

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

NAME OF THE GEOGRAPHICAL INDICATION

Ρετσίνα Αττικής

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Greece

APPLICANT

ΕΛΛΗΝΙΚΑ ΚΕΛΛΑΡΙΑ ΟΙΝΩΝ Δ. ΚΟΥΡΤΑΚΗΣ Α.Ε. ELLINIKΑ KELLARIA ΟΙΝΟΝ D.
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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 16/04/2004

Date of protection in the Member State and reference to national decision: 12.7.1979

Presidential Decree No 514/5-7-1979 (Government Gazette No 157/A/12-7-1979)

PRODUCT DESCRIPTION

Dry White Wine

Analytical characteristics:

- Actual alcoholic strength: min 10.0 - max 13.5 % Vol.
- Total sugar content (g/l): Maximum 4.0
- Total acidity expressed as tartaric acid (g/l): Minimum 4.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics: Light to dark yellow colour, frequently with golden and amber highlights. Pleasant and complex nose, dominated by the characteristic aroma of pine resin. Rich, full, intense taste, with prominent resinous aroma, average acidity and long, intense aftertaste.

Dry rosé wine

Analytical characteristics:

- Actual alcoholic strength: min 10.0 - max 13.5 % Vol.
- Total sugar content (g/l): Maximum 4.0
- Total acidity expressed as tartaric acid (g/l): Minimum 4.5

- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics: Light red rosy colour with orange highlights. Pleasant and complex nose, dominated by the characteristic aroma of pine resin. Rich, full, intense taste, with prominent resinous aroma, average acidity and long, intense aftertaste.

DESCRIPTION OF THE GEOGRAPHICAL AREA

The delimited region for producing Retsina of Attiki wines was laid down by Presidential Decree No 514/5.7.1979 (Government Gazette, Series I, No 157,12.7.1979).

The wine-growing area in which Retsina of Attiki wine (PGI) can be produced includes the entire Prefecture of Attica.

LINK WITH THE GEOGRAPHICAL AREA

Attica is a basin surrounded by mountains: Ymittos, Penteli, Parnitha, Kitheronas, Gerania and Pateras. North winds (meltemia) and sea breezes blow in the coastal zone throughout the summer, thus tempering the extreme temperatures. In addition, although it might seem strange, the average annual temperature in Attica is 18oC. The climate is genuinely Mediterranean, with a high level of sunlight, one of the highest in Greece. Winds are weak and of moderate intensity. Average humidity levels are low. Frost is non-existent. Hail and storms are rare. As one can easily understand therefore, the conditions are favourable for viticulture. We should also take into account the land of Attica, which is mostly barren, but its soils are of varied composition. All the above are key factors leading to the complex character of the wines produced in the area. The last and most important factor, of course, is the grapes themselves. The varieties grown in the vineyards of Attica, as throughout Central Greece, are mostly the white Savvatiano and Roditis varieties used for making Retsina wine.

Product details

The combination of weather conditions, the variety of the soils in the area, the vine varieties grown and the farming and wine-making techniques contribute to the quality characteristics of the Retsina of Attiki wines.

Causal interaction

The uniqueness of Retsina of Attiki wines is due to the distinctive characteristics of the area (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the farming techniques used.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

Printing the vintage year on the labelling

Where the terms 'NEW WINE' is used on the labelling of wines, it is mandatory to indicate the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, aging and placement on the market of wines with a Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818,15-6-2005).

Traditional terms

Traditional terms in accordance with Ministerial Decision No 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation of origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of wines with the traditional designation 'Retsina of Attiki' are:

KOKKINEAI/kokineli, PETΣINA/Retsina, PETΣINA NEAPH or PETΣINA ΦPEΣKIA/Retsina neuve (young retsina), PETΣINA BAPEΛIΣIA/Retsina en fûts (retsina in the barrel).

Wine labelling restrictions

The term 'Γιοματάρι' (Yomatari) cannot be used as a trade mark on the labelling of bottled wines

CONTROL BODY

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B) Directorates of Agricultural Economy and Veterinary

C) Rural Centres of Crop Protection and Quality Control