

**TECHNICAL SPECIFICATIONS FOR
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

NAME OF GEOGRAPHICAL INDICATION

Franken

PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine, Liqueur wine, Partially fermented grape must

COUNTRY OF ORIGIN

Germany

APPLICANT

Bundesland Bayern
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PROTECTION IN COUNTRY OF ORIGIN

Date of protection in the European Union: 18/09/1973

Date of protection in the Member State: Anordnung des Reichsnährstandes für Wein of
7 January 1936
(RNVBl. p. 17)

PRODUCT DESCRIPTION

- **Raw material**

Most significant vine varieties:

Gutedel
Regent
Blauer Limberger
Schwarzriesling
Blauer Trollinger
Kerner
Weißer Burgunder
Blauer Portugieser
Ruländer
Grüner Silvaner
Dornfelder
Blauer Spätburgunder
Müller Thurgau
Weißer Riesling

- **Alcohol content**

	Wine (Qualitäts- wein)	Wine with special attributes („Beerenauslese“, „Trockenbeeren- auslese“ und „Eiswein“)	Partially fermented grape must (Federweißer)	Liqueur wine (Qualitäts- likörwein)
<i>Minimum alcohol content (% vol.)</i>	7.0	5.5	1.0	15.0

- **Physical appearance**

- Franken white (colour: yellowish green to golden yellow)
- Franken red (colour: light red to brick red, ruby red, garnet red, purple, bluish to dark violet, also brownish tinges)
- Franken Blanc de noir (colour: colourless to yellowish or golden yellow tinges)
- Franken Rotling/Franken rosé: (colour: light red to pale red, in some cases with bluish tinges)

DESCRIPTION OF GEOGRAPHICAL AREA

The Franken winegrowing area is located in northern Bavaria and is bordered by the upland areas of Spessart, Odenwald, Rhön, Hassberge and Steigerwald. The River Main provides the drainage system for the whole area and is at the same time a prominent feature of the region.

The production, subsequent processing and bottling of quality wine from defined regions (Qualitätswein b.A.), quality sparkling wine from defined regions (Sekt b. A.), quality semi-sparkling wine from defined regions (Qualitätssperlwein b. A.) and quality liqueur wine from defined regions (Qualitätslikörwein b. A.) with the protected name 'Franken' as well as of partially fermented grape must from Franken (Fränkischer Federweißer) must take place in the Franken region, in the *Land* which contains or adjoins that region.

LINK WITH GEOGRAPHICAL AREA

The source rocks present - mottled sandstone, shelly limestone, Keuper and mica schist - and the soils originating from them, which are particularly associated with the vine varieties Silvaner, Müller-Thurgau, Riesling, Burgunder and Domina, along with the winegrowers' experience and skills that can be traced back over hundreds of years, are testimony to the successful way in which the vines have developed in their location. The consumer can taste and enjoy the sensation of this in each of the wines through the typicality, minerality and individuality of the locations and their vine varieties.

The Franken winegrowing area is situated in a transitional area where the climate changes from a moderately cool, suboceanic climate to a subcontinental climate. The climate becomes increasingly subcontinental from west to east. The distinguishing features are dry, hot summers; with average annual precipitation of less than 550 mm, the Franken winegrowing area is located

in Bavaria's driest region. In winter, by contrast, continental easterly air currents cause severe cooling which results in winter frosts and late frosts. Each individual location's microclimate - which is determined by its slope, exposure, soil moisture, frost risk and insolation energy - therefore has a considerable influence on wine quality.

SPECIFIC LABELLING RULES (IF ANY)

Before the above-mentioned traditional terms linked to this designation of origin may be used on the label, the wine must have passed an official inspection comprising a legal, an organoleptic and an analytical part. That inspection does not apply to partially fermented grape must from Franken (Fränkischer Federweißer). An official inspection number comprising several digits is issued for a wine only if it meets the requirements specifically defined for it within the framework of the official inspection. The quality wine (Qualitätswein) inspection must be carried out in accordance with the Unterfranken Government's quality wine inspectorate's rules of procedure. The official inspection number XXXX-YYY-ZZ - which is to be quoted in the marking of inspected products - comprises the applicant's four-digit holding number (XXXX), a three-digit serial number (YYY) and the last two digits of the inspection/application year (ZZ).

The Bocksbeutel is the traditional type of bottle used for wines with the geographical indication "Franken".

CONTROL BODY

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