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

(C/2024/1026)

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

'Rheinburgen-Landwein'

PGI-DE-A1298-AM01

Date of communication: 27.10.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Description of the amendment**

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

The sweetness indication 'medium-sweet' is authorised.

The minimum natural alcoholic strength and minimum natural must weight of 'Rheinburgen-Landwein' have been transferred to this point. The content is unchanged. The following sentence on cellar accounting has been inserted for clarification: 'The must weight in the fermentation container must be documented.'

An organoleptic description of the various products has also been provided.

b) Demarcation of the area

The demarcation of the 'Rheinburgen-Landwein' PGI area has been amended.

The individual municipalities, including the cadastral units, have been listed.

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-qualitätskennzeichen-wein.

The area in which Landwein may be produced has been amended. To date, production of 'Rheinburgen-Landwein' has only been possible in the Mittelrhein growing area. The rules in this regard have been aligned with legal requirements and now allow for 'Rheinburgen-Landwein' to also be produced in a different area of the same federal state or in a neighbouring federal state:

'Landwein may be produced in an area other than the Landwein-producing region 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.'

c) Wine grape varieties

To date, the following grape varieties have been listed under point 7 (which is to become point 8) of the product specification:

In Rhineland-Palatinate

White wines

Auxerrois, Bacchus, Chardonnay, Ehrenbreitsteiner, Ehrenfelser, Faberrebe, Findling, Früher Malingre, Gelber Muskateller, Grauer Burgunder, Grüner Silvaner, Grüner Veltliner, Helios, Huxelrebe, Johanniter, Kerner, Müller-Thurgau, Muskat Ottonel, Nobling, Optima, Ortega, Osteiner, Phoenix, Reichensteiner, Roter Traminer, Sauvignon Blanc, Scheurebe, Schönburger, Weißer Riesling, Würzer.

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

Red and rosé wines

Blauer Frühburgunder, Blauer Portugieser, Blauer Spätburgunder, Cabernet Dorsa, Cabernet Sauvignon, Dakapo, Deckrot, Dornfelder, Dunkelfelder, Regent, Rotberger, Saint-Laurent.

In North Rhine-Westphalia

White wines

Auxerrois, Bacchus, Ehrenfelser, Faberrebe, Freisamer, Früher Malingre, Gelber Muskateller, Grüner Silvaner, Grüner Veltliner, Huxelrebe, Kanzler, Kerner, Morio Muskat, Müller-Thurgau, Muskat Ottonel, Optima, Ortega, Perle, Phoenix, Reichensteiner, Rieslaner, Roter Traminer, Ruländer, Scheurebe, Siegerrebe, Solaris, Weißer Burgunder, Weißer Elbling, Weißer Gutedel, Weißer Riesling, Würzer.

Red and rosé wines

Blauer Frühburgunder, Blauer Limberger, Blauer Portugieser, Blauer Spätburgunder, Domina, Dornfelder, Dunkelfelder, Früher Roter Malvasier, Gewürztraminer, Helfensteiner, Heroldrebe, Regent, Rotberger, Roter Elbling, Roter Gutedel, Saint-Laurent.

AMENDMENTS

The lists of grape varieties for Rhineland-Palatinate and for North Rhine-Westphalia will be merged into a single list.

The white grape variety 'Früher roter Malvasier', which was incorrectly listed with the red grape varieties, will be listed from now on with the white grape varieties.

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

The following varieties have been added:

White grape varieties:

"Blütenmuskateller, Cabernet Blanc, Donauriesling, Felicia, Gm 643-10, Gm 643-17, Goldmuskateller, Goldriesling, Hibernal, Muscaris, Petite Arvine, Roter Elbling, Roter Riesling, Sauvignac, Sauvignon gris, Savagnin Blanc, We S 523."

Red grape varieties:

"Accent, Baron, Cabernet Cortis, Cabernet Cubin, Cabernet Franc, Cabernet Mitos, Divico, Merlot, Müllerebe, Syrah."

d) Other requirements laid down by an organisation which manages the PDO/PGI

The following provision which reflects existing legislation will be partially maintained: 100 % of grapes used in production must come from the area the Landwein takes its name from and the residual sugar content must not exceed the maximum permissible values for "semi-dry". These rules are now indicated as a requirement laid down by an organisation which manages the PDO/PGI (protection association) and no longer as a requirement under national law. The figure of 100 % is explicitly mentioned and reference is made to it in the list identifying the demarcated area and the list of grape varieties in the product specification:

The following wording: "Rheinburgen-Landwein" may only be made from grapes coming from vineyards in the winegrowing area and authorised vine varieties.'

has now been replaced by: '100 % of the grapes used to produce "Rheinburgen-Landwein" must come from the municipalities or cadastral units listed under point 4 and from the vine varieties authorised under point 8.'

The legal values for 'medium-sweet' rather than 'semi-dry' now apply to the maximum residual sugar content.

e) Control authorities

Under point 11 of the product specification, the fax number of the control authorities has been changed. Moreover, the duties of the control authorities have been corrected as responsibility for new planting authorisations has been transferred from the Rhineland-Palatinate Chamber of Agriculture to the Federal Office for Agriculture and Food.

f) Other

Editorial changes in line with EU requirements These include all changes which reflect current legislation. This was done by making reference to the current legislation or deleting the relevant passage.

2. **Justification of the amendment**

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

Legal restrictions on the total sugar content have been lifted, meaning that medium-sweet and sweet Landwein is now also possible. The sweetness indication possible for 'Rheinburgen-Landwein' PGI has only been extended to include 'medium-sweet' as the distinction between the PDO and the PGI products must continue to be ensured.

The minimum natural alcoholic strength and minimum natural must weight have been listed under this point in order to make the product specification clearer. 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 'Rheinburgen-Landwein'. In order to avoid misunderstandings with regard to cellar accounting, the protection association decided to insert a sentence clarifying that only the minimum must weight has to be recorded in the winery records.

The descriptions of the organoleptic characteristics have been made more nuanced in order to better reflect the different products.

b) Demarcation of the area

This amendment regarding the area demarcation is not arbitrary but necessary in order to prevent significant disadvantages for winegrowing and agriculture, the general public, the natural environment, and the cultivated landscape of the region of Mittelrhein, which has developed over time.

The reasons for the demarcation of the area are explained in more detail below:

— Enclosed vineyards are necessary for quality assurance purposes, in particular in relation to plant protection measures.

Plant protection measures that are necessary in winegrowing are not always compatible with the requirements for other crops. Juxtaposing vineyards alongside land with other uses (e.g. grassland, arable farming, fruit or vegetable cultivation) often causes problems that should be avoided as far as possible:

The fewer points of contact between land used for winegrowing and land with other uses (arable farming, fruit growing, grassland, etc.), the fewer associated negative effects on the wines' cultivation and quality.

This is due to the specific management requirements in the area of winegrowing, in particular plant protection. The plant protection products used sometimes differ considerably, particularly with regard to their type of use, crop-specific authorisation or waiting periods. Furthermore, on many of the traditional winegrowing slopes in the Mittelrhein, plant protection is carried out by means of helicopter spraying, where – for technical and physical reasons – there is a higher risk of drift. Having a geometry-based spray system in the form of long, straight tracks along the slope aids effective helicopter spraying. This requires a continuous vineyard area. Farmers and winegrowers are obliged to prevent plant protection products from spreading to other crops and non-target areas, including by observing distance requirements.

Even if plant protection products are properly applied, they may drift onto neighbouring parcels with different uses, which may cause unwanted vegetative damage in non-target areas or impair the quality/marketability of products due to the presence of certain residues. These may at times be prohibited for the crops grown there, resulting in residue studies finding – on the basis of precise analysis and low maximum residue limits – that the produce is not fit to be placed on the market. In practice, such cases occur frequently. While the polluter can be held liable for such damage, a winegrower can avoid such problems by maintaining enclosed vineyards to minimise peripheral areas.

— Protecting the general public and the natural environment through steep slope management

Nowadays, steep slopes play a key role in preventing erosion and run-off. Terraced winegrowing and vineyard walls prevent surface water from running off downhill. Vines and green cover stabilise the soil and are maintained through ongoing tending work. Proper soil management ensures a good soil structure and high infiltration of water into the soil. To sum up, erosion is minimised, water is buffered in the event of heavy rain, and the run-off of nutrients (mainly phosphate) into surface water is prevented. Without active management, the terraces and walls would fall into ruin. The soil would become overgrown with scrub and lose fertility and structure. Erosion, soil and nutrient run-off, and landslides in the event of heavy rain would be the consequences, putting residents and transport in danger and causing damage.

— Consolidated vineyards enable effective management and protection methods in the area of winegrowing.

— Low-impact plant protection strategies with qualitative, environmental and economic benefits are important for ensuring the sustainable production of high-quality wines:

for example, the use of pheromones to combat vine moths. This protective measure only works if the pheromone dispensers needed to confuse the pests and limit reproduction are distributed as widely as possible. In this context, it is significantly cheaper if the practice of double-mounting dispensers at the edges (boundaries with other crops, uses or vegetation), which is required for technical reasons, is avoided. Enclosed vineyards help to greatly minimise costs related to pheromone dispensers. Furthermore, Rhineland-Palatinate has put in place the 'EULLE' (environmental measures, rural development, agriculture and food) development programme, containing support for biotechnical plant protection practices in the area of winegrowing which may be obtained for continuous vineyard areas of at least 2 ha. However, if plots cover less than 2 ha as a result of individual vineyards being converted into arable land, the remaining vineyards are no longer eligible for RAK support. Operators of the remaining vineyards thereby suffer financial losses. Biotechnical plant protection is not economically viable without this financial support. The result is an increase in the use of insecticides, which in turn has a negative impact on the natural environment.

— Enclosed vineyards are also necessary from both a technical and an economic perspective in order to protect ripe grapes from damage by birds, as this is the only way to ensure effective protection. By contrast, having vineyards that are spread out comes with higher costs, even including the exposure of people to greater acoustic stress.

— Enclosed vineyards also help to prevent damage caused by game.

Reducing overpopulation of wild boar is an important issue from a winegrowing perspective. The reasons why such a reduction is needed include the fact that damage to vineyards caused by game is not automatically compensated in Rhineland-Palatinate. It also reduces the risk of outbreaks of notifiable African swine fever, which poses a significant risk for livestock farming in Germany. It is easier and less costly to regulate wild boar in enclosed vineyards than in areas used for growing different crops (e.g. grapes, arable crops and fruit), which often provide more refuge areas for wild boar.

— During dry summers, drip irrigation is becoming increasingly important, in particular in young vineyards. It is essential for the vines to grow. Enclosed vineyards are an advantage when it comes to constructing and operating the necessary infrastructure (wells, pipes, etc.). Both the collective sourcing of water and the common use of transport and distribution lines are more efficient and less expensive in such vineyards.

— Management requirements are different for winegrowing than for arable farming, for example. If these areas were no longer used for winegrowing, there is a risk that land, in particular on steep slopes, would be encroached by scrub, given that they are not suited to arable farming or use as grassland. Host plants (e.g. blackberry plants) for unwanted pests such as the cherry vinegar fly could spontaneously begin to grow on these uncultivated areas, thus threatening the health and quality of the grapes in neighbouring vineyards.

— The cultivated landscape, which has evolved over time, and the natural scenery, which includes the traditional vineyards, characterise the 'Rheinburgen-Landwein' PGI and its reputation.

— Winegrowing in traditional vineyards that shape the landscape define the character of the wine region for local residents, members of the region's wine industry, specialists and consumers. This association is also apparent from the fact that wine advertising regularly uses pictures taken in traditional vineyards when presenting the wine region.

— Using the vineyards for traditional arable farming would change the characteristic natural scenery, impacting the cultivated landscape which has evolved and which is even recognised as a World Heritage Site by UNESCO. The UNESCO declaration on the outstanding universal value and protection and management requirements states the following: 'The measures taken in the [Upper Middle Rhine Valley] property serve primarily to [...] uphold the tradition of winegrowing on the steep slopes of the valley, secure habitats for rare animal and plant species, and generally ensure that the state of the environment remains unaltered'.

— Wine – in conjunction with the traditional winegrowing region and the traditional vineyards – also plays a major role in tourism. Thanks to the scenery and the wide range of tourist experiences which the vineyard areas offer (e.g. Mittelrhein wine trails, the Rheinsteig Trail and the Rhine Castles Trail), the traditional winegrowing region provides the economic basis for many businesses operating in the tourism sector, such as restaurants and hotels. Not demarcating the area in the product specification would make it possible for the vineyards to be moved to land which is currently used for pasture or arable farming. As already stated above, this would put many traditional vineyards at risk of being encroached by scrub, given that they are not suitable for uses other than winegrowing due to their small size, characteristics and often poor accessibility. In addition to the aforementioned environmental consequences, the encroachment of scrub would also have economic consequences as such landscapes are visually unappealing for tourists.

— In summary, the 'Rheinburgen-Landwein' PGI, with its continuous vineyard areas which shape the landscape, provokes a positive response among the public, retailers, consumers and tourists. Buying and drinking Mittelrhein wines conjures up images of traditional vineyards in the minds of consumers, which are reinforced by possible holiday experiences. This makes the 'Rheinburgen-Landwein' PGI exceptional and unique.

It is clear from the reasons set out above that cultivating vineyards on a consolidated and preferably enclosed site has many different advantages for vineyard owners and operators and also for the environment and the general public. Therefore, given the many disadvantages outlined above, there should be no increase in the already low proportion of vineyards that are spread across several sites.

The area in which 'Rheinburgen-Landwein' may be produced will therefore not be more narrowly defined in the product specification than is permitted by law.

This rule applies to North Rhine-Westphalia and Rhineland-Palatinate.

c) Wine grape varieties

The previous list of grape varieties was incomplete. It has been expanded to include the classified varieties cultivated in the growing area as these varieties have already proved their worth. 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 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.

d) Other requirements laid down by an organisation which manages the PDO/PGI

National legislation does not include the 100 % rule as amended. It is therefore indicated as a requirement laid down by an organisation which manages the PDO/PGI (protection association). The amendments made to the text (e.g. explicitly mentioning the figure of 100 %) are to clarify the substance of the original provision.

No amendment of a substantive nature was made to the 100 % rule. Regarding the rules on the residual sugar content, the maximum value was raised to 'medium-sweet' in accordance with the reasons set out in point 5.3 a) of this application.

e) Control authorities

The address of the Chamber of Agriculture in North Rhine-Westphalia has been amended. The fax number of the Chamber of Agriculture in Rhineland-Palatinate has been amended.

The correction regarding new authorisations is to reflect current legislation.

f) Other

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

SINGLE DOCUMENT

1. **Name of the product**

Rheinburgen-Landwein

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine

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

1. Wine, white

BRIEF WRITTEN DESCRIPTION

Depending on the grape variety or blend of grape varieties in the white wines, the wines generally have fresh, fruity notes of local pome fruit and stone fruit, and hints of citrus. The range may extend to green, grassy and herbal notes, with floral and spicy overtones, exotic or even tropical fruit aromas, honey, dried fruit and toasted aromas in accordance with the grape variety and ageing of the wine. The colour spectrum usually ranges from pale yellow with green tints to golden yellow. In particular, mash-fermented white wines can also appear orange in colour, with reddish and golden to brownish tints. The white wines may also have a slight opalescence to a sometimes clearly visible natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted. The bouquet may contain less of the typical character of the varieties and a less fruity character. The wines are generally light- to medium-bodied with an acidity and sweetness appropriate to the style. Depending on the style of wine, wines which are tannic and mildly acidic may also be found. There may also be deliberate oxidative, phenolic or reductive notes of delicate to moderate intensity.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 11,5 %.

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. Wine, red

BRIEF WRITTEN DESCRIPTION

Depending on the grape variety or blend of grape varieties, the wines have a bouquet mostly dominated by fruity notes of local stone fruit and berries as well as preserved and dried fruit. There can also be green, spicy, earthy and chocolatey notes. Depending on how the wines are aged, the red wines may have a subtle to pronounced phenolic structure and toasted aromas. The colour spectrum ranges from a pale to medium intensity red to a dark violet with occasional intense brown tints. The wines may also have a slight opalescence to a significant natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment), which can sometimes settle to the bottom as a deposit. However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted. The wines are usually light-bodied to full-bodied and are generally characterised by a mild to noticeable acidity. The tannin spectrum ranges from barely noticeable to highly dominant tannins which may also present green overtones.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 12 %.

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. Wine, rosé and Blanc de Noir

BRIEF WRITTEN DESCRIPTION

These types of wine are produced from softly pressed red grape varieties. The rosé wines usually vary in colour from pale pink to pink to bright red with sometimes brownish tints, while the Blanc de Noir wines are the colour of white wine. Fresh, fruity notes of berries and citrus fruit are generally dominant, although spicy to woody-smoky aromas are also possible. The rosé wines usually have a mild to lively acidity, delicate tannins, low alcohol levels and subtle residual sweetness. There can be a greater variety of aromas and colours and a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 11,5 %.

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. Rotling

BRIEF WRITTEN DESCRIPTION

Depending on the choice of grape variety, the Rotling wines mostly have a faint to strong light-red colour. Their aromas are generally fruity, sometimes delicately spicy, with hints of berries, pome fruit and citrus fruit in particular. Depending on the grape variety used, their fruity character may vary in intensity and aroma. They generally have a delicate to rich flavour and a mostly fresh acid structure. There can be a greater variety of aromas and colours and a stable or, when shaken, noticeable natural cloudiness (e.g. from fermenting yeast, must lees or tannin and crystal sediment). However, cloudiness created artificially through the addition of processing aids or caused by defects in the wine, is not permitted.

The natural alcoholic strength may not exceed through enrichment a total alcoholic strength by volume of 11,5 %.

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.

Specific oenological practice

The current legislation applies.

2.

Relevant restrictions on making the wines

The current legislation applies.

3.

Cultivation practices

The current legislation applies.

5.2. *Maximum yields*

1. All products

105 hectolitres per hectare

6. **Demarcated geographical area**

In Rhineland-Palatinate

Products allowed to bear the protected geographical indication ‘Rheinburgen-Landwein’ must come from vineyards belonging to the following municipalities and municipal districts: Bacharach (Bacharach (3503), Steeg (3502)), Bad Ems (0950), Bad Hönningen (0326), Boppard (Boppard (1820), Hirzenach (1824)), Bornich (0905), Braubach (0934), Breitscheid (Landkreis Mainz-Bingen) (0261), Brey (1388), Damscheid (1845), Dattenberg (0315), Dausenau (0947), Dörscheid (0904), Fachbach (0951), Filsen (0932), Hammerstein (Niederhammerstein (0328), Oberhammerstein (0329)), Kamp-Bornhofen (0931), Kasbach-Ohlenberg (Niederkasbach (0307)), Kaub (0902),

Kestert (0918), Koblenz (Ehrenbreitstein (1416), Koblenz (1401), Niederberg (1413)), Lahnstein (Oberlahnstein (0961)), Langscheid (1207, 1843), Leubsdorf (0316), Leutesdorf (0330), Linz am Rhein (0310), Manubach (3504), Nassau (0837), Niederburg (1840), Niederheimbach (3507), Nochern (0914), Oberdiebach (3505), Oberheimbach (3506), Obernhof (0832), Oberwesel (Dellhofen (1842), Oberwesel (1841)), Osterspai (0933), Patersberg (0909), Perscheid (1844), Rheinbreitbach (0291), Rheinbrohl (0327), Rhens (1387), Sankt Goar (St. Goar (1837), Werlau(1836)), Sankt Goarshausen (Ehrenthal (0908), St. Goarshausen (0906), Wellmich (0907)), Spay (Oberspay (1390)), Trechtingshausen (3508), Unkel (Heister (0294), Scheuren (0292), Unkel (0293)), Urbar (1355, 1839), Vallendar (1352), Weinähr (0833).

In North Rhine-Westphalia

Products allowed to bear the protected geographical indication 'Rheinburgen-Landwein' must come from vineyards: in the town of Königswinter within the cadastral units of Oberdollendorf, Niederdollendorf and Königswinter; the town of Bad Honnef within the cadastral unit of Honnef (Rhöndorf); and the city of Bonn within the cadastral unit of Kessenich.

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.

Landwein may be produced in an area other than the Landwein-producing region 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 variety(ies)**

Accent

Auxerrois - Auxerrois Blanc, Pinot Auxerrois

Bacchus

Baron

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

Blauer Limberger - Lemberger, Blaufränkisch, Limberger

Blauer Portugieser

Blauer Spätburgunder

Blütenmuskateller

Cabernet Blanc

Cabernet Cortis

Cabernet Cubin

Cabernet Dorsa

Cabernet Franc

Cabernet Mitos

Cabernet Sauvignon

Chardonnay

Dakapo

Deckrot

Divico

Domina

Donauriesling

Dornfelder

Dunkelfelder

Ehrenbreitsteiner

Ehrenfelser

Faberrebe

Felicia

Findling

Freisamer

Früher Malingre - Malinger

Früher Roter Malvasier - Malvasier, Früher Malvasier, Malvoisie

Gelber Muskateller

Gm 643-10

Gm 643-17

Goldmuskateller - Muskateller

Goldriesling

Grüner Silvaner - Silvaner, Sylvaner

Grüner Veltliner - Veltliner

Helfensteiner

Helios

Heroldrebe

Hibernal

Huxelrebe - Huxel

Johanniter

Kanzler

Kerner

Merlot

Morio Muskat

Muscaris

Muskat Ottonel - Muskat-Ottonel

Müller Thurgau - Rivaner

Müllerrebe - Schwarzriesling, Pinot Meunier

Nobling

Optima 113 - Optima

Ortega

Osteiner

Perle

Petite Arvine

Phoenix - Phönix

Regent

Reichensteiner

Rieslaner

Rotberger

Roter Riesling

Roter Traminer - Clevner, Traminer

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

Saint Laurent - St. Laurent, Sankt Laurent

Sauvignac

Sauvignon Blanc - Muskat Silvaner

Sauvignon Gris

Savagnin Blanc - Weißer Traminer

Scheurebe

Schönburger

Siegerrebe

Solaris

Syrah

We S 523

Weißer Burgunder - Pinot Bianco, Weißburgunder, Pinot Blanc

Weißer Elbling - Elbling, Kleinberger

Weißer Gutedel - Chasselas Blanc, Fendant Blanc, Fendant

Weißer Riesling - Riesling renano, Rheinriesling, Klingenberger, Riesling

Würzer

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

Applies to all products

The winegrowing area is located between Bingen and Bonn, borders the Siebengebirge uplands, and extends for a length of approximately 110 km. The valley floor is narrow; only at an altitude of 200-220 m above sea level does the narrow V-shaped valley widen out into a plateau valley with levels which were formed long ago. The areas in the Middle Rhine Valley which are used for winegrowing range in altitude from about 55 m to 350 m above sea level; the vineyards' average altitude is 170 m above sea level. The vineyards of the Upper Middle Rhine Valley face mainly south-east to south-west; winegrowing in the Lower Middle Rhine Valley is predominantly carried out on land facing south to south-west. Taking the winegrowing area as a whole, the vineyards' average orientation is 168 ° (SSE).

The area mainly comprises Devonian rock. Quartzite sandstone and slate are widespread; ferrous schist, schist with siliceous lenticles and quarzites are found to a lesser extent. Rocks from the Tertiary period are found only in the area around Königswinter. These comprise trachytes, trachytic tuffs, basalts and latites (volcanic effusion) which are evidence of past volcanic activity. The vines in the Middle Rhine Valley are mainly rooted in soils with source rock of Devonian schist. In terms of soil typology, these areas are characterised by vegen and brown soils. On the Tertiary volcanic rock there are mainly brown soils, regosols and rankers.

According to meteorological data, the annual average temperature is 9,7 °C, while the average temperature during the growing season is 14,2 °C. Average annual precipitation is 665 mm, about 60 % of which falls during the growing season. The vines in the 'Rheinburgen-Landwein'-producing area receive an average of 615 000 Wh/m^2 of direct sunshine during the growing season.

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

Further conditions relating to presentation, labelling and all other essential requirements

Legal framework:

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

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

100 % of the grapes used to produce ‘Rheinburgen-Landwein’ must come from the municipalities or cadastral units listed under point 4 of the product specification and from the wine grape varieties authorised under point 8 of the product specification.

The residual sugar content of a wine marketed as ‘Rheinburgen-Landwein’ may not exceed the maximum permissible value for the ‘medium-sweet’ indication.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein