

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Σάμος

PRODUCT CATEGORY

Liqueur wine, Wine from raisined grapes

COUNTRY OF ORIGIN

Greece

APPLICANT

Ένωση Οινοποιητικών Συνεταιρισμών Σάμου Union of Winemaking Cooperatives of Samos
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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 11/06/1981

Date of protection in the Member State and reference to national decision: 29.10.1970

Royal Degree No 680/20.10.1970 (Government Gazette 229/A/29.10.1970)

PRODUCT DESCRIPTION

Natural Sweet Wine

Analytical characteristics

- Minimum natural alcoholic strength: 14.0 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 4.0
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: Light yellow colour.
2. Odour: Nose with aromas from flowers, bananas, honey
3. Taste: Sweet, but balanced due to acidity. One can recognise immediately the pleasant notes of muscat wine. The aftertaste is average.

Natural Sweet Wine from selected vineyards (Grand Cru)

Analytical characteristics

- Minimum natural alcoholic strength: 14.8 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 4.0
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: Hay yellow colour with greenish highlights.
2. Odour: Mixed nose with aromas from flowers, roses, bananas, honey, figs
3. Taste: Sweet, but balanced due to acidity. Fresh. One can recognise immediately the pleasant notes of muscat wine. Long-lasting aftertaste.

Sweet Wine

Analytical characteristics

- Minimum natural alcoholic strength: 13.0 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200mg/l

Organoleptic characteristics

1. Appearance: Golden colour.
2. Odour: Aromas from flowers, fruits, honey, bananas
3. Taste: Sweet, but balanced with acidity. It tastes like muscat grapes. Fresh. Long-lasting fruity aftertaste.

Naturally Sweet Wine

Analytical characteristics

- Minimum natural alcoholic strength before the grapes are raisined: 14.80 % vol.
- Minimum natural alcoholic strength after the grapes are raisined: 17.6 % vol.
- Total alcoholic strength: At least 17.6% vol.
- Actual alcoholic strength: At least 12 % vol.
- Total acidity expressed as tartaric acid (g/l): Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.6
- Sulphur dioxide content of wines (total): 400 mg/l

Organoleptic characteristics

1. Appearance: Golden colour with brownish highlights.
2. Odour: Intense with a multitude of aromas from flowers, spices, dried fruits, fruits, honey.
3. Taste: Sweet, but balanced with a fruity and full palate. Intense muscat character. Long-lasting aftertaste.

DESCRIPTION OF THE GEOGRAPHICAL AREA

The delimited region for producing Samos wines (PDO) was laid down by Royal Decree No 680/20.10.1970 (Government Gazette No 229/A/29.10.1970), which was then replaced by the Presidential Decree No 212/3.3.1982 (Government Gazette, No 32/A/12.3.1982). Recently it was amended by the Presidential Decree No 165/6-12-2013 (Government Gazette No 270/A/12.12.2013). The wine-growing zone of Samos includes the areas:

- a) From the northern part of the island the areas of Local Communities Kokkari, Vourliotes, Agios Konstantinos, Manolates, Stavrinides, Ampelos, of the Vathy Municipal Unity, of Municipal Community Karlovasi and of the local Communities Kontakeika Ydrousa, Konteika, Agioi Theodoroi, Platanos, Leka, Kastanea and Kosmadeoi of the Karlovasi Municipal Unity
- b) From the central part of the island the areas of Local Communities Pyrgos, Mesogios Pandroso, Koumaradeoi and Mavratzeoi of the Pythagorion Municipal Unity.
- c) From the eastern part of the island the areas of Municipal Communities Samion and Vathy of the Municipal Unity Vathy and of the Municipal Communities Pagondas, Chora, Mytilinioi and Vathy of the Pythagorion Municipal Unity.
- d) From the southern part of the island the area of the Local Community Spathareoi of the Pythagorion Municipal Unity

LINK WITH THE GEOGRAPHICAL AREA

The vineyards cover the slopes of Mount Ampelos and the foot of Mount Kerketeas; the altitudes range from sea level to 900m. They are planted on terraces supported with stone walls, are not irrigated and are formed in cup shapes. The soil in the terroir consists primarily of schist and gravel, is of average fertility and is marked with good drainage levels. The soils are mostly acid (they lack calcium) and rich in metals (Fe, Mg, Mn Cu, Zn). The average annual temperature is 20.3oC. The average rainfall level is 750 mm, and rainfall is distributed from late September to mid-May.

The wines produced by the Union of Winemaking Cooperatives of Samos are distinguished for their quality and uniqueness, from ancient times to this day.

It is not by chance that they have received several awards in renowned international competitions, and are going to receive even more.

However, they hold a precious place in the mind and heart of both Greek consumers and oenophiles in foreign countries. Sweet Samian wine ranks top in its kind worldwide, and in addition to the numerous distinctions it has received, it still has the privilege of being the wine used in the Roman Catholic Holy Communion.

The weather conditions, the composition of the soil in the area, the vine varieties farmed, and the farming and wine-making techniques contribute to the quality characteristics of the Samos wines (PDO).

The uniqueness of Samos wines (PDO) is due to the distinct characteristics of the area (soil, climate, effect of winds in summer) in conjunction with the varieties farmed and the farming techniques used.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

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CONTROL BODY

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B) Directorates of Agricultural Economy and Veterinary
C) Rural Centres of Crop Protection and Quality Control