinance (Weinverordnung) provides that Großes Gewächs wines may not have special attributes and must be developed exclusively as dry wines. In order to apply the requirements for Großes Gewächs to the entire quality pyramid for Württemberg, as of vintage year 2030, dry wines may no longer have special attributes in accordance with point 10.3 of the product specification.

Point 10.5 of the product specification introduces a new provision on the bottling of local wine and single-vineyard wine. The Federal Wine Act (Weingesetz) defines the requirements for wines bottled by the producer, or on the grounds of the estate or castle. The forms of bottling represent the authenticity of the establishments and their credibility. Consumers can use the new quality pyramid to determine the origin of the grapes. In order to preserve regional added value and avoid long transport distances for environmental reasons, as of vintage year 2026, only wines produced in accordance with given requirements may be marketed with local wine or single-vineyard status.

Württemberg relies on its diversity of red and white wine grape varieties. It cannot be inferred from the data on quality wine testing that only individual grape varieties are currently marketed as single-vineyard wines. According to § 39 subpara 1 of the Wine Ordinance (Weinverordnung, WeinV), grape varieties must be defined for the single-vineyard wines. The protection association has decided that for the time being, all grape varieties may be marketed as single-vineyard wines, and has set out this provision in point 10.6 of the product specification. This approach is consistent with maintaining the status quo. It can be assumed that a large number of single-vineyard wines currently marketed (around 16 % of the volume used in the quality wine test) can no longer be offered as of 2026 due to the amended Wine Ordinance, (minimum must weight for Kabinett wine, earliest market release date: 1 March of the year following the harvest, discontinuation of the reference community). The form of packaging (a 0,75-litre glass bottle) is mandatory as of the 2030 vintage year, in accordance with decisions by the protection association. The grape varieties of the single vineyard can be an essential component in the profiling of the Württemberg PDO. Many holdings are currently adapting their range structure to the amended Federal Wine Ordinance. The next vintages will show which results will be of relevance as single-vineyard wines. Accordingly, further decisions to restrict the list of varieties could follow.

5. *Control body*

Description:

Control authorities and their tasks have been removed from the product specification and listed in a separate document.

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143. The amendment affects the single document.

Reasons:

Information on control authorities does not need to be included in the product specification, but may be made available in a separate document. This simplifies subsequent updates because amendments or deletions in the separate document are not subject to the procedure for standard amendments.

6. *Other*

Editorial changes have been made in line with EU requirements.

Passages in the text which have reproduced generally existing rules have been deleted and a reference to 'applicable law' has been added.

The structure of the product specification has been brought into line with the single document.

Despite the addition and deletion of certain localities, there is no change to the demarcation of the area. An overview is simply given of the status quo of the land under vines on the vine-growing map and of the areas previously referred to as the 'Speckgürtel' (surrounding areas). At the same time, additions have been made to localities which had been newly formed following political reforms or had erroneously been omitted from the list due to an incomplete vine-growing map. The respective cadastral numbers have been added in brackets after the names of the individual localities.

The link with the area has been clarified in a few places. These changes are considered standard amendments in accordance with Article 14 of Delegated Regulation (EU) 2019/33 as they do not void the link with the geographical area.

This is a standard amendment under Article 24(4) of Regulation (EU) 2024/1143. The amendment affects the single document.

Reasons:

Editorial changes have had to be made in order to comply with EU requirements.

Passages in the text which have reproduced generally existing rules have been amended accordingly and a reference simply to 'applicable law' has now been added. This was necessary to clarify in which places the product specification merely reflects the legal situation.

The structure of the product specification has been adapted to the single document in order to improve the readability of the product specification and achieve consistency of form and content between the two documents.

The demarcation of the area has not changed. In the product specification, additions were simply made to localities which had been newly formed following political reforms or had erroneously been omitted from the list due to an incomplete vine-growing map. The deletion of localities in the product specification likewise does not change the demarcation of the area and is merely the result of political reforms here too.

In order to guarantee greater clarity, the cadastral numbers have been indicated in brackets after the place names.

The area of the Württemberg PDO must be defined in such a way as to avoid any ambiguity. The reason for this is to allow producers, the competent authorities and control bodies to unequivocally identify the geographical area. The precise demarcation can be seen on maps showing the vineyards in the municipalities, demarcated by parcel, at www.ble.de/eu-qualitaetskennzeichen-wein.

The description of the link with the geographical area has been clarified in order to adapt the product specification to the reality of conditions on the ground. The categories of grapevine products were previously only indicated in the single document. As a result of this application, they will also be indicated in the product specification. This is a purely editorial addition and is therefore considered a standard amendment.

SINGLE DOCUMENT

1. **Name(s)**

Württemberg

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
5. Quality sparkling wine
8. Semi-sparkling wine

3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – wine of fresh grapes, including fortified wine; grape must other than that of heading 2009

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

4.1. *Wine, white*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Typically characterised by a light yellow colour which may also have slightly greenish tones, and may veer towards the golden yellow spectrum or to a reddish shimmering tone, depending on the variety and the vintage year.

Taste: Discernible fruitiness and acidity. Spicy notes are also discernible, depending on the variety and the vintage.

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): —

4.2. *Wine, red*

BRIEF WRITTEN DESCRIPTION

Visual appearance: depending on the variety, light red to brick red, ruby, garnet, crimson, violet, bluish to black or possibly also brownish tones.

Taste: Discernible notes of fruit and tannins, sometimes with additional spicy notes.

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): —

4.3. *Wine, rosé*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Pale to light red colour, with some wines presenting reddish hues depending on the variety.

Taste: Flowers, fruit and spices; depending on the vine varieties and age, elegant to full-bodied in taste, with mostly low acidity and a pleasant acid note, with at most minimum notes of tannin.

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): —

4.4. *Weissherbst*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Typically characterised by a light reddish tones, and may veer towards the golden yellow spectrum or to a naturally shimmering red tone.

Taste: Discernible fruitiness.

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): —

4.5. *Blanc de Noir*

BRIEF WRITTEN DESCRIPTION

Visual appearance: White wine colours.

Taste: aromas predominantly suggestive of flowers, fruit and spices, depending on the grape varieties used and the maturity, light to full-bodied in taste, with a pleasant acid note and at most minimum notes of tannin.

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): —

4.6. *Wine, Schillerwein (Siller)*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Pale to light red colour.

Taste: Discernible fruitiness.

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): —

4.7. *Wine, Rotling*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Pale to light red colour.

Taste: Discernible fruitiness.

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): —

4.8. *Prädikatswein Auslese (wine with the special attribute 'Auslese')*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Their colour is similar to that of the corresponding Qualitätsweine (quality wines). As they mature, white wines in particular may take on an amber colour.

Taste: Due to the natural alcoholic strength by volume of a usually higher extract, perceptible abundance and opulent body.

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): —

4.9. *Wine with special attributes (Beerenauslese and Trockenbeerenauslese)*

BRIEF WRITTEN DESCRIPTION

Visual appearance: White wines may take on an amber colour as they mature.

Taste: Due to the noble rot or the drying of the grapes, there is a natural concentration of aromas, natural alcoholic strength and existing extracts. The wines have an intense aroma.

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): —

4.10. *Prädikatswein Eiswein (wine with the special attribute 'Eiswein')*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Their colour is similar to that of the corresponding Qualitätsweine (quality wines). As they mature, white wines in particular may take on an amber colour.

Taste: discernible acidity in combination with the residual sweetness present.

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): —

4.11. *Quality sparkling wine, white*

BRIEF WRITTEN DESCRIPTION

Visual appearance: The colour spectrum typically depends on the type of base wines used. As a result, the colour spectrum may range from light yellow and slightly greenish to golden colours; fine bubbles or fine foam (sparkling).

Taste: Discernible fruitiness and acidity.

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): —

4.12. *Quality sparkling wine, red*

BRIEF WRITTEN DESCRIPTION

Visual appearance: The colour spectrum typically depends on the type of base wines used. Depending on the variety, light red to brick red, ruby, garnet, crimson, violet, bluish to black or possibly also brownish tones; fine bubbles or fine foam (sparkling).

Taste: Organoleptically marked by discernible fruit and tannin notes.

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): —

4.13. *Quality sparkling wine, rosé*

BRIEF WRITTEN DESCRIPTION

Visual appearance: The colour spectrum typically depends on the type of base wines used. Pale to light red colour; reddish hues depending on the variety; fine bubbles or fine foam (sparkling).

Taste: Flowers, fruit and spices; depending on the vine varieties and age, light to full-bodied in taste, with mostly low acidity but at most minimum notes of tannin.

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): —

4.14. *Quality sparkling wine, Rotling*

BRIEF WRITTEN DESCRIPTION

Visual appearance: The colour spectrum typically depends on the type of base wines used. Pale to light red colour; fine bubbles or fine foam (sparkling).

Taste: Discernible fruitiness.

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): —

4.15. *Semi-sparkling wine, white*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Pale yellow with greenish tints to linden flower yellow; fine bubbles.

Taste: distinct varietal characteristics; natural aromas amplified by the presence of carbon dioxide; pronounced fruit; additional freshness; floral aromas; exotic fruit notes; raspberry, cherry and strawberry notes.

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): —

4.16. *Semi-sparkling wine, rosé*

BRIEF WRITTEN DESCRIPTION

Visual appearance: pink and reddish hues; fine bubbles.

Taste: distinct varietal characteristics; natural aromas amplified by the presence of carbon dioxide; pronounced fruit; additional freshness; floral aromas; exotic fruit notes; raspberry, cherry and strawberry notes.

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): —

4.17. *Semi-sparkling wine, Rotling*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Pale yellow with greenish tints to lime blossom yellow, pink and red, fine bubbles.

Taste: distinct varietal characteristics; natural aromas amplified by the presence of carbon dioxide; pronounced fruit; additional freshness; floral aromas; exotic fruit notes; raspberry, cherry and strawberry notes.

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): —

4.18. *Liqueur wine, white*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Yellow, yellow-green.

Taste: Fiery, full-bodied wine.

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): —

4.19. *Liqueur wine, red*

BRIEF WRITTEN DESCRIPTION

Visual appearance: Weak to strong red.

Taste: a fiery, full-bodied wine.

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. **Winemaking practices**

5.1. *Specific oenological practices*

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5.2. *Maximum yields*

1. Applies to all products (with the option to store surpluses of an additional 20 %)

110 hectolitres per hectare

6. **Demarcated geographical area**

Federal State of Baden-Württemberg

The wine-growing areas of the following municipalities (cadastral units) and their districts form part of the protected designation of origin Württemberg:

Abstatt (835), Adolzfurt (371), Affalterbach (1040), Aichelberg (1690), Aldingen (1120), Allmersbach (1215), Archshofen (191), Asperg (1100), Auenstein (846), Aurich (1061), Baach (1321), Bachenau (646), Beihingen (1050), Beilstein (840), Beinstein (1341), Belsenberg (282), Benningen (1025), Besigheim (960), Beuren (1945), Beutelsbach (1430), Bieringen (258), Bietigheim (1000), Bissingen (1001), Böckingen (912), Bönnigheim (975), Botenheim (876), Brackenheim (875), Breitenholz (7431), Brettach (670), Bretzfeld (370), Breuningsweiler (1323), Bürg (1324), Büttelbronn (347), Cannstatt (1463), Cappel (348), Cleebronn (885), Cleversulzbach (662), Creglingen (190), Criesbach (271), Dahenfeld (721), Diefenbach (3861), Dimbach (373), Dörzbach (235), Dürrenzimmern (877), Dürrn (3905), Duttenberg (681), Ebersberg (1240), Eberstadt (780), Eibensbach (891), Ellhofen (795), Elpersheim (176), Endersbach (1431), Ensingen (1062), Entringen (7432), Enzberg (3891), Enzweihingen (1063), Erdmannhausen (1035), Erlenbach (735), Erligheim (980), Ernsbach (306), Eschelbach (326), Esslingen (1700), Fellbach (1450), Feuerbach (1464), Flein (850), Forchtenberg (305), Frauenzimmern (892), Freudenstein (3851), Freudental (945), Frickenhausen (1885), Friedrichshall (680), Geddelsbach (374), Gellmersbach (786), Gemmingen (745), Gemmrigheim (935), Geradstetten (1416), Gerlingen (1165), Gräfenhausen (4011), Grantschen (787), Gronau (921), Großbottwar (925), Großgartach (775), Großheppach (1432), Großingersheim (995), Großsachsenheim (985), Grunbach (1417), Güglingen (890), Gündelbach (1064), Gundelsheim (645), Haagen (177), Haberschlacht (878), Häfnerhaslach (986), Hanweiler (1325), Harsberg (361), Hausen (879), Hebsack (1418), Hedelfingen (1465), Heilbronn (910), Herbolzheim (636), Hertmannsweiler (1326), Hessigheim (955), Hirschau (7455), Höchstberg (647), Hof und Lembach (926), Hofen (976), Hofen (1467), Hohenhaslach (987), Hohenstein (977), Hölzern (781), Höpfigheim (1016), Horkheim (914), Horrheim (1065), Hößlinsülz (816), Illingen (3880), Ilsfeld (845), Ingelfingen (270), Kappishäusern (1956), Kesselfeld (328), Kirchberg (1225), Kirchheim (970), Kleinaspach (1217), Kleinbottwar (1017), Kleingartach (753), Kleinheppach (1351), Kleiningersheim (996), Kleinsachsenheim (988), Knittlingen (3850), Kochersteinsfeld (656), Kocherstetten (284), Kohlberg (1950), Korb (1350), Kressbronn (9960), Künzelsau (280), Langenbeutingen (671), Laudenbach (179), Lauffen (865), Lehrensteinsfeld (800), Leonberg (1500), Leonbronn (901), Lienzingen (3893), Linsenhofen (1886), Lippoldsweiler (1241), Löchgau (965), Lomersheim (3894), Löwenstein (815), Ludwigsburg (1110), Maienfels (822), Marbach (1030), Markelsheim (158), Markgröningen (1095), Massenbachhausen (760), Maulbronn (3870), Meimsheim (880), Mergentheim (150), Metzingen (7620), Michelbach (350), Michelbach (902), Möckmühl (615), Möglingen (351), Mönsheim (3975), Morsbach (286), Mühlhausen (1469), Mühlhausen (3895), Mundelsheim (950), Münster (1470), Murr (1020), Muthof (307), Neckarsulm (720), Neckarweihingen (1111), Neckarwestheim (870), Neckarzimmern (2905), Neipperg (881), Neudenau (635), Neuffen (1955), Neuhausen (7622), Neustadt (1345), Niederhofen (767), Niedernhall (300), Niederstetten (205), Nordhausen (861), Nordheim (860), Oberderdingen (3490), Obereisesheim (722), Obergriesheim (648), Oberohrn (362), Obersöllbach (332), Oberstenfeld (920), Oberstetten (208), Obersulm (804), Obertürkheim (1471), Ochsenbach (989), Ochsenburg (903), Oedheim (675), Offenau (685), Ölbronn (3906), Ötisheim (3885), Pfaffenhofen (895), Pfäffingen (7433), Pfedelbach (360),

Pleidelsheim (1045), Plieningen (1472), Plochingen (1735), Poppenweiler (1113), Rappach (375), Ravensburg (9580), Reutlingen (7640), Richen (755), Rielingshausen (1031), Riet (1067), Rietenau (1218), Rohracker (1474), Rohrbronn (1419), Rommelshausen (1440), Roßwag (1068), Rottenburg (7480), Ruchsen (618), Schäftersheim (183), Schluchtern (776), Schmiden (1452), Schmidhausen (841), Schmie (3871), Schnait (1433), Schöntal (255), Schorndorf (1400), Schozach (847), Schützingen (3881), Schwabbach (377), Schwaigern (765), Siebeneich (378), Siglingen (637), Spielberg (990), Steinheim (1015), Sternenfels (3860), Stetten (761), Stetten (1441), Stockheim (882), Strümpfelbach (1434), Stuttgart (1460), Taldorf (9583), Talheim (855), Tamm (1010), Tübingen (7450), Uhlbach (1477), Untereisesheim (730), Untergruppenbach (830), Unterheimbach (379), Unterheinriet (831), Unterjesingen (7459), Untersteinbach (363), Untertürkheim (1478), Vaihingen (1060), Verrenberg (354), Vorbachzimmern (212), Waiblingen (1340), Waldbach (380), Walheim (940), Weikersheim (175), Weiler (896), Weilheim (1835), Weinsberg (785), Weißbach (295), Wendelsheim (7496), Wendlingen (1770), Wermutshausen (213), Westernach (320), Widdern (625), Wimmental (788), Wimpfen (690), Windischenbach (364), Winnenden (1320), Winterbach (1410), Winzerhausen (927), Wurmlingen (7497), Zaberfeld (900), Zuffenhausen (1481).

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

Federal State of Bavaria

The wine-growing areas of the following municipalities (cadastral units) and their districts form part of the protected designation of origin Württemberg:

The municipalities of Nonnenhorn, Wasserburg and Bodholz and the cadastral units of Hoyren and Aeschach of Lindau, the district capital. The precise demarcation can be seen on maps showing the vineyards in the above-mentioned municipalities, demarcated by parcel. The maps can be viewed at www.ble.de/eu-qualitaetskennzeichen-wein.

7. **Wine grape variety/ies**

Accent

Acolon

Albalonga

Allegro

Alvarinho – Albarino, Albariño

Arnsburger

Aromera

Auxerrois – Auxerrois Blanc, Auxerrois blanc, Pinot Auxerrois

Bacchus

Barbera – Sciaa

Baron

Blauburger

Blauer Elbling

Blauer Frühburgunder – Frühburgunder, Madeleine Noir, Pinot Madeleine, Pinot Noir Précoce

Blauer Limberger – Blaufränkisch, Lemberger, Limberger

Blauer Portugieser – Portugieser

Blauer Silvaner

Blauer Spätburgunder – Clevner, Pinot Noir, Pinot noir, Pinot Nero, Pinot nero, Samtrot, Spätburgunder

Blauer Trollinger – Trollinger, Vernatsch, Schiava Grossa

Blauer Zweigelt – Rotburger, Zweigelt, Zweigeltrebe

Blütenmuskateller

Bolero

Bronner

Cabaret Noir

Cabernet Blanc

Cabernet Cantor

Cabernet Carbon

Cabernet Carol

Cabernet Cortis

Cabernet Cubin

Cabernet Dorio

Cabernet Dorsa

Cabernet Franc

Cabernet Jura

Cabernet Mitos

Cabernet Sauvignon

Cabertin

Calabrese – Nero d'Avola

Calardis Blanc

Calardis Musqué

Carménère – Carmenère

Chardonnay

Chenin Blanc

Dakapo

Deckrot

Divico

Domina

Donauriesling

Donauveltliner

Dornfelder

Dunkelfelder

Ehrenbreitsteiner

Ehrenfelser

Faberrebe – Faber

Fidelio

Findling

Floreal

Fontanara

Freisamer

Früher Roter Malvasier – Früher Malvasier, Malvasier, Malvoisie

Gamaret
Garanoir
Gelber Muskateller – Moscato, Muscat, Muskat, Muscat blanc, Muscat Blanc, Muskateller
Gm 6421-6
Gm 7116-1
Goldmuskateller
Goldriesling
Grüner Silvaner – Silvaner, Sylvaner
Grüner Veltliner – Veltliner
Hegel
Helfensteiner
Helios
Heroldrebe
Hibernal
Huxelrebe – Huxel
Hölder
Johanniter
Juwel
Kanzler
Kerner
Kernling
Lagorthi
Lagrein – Blauer Lagrein, Lagrain
Laurot
Levitage
Léon Millot
Malbec – Cot
Mariensteiner
Marselan
Maréchal Foch – Marechal Foch
Merlot
Merlot Khorus
Merzling
Monarch
Montepulciano
Morio Muskat – Morio-Muskat
Muscaris
Muskat Ottonel – Muskat-Ottonel
Muskat Trollinger – Muskat-Trollinger
Müller Thurgau – Rivaner, Müller-Thurgau
Müllerrebe – Pinot Meunier, Pinot meunier, Schwarzriesling
Nebbiolo – Prunent
Neronet
Nobling

Optima 113 – Optima

Orion

Ortega

Osteiner

Palas

Perle

Petit Manseng

Petit Verdot

Phoenix – Phönix

Pinot Iskra

Pinotage

Pinotin

Piroso

Primitivo – Zinfandel

Prinzipal

Prior

Rabaner

Reberger

Regent

Regner

Reichensteiner

Rieslaner

Roesler – Rösler

Rondo

Rosa Chardonnay

Rotberger

Roter Elbling – Elbling Rouge, Elbling rouge

Roter Gutedel – Chasselas Rouge, Chasselas rouge, Fendant Roux

Roter Muskateller

Roter Riesling

Roter Traminer – Gewürztraminer, Traminer

Rubinet

Ruländer – Grauburgunder, Grauer Burgunder, Pinot Grigio, Pinot grigio, Pinot Gris, Pinot gris

Sangiovese – Nerino

Saphira

Satin Noir

Sauvignac

Sauvignon Blanc – Fumé Blanc, Muskat Silvaner

Sauvignon Cita

Sauvignon Gris

Sauvignon Gryn

Sauvignon Sary

Sauvitage

Savagnin Blanc – Weißer Traminer
Savilon
Scheurebe
Schwarzer Urban
Schönburger
Siegerrebe – Sieger
Silcher
Sirius
Solaris
Soreli
Souvignier Gris
St. Laurent – Sankt Laurent, Saint Laurent
Staufer
Sulmer
Syrah – Shiraz
Sémillon – Semillon blanc
Tannat
Tauberschwarz
Tempranillo
Touriga Nacional
VB 32-7
VB 91-26-26
VB 91-26-6
VB Cal 1-22
VB Cal 1-28
Veritage
Villaris
Viognier – Viogne
We 06-734-42
We 06-940-37
We 70-259-10
We 70-274-12
We 73-45-84
We 77-70-84
We 86-710-15
We 88-96-68
We 88-98-31
We 90-6-12
We 93-13-68
We 94-26-36
We 94-28-32
We 94-33-54
We 98-522-4
We S 503

We S 509

Weißer Burgunder – Pinot Bianco, Pinot bianco, Pinot Blanc, Pinot blanc, Weißburgunder

Weißer Elbling – Elbling, Kleinberger

Weißer Gutedel – Chasselas, Chasselas Blanc, Chasselas blanc, Fendant, Fendant Blanc, Gutedel

Weißer Riesling – Klingelberger, Riesling, Rheinriesling, Riesling Renano, Riesling renano

Wildmuskat

Würzer

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

Description of the link(s) to the geographical area

Geographical conditions:

— Landscape and morphology

The growing area stretches from Weikersheim near Bad Mergentheim to Metzingen, east of Tübingen, between the northern area of Kocher-Jagst-Tauber that borders with Franconia, along the Neckar valley past Heilbronn and Stuttgart as far as Tübingen. A small area by Lake Constance between Friedrichshafen and Lindau also forms part of the demarcated area.

— Geology

The Neckar tributaries Kocher and Jagst have carved their way deep into the shelly limestone of the Hohenlohe Plain. The stony, fossil-rich soil is found mostly in the steeply sloping vineyards along the river courses. The wine landscape along the Württemberg Tauber is similar. Along the rivers one finds fossil-rich shelly limestone; the remainder of the Hohenloher Weinland is characterised by the reddish, mineral-rich marl of Keuper formation.

Kocher-Jagst-Tauber, as the northernmost wine-growing area in Württemberg, benefits particularly from the south-facing vineyards. The harsh climate, which becomes more pronounced in the autumn, mainly favours white vine varieties that ripen early, which produce rather acid-rich, light and robust white wines that have a lively, delicate and elegant character.

The Neckar, which has changed its course several times, forms the main artery of the Württemberg wine-growing area with its sun-warmed, shallow-soiled steep slopes of shelly limestone. Deep loess soils of the valley slopes and plateaus at higher altitude are also used for wine-growing, as are Keuper gypsum soils.

— Natural factors

The vineyards in the Württemberg growing area are situated between 180 and 510 metres above sea level. The average annual temperature is between 9,3 °C and 10,5 °C. Many vineyards are located in valleys and along rivers. Various microclimates exist. Sun exposure is generally highest on steep and very steep slopes. The average annual sum of precipitation is between 550 and 1 050 millimetres. On average, the land on Lake Constance and along the Upper Neckar gets a higher annual rainfall than the areas along the Middle Neckar and in the Kocher-Jagst-Tauber region.

— Human factors

The Württemberg wine-growing area is characterised by the interaction of geographical factors, historical developments and economic necessity. In particular, the labour-intensive steep slopes have a long tradition. The interplay of human labour, innovation and creativity, the natural conditions and influence of the soil, primarily formed of Keuper and shelly limestone, and the colourful diversity of vine varieties in combination with the seasonal weather conditions give rise year on year to individual, unmistakeable wines with an impressive range of aromas and fruitiness highlighting the specificity of the Württemberg wine-growing region.

— Product categories

The links described relate to the categories wine, quality sparkling wine, semi-sparkling wine and liqueur wine, which differ in character owing to the variety of soils and processing methods.

Following the harvest, they are classified into the appropriate wine production quality grade.

Württemberg is particularly characterised by steep slopes and its dry, warm climate, meaning that even late varieties can fully ripen. Seasonal weather conditions combined with the variety of land types give rise year on year to individual, unmistakeable wines with an impressive interplay of aromas and fruitiness highlighting the specificity of the Württemberg wine-growing region.

— Wine ('Qualitätswein' [quality wine] and 'Prädikatswein' [wines with special attributes])

Quality wines must comply with the minimum requirements laid out in point 3 of the product specification for each category of grape variety and the natural alcoholic strength may be increased in accordance with the provisions in force. Wines with special attributes must meet at least the criteria set out in point 3 of the product specification.' 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. Unlike quality wines, wines with special attributes may not be enriched.

— Liqueur wine

Quality liqueur wine is a product with a high alcoholic strength which due to its production is characterised by an intense aroma and a highly distinctive full-bodied nature.

— Semi-sparkling wine (Qualitätsperlwein b.A. [Quality semi-sparkling wine from defined regions])

For quality semi-sparkling wine from defined regions, the base product must meet the minimum requirements for quality semi-sparkling wine set out in point 3.2 of the product specification.

— Quality sparkling wine

The basic product must meet the criteria set out in the description of the wines and can achieve this with an earlier harvest, depending on the growth stage and the location. The basic sparkling wine then undergoes second fermentation. Sekt b.A. (quality sparkling wine from defined regions) may also be produced without a second fermentation.

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

Wine, liqueur wine, semi-sparkling wine, quality sparkling wine

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In order to be allowed to use the traditional terms on the label, the wines (quality wines, wines with special attributes), liqueur wines (quality liqueur wines from defined regions), semi-sparkling wines (quality semi-sparkling wines from defined regions) and quality sparkling wines (quality sparkling wine from defined regions) must first have passed an official testing procedure, divided into an analytical and an organoleptic test. The inspection number issued ('amtliche Prüfungsnummer' or 'AP-Nummer') must be quoted on the label. It replaces the batch number.

Traditional terms (wine, liqueur wine, semi-sparkling wine, quality sparkling wine)

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Wines and wine products must be labelled either with the exclusive indication of the existing protected wine name in the form established in Article 119(1)(b)(i) of Regulation (EU) No 1308/2013 or in conjunction with the existing wine name with one of the traditional terms referred to 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.

Smaller geographical units (wine, liqueur wine, semi-sparkling wine, quality sparkling wine)

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The vineyard register provides the list of the names of areas, large-scale vineyards 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).

In Baden-Württemberg, it is run by the regional councils. In Bavaria, it is managed by the government in Lower Franconia, where the relevant municipality is not competent.

The vineyard register established and maintained in Baden-Württemberg is based on the following legal framework:

— § 23 subparas 3 and 4 of the Federal Wine Act (Weingesetz);

— § 29 of the Federal Wine Ordinance (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);

— § 9 of the Ordinance of the Ministry of Rural Development on the registration of sites and areas in the vineyard register (Weinberglagenverordnung, Ordinance on winegrowing sites);

— § 2 No 16 of the Rhineland-Palatinate Regulation on responsibilities in the area of wine legislation (Landesverordnung über Zuständigkeiten auf dem Gebiet des Weinrechts).

The vineyard register established and maintained in Bavaria is based on the following legal framework:

— § 23 subparas 3 and 4 of the Federal Wine Act (Weingesetz);

— § 29 of the Federal Wine Ordinance (Weinverordnung);

— §§ 19 and 31 of the Ordinance on the implementation of wine legislation (Verordnung zur Ausführung weinrechtlicher Vorschriften, BayWeinRAV).

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

Use of special attributes (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:

From the 2030 vintage year, wines that comply with the applicable requirements for the use of the term 'dry' in accordance with the legal acts of the European Union may no longer be marketed as wine with special attributes.

Place of production (wine, liqueur wine, semi-sparkling wine, quality sparkling wine)

Legal framework:

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

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Products with the Württemberg protected designation of origin must be produced in Baden-Württemberg, Bavaria or in a neighbouring federal state.

Bottling of quality wines or wines with special attributes within the meaning of §39(1)(2) and (3) of the Federal Wine Ordinance (wine)

Legal framework:

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

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

Provision for the bottling of quality wines or wines with special attributes within the meaning of §39 (1) No 2 of the Wine Ordinance:

— as of the 2026 vintage year, the name of a municipality or locality may be used when placing wines on the market only if the legal requirements for use of the terms 'Erzeuger-', 'Guts-' and 'Schlossabfüllungen' (bottled by the producer, or on the grounds of the estate or castle) have been met.

Provision for the bottling of quality wines or wines with special attributes within the meaning of §39 (1) No 3 of the Wine Ordinance:

— as of the 2026 vintage year, the name of the single vineyard or of a smaller geographical unit pursuant to § 23 subpara 1 No 2 WeinG may be used when placing wines on the market only if the legal requirements for use of the terms 'Erzeuger-', 'Guts-' and 'Schlossabfüllungen' have been met.

Variety profiling for products from a single vineyard or a smaller geographical unit pursuant to § 23 subpara 1 No 2 WeinG (wine, liqueur wine, semi-sparkling wine, quality sparkling wine)

Legal framework:

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

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The following varieties may be used for the production of wine, liqueur wine, semi-sparkling wine, quality sparkling wine in which the name of a single vineyard or a smaller geographical unit as referred to in paragraph 23(1)(2) of the WeinG is used when placed on the market.

White grape varieties:

All varieties authorised in accordance with points 8.1 and 8.2 of the product specification.

Red grape varieties:

All varieties authorised in accordance with points 8.1 and 8.2 of the product specification.

Link to the product specification

http://www.ble.de/eu-qualitaetskennzeichen-wein