

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Νεμέα

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

APPLICANT

Αγροτικός Οινοποιητικός Συνεταιρισμός Νεμέας, Agrotikos Inopoiitikos sineterismos Nemeas
130 Λεωφορος Πσπακωνσταντίνου
20500 Νεμέα Κορινθίας
Ελλάδα

Σεμέλη, Semeli
20 Λεωφόρος Κρυονερίου
14565 Αγ. Στέφανος Αττικής
Ελλάδα

Οινοτεχνική, Oinotexniki
ΧΩΡΙΣ ΑΡΙΘΜΟ 2° χλμ. Νεμέας-Πετρίου
20500 NEMEA ΚΟΡΙΝΘΙΑΣ
Ελλάδα

Σκούρας Οινοαμπελουργική Αγροτουριστική, Skouras Oinoampelourgiki Agrotouristiki
ΧΩΡΙΣ ΑΡΙΘΜΟ 10° χλμ. Άργους-Ετέρνας
21200 Μαλανδρένι Αργολίδας
Ελλάδα

Παλυβού-Ζάββου Αγγελική, Palivou-Zavvou Aggeliki
ΧΩΡΙΣ ΑΡΙΘΜΟ Αρχαία Νεμέα
20500 Αρχαία Νεμέα Κορινθίας
Ελλάδα

PROTECTION IN COUNTRY OF ORIGIN

National Decision of Approval: 323530/15.2.1995 (ΦΕΚ 126/Β/24.2.1995), 21/21.1.1995 (ΦΕΚ 16/Α/31.1.1995), 416/10.6.1974 (ΦΕΚ 174/Α/25.6.1974), 539/4.8.1971 (ΦΕΚ 159/Α/26.7.1971), 397721/1-10-1992(ΦΕΚ 617/Β/12-10-1992), 457/15.9.1988(ΦΕΚ 210/Α/26.9.1988), 378022/15.9.1971 (ΦΕΚ 773/Β/27.9.1971), 280557/9.6.2005 (ΦΕΚ 818/Β/15.6.2005), 285854/27.8.2004 (ΦΕΚ 1366/Β/06.09.2004)

DESCRIPTION OF PRODUCT

The Nemea wine (protected designation of origin - PDO) belongs to category 1, category 3 and category 15 of wine or vine products referred to in Annex XIb of Regulation (EC) No 1234/2007.

Dry Red Wine

- Minimum natural alcoholic strength: 11.0 % vol
- Total alcoholic strength: Minimum 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: Maximum 4.0 g/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 150 mg/l

Organoleptic characteristics

1. Appearance: bright deep red colour with purple, violet and blue highlights in fresh wines and rarely with brick-red or brown shades, when the wine has been ageing for a long time.

2. Odour: developed and composite with a complexity that is characteristic of the wines of the Agiorgitiko variety. Young wines of the Agiorgitiko variety are marked with intense fresh red fruit aromas, with gooseberry being the dominant one.

Wines aged in a barrel are deeply coloured, and their nose reveals concentrated and very complex red fruit aromas pointing to plum jelly and fig, as well as spicy aromas, with the most dominant ones being pepper, clove and allspice.

3. Taste: harmoniously balanced taste, with soft and rich body and a long-lasting aromatic aftertaste.

Semi-sweet Red Wine

- Minimum natural alcoholic strength: 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: 17.5 – 45.0 gr/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: bright deep red colour with purple, violet and blue highlights and rarely with brick red or brown shades, when the wine has been ageing for a long time.

2. Odour: developed and composite with a complexity that is characteristic of the wines of the Agiorgitiko variety. Intense fresh red fruit aromas, with gooseberry being the dominant one.

3. Taste: harmoniously balanced taste, with soft and rich body and a sweet aftertaste.

Sweet Red Wine (Vin Doux)

- 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 1.2
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: intense red colour, with brick-red and brown shades.
2. Odour: complex aromas reminiscent of traditional sour cherry and grape sweet preserves, as well as spicy aromas.
3. Taste: soft and balanced with a full body and an aromatic spicy aftertaste.

Detailed and organoleptic characteristics of Naturally Sweet Wine (Vin naturellement doux)

Detailed characteristics

- Minimum natural alcoholic strength before the grapes are raisined: 14.0 % vol.
- Minimum natural alcoholic strength after the grapes are raisined: 17.6 % vol.
- Total alcoholic strength: Minimum 16.0% vol.
- Actual alcoholic strength: 9.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 5.0
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.8
- Maximum sulphur dioxide content of wines (total): 400 mg/l

Organoleptic characteristics

1. Appearance: intense red colour, with brick-red and brown shades.
2. Odour: wines with complex aromas, in which various aromas (ripe strawberry and gooseberry) are combined with fruit confit (dry figs, dry plums, raisins) and spices, such as cinnamon and clove.
3. Taste: soft, sweet and well-balanced with wine acidity, full body and a significantly long-lasting aromatic, mainly spicy, aftertaste.

Natural Sweet Wine (Vin Doux Naturel)

Detailed 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 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.08

- Sulphur dioxide content of wines (total): 200 mg/l
- Organoleptic characteristics
1. Appearance: intense red colour, with brick-red and brown shades.
 2. Odour: complex aromas reminiscent of traditional sour cherry, gooseberry and gape sweet preserves, as well as spicy aromas, such as cinnamon and clove.
 3. Taste: soft and balanced with a full body and an aromatic spicy aftertaste.

CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The vineyard zone of Nemea is located on the Northeast part of Peloponnese and includes the following communities: Aidonia, Archaees Kleones, Archaea Nemea, Asprokampos, Galatas, Dafni, Kastraki, Kefalari, Koutsi, Leontio, Mpozika, Nemea, Petri, Titani and Psari, which are in the Prefecture of Corinthia, and Gymno and Malandreni, which are in the Prefecture of Argolida.

LINK WITH THE GEOGRAPHICAL AREA

Link of the category 1 product (wine) to the geographical area

Link of the category 3 product (liqueur wine) to the geographical area

Link of the category 15 product (wine from raisined grapes) to the geographical area

Causative interaction

The uniqueness of Nemea wines with a PDO is due to the specific characteristics of the variety in question in conjunction with the soil and climate conditions prevailing in the area and the farming techniques used.

SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

Where the terms “NEW WINE” on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with 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 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation or origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of Nemea wines protected designation of origin are:

WINE FROM HILLS / Vin de collines, WINE FROM SLOPES / Vin de coteaux, FROM MOUNTAINOUS VINEYARD(S) OR FROM MOUNTAINOUS WINE GRAPES / Vin de vignobles Montagneux, FROM OLD VINEYARDS OR FROM OLD WINE GRAPES OR FROM OLD VINES / Vin de vieux vignobles / Vin de vieilles vignes, LIASTOS/ Vin de paille.

**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF
THE PRODUCT SPECIFICATIONS**

Ministry: for Rural Development and Food

Directorate: for Processing, Standardisation & Quality Control

Department: for Wine and Alcoholic Beverages

Address: 2 Acharnon St., Athens, GR-101 76

Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289

Fax: 210 - 52 38 337

E mail: ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

Directorates for Rural Economy & Veterinary Medicine

Regional Plant Protection and Regional control Centres