

**TECHNICAL SPECIFICATIONS FOR
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

NAME OF GEOGRAPHICAL INDICATION

Mosel

PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine

COUNTRY OF ORIGIN

Germany

APPLICANT

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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: Drittes Gesetz zur Änderung des
Weingesetzes of 23 May 2007

PRODUCT DESCRIPTION

- **Raw material**

Most significant vine varieties:

Auxerrois
Bacchus

Weißer Elbling
Roter ElblingRegent
Kerner
Weißer Burgunder
Blauer Portugieser
Ruländer
Dornfelder
Blauer Spätburgunder
Müller Thurgau
Weißer Riesling

- **Alcohol content**

	Wine (Qualitätswein)	Wine with special attributes („Beerenauslese“, „Trockenbeerenauslese“ und „Eiswein“)	
<i>Minimum alcohol content (% vol.)</i>	7.0	5.5	

- **Physical appearance**

- Mosel white
- Mosel red
- Mosel rosé

DESCRIPTION OF GEOGRAPHICAL AREA

The Mosel winegrowing area, whose vineyards are located mainly along the River Mosel and its tributaries the Saar and Ruwer, covers several natural areas. From south-west to north-east a distinction should be made between: the Upper Mosel (Perl to Konz), the Trier valley expansion (Konz to Schweich), the Mid Mosel (Schweich to Moselkern) and the Lower Mosel Valley (Moselkern to Koblenz).

Along the Mosel, the Saar and the Ruwer, the winegrowing areas are found at altitudes of about 65 m to 375 m above sea level. The vineyards' average altitude is 180 m above sea level. The vineyards mainly (50%) face SE-S-SW and, with reference to the whole winegrowing area, the vineyards' average orientation is 195° (SSW).

The production of quality wine (Qualitätswein), wine with special attributes (Prädikatswein), quality sparkling wine from defined regions (Sekt b.A.) or quality semi-sparkling wine (Qualitätsperlwein) with the protected name 'Mosel' must take place in the winegrowing area, in another winegrowing area in the *Land* or in a winegrowing area in a neighbouring *Land*.

LINK WITH GEOGRAPHICAL AREA

The Mosel winegrowing area with the tributaries Saar and Ruwer covers several natural areas. In the natural areas of the Upper Mosel and the Trier valley expansion the Mosel meanders among the quite soft Mesozoic rocks (mottled sandstone, lacustrine limestone and Keuper) of the Trier Embayment. By contrast, in the natural areas of the Mid Mosel and the Lower Mosel the river meanders in a narrow V-shaped valley cut through Devonian rocks of the Rhine Slate Uplands.

In the Mosel winegrowing area Devonian rocks predominate by far. During the Devonian period, sediments were deposited in a sea basin. Today, in the areas where Devonian rocks crop out we find mainly quartzite sandstones, quartzites and (argillaceous) schist. In the mottled sandstone, river and wind deposits were put down in what is now the Trier Embayment; today, those deposits appear as sandstones. During the subsequent periods – shelly limestone and Keuper – sea deposits containing lime formed in the area of the Trier Embayment. Rocks consisting of Keuper and lacustrine limestone are to be found only in the area of the Upper Mosel.

The meteorological data show, for a whole year, average daytime temperatures of 9.7 °C, with an average temperature of 14.1 °C during the growing season itself. Average annual precipitation is 760 mm, of which 60% fall during the growing season. On average the vines are exposed to 652 000 Wh/m² of direct sunshine during the growing season. The highest sunshine values are recorded on the steep and very steep slopes.

The small-scale structure and the steep slopes restrict mechanisation in the vineyards. Tending the vineyards is therefore very labour-intensive. Intensive maintenance has a stabilising effect on yields. This contributes greatly to the quality of the harvest as regards the natural minimum alcohol content, the development of aromas and the acid balance of the wines. The human influence is based on a centuries-old winegrowing tradition.

SPECIFIC LABELLING RULES (IF ANY)

Before the traditional terms linked to the designation of origin 'Mosel' may be used on their labels, the quality wines (Qualitätsweine), wines with special attributes (Prädikatsweine), semi-sparkling wines from defined regions (Perlweine b.A.) or quality sparkling wines from defined regions (Sekte b.A.) must pass an official inspection. The inspection number allocated must be quoted on the label. That number is the batch number.

CONTROL BODY

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