

Existing wine names - Technical file**I. NAME(S) TO BE REGISTERED**

Pfalz (de)

II. APPLICANT DETAILS

Applicant name and title	Rhineland-Palatinate Ministry of the Environment, Agriculture, Food, Viticulture and Forestry
Legal status, size and composition (in the case of legal persons)	Regional authority under public law
Nationality	Germany
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III. PRODUCT SPECIFICATION

Status:	Enclosed
File name	gU Pfalz_111219.pdf

IV. NATIONAL DECISION OF APPROVAL

Legal basis	The national decision of approval for 'Pfalz' was issued under the Wine Legislation Reform Act of 8 July 1994 (BGBl I, p. 1467).
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V. SINGLE DOCUMENT

Name(s) to be registered	Pfalz (de)
Equivalent term(s):	

Traditionally used name:	No
Legal basis for the transmission:	Article 118s of Regulation (EC) No 1234/2007
The present technical file includes amendments(s) adopted according to:	
Geographical indication type:	PDO - Protected Designation of Origin

1. CATEGORIES OF GRAPEVINE PRODUCTS

1. Wine
5. Quality sparkling wine
8. Semi-sparkling wine

2. DESCRIPTION OF THE WINE(S)

Analytical characteristics:	
Description of the wine(s) 2.1. Analytical The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 26 of Regulation (EC) No 607/2009, are binding minimum values which must be present in the given wine varieties for use of the designation to be allowed: <ul style="list-style-type: none">• Not less than 5.5 % actual alcoholic strength by volume for Beerenauslese etc., or 7 % actual alcoholic strength by volume for quality wine.• After enrichment, total alcoholic strength by volume not greater than 15 % vol.• Total sugars in accordance with Annex XIV, parts A+B of Regulation (EC) No 607/2009. Without prejudice to the conditions of use referred to below, the sugar content set out in part A of Annex XIV may deviate by no more than 3g/l and for part B by no more than 1g/l from the value stated on the product's labelling.	
Indication of sweetness for still wine	Sugar content:
Dry	If the sugar content does not exceed: <ul style="list-style-type: none">- 4g/l or 9g/l, provided the total acidity expressed in g/l of tartaric acid is no more than 2 g/l lower than the residual sugar content.
Semi-dry	If the sugar content exceeds the maximum set out above but does not exceed: <ul style="list-style-type: none">- 12g/l or- 18 g/l, provided the total acidity expressed in g/l of tartaric acid is no more than 10 g/l lower than the residual sugar content.
Semi-sweet	If its sugar content exceeds the maximum set out above but is no greater than 45 g/l
Sweet	If its sugar content is at least 45 g/l.

Indication of sweetness for Sekt b.A. (quality sparkling wine from defined regions)	Sugar content
Brut nature	If its sugar content is less than 3 g/l. These terms may be used only for products to which no sugar has been added after the secondary fermentation.
Extra brut	If its sugar content is between 0 and 6 g/l.
Brut	If its sugar content is less than 12 g/l.
Extra dry	If its sugar content is between 12 and 17 g/l.
Dry	If its sugar content is between 17 and 32 g/l.
Semi-dry	If its sugar content is between 32 and 50 g/l.
Mild	If its sugar content is greater than 50 g/l.

• Total acidity must be at least 3.5 g/l

• Volatile acidity:

- 18 milliequivalents per litre for white and rosé wine,
- 20 milliequivalents per litre for red wine,
- 30 milliequivalents per litre for wine bearing the traditional names 'Beerenauslese' or 'Eiswein',
- 35 milliequivalents per litre for wine bearing the traditional name 'Trockenbeerenauslese'.

• Total sulphur dioxide:

A. Wine

The total sulphur dioxide content of the wine, when placed on the market for direct human consumption, may not exceed:

- 150 mg/l for red wine,
- 200 mg/l for white and rosé wine,

Notwithstanding the above, the maximum sulphur dioxide content shall be raised for wines with a sugar content expressed as the sum of glucose and fructose of not less than 5 g/l, to:

- 200 mg/l for red wine,
- 250 mg/l for white and rosé wine,
- 300 mg/l for wine bearing the traditional name 'Spätlese',
- 350 mg/l for wine bearing the traditional name 'Auslese',
- 400 mg/l for wine bearing the traditional names 'Beerenauslese', 'Trockenbeerenauslese' or 'Eiswein'.

B. Sekt b.A. (quality sparkling wine from defined regions)

The total sulphur dioxide content of Sekt b.A. , when placed on the market for direct human consumption, may not exceed 185 mg/l.

• Carbon dioxide content:

The carbon dioxide content of quality semi-sparkling wine must have an excess pressure, due to endogenous carbon dioxide in solution, of not less than 1 bar and not more than 2.5 bar when kept at a temperature of 20 °C.

The carbon dioxide content of Sekt b.A. must have an excess pressure, due to carbon dioxide in solution, of not less than 3.5 bar when kept at a temperature of 20°C in closed containers.

Organoleptic characteristics:

2.2. Organoleptic

In addition to white wine (60 %), rosé and red wines are also traditionally produced in the Pfalz. Wines with the 'Pfalz' designation of origin can be used to produce quality semi-sparkling wines, Sekt b.A. and cremant.

Wine from the Pfalz is distinguished by the following characteristic properties:

White wines have a distinctly fruity character, dominated by apple, peach and the scent of nutmeg and rose, alongside exotic aromas such as grapefruit, pineapple and passion fruit. On the palate, the evenly balanced acidity and sweetness lend a crispness and a liveliness to the wines. The wines are distinguished by their fuller body, producing an unavoidably drier flavour when moderately acidic.

Depending on the type of vine variety, **red wines** are characterised by their fruity aromas, namely cherry, strawberry, blackberry, blackcurrant and elderberry. These wines, with their pronounced

body, are distinguished by their mild acidity, with the soft but accentuated tannins giving structure and stability to the wines.

Rosé wines are produced from softly pressed red grape varieties and range in colour from light to pale red. They differ from red wines on account of their freshness and lower alcohol and tannin content.

3. TRADITIONAL TERMS

a. Point a)

Winzersekt (**)
Sekt b.A. (sparkling wine from defined regions) (**)
Qualitätssperlwein (quality semi-sparkling wine) (**)
Qualitätswein (quality wine)
Prädikatswein (wine with special attributes) (*)

b. Point b)

Weissherbst
Riesling-Hochgewächs (*)
Liebfrau(en)milch
Federweisser
Classic

4. WINE-MAKING PRACTICES

a. Oenological practices

Type of oenological practice:	Specific oenological practice
Description of practice:	
Specific oenological practices used to make the wine as well as the relevant restrictions on making the wine	
5.1 Natural minimum alcoholic strength/minimum must content (expressed in % vol. potential alcohol/degrees Oechsle)	
5.1.1. Quality wine	
Morio-Muskat vine variety,	
Portugieser and Rielsing	7.5 % vol. / (60° Oechsle)
Dornfelder vine variety	8.8 % vol. / (68° Oechsle)
All other vine varieties	7.8 % vol. / (62° Oechsle)
5.1.2. Prädikatswein	
5.1.2.1. Cabinet	
Müller-Thurgau, Riesling	
and Silvaner vine varieties	9.5% vol. / (73° Oechsle)
All other vine varieties	10% vol. / (76° Oechsle)
5.1.2.2. Spätlese	
Riesling vine variety	11.4 % vol. / (85° Oechsle)
All other vine varieties	12.2 % vol. / (90° Oechsle)
5.1.2.3. Auslese	

Riesling vine variety	12.5 % vol. / (92° Oechsle)
All other vine varieties	13.8 % vol. / (100° Oechsle)
5.1.2.4. Beerenauslese of all vine varieties	16.9 % vol. / (120° Oechsle)
5.1.2.5. Trockenbeerenauslese of all vine varieties	21.5 % vol. / (150° Oechsle)
5.1.2.6. Eiswein of all vine varieties	16.9 % vol. / (120° Oechsle)
5.1.3. Sekt b. A., Winzersekt	
All vine varieties	7.0 % vol. / (57° Oechsle)
5.2. Enrichment	
Quality wines may be enriched with up to 15 % vol. alcohol.	
Wines with special attributes may not be enriched.	
5.3. Sweetening	
Grape must is the only form of sweetening permitted.	
5.4. Partial dealcoholisation, concentration and use of oak chips is not allowed for wine with special attributes.	
5.5. Blending and coupage	
Other than in the production of Rotling in accordance with Section 32(2) of the WeinV [Wine Ordinance], blending and coupage of red wine grape products with white wine grape products is not allowed.	
5.6. For the rest, the authorised oenological practices set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009 are permitted in the production of the wines.	

b. Maximum yields

Maximum yield:
The maximum yield per hectare is 105 hl/ha

5. DEMARCATED AREA

<p>Demarcated area</p> <p>The protected designation of origin covers the vineyards of the municipalities of Albersweiler, Albsheim (Pfrimm), Altdorf, Annweiler am Trifels, Bad Bergzabern, Bad Dürkheim, Barbelroth, Battenberg (Pfalz), Bellheim, Billigheim-Ingenheim, Birkweiler, Bischheim, Bissersheim, Bobenheim am Berg, Bobenheim-Roxheim, Bockenheim an der Weinstraße, Böbingen, Böchingen, Böhl-Iggelheim, Bolanden, Bornheim (Südliche Weinstraße), Bubenheim (Donnersbergkreis), Burrweiler, Dackenheim, Dannstadt-Schauernheim, Deidesheim, Dierbach, Dirmstein, Dörrenbach, Ebertsheim, Edenkoben, Edesheim, Eiselthum, Ellerstadt, Erpolzheim, Eschbach (Südliche Weinstraße), Essingen, Flemlingen, Forst an der Weinstraße, Frankweiler, Freckenfeld, Freimersheim (Pfalz), Freinsheim, Freisbach, Friedelsheim, Fußgönheim, Gauersheim, Gerolsheim, Gleisweiler, Gleiszellen-Gleishorbach, Göcklingen, Gönnheim, Gommersheim, Großfischlingen, Großkarlbach, Großniedesheim, Grünstadt, Hainfeld, Hassloch, Hergersweiler, Herxheim am Berg, Herxheim bei Landau/Pfalz, Herxheimweyher, Hessheim, Heuchelheim bei Frankenthal, Heuchelheim-Klingen, Hochdorf-Assenheim, Hochstadt (Pfalz), Ilbesheim bei Landau in der Pfalz, Immesheim, Impflingen, Insheim, Kallstadt, Kandel, Kapellen-Drusweiler, Kapsweyer, Kindenheim, Kirchheim an der Weinstraße, Kirchheimbolanden, Kirrweiler (Pfalz), Kleinfischlingen, Kleinkarlbach, Kleinniedesheim, Klingenmünster, Knittelsheim, Knöringen, Lambsheim, Landau in der Pfalz, Laumersheim, Leinsweiler, Lingenfeld, Lustadt, Maikammer, Marnheim, Meckenheim, Merteshheim, Minfeld, Morschheim, Neuleiningen, Neustadt an der Weinstraße, Niederhorbach, Niederkirchen bei Deidesheim, Niederrotterbach, Oberhausen (Südliche Weinstraße),</p>

Oberotterbach, Obersülzen, Obrigheim (Pfalz), Offenbach an der Queich, Ottersheim, Ottersheim bei Landau, Pleisweiler-Oberhofen, Ranschbach, Rhodt unter Rietburg, Rittersheim, Rödersheim-Gronau, Römerberg, Rohrbach (Südliche Weinstraße), Roschbach, Rüssingen, Ruppertsberg, Sankt Martin, Schwegenheim, Schweigen-Rechtenbach, Schweighofen, Siebeldingen, Speyer, Steinfeld, Steinweiler, Stetten, Venningen, Vollmersweiler, Wachenheim an der Weinstraße, Walsheim, Weingarten (Pfalz), Weisenheim am Berg, Weisenheim am Sand, Westheim (Pfalz), Weyher in der Pfalz, Winden (Germersheim), Zeiskam and Zellertal in the Land of Rhineland-Palatinate.

a. NUTS area

DEB	RHINELAND-PALATINATE
DE	GERMANY

b. Maps of the demarcated area

Number of attached maps	0
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6. WINE GRAPES

a. Inventory of main wine grape varieties

14 Gutedel
13 Regent
12 Blauer Limberger
11 Schwarzriesling
10 Blauer Trollinger
09 Kerner
08 Weißer Burgunder
07 Blauer Portugieser
06 Ruländer
05 Grüner Silvaner
04 Dornfelder
03 Blauer Spätburgunder
02 Müller Thurgau
01 Weißer Riesling

b. Wine grape varieties listed by OIV

Domina N
Hölder B
Grüner Silvaner B
Cabernet Dorsa N
Grüner Veltliner B
Weißer Gutedel B
Heroldrebe N
Helfensteiner N
Scheurebe B
Roter Muskateller
Roter Gutedel

Roter Elbling Rs
Merlot N
Ortega
Rondo
Cabernet Carbon
Weißer Burgunder B
Cabernet Cortis
Cabernet Cubin
Sirius
Cabernet Mitos
Cabernet Dorio
Grauer Burgunder G
Prinzipal
Weißer Riesling B
Kerner B
Kernling
Muskat Hamburg
Muskat-Ottonel
Kanzler B
Deckrot N
Prior
Dornfelder N
Palas
Würzer B
Solaris B
Cabernet Carol
Huxelrebe B
Cabernet Sauvignon
Chardonnay B
Schönburger Rs
Auxerrois B
Rieslaner B
Dakapo N
Johanniter B
Reichensteiner B
Bacchus B
Regner B
Regent N
Juwel B
Mariensteiner B
Färbertraube N
Blauer Zweigelt N
Ehrenbreitsteiner
Müller Thurgau B
Morio-Muskat B
Phoenix
Acolon
Weißer Elbling B
Gelber Muskateller B
Saphira
Ehrenfelser B

Blauer Limberger N
Roter Traminer Rs
Staufer
Optima 113 B
Faberrebe B
Blauer Frühburgunder N
Albalonga B
Perle Rs
Nobling B
Blauer Spätburgunder N
Siegerrebe Rs
Sauvignon Blanc B
Orion
Blauer Portugieser N
Früher Malingre B
Früher Roter Malvasier N
Dunkelfelder N
Saint-Laurent N
Blauer Trollinger N
Müllerrebe N

c. Other varieties:

Accent
Allegro
Bolero
Cabernet Franc
Syrah

7. LINK WITH THE GEOGRAPHICAL AREA

Details of the geographical area:
<p>Details bearing out the link referred to in Article 118b(1)(a)(i) of Regulation (EC) No 1234/2007</p> <p>8.1. Geographical conditions</p> <p>8.1.1. Landscape and morphology</p> <p>From a structural and geological point of view, the Haardtrand [fringes of the Haardt] and the lowlands situated in the Vorderpfalz [area to the front of the Pfalz] belong to the Upper Rhine Plain, a tectonic rift valley running NNE-SSW. Wine growing in the Pfalz is limited to the Vorderpfalz and Rheinpfalz, i.e. from the mountain fringes of the Palatinate Forest in the west, through the Haardtrand, to the Vorderpfalz lowlands occupying the central and eastern zones. The vineyards are, on average, situated at approximately 170 m above sea level. Wine production dominates in the Haardtrand and in the loess covered municipalities of Riedeln and Platten. The steepest gradients (steep slope vineyards), with up to 60 % slope, are located in the west, on the fringes of the Palatinate Forest and in the Haardtrand. Riedeln and Platten have predominantly flat vineyards (< 10 % slope). The average gradient of vineyards as a whole in the Pfalz is approximately 4.5 %. According to calculations, the average aspect of the slope is 140° (south east).</p> <p>8.1.2. Geology</p> <p>To the east, the Palatinate Forest passes over the fringes of the Haardtrand hills, the actual rift zone of the Upper Rhine Plain. This area, only a few kilometres wide, has a very varied geological composition. In addition to tertiary sediments, Mesozoic rock can be found in places, frequently</p>

overlain entirely by a relatively thick quaternary cover sediment. In the Pfalz wine-growing region, a significant proportion of the vines grow on loess and loess clay. Vines can also be found on quaternary fluviatile clay, sand and gravel. Tertiary limestone and marl are the third most prevalent soil type by surface area. Although only found to a limited extent, vines are also cultivated on Rotliegend sandstone and variegated sandstone. Limestone, marl and dolomite from the Muschelkalk, Keuper und Jurassic strata are essentially exotic rock. Completely singular deposits of Rotliegend and tertiary effusive rocks and old Paleozoic rocks can also be found. The primary sediment in the soil composition is loess and loess clay, in which para-brown, chernozem and para-rendzina earth has developed. The most common soils found in the fluviatile sediment are regosols and brown soils, and, in the floodplains, vegen and gley-vegen. In the tertiary sediments, a variety of soil types have formed, notably ferrallite, fersiallite and Terraes calcis. Despite the deeply ploughed furrows created for vine cultivation the natural soil types are still frequently recognisable.

8.2. Natural factors

In the wine-growing areas of the Pfalz, the climate is as follows. The average annual temperature is approximately 10°C. During the growing season, the average temperature is 14.7°C. In principle, the temperature rises as you move from west (Haardttrand) to east (Rhine river plain). The area receives an average of approximately 655 mm of rainfall each year, 60 % (390 mm) of which comes, on average, during the growing season. The south west of the Pfalz wine-growing region receives the highest amount of rainfall on average each year, and the north east, the lowest. During the growing season, the vines benefit on average from approximately 665 000 WH/m² of direct sunshine.

8.3. Human factors

The winegrowers work on large connected parcels, which means that effective mechanisation and economic cultivation are possible. They appreciate the range of vine varieties and the growth potential for those varieties offered by the various soil profiles, producing a broad palette of aromas for the consumer. The wine sector has gained particular momentum in the last 20 years. The increasing number of top young producers is proof of this momentum. The human influence is based on a winegrowing tradition going back centuries.

Details of the product:

8.4 Categories of grapevine products

The links mentioned under points 8.1 to 8.3 relate to the production of basic products from grapes which differ in character owing to the variety of soils and processing methods.

Following the harvest, they are classified into the appropriate wine production quality grade.

8.4.1. 'Wine' category

Quality wines must meet the minimum requirements set out under point 5.1.1 for each category of vine variety, and may be enriched.

Wine with special attributes must, as a minimum, meet the criteria set out under point 5.1.2. For obtaining the basic grape product used in the production of wine with special attributes, winegrowers can achieve better quality as a result of a more acute composition of constituents in the grape, by carrying out special maintenance measures during the growing season, such as leaf removal around the grape or cluster thinning. Furthermore, various cellar technology-related maturation methods can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

8.4.2. 'Semi-sparkling wine' category

For quality semi-sparkling wine from defined regions, the basic product must meet the minimum requirements for quality wine set out under point 5.1.1. It is produced by fermentation or by adding endogenous carbon dioxide.

8.4.3. 'Quality sparkling wine' category

The basic product must meet the criteria under point 5.1.3. Depending on their growth stage and location, grapes from selected vineyards used to make basic wine intended for the production of sparkling wine must be harvested earlier so that they maintain the crisp acid structure of quality sparkling wine from defined regions. The finished basic wine intended for the production of sparkling wine then undergoes its second fermentation and, if necessary, is filled into sparkling wine bottles in the case of the special traditional bottle-fermentation process, where the product must be left to mature for at least 9 months.

Causal link:

Link with the geographical area

From a structural and geological point of view, the Haardtrand and the lowlands situated in the Vorderpfalz belong to the Upper Rhine Plain, a tectonic rift valley running NNE-SSW. Wine growing in the Pfalz is limited to the Vorderpfalz and Rheinpfalz, i.e. from the mountain fringes of the Palatinate Forest in the west, through the Haardtrand, to the Vorderpfalz lowlands occupying the central and eastern zones. The vineyards are, on average, situated at approximately 170 m above sea level. Wine production dominates in the Haardtrand and in the loess covered municipalities of Riedeln and Platten. The steepest gradients (steep slope vineyards), with up to 60 % slope, are located in the west, on the fringes of the Palatinate Forest and in the Haardtrand. Riedeln and Platten have predominantly flat vineyards (< 10 % slope). The average gradient of vineyards as a whole in the Pfalz is approximately 4.5 %. According to calculations, the average aspect of the slope is 140° (south east).

To the east, the Palatinate Forest passes over the fringes of the Haardtrand hills, the actual rift zone of the Upper Rhine Plain. This area, only a few kilometres wide, has a very varied geological composition. In addition to tertiary sediments, Mesozoic rock can be found there in places. Such rock is frequently completely overlain by relatively thick quaternary cover sediment. In the Pfalz wine-growing region, a significant proportion of the vines grow on loess and loess clay. Vines can also be found on quaternary fluvial clay, sand and gravel. Tertiary limestone and marl are the third most prevalent soil type by surface area. Although only found to a limited extent, vines are also cultivated on Rotliegend sandstone and variegated sandstone. Limestone, marl and dolomite from the Muschelkalk, Keuper und Jurassic strata are essentially exotic rock. Completely singular deposits of Rotliegend and tertiary effusive rocks and old Paleozoic rocks can also be found.

The primary sediment in the soil composition is loess and loess clay, in which para-brown, chernozem and para-rendzina earth has developed. The most common soils found in the fluvial sediment are regosols and brown soils, and, in the floodplains, vegen and gley-vegen. In the tertiary sediments, a variety of soil types have formed, notably ferrallite, fersiallite and Terraes calcis. Despite the deeply ploughed furrows created for vine cultivation the natural soil types are still frequently recognisable. In the wine-growing areas of the Pfalz, the climate is as follows. The average annual temperature is approximately 10°C. During the growing season, the average temperature is 14.7°C. In principle, the temperature rises as you move from west (Haardtrand) to east (Rhine river plain). The area receives an average of approximately 655 mm of rainfall each year, 60 % (390 mm) of which comes, on average, during the growing season. The south west of the Pfalz wine-growing region receives the highest amount of rainfall on average each year, and the north east, the lowest. During the growing season, the vines benefit on average from approximately 665 000 WH/m² of direct sunshine.

Reference to product specification:

The product specification for the 'Pfalz' protected designation of origin provides specific descriptions for the different wines and areas and the links between human factors. Furthermore, it also explains the strict legal conditions which must be adhered to when producing 'Pfalz' wines.

8. FURTHER CONDITIONS

Legal framework:	National legislation
Type of further condition:	Additional labelling rules
Description of the condition:	
Other requirements under national legislation	
Before the traditional terms linked to this designation of origin, as listed below, may be used on the label, the quality wines, wines with special attributes, semi-sparkling wine from defined regions or sparkling wines from defined regions must pass an official inspection (see point 10). The inspection number issued ('amtliche Prüfungsnummer' or 'AP-Nummer') must be quoted on the label. This replaces the batch number.	
Traditional terms linked to this designation of origin	

In addition to the existing protected designation of origin, wine and wine products must be labelled with one of the following traditional terms:
'Qualitätswein' [quality wine], whether or not supplemented by b.A. [from defined regions]
'Prädikatswein' [wine with special attributes] supplemented by:
Kabinett,
Spätlese,
Auslese,
Beerenauslese,
Trockenbeerenauslese,
Eiswein,
'Qualitätsperlwein' [quality semi-sparkling wine] whether or not supplemented by b.A. [from defined regions],
Sekt b.A. or Winzersekt

9. SUPPORTING MATERIAL

a. Other document(s)

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VI. OTHER INFORMATION

1. INTERMEDIARY DETAILS

Name of intermediary	Federal Ministry of Food, Agriculture and Consumer Protection (BMELV)
Address:	1 Rochusstraße 53123 Bonn Deutschland
Tel.:	0049-22899529 - 3755
Fax:	0049-22899529 - 4432
E-mail(s):	poststelle@bmelv.bund.de

2. INTERESTED PARTIES DETAILS

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3. LINK TO THE PRODUCT SPECIFICATION

Link:	
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2. APPLICATION LANGUAGE

German

5. LINK WITH E-BACCHUS

Pfalz may be accompanied by the name of a smaller geographical unit
