

COMMISSION IMPLEMENTING DECISION**of 14 October 2016****on the publication in the *Official Journal of the European Union* of the single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council and of the reference to the publication of the product specification for a name in the wine sector****(Bürgstadter Berg (PDO))**

(2016/C 384/04)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007⁽¹⁾, and in particular Article 97(3) thereof,

Whereas:

- (1) Germany has applied for protection of the name 'Bürgstadter Berg' in accordance with the provisions of Regulation (EU) No 1308/2013 on the protection of designations of origin and geographical indications in the wine sector. In accordance with Article 97(2) of that Regulation, Germany's application was examined by the Commission.
- (2) The conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100 to 102 of Regulation (EU) No 1308/2013 are met.
- (3) In order to allow for the submission of statements of objection in accordance with Article 98 of Regulation (EU) No 1308/2013, the *Official Journal of the European Union* should therefore publish the single document referred to in Article 94(1)(d) of that Regulation and the publication reference of the product specification made in the course of the preliminary national procedure for examining the application for protection of the name 'Bürgstadter Berg'.

HAS DECIDED AS FOLLOWS:

Sole article

The single document referred to in Article 94(1)(d) of Regulation (EU) No 1308/2013 and the publication reference of the product specification for the name 'Bürgstadter Berg' (PDO) are set out in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this decision confers the right to object to the protection of the name specified in the first paragraph of this Article within two months from the date of its publication.

Done at Brussels, 14 October 2016.

For the Commission

Phil HOGAN

Member of the Commission

⁽¹⁾ OJ L 347, 20.12.2013, p. 671.

ANNEX

SINGLE DOCUMENT

1. Name(s) to be registered

Bürgstadter Berg

2. Geographical indication type

PDO — Protected Designation of Origin

3. Categories of grapevine products

1. Wine

5. Quality sparkling wine

4. Description of the wine(s)

Bürgstadter Berg (wine), white, rosé

Organoleptic

White wine, red wine, *blanc de noirs* and rosé wine (rosé, Weissherbst) are produced on the Bürgstadter Berg.

The properties characteristic of products with the 'Bürgstadter Berg' protected designation of origin are:

- great depth and body, twinned with elegance,
- elegance and finesse of the acid structure, due to the lower soil cohesion and the lower pH value than is usual in Franconian soils,
- minerality formed by light variegated sandstone — residual soil; Due to the geological conditions the wines are never opulent and rich, which is precisely why they have mineral characteristics,
- fine fruity character specific to the vine variety in the mostly dry wines.

For the traditional but very rarely produced sweet wines (Auslese, Beerenauslese, Trockenbeerenauslese and Eiswein) the values for the overriding Franken PDO apply.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	200

Bürgstadter Berg (wine), red

Organoleptic

White wine, red wine, *blanc de noirs* and rosé wine (rosé, Weissherbst) are produced on the Bürgstadter Berg.

The properties characteristic of products with the 'Bürgstadter Berg' protected designation of origin are:

- great depth and body, twinned with elegance,
- elegance and finesse of the acid structure, due to the lower soil cohesion and the lower pH value than is usual in Franconian soils,
- minerality formed by light variegated sandstone — residual soil; Due to the geological conditions the wines are never opulent and rich, which is precisely why they have mineral characteristics,
- fine fruity character specific to the vine variety in the mostly dry wines.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	20
Maximum total sulphur dioxide (in milligrams per litre)	150

Bürgstadter Berg (quality sparkling wine)

Carbon dioxide content:

The carbon dioxide content of quality sparkling wine from defined regions 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

White wine, red wine, *blanc de noirs* and rosé wine (rosé, Weissherbst) are produced on the Bürgstadter Berg. Vines with the 'Bürgstadter Berg' protected designation of origin may be used to produce quality sparkling wine.

The properties characteristic of products with the 'Bürgstadter Berg' protected designation of origin are:

- great depth and body, twinned with elegance,
- elegance and finesse of the acid structure, due to the lower soil cohesion and the lower pH value than is usual in Franconian soils,
- minerality formed by light variegated sandstone — residual soil,
- fine fruity character specific to the vine variety in the mostly brut (dry) sparkling wines.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	14
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

5. Wine-making practices

a. *Essential oenological practices*

Bürgstadter Berg (wine), quality wines

Specific oenological practice

Natural minimum alcoholic strength/minimum must content (expressed in % vol. alcohol/degrees Oechsle)

Quality wines

	Alcohol % vol.	°Oechsle
For all vine varieties	8,0	63
For Bocksbeutel wine	9,4	72

Enrichment: quality wines may be enriched with up to 14 % vol. total alcohol. Wine may not generally be enriched with concentrated grape must or by means of concentration through cooling.

For the rest, the authorised oenological practices set out in Regulation (EU) No 1308/2013, Regulation (EC) No 606/2009 and national legislation apply to the production of wine with the 'Bürgstadter Berg' protected designation of origin.

Bürgstadter Berg (wine), wine with special attributes

Specific oenological practice

Natural minimum alcoholic strength/minimum must content (expressed in % vol. alcohol/degrees Oechsle)

Wine with special attributes

	Alcohol % vol.	°Oechsle
1. Kabinett (cabinet)		
Riesling, Silvaner,	10,3	78
Other varieties of white wine, Weissherbst, rosé	10,6	80
Red wine	11,4	85
2. Spätlese		
Riesling, Silvaner	11,7	87
All other varieties of white wine, red wine and rosé	12,2	90
3. Auslese		
All vine varieties	13,8	100
4. Beerenauslese		
All vine varieties	17,7	125
5. Trockenbeerenauslese		
All vine varieties	21,5	150
6. Eiswein		
All vine varieties	17,7	125

Wine with special attributes may not be enriched.

For the rest, the authorised oenological practices set out in Regulation (EU) No 1308/2013, Regulation (EC) No 606/2009 and national legislation apply to the production of wine with the 'Bürgstadter Berg' protected designation of origin.

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

Specific oenological practice

Natural minimum alcoholic strength/minimum must content (expressed in % vol. alcohol/degrees Oechsle)

	Alcohol % vol.	°Oechsle
Sekt b.A.		
All vine varieties	8,0	63

b. *Maximum yields*

Bürgstadter Berg (wine, Sekt b.A.)

80 hectolitre per hectare

6. Demarcated area

The protected designation of origin comprises land authorised to be under vines or temporarily without vines, and other land without vines in the defined Bürgstadt area, situated between the foot of the slope and the forest perimeter on the Bürgstadter Berg, on the left bank of the River Main.

The area, including footpaths, covers 113,808 ha.

7. Main wine grapes

Blauer Zweigelt

Blauer Frühburgunder

Weißer Burgunder

Grüner Silvaner

Blauer Spätburgunder

Müller Thurgau

Weißer Riesling

Chardonnay

8. Description of the link(s)

Bürgstadter Berg (wine, Sekt b.A.)

The distinctive characteristics of the wine and the Sekt b.A. are linked to the Bürgstadter Berg area.

Bürgstadter Berg is the wine-growing area in the south-west of the Franconian production area. A predominantly south-facing slope that is consistently shaped by light, stony residual soil of variegated sandstone gives these wines their graceful and elegant character, making them highly specific and, together with the low pH value, constitute a special feature of the Franconian wine PDO (where soils are mostly cohesive). The slope's situation in a basin and its position between the Spessart and Odenwald uplands create a microclimate that is characterised by a slightly higher average annual temperature and precipitation (650 mm) than those of the Franconian wine PDO. The combination of these factors creates a wine that is distinctive within the Franconian wine PDO in terms of its elegance and structure. All these abiotic factors shape the taste profile of Bürgstadter Berg wines and distinguish them from the Franconian wine PDO. The wines from the Bürgstadter Berg are never opulent and rich. A delicate finesse to their acid structure, which is more defined than in Franconian wines from the core area of production, is typical of most Bürgstadter Berg PDO wines, due to the lower soil cohesion and lower pH value than is usual in Franconian soils. The fine fruity aroma, e.g. the subtle peach aroma of the Rieslings and soft hint of almond in the Spätburgunder, is equally attributable to the special geological and climatic conditions. The chemical composition of the soil and soil water provide the vine roots with nutrients/minerals. Musts from the Bürgstadter Berg have a high acid content and therefore low pH values. This is due to the low limestone content of the soil. As the pH value represents the 'acid impression' of a wine, wines from the Bürgstadter Berg have a more acid-based, reductive, linear and slender taste compared to similar wines from limestone soils. The acidity and pH values of Bürgstadter Berg wines influence the microbial stability and extent to which esters, which have an effect on the aroma, and anthocyanins, which have a colouring effect on red wines, may develop. The fine fruity aroma, e.g. the subtle peach aroma of the Rieslings and soft hint of almond in the Spätburgunder, is therefore equally attributable to the special geological and climatic conditions referred to above.

The sparkling wines are likewise characterised by the particular features of the small area from which they originate.

9. Essential further conditions

Bürgstadter Berg (wine, Sekt b.A.)

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In order for the Protected Designation of Origin and traditional term to be used on the label, the wine must first pass an official inspection. Only once it has been confirmed by means of this official inspection that the wine meets certain specific requirements, will the wine then be issued an official multi-digit inspection number (A.P. No). Quality wine and Sekt b.A. with the protected name 'Bürgstadter Berg' must be produced in Franconia. The *Burgunderflasche* (burgundy bottle), *Schlegelflasche* (hock bottle) and *Bocksbeutel* (round-bodied bottle) are the traditional bottle shapes for 'Bürgstadter Berg' wine.

Link to the product specification

http://www.ble.de/DE/04_Programme/09_EU-Qualitaetskennzeichen/02_EUBezeichnungenWein/Antraege.html
