

PRODUCT SPECIFICATION
(REGULATION (EC) No 1234/2007

ARTICLE 118c(2)).

Description of the wine(s):

MANTINEIA – Μαντίνεια (MANTINIA – Mantinia) wine (protected designation of origin - PDO) belongs to category 1 and category 4 of wine or vine products referred to in Annex XIb of Regulation (EC) no 1234/2007.

Dry White 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: 0-4 g/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 5.0
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.08
- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: Hay-colour (light yellow) with green highlights, which may turn dark yellow when aged.

2. Odour: Complex, intense nose with hints of fruit (citrus fruit in particular) and flowers (rose, jasmine, etc.), which are typical of the varieties from which the wine is produced, depending on their proportion. Hints of inorganic flavour appear during ageing.

3. Taste: Balanced, with a rich, full body and an acidity level characteristic of the region. Aromatic, long-lasting aftertaste.

Quality Sparkling White Wine with the indications brut nature, extra brut, brut, extra sec, sec, demi sec, doux.

- Minimum natural alcoholic strength: 11.0 % vol.

- Total alcoholic strength: Minimum 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: *
- Total acidity expressed as tartaric acid (g/l) : Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.08
- Excess pressure in the bottle: Minimum 3.5 bar
- Maximum sulphur dioxide content of wines (total): 185 mg/l

Organoleptic characteristics

1. Appearance: Light yellow-green colour with a thin, resistant column of bubbles.
2. Odour: Aroma of roses, honey and fruit.
3. Taste: Fresh taste accentuated by a high acidity level and the presence of CO₂. Depending on the sugar content of the wine, the aftertaste and balance vary from dry to sweet.

* Sugar content may be up to 3g/l for sparkling wines with the indication brut nature, up to 6g/l for sparkling wines with the indication extra brut, up to 12g/l for sparkling wines with the indication brut, 12-17g/l for sparkling wines with the indication extra sec, 17-32g/l for sparkling wines with the indication 'dry' (sec), 32-50g/l for sparkling wines with the indication medium dry (demi sec) and above 50g/l for sparkling wines with the indication 'sweet' (doux).

Traditional terms

Traditional terms, in accordance with Article 118u(1), which are linked to the designation or origin or the geographical indication.

Under Article 40 of Regulation (EC) No 607/2009, as amended by Commission Regulation (EC) No 670/2011 and currently in force, and as established and entered in the electronic database 'E-Bacchus', the traditional terms which can be used on

the labelling of Mantinia wines (protected designation of origin - PDO), and on condition that the relevant provisions laid down in Community and national legislation are complied with, are:

Superior Quality Designation of Origin (SQDO), instead of PDO

Αγρέπαυλη (Agrepavlis), Αμπέλι (Ampeli), Αμπελώνας (-ες) (Ampelonas (-es)), Αρχοντικό (Archontiko), Ειδικά επιλεγμένος (Grande reserve), Επιλογή or Επιλεγμένος (Reserve), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Ορεινό Κτήμα (Orino Ktima), Ορεινός Αμπελώνας (Orinos Ampelonas), Πύργος (Pyrgos).

Oenological practices

- Mantinia wine (PDO) is produced according to (a) the typical white wine making method or (b) the pre-fermentation extraction method. This is followed by static settling and inoculation with pure select yeasts, which typically characterise the aroma. The temperature during alcoholic fermentation is not more than 20°C.
- Sparkling wines may be produced either by using the traditional method of bottle fermentation or by using the sealed tank method. In the first case, fermentation takes place in dry base wine in the bottle, to which yeast and sugar is added. The bottle is initially sealed with a metallic cap (crown) and the fermentation process may take several months. After removal of the yeasts, the bottle is sealed with a normal cork.

Specific oenological practices

- In order to use the term 'Επιλεγμένος' / 'Réserve', Mantinia dry white wines (PDO) must:
 - have aged for a total of not less than one (1) year, of which not less than six (6) months in oak barrels and three (3) months in bottles.
- In order to use the term 'Grande Réserve', Mantinia dry white wines (PDO)

must:

- have aged for a total of not less than two (2) years, of which not less than twelve (12) months in oak barrels and six (6) months in bottles.

Wine-growing methods

- Grapes used for producing Mantinia wines (PDO) come from vineyards arranged in cup-shaped or linear configurations in which the 'short' pruning system is used (1-2 buds).

Delimited region

The delimited region for producing Mantinia wines (PDO), as designated by Royal Decree 625/4.10.1971 (Government Gazette, Series I, No 196/12.10.1971), as amended by Ministerial Decision No 396425/22.10.197 (Government Gazette, Series II, No 1880/27.10.1971), Presidential Decree 291/7.8.1992 (Government Gazette, Series I, No 148/2.9.1992), Presidential Decree 70/20.3.1996 (Government Gazette, Series I, No 57/27.3.1996) and Presidential Decree 92/2011 (Government Gazette, Series I, No 224/26.10.2011):

The terroir in which Mantinia wines (PDO) can be produced includes vineyards grown in the area of Tripoli, in particular the municipality of Tripoli and the villages of Agios Vasiliios, Agios Konstantinos, Merkovounio, Pelagos and Skopi in the Municipal District of Tripoli, in the villages of Lithovounia, Magoula, Rizes and Psili Vrisi in the Municipal District of Tegea, in the villages of Artemisio, Kapsas, Loukas, Nestani, Pikernis, Sangas and Simiades in the Municipal District of Mantinia, in the villages of Agiorgitika, Zevgolateio, Neochori, Parthenio and Steno in the Municipal District of Korythio, in the villages of Kandila, Levidi, Orchomenos and Paleopyrgos in the Municipal District of Levidi, as well as in the settlement of Kouvli in the village of Doliana in the Municipality of Voria Kinouria, except for the marshlands.

Maximum yield(s) in kilograms of grapes per hectare

The maximum yield per hectare (ha) does not exceed eleven thousand (11 000) kilograms of fresh grapes.

Maximum end product yield(s) per hectare, for dry white wine (category 1 under Annex XI(b)).

The maximum yield per hectare (ha) does not exceed 66 hl of end product.

Maximum end product yield(s) per hectare, for quality sparkling white wine (category 5 under Annex XI(b)).

The maximum yield per hectare (ha) does not exceed 66 hl of end product.

Authorised wine grape varieties

Mantinia wine (PDO) is produced only from fresh grapes of the *Moschofilero* variety (at least 85%) and the *Asproudes* variety. The above varieties are closely linked to viticulture

in the region. Among the related varieties in the wider family with the generic designation *Fileria* (*Mavrofilero*, *Asprofilero* etc.), *Moschofilero* is the most aromatic, characterised by muscat aromas. *Moschofilero* is grown only in Greece and has adapted perfectly only to the area of Mantinia, so it is here that the variety's aromatic potential is best achieved.

Details about the geographical area

Link of white wine (category 1) with the geographical area

a. Quality

The quality of Mantinia wines (PDO) is linked to the robustness of the variety used to make these wines, along with favourable weather conditions during maturing. Of course, this quality depends directly on the condition of the raw material and the wine-making process. Naturally, appropriate vine-growing methods must be used with a view to ensuring that final yield levels are the recommended ones, as this ensures the desired quality of wine.

b. Historic link

There is a long viticultural tradition in the region, dating back to ancient times, according to numerous archaeological findings linking the region to wine and the worship of the god Dionysus. And it is not by chance that the vine of Pausanias, believed by many to be the oldest in the world, is in this region.

The city is no longer considered of major importance, but the splendid wines produced in the area place it among the main terroirs in Greece. Famous in Greece and known in foreign countries, Mantinia produces a white wine with a Superior Quality Designation of Origin (SQDO), which has a distinct identity and subtle but strong aroma, a wine easily discernible by its acidity and fresh taste from *Moschofilero* grapes.

Mantinia is part of Arcadia, a region rich in juice, as well as in history and legend. Mantinia has undoubtedly been one of the best-known wine-producing areas in Greece since ancient times. Besides, the climate and variety of soil have always made Arcadia a good region for such production. It is no chance that the traveller Pausanias wrote a special dedication to this area and that Homer called Mantinia 'the land of vineyards'.

Nor is it by accident that, according to mythology, Pan had his permanent dwelling here (on Mount Menalo). Pan was a faithful follower of the god Dionysus, known for his love of singing, dancing and feasting. The ancient Arcadians took the worship of Pan as seriously as that of Dionysus. Therefore the connection between entertainment and wine is one that has lasted for years in the region.

Aristotle and Theophrastus referred to the wines of Arcadia. Mantinia wine was known during Ottoman occupation and it was used to supply the city of Athens in the 19th century.

The first Greek sparkling wine was made here from the aromatic *Moschofilero* variety.

There is a letter in the Monastery of Kandila from Theodoros Kolokotronis, a leader of the Greek revolution of 1821, testifying to the revolutionary action of the monastery and its abbot. The letter reads:

‘Holy abbot of Kandila, I send you this missive that you may send me **wine**, for none is to be had here. Give wine to no one without my orders, be brave and defend the monastery. Now is the time to show your patriotism.

8 May 1826

Commander-in-Chief

(signature)

T. Kolokotronis

PS. Seal the wine and reveal any news you may have.’

c. Cultural, social and economic links

Homer called Mantinia ‘the land of vineyards’. The region has been famous for its top quality wines since ancient times. *Moschofilero* of Mantinia is still famous for its excellent aroma and taste. It was recognised in 1971 as a Superior Quality Designation of Origin (SQDO) and has been used to produce many outstanding wines.

Local people used to work in the primary sector, as the location is fertile and suitable for farming. Most locals are still engaged in agriculture, viticulture, wine-making and stock farming.

An important product of the area is its SQDO wine, which comes mostly from vineyards with *Moschofilero* vines and is produced in local wineries.

It is obvious that grapes and wine are key factors of economic activity and growth for the local population.

Mantinia wines (PDO) have received repeated awards in international competitions, and *Moschofilero* and *Mantinia* wines are official local ‘ambassador’ wines in the strategic plan for promoting Greek wine.

d. Geographic environment and geographic origin

In the central eastern part of Arcadia is the Plateau of Mantinia, lying at an average altitude of 660 m and surrounded by Mount Menalo (1981 m, to the west), Mount Oligyrtos (1935 m, to the north), Mount Artemisio (1772 m, to the northeast), Mount Ktenias (1599 m, to the east) and Mount Parnonas (1936 m, to the southeast).

The plateau is approximately 36 km long from north to south. It narrows in the area of Levidi, but widens (to a maximum of 18 km) in the south. This is home to the terroir of

Mantinia wines (SQDO).

The terroir covers an area of approximately 1 500 ha, mostly covered with *Moschofilero* vineyards.

Edaphogenetic factors (parent material, climate, microorganisms, topography and time) have combined to create a variety of soil systems (primarily due to parent material and topography).

Soil is classified under the following three edaphogenetic categories:

(a) entisols, (b) inceptisols, (c) alfisols.

Among these, inceptisols are dominant in areas where the presence and content of parent material is high. There are some entisols in highly eroded soil in low hills.

The terroir of Mantinia wines (PDO, SQDO) is one of the coldest in Greece. It is characterised by abundant rainfall and snowfall in winter, frequent showers and storms in summer, as well as low temperatures, which means that grapes mature slowly and are harvested late, usually in mid-October.

According to the Meteorological Station at the military airport of Tripoli, the climate is considered Mediterranean (Cca), with long, mild winters and dry, warm summers.

Based on rainfall and air temperature information (from the Meteorological Station of the military airport of Tripoli), average annual rainfall is estimated at 780.6 mm, while rainfall from April to October is estimated at 259.8 mm.

The average annual air temperature is 14.1°C. During the germination period (April-October), the average maximum temperature is 24.9°C and the average minimum temperature is 10.5°C (a difference of 14.5°C).

Atmospheric precipitation changes are typical of the Mediterranean climate, with increased rainfall from October to April and four months without rain (June to September).

In terms of soil water content (see Remarks) and temperature, the climate is designated as xeric for water content and mesic for temperature (see Soil Taxonomy).

Product details

The *Moschofilero* variety is one of the best known varieties in Greece and abroad, and has been associated with the region of Arcadia and of Mantinia in particular. Mantinia wines have received awards in foreign countries too, in tastings for foreign wine journalists and in international competitions.

The potential of the *Moschofilero* variety is evidenced by the market appeal of Mantinia wines (PDO). In the last 30 years they have made an excellent impression globally, as indicated by their high share in total Greek wine exports.

Sparkling *Moschofilero* wines, with their high acidity level and intense aromatic character, are acquiring an ever-increasing market share both in Greece and abroad.

Causal interaction

Moschofilero has become established in the region of Mantinia due to its perfect relationship with the local microclimate. It is favoured by the high altitude of the region of Arcadia and the cold climate. Heavy winters and abundant rainfall have made it resistant to disease. Sunlight and high temperatures in summertime help it to mature properly.

Moreover, lower temperatures on summer nights help preserve the variety's high acidity level and aromatic character.

Details about the geographical area

Link of quality sparkling white wine (category 5) with the geographical area

a. Quality

The quality of Mantinia wines (PDO) is linked to the robustness of the variety used to make these wines, along with favourable weather conditions during maturing. Of course, this quality depends directly on the condition of the raw material and the wine-making process. Naturally, appropriate vine-growing methods must be used with a view to ensuring that final yield levels are the recommended ones, as this ensures the desired quality of wine.

b. Historic link

There is a long viticultural tradition in the region, dating back to ancient times, according to numerous archaeological findings linking the region to wine and the worship of the god Dionysus. And it is not by chance that the vine of Pausanias, believed by many to be the oldest in the world, is in this region.

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Mantinia wines (PDO) have received repeated awards in international competitions, and *Moschofilero* and *Mantinia* wines are official local 'ambassador' wines in the strategic plan for promoting Greek wine.

Following their commercial success as contemporary Mantinia wines, quality sparkling wines have been included in the Mantinia PDO.

d. Geographic environment and geographic origin

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Derogation from production in the delimited region

A) Legal framework: Community Legislation

Point (a) of Article 6(4) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

Additional provisions relating to wine labelling

Terms relating to certain production methods

Community Legislation

Article 66(1), (2) and (6) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

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).

Printing the vintage year on the labelling

National Legislation

Where the term 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' ('NEW WINE') is used 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 maturing, 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 No 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 Mantinia wines protected designation of origin are:

ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ / Blanc de blancs (White from White Grapes), ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΩΠΑ ΣΤΑΦΥΛΙΑ Η ΛΕΥΚΟΣ ΑΠΟ ΓΚΡΙΖΑ ΣΤΑΦΥΛΙΑ / Blanc de gris (White from Reddish Grapes or White from Gray Grapes), ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (Wine from Hills), ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de côteaux (Wine from Slopes), ΟΡΕΙΝΩΝ ΑΜΠΕΛΩΝΩΝ Η ΑΠΟ ΟΡΕΙΝΑ ΚΡΑΣΑΜΠΕΛΑ / Vin de vignobles montageux (Mountainous Vineyards or Mountainous Wine Vineyards).

Reference to product specifications

National Legislation

- Royal Decree 423/8-6-1970 on recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Joint Ministerial Decision No 308791/7815/2-10-1973 on conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 by the Ministers for Finance, Agriculture and Industry on specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, 978/4-10-1974).

- Joint Ministerial Decision No 242059/1445/28-4-1975 on control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).

- Royal Decree 625/4.10.1971 on recognition of designations of origin of wines (Government Gazette, Series I, No 196/12.10.1971).

- Ministerial Decision No 396425/22.10.197 on wines with a superior quality designation of origin (Government Gazette, Series II, No 1880/B/27.10.1971).

- Presidential Decree 291/7.8.1992 amending Royal Decree 25/4.10.1971 on recognition of designations of origin of wines (Government Gazette, Series I, No 148/2.9.1992).

- Ministerial Decision No 397721/1-10-1992 amending the per hectare yields of vineyards in zones where wines with a superior quality designation of origin are produced (Government Gazette, Series II, 617/12-10-1992).

Presidential Decree 70/20.3.1996 on wines with the superior quality designation of origin "Mantinia" (Government Gazette, Series I, No 57/27.3.1996).

- Presidential Decree 92/7.10.2011 on wines with the protected designation of origin "MANTINIA" (Government Gazette, Series I, No 224/26.10.2011).

- Ministerial Decision 201640/7-10-2011 (Government Gazette, Series II, No 2899/20-12-2011) on the recognition of wines with the protected designation of origin "Mantinia".

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).

- Ministerial Decision No 398549/21-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).

- Ministerial Decision No 398581/27-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000 (Government Gazette, Series II, No 1293/8.10.2001).

- Joint Ministerial Decision No 285870/1.9.2004 laying down necessary additional measures of application of Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in

the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).

- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).

- Ministerial Decision No 235309/7.2.2002 on the approval of traditional terms for wines (Government Gazette, Series II, No 179/19.2.2002), as amended and currently in force.

- Joint Ministerial Decision No 326182/6268/27-7-1988 laying down general rules on the use of the terms 'Επιλεγμένος' ('Réserve') and (Ειδικά Επιλεγμένος) ('Grande Réserve') in the descriptions of wines with a designation of origin, as amended by Joint Ministerial Decision No 280580/21.6.2005 and Joint Ministerial Decision No 352347/6670/1987 laying down general rules on the use of the term 'Κάβα' (Cava) in the description of table wines (Government Gazette, Series II, No 875/28-6-2005).

- Joint Ministerial Decision No 336927/10.3.1999 laying down conditions for using the term 'name of vineyard or of group of vineyards' on the labelling of Greek wines (Government Gazette, Series II, No 420/20.4.1999).

- Ministerial Decision No 396425/27-10-1971 on wines with a superior quality designation of origin (Government Gazette, Series II, No 880/3-11-71).

10. DETAILS OF AUDITING AUTHORITIES AND ORGANISATIONS

10.1. Audits are performed on the basis of the following provisions:

- Royal Decree 423/8-6-1970 on recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).

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- Joint Ministerial Decision No 285870/1.9.2004 laying down necessary additional measures of application of Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).

- Ministerial Decision No 398549/21-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).

- Joint Ministerial Decision No 308791/7815/2-10-1973 on the conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 on amending Joint Ministerial Decision No 308791/7815/2-10-73 taken by the Minister for Finance, the Minister for Agriculture and the Minister for Industry concerning specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, 978/4-10-1974).

- Joint Ministerial Decision No 242059/1445/28-4-1975 concerning control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).

- Correction of the mistakes in Royal Decree 625/4.10.1971 falling within the scope of responsibility of the Ministry of National Economy (Government Gazette, Series I, No 267/21.12.1971)

10.2. Audit procedure:

In each wine year, the wine that qualifies for being designated as Mantinia wine (PDO) is subjected to analysis and organoleptic testing during production and before designation is authorised. During analysis, a representative sample is taken and sent to one of the laboratories appointed to perform official wine analysis. A representative sample is also taken for organoleptic testing and the producer files a written request with the local Directorate for Rural Economy and Veterinary Medicine for organoleptic testing and verification that the wine in question has the required characteristics (colour, clarity, smell and taste) for designation as a Mantinia wine with a PDO.

The Directorate for Rural Economy and Veterinary Medicine convenes the organoleptic testing committee inviting them to test the sample and issue an opinion on the organoleptic characteristics of the wine.

The wine producer files official copies of the grape production or harvest declaration, accompanying documents evidencing that the wine complies with the requirements laid down for the specific wine (PDO) that is to be designated, as well as the results of wine analyses and organoleptic testing with the local Directorate for Rural Economy and Veterinary Medicine.

The local Directorate for Rural Economy and Veterinary Medicine evaluates the information filed by the producer and decides whether the wine is to be designated or not.

The Directorate for Rural Economy and Veterinary Medicine issues the respective number of control tapes for the specified amounts of wine that is designated. The control tapes are red and bear a code number including: the letters **MN**, which correspond to Mantinia wine with a PDO, the last two digits of the year in which the tapes are used, and the tape serial number.

10.3. Auditing Authorities.

10.3.1 Ministry: of 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

10.3.2. Directorates for Rural Economy & Veterinary Medicine

10.3.3. Regional Plant Protection and Regional Control Centres