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Publication of a communication of approval of a standard amendment to the 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/2024/1485)

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

'Haspengouwse wijn'

PDO-BE-A1492-AM04

Date of communication: 24.11.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Definition of the geographical area**

Addition of two formerly independent municipalities

Reason: the area covered by the designation has been extended to include two formerly independent municipalities which administratively are not quite part of Haspengouw, but which have similar subsoils. These municipalities contain vineyards in respect of which the owners intend to apply for the PDO in due course. This concerns the following two formerly independent municipalities of Zoutleeuw: Halle-Booienhoven and Ossenweg.

SINGLE DOCUMENT

1. **Name(s)**

Haspengouwse wijn

2. **Geographical indication type**

PDO – protected designation of origin

3. **Categories of grapevine product**

1. Wine

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

1. Analytical properties

BRIEF WRITTEN DESCRIPTION

The minimum natural alcoholic strength by volume must be 8 % vol. The total alcoholic strength by volume must not be lower than 9 % vol. If the natural alcoholic strength is increased, the total alcoholic strength by volume must in no case be higher than 13,5 % vol. The total acidity in g H_2SO_4/l (total acid content) must be at least 3,5 grams per litre, expressed as tartaric acid, or 46,6 milliequivalents per litre.

Analytical parameters not included in this section must comply with the limits laid down in EU legislation.

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

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	8,5
Minimum total acidity	3,5 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Organoleptic properties

BRIEF WRITTEN DESCRIPTION

White wines: delicate, elegant, fruity or floral, occasionally somewhat mineral aroma. More refined than full-bodied. Well-structured acidity and characterised by a not excessively high alcoholic strength (11 % to 12 % by volume). Ageing in wooden casks can enhance certain wines. The above also applies to the rosé wines. Red wines: a fruity, fresh style. These wines display the characteristics of 'all' northern red wines. Depending on the grape variety and the vintage, they may, however, have a tannin structure. Ageing in wooden casks is used relatively often. Alcoholic strength not very high (11 % to 12,5 % by volume). The serving temperature is preferably not too high (15 °C to 17 °C). The organoleptic testing is carried out by the accreditation committee and relates to colour, clarity, aroma and taste. A minimum number of points must be obtained in order for the designation of origin to be granted. Only wines displaying the required analytical properties are organoleptically tested. The way in which the accreditation committee operates is governed by internal rules of procedure.

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Enrichment

Specific oenological practice

In the case of fresh grapes, partially fermented grape must or new wine still in fermentation, the natural alcoholic strength by volume may be increased, at the vineyard only, by adding sucrose, concentrated grape must or rectified concentrated grape must.

2. Deacidification

Specific oenological practice

The wine may be partially deacidified. Deacidification of wines may be carried out only up to a limit of 1 g/l, expressed as tartaric acid, or 13,3 milliequivalents per litre.

5.2. *Maximum yields*

1. Average maximum yield for the varieties Müller-Thurgau, Kerner, Ortega, Bacchus, Würzer and Dornfelder

   80 hectolitres per hectare

2. For the other varieties

   55 hectolitres per hectare

6. **Demarcated geographical area**

The defined area for the production of Haspengouwse wijn is located in winegrowing area A in Haspengouw, comprising the towns and/or municipalities of Alken, Bilzen, Borgloon, Gingelom, Halle-Booienhoven, Heers, Herk-de-Stad, Herstappe, Hoeselt, Kortessem, Nieuwerkerken, Ossenweg, Riemst, Sint-Truiden, Tongeren and Wellen.

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

Auxerrois B

Bacchus B

Bianca B

Chardonnay B

Domina N

Dornfelder N

Kerner B

Müller Thurgau B

Optima B

Ortega B

Pinot Blanc B

Pinot Gris G

Pinot Noir N – Vroege Loonse

Regent N

Riesling B

Schönburger Rs – Rosa Muscat

Siegerrebe Rs – Sieger

Würzer B

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

8.1. *Location*

The soil and subsoil in Haspengouw consist of Haspengouw loam and marl. Haspengouw has optimal climatic conditions. Its northern location means that it enjoys long daylight hours during the ripening period. In addition, the Haspengouw hills ensure good drainage and appropriate incidence of the sun's rays. The southern slopes have a microclimate.

8.2. *Details of the product*

Wines of exceptional complexity: creamy and minerally wine with sufficient acidity.

8.3. *Causal link*

The quality and characteristics of Haspengouwse wijn are mainly due to the specific properties of the soil, subsoil, landscape and optimal climatic conditions (the microclimate on the southern slopes).

The properties of the Haspengouw loam give the wine its creaminess and the marl provides minerality, producing wines of exceptional complexity. The wine displays these properties, however, only if its concentration of minerals from the soil is sufficiently high. The yield per hectare for Haspengouwse wijn has therefore deliberately been limited to a maximum of 55 hl/ha. This low yield also ensures sufficient ripeness (sugar concentration) of the grapes.

The northern location also means that daylight hours during the ripening period are longer than in southern winegrowing areas and ensures sufficient acidity. (This is becoming a problem in more southern regions due to global warming.)

Haspengouw wines are the result of a unique terroir and cannot be compared with any other product.

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

Processing of grapes into wine in the immediate vicinity of the geographical area

Legal framework:

EU rules

Type of further condition:

Derogation concerning production in the defined geographical area

Description of the condition:

The processing of the grapes into grape must and of the must into wine must take place within the geographical area where the grapes were harvested, or, subject to express prior authorisation by the accreditation committee, in the immediate vicinity of the geographical area. In order to produce 'Haspengouwse wijn met gecontroleerde oorsprongsbenaming' ['Haspengouwse wijn with registered designation of origin'], all the grapes must come from the accredited production area.

Link to the product specification

http://lv.vlaanderen.be/nl/landbouwbeleid/kwaliteitssystemen/beschermde-oorsprongsbenamingen-bob-en-beschermde-geografische