

ANNEX XII

LIST OF TRADITIONAL TERMS AS REFERRED TO IN ARTICLE 40

PART A —

**Traditional terms as referred to in Article 54(1)(a) of Regulation (EC) No 479/2008**

BELGIUM

Appellation d'origine contrôlée	French	PDO (1, 4)	Traditional terms used in place of 'protected designation of origin'
Gecontroleerde oorsprongsbenaming	Dutch	PDO (1, 4)	
Landwijn	Dutch	PGI (1)	Traditional terms used in place of 'protected geographical indication'
Vin de pays	French	PGI (1)	

BULGARIA

Гарантирано наименование за произход (ГНП) <i>(guaranteed designation of origin)</i>	Bulgarian	PDO (1, 3, 4)	Traditional terms used in place of 'protected designation of origin' or 'protected geographical indication' 14.4.2000
Гарантирано и контролирано наименование за произход (ГКНП) <i>(guaranteed and controlled designation of origin)</i>	Bulgarian	PDO (1, 3, 4)	
Благородно сладко вино (БСВ) <i>(noble sweet wine)</i>	Bulgarian	PDO (3)	
Регионално вино <i>(Regional wine)</i>	Bulgarian	PGI (1, 3, 4)	

## CZECH REPUBLIC

Jakostní šumivé víno stanovené oblasti	Czech	PDO (4)	The wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the production of wine used for manufacturing quality sparkling wine produced in specific region has been carried out in the wine-growing area, in the defined area was not been exceeded the yield per hectare according to: wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.
Jakostní víno	Czech	PDO (1)	The wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the yield per hectare was not enhanced, the grapes of

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			which the wine was produced, reached the sugar content 15° NM at least, wine harvesting and producing, with the exception of bottling, were carried out in the wine region concerned, the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.	
Jakostní víno odrůdové	Czech	PDO (1)	The wine classified by the Czech Agriculture and Food Inspection Authority is produced from grapes, pulp, wine must, wine produced from the grapes harvested on defined vineyard or by means of blending quality wines, and that not more than from three varieties.	
Jakostní víno známkové	Czech	PDO (1)	The wine classified by the Czech Agriculture and Food Inspection Authority is produced from grapes, pulp, wine must, possibly from the wine produced from	

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			grapes harvested on defined vineyard.
Jakostní víno s přívlastkem, <i>supplemented by:</i> — Kabinetní víno — Pozdní sběr — Výběr z hroznů — Výběr z bobulí — Výběr z cibéb — Ledové víno — Slámové víno	Czech	PDO (1)	Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes, pulp, or wine must, possibly from wine produced from the grapes harvested on defined vineyard in the area or sub-area concerned; where the yield per hectare was not exceeded; the wine was produced from grapes, whose origin, sugar content and weight, if need be variety or blend of varieties, or infection by grey mould <i>Botrytis cinerea</i> P. in noble-rot form were verified by the Inspection and comply with the requirements for particular sort of the quality wine with attributes, or through blending quality wines with attributes, the wine complies with the requirements regarding to the quality laid

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		down by the implementing legal regulation, the wine was classified by the Inspection as quality wine with one of the following attributes: — ‘Kabinetní víno’ can be produced only from the grapes the sugar content of which reaches 19° NM at least, — ‘Pozdní sběr’ can be produced only from the grapes the sugar content of which reaches 21° NM at least, — ‘Výběr z hroznů’ can be produced only from the grapes the sugar
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			—	<p>‘Ledové víno’ is allowed to be produced only from the grapes, which have been harvested at the temperatures <math>-7^{\circ}\text{C}</math> and lower and in the course of harvesting and processing have been left frozen and obtained wine must showed the sugar content <math>27^{\circ}\text{NM}</math> at least,</p>
			—	<p>‘Slámové víno’ is allowed to be produced only from the grapes, which have been stored before</p>

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			processing on the straw or reed, if need be hung in ventilated room for a period of at least three months, and obtained must showed the sugar content 27° NM at least.
Pozdní sběr	Czech	PDO (1)	Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on defined vineyard in the area concerned, the yield per hectare was not enhanced, the grapes of which the wine was produced reached the sugar content 21° NM at least, wine harvesting and producing, with the exception of bottling, were carried out in the wine region concerned,



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			the wine complies with the requirements regarding to the quality laid down by the implementing legal regulation.
<p>Víno s přívlastkem, <i>supplemented by:</i></p> <ul style="list-style-type: none"> <li>— Kabinetní víno</li> <li>— Pozdní sběr</li> <li>— Výběr z hroznů</li> <li>— Výběr z bobulí</li> <li>— Výběr z cibéb</li> <li>— Ledové víno</li> <li>— Slámové víno</li> </ul>	Czech	PDO (1)	<p>Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes, pulp, or wine must, possibly from wine produced from the grapes harvested on defined vineyard in the area or sub-area concerned; where the yield per hectare was not exceeded; the wine was produced from grapes, whose origin, sugar content and weight, if need be variety or blend of varieties, or infection by grey mould <i>Botrytis cinerea</i> P. in noble-rot form were verified by the Inspection and comply with the requirements for particular sort of the quality wine with attributes, or through blending quality wines with attributes,</p>

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the wine  
complies with  
the requirements  
regarding to  
the quality laid  
down by the  
implementing  
legal regulation,  
the wine was  
classified by  
the Inspection  
as quality wine  
with one of  
the following  
attributes:

- ‘Kabinetní  
víno’  
can be  
produced  
only  
from  
the  
grapes  
the  
sugar  
content  
of  
which  
reaches  
19° NM  
at least,
- ‘Pozdní  
sběr’  
can be  
produced  
only  
from  
the  
grapes  
the  
sugar  
content  
of  
which  
reaches  
21° NM  
at least,
- ‘Výběr  
z  
hroznů’  
can be  
produced  
only

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					from the grapes the sugar content of which reaches 24° NM at least, ‘Výběr z bobulí’ is allowed to be produced only from the selected berries, which reached the sugar content 27° NM at least, ‘Výběr z cibéb’ is allowed to be produced only from the selected berries affected by the by noble rot or from overripe berries, which reached the
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				sugar content 32° NM at least, 'Ledové víno' is allowed to be produced only from the grapes, which have been harvested at the temperatures -7 °C and lower and in the course of harvesting and processing have been left frozen and obtained wine must showed the sugar content 27° NM at least, 'Slámové víno' is allowed to be produced only from the grapes, which
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			<p>have been stored before processing on the straw or reed, if need be hung in ventilated room for a period of at least three months, and obtained must showed the sugar content 27° NM at least.</p>
Jakostní likérové víno	Czech	PDO (3)	<p>Wine classified by the Czech Agriculture and Food Inspection Authority, produced from the grapes harvested on vineyard concerned in the specific region, the yield per hectare was not been exceeded, the production has been carried out in the specific wine region, where the grapes have been harvested, the wine complies with the requirements</p>

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			regarding to the quality laid down by the implementing legal regulation.
Zemské víno	Czech	PGI (1)	Wine produced from the grapes harvested in the Czech Republic territory, which are suitable for quality wine production in the specific region, or from the varieties which are introduced in the list of varieties in the implementing legal regulation, it can be labelled only with the geographical indication laid down by the implementing legal regulation; for producing the wine with geographical indication can be used only the grapes, of which the wine was produced, and whose reached the sugar content 14° NM at least and were harvested in the geographical unit, which bears the geographical indication according to this paragraph and complies with the requirements regarding to the quality laid down by the

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			implementing legal regulation; use of the name of other geographical unit that which is introduced in the implementing legal regulation is banned.
Vino originální certifikace (VOC or V.O.C.)	Czech	PDO (1)	Wine must be produced at the same or smaller territory than the wine region is; the producer must be a member of the association, which is authorised to grant the designation of a wine with the original certification according to act; the wine is in the conformity at least with the quality requirements regarding to the quality wine according to this act, the wine complies with the conditions set in decision on the permission to grant the designation of the wine of original certification; for the rest the wine must comply with the requirements laid down by this

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sorts of wine.

## DENMARK

Regional vin	Danish	PGI (1, 3, 4)	Wine or sparkling wine that is made in Denmark in accordance with the rules set out in national legislation. 'Regional wine' will have undergone an organoleptic and analytical assessment. Its nature and character will be derived in part from the area of production, the grapes that are used and the skill of the producer and winemaker.
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## GERMANY

Prädikatswein (Qualitätswein mit Prädikat <sup>a</sup> ), <i>supplemented by:</i> — Kabinett — Spätlese — Auslese — Beerenauslese — Trockenbeerenauslese — Eiswein	German	PDO (1)	Global category to wines with special attributes which have reached a certain minimum must weight and which are not enriched (neither chaptalised nor enriched with concentrated grape must), supplemented by one of the following indication:
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**a** The term 'Qualitätswein mit Prädikat' is allowed in a transitional period expiring on 31.12.2010.**b** No protection is claimed on the terms 'Sekt', 'Likörwein' and 'Perlwein'.



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			—	(Kabinett): First quality level of the quality wines with special attributes (Prädikatsweine); Kabinett wines are light and fine, reaching 67 to 85 degrees Öchsle, depending on grape variety and region;
			—	(Spätlese): Quality wine with special attribute whose must weight lies between 76 and 95 degrees Öchsle, depending on grape variety and region; the grape should

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			<p>be harvested late and must be fully ripe; Spätlese wines have an intense flavour (not necessarily sweet); (Auslese): Made from individual selected fully ripe grapes which can be concentrated by <i>botrytis cinerea</i> whose must weight lies between 85 and 100 degrees Öchsle, depending on grape variety an region;</p> <p>—</p> <p>(Beerenauslese): Made from specially selected, fully ripe berries</p>
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			with a high sugar concentration thanks to <i>botrytis cinerea</i> (noble rot); mostly harvested some time after the normal harvest. Must weight must range between 110 and 125 degrees Öchsle, depending on grape variety and region: wines of great sweetness and preservability; (Trockenbeerenauslese): Supreme level of quality wines with special attributes (Prädikatswein), whose must weight exceeds
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			<p>150 degrees Öchsle. Wines of that category are made from carefully selected, over- ripe grapes whose juice has been concentrated by <i>botrytis cinerea</i> (noble rot). The berries are shrivelled like raisins. The resulting wines offer a lavish sweetness and have little alcohol; (Eiswein): Eiswein must be made from grapes harvested during hard frost with</p>
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			temperatures below -7 degrees Celsius; pressed while frozen; unique wine of superior quality with extremely high concentrations of sweetness and acidity
Qualitätswein, <i>whether or not supplemented by b.A.</i> (Qualitätswein bestimmter Anbaugebiete)	German	PDO (1)	Quality wine from defined regions, which has passed an analytical and organoleptical examination and which has fulfilled conditions to the ripeness of the grapes (wine's must weight/ Öchslegrade)
Qualitätslikörwein, <i>whether or not supplemented by b.A.</i> (Qualitätslikörwein bestimmter Anbaugebiete) <sup>b</sup>	German	PDO (3)	Quality liqueur wine from defined regions, which has passed an analytical and organoleptical examination and which has fulfilled conditions to the ripeness of the grapes (wine's must weight/ Öchslegrade)

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Qualitätssperlwein, <i>whether or not supplemented by b.A.</i> (Qualitätssperlwein bestimmter Anbaugebiete) <sup>b</sup>	German	PDO (8)	Quality semi-sparkling wine from defined regions, which has passed an analytical and organoleptical examination and which has fulfilled conditions to the ripeness of the grapes (wine's must weight/ Öchslegrade)
Sekt b.A. (Sekt bestimmter Anbaugebiete) <sup>b</sup>	German	PDO (4)	Quality sparkling wine of defined regions
Landwein	German	PGI (1)	Superior wine because of its slightly higher must weight
Winzersekt <sup>b</sup>	German	PDO (1)	Quality sparkling wine produced in specified wine-growing zones obtained from grapes harvested in the same wine-growing establishment in which the manufacturer processes the grapes to wine which are intended to produce the quality sparkling wines produced in a specified wine-growing zone; also applies to producer groups.

**a** The term 'Qualitätswein mit Prädikat' is allowed in a transitional period expiring on 31.12.2010.

**b** No protection is claimed on the terms 'Sekt', 'Likörwein' and 'Perlwein'.

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GREECE

<p>Όνομασία                  Προέλευσης                  Ανωτέρας                  Ποιότητας                  (ΟΠΑΠ)                  (<i>appellation                  d'origine                  de qualité                  supérieure</i>)</p>	<p>Greek</p>	<p>PDO                  (1, 3, 4, 15, 16)</p>	<p>The name of                  a region or a                  specific place,                  that has been                  recognised                  administratively,                  to describe wines                  that comply with                  the following                  requirements:</p> <p>— they                  are                  produced                  of                  grapes                  from                  prime                  vine                  varieties                  belonging                  to <i>Vitis                  vinifera</i>,                  that                  come                  exclusively                  from                  this                  geographical                  area                  and                  their                  production                  takes                  place                  within                  this                  area,</p> <p>— they                  are                  produced                  of                  grapes                  from                  vineyards                  of low                  per                  hectare                  yields,                  their                  quality                  and</p>	
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			<p>characteristics are essentially or exclusively due to the particular geographical environment with its inherent natural and human factors.</p> <p>[L.D. 243/1969 and L.D. 427/76 on the improvement and protection of the viticultural production]</p>
<p>Όνομασία Προέλευσης Ελεγχόμενη (ΟΠΕ) (<i>appellation d'origine contrôlée</i>)</p>	Greek	<p>PDO (3, 15)</p>	<p>In addition to the indispensable requirements of the 'appellation d'origine de qualité supérieure', the wines belonging to this category, shall fulfil the following ones:</p> <p>— they are produced of grapes from prime vineyards, with low per hectare yields, cultivated in soils appropriate for the production of</p>



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			<p>— quality wines, comply with certain requirements concerning the pruning system of the vineyards and the minimum content of must in sugar.                  [L.D. 243/1969 and L.D. 427/76 on improvement and protection of viticultural production]</p>
<p>Οίνος γλυκός φυσικός (vin doux naturel)</p>	<p>Greek</p>	<p>PDO (3)</p>	<p>Wines belonging to the category of ‘appellation d’origine contrôlée’ or ‘appellation d’origine de qualité supérieure’ wines and comply additionally with the following requirements:                  — come from grape must which has an initial natural alcoholic strength of not less than</p>

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			<p>12 % vol, have an actual alcoholic strength of not less than 15 % vol and not more than 22 % vol, have a total alcoholic strength of not less than 17,5 % vol.</p> <p>[L.D. 212/1982 on Registration of Wines with Designation of Origin 'Samos']</p>
<p>Οίνος φυσικώς γλυκός (<i>vin naturellement doux</i>)</p>	Greek	<p>PDO (3, 15, 16)</p>	<p>Wines belonging to the category of 'appellation d'origine contrôlée' or 'appellation d'origine de qualité supérieure' wines and comply additionally with the following requirements:</p> <p>— they are produced of grapes left in the</p>

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			<p>— sun or shade, they are produced without enrichment,</p> <p>— have a natural alcoholic strength of at least 17 % vol (or 300 grams of sugar per litre).</p> <p>[L.D. 212/1982 on Registration of Wines with Designation of Origin ‘Samos’]</p>
<p>ονομασία κατά παράδοση  <i>(appellation traditionnelle)</i></p>	Greek	PGI (1)	<p>Wines produced exclusively in the geographical territory of Greece and in addition:</p> <p>— as for wines with traditional designation Retsina, are produced using grape must treated with resin from the Aleppo pine, and</p> <p>— as for wines</p>

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			<p>with traditional designation Verntea, are produced of grapes from vineyards of Zakynthos Island and meet certain terms concerning the utilised grape varieties, the yields per hectare of the vineyards and the content of must in sugar.</p> <p>[P.D. 514/1979 on production, control and protection of resinous wines and M.D. 397779/92 on definition of requirements for the use of indication 'Verntea Traditional Designation of Zakynthos']</p>
τοπικός οίνος ( <i>vin de pays</i> )	Greek	PGI (1, 3, 4, 11, 15, 16)	The indication referred to a region or a specific place

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		that has been recognised administratively, to describe wines that comply with the following requirements:	
		— possess a specific quality, reputation or other characteristics attributable to their origin,	
		— at least 85 % of the grapes used for their production come exclusively from this geographical area and their production takes place in this geographical area,	
		— obtained from vine varieties that have been classified in the specific area,	
		— are produced of	

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			<p>grapes from vineyards located in soils appropriate for viticulture with low per hectare yields, have, defined for each one, natural and actual alcoholic strength</p> <p>—</p> <p>[C.M.D. 392169/1999 General rules on use of the term Regional Wine to describe table wine, as amended by the C.M.D. 321813/2007].</p>	
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SPAIN

Denominación de origen (DO)	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	<p>Name of a region, area, locality or demarcated place that has been recognised administratively to designate wines that fulfill the following conditions:</p> <p>— to be elaborated in the region, area, locality</p>	Chile
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			<p>or demarcated place with grapes from them, — to enjoy high prestige in trade due to its origin, and — whose quality and characteristics are due to, fundamental or exclusively, the geographical features that include natural and human factors.</p> <p>(Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid legislation and in other legislations)</p>
Denominación de origen calificada (DOCa)	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	In addition to the indispensable requirements to the ‘denominación de origen’, the ‘denominacion de origen calificada’

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		<p>shall fulfill the following ones:</p> <ul style="list-style-type: none"><li>— at least ten years have passed from its recognition as ‘denominación de origen’,</li><li>— the protected products are marketed exclusively bottled from wineries registered and located in the delimited geographic area, and</li><li>— the area considered apt to produce wines with right to the described denomination of origin are delimited cartographically, by each municipal term.</li></ul> <p>(Law 24/2003 of the Vine and Wine; other legal requirements are set out in</p>
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			the aforesaid law and in other legislations)
Vino de calidad con indicación geográfica	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Wine elaborated in a region, area, locality or demarcated place with grapes originated inside that territory, whose quality, reputation or characteristics are due to the geographic or human factor or to both, in which it concerns about the production of the grape, to the elaboration of the wine or its ageing. These wines are identified by mean of the terms ‘vino de calidad de’, followed of the name of the region, area, locality or demarcated place where they are produced and elaborated. (Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid law and in other legislations)
Vino de pago	Spanish	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Designates the place or rural site with particular soil characteristics and a microclimate that differentiate

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		<p>it and distinguish of others of their surroundings, known with a name traditionally and notoriously linked to the culture of vineyards from which wines with singular characteristics and qualities are obtained and whose maximum extension are limited by rules established by the competent Administration, accordingly with the own characteristics of each region. The extension cannot be equal nor superior to none of the municipal terms in whose territory or territories, if they are more than one, it is located. It is understood that notorious linkage with the culture of the vineyards exists, when the name of the 'pago' has been used normally in trade to identify wines obtained from it during a minimum period of five years. All the grapes that are destined to the 'vino de pago' shall come</p>
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			<p>from vineyards located in that ‘pago’ and the wine shall be elaborated, to be stored and, in its case, to age of separated form of other wines. (Law 24/2003 of the Vine and Wine; other requirements are set out in the aforesaid law and in other legislations)</p>
Vino de pago calificado	Spanish	<p>PDO                  (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)</p>	<p>In case where the totality of the ‘pago’ is included in the territorial scope of a denomination of qualified origin, it may be designated as a ‘wine of pago calificado’, and the wine produced in shall always be denominated ‘of pago calificado’, if it fulfils the requirements requested to wines of the qualified denomination of origin and it is registered in it. (Law 24/2003 of the Vine and Wine; other legal requirements are set out in the aforesaid law and in other legislations)</p>
Vino de la tierra	Spanish	PGI	<p>Requirements for the use of</p>

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(1, 3, 4, 5, 6, 8,  
9, 11, 15, 16)

the traditional term 'vino de la tierra' accompanied by a geographical indication:

1. In the regulation of the geographic indications of products mentioned in Article 1 they will have to consider, at least, the following aspects:

(a) wine category or categories to which the mention is applicable,

(b) name of the geographical indication to use,

(c) precise boundary of the geographic area,

(d) indication of the grape varieties to use,

(e) the minimum natural volumetric alcoholic graduation of the different types of wine with

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			<p>right to the mention,</p> <p>(f) an appreciation or an indication of the organoleptic characteristics,</p> <p>(g) the system of control applicable to wines, to be made by a public or private body.</p> <p>2. The use of a geographical indication to designate wines of a wine mixture coming from grapes harvested in different areas of production will be admitted if the 85 percent, like minimum, from the wine comes from the production area of which it uses the name.                  (Law 24/2003 of the Vine and Wine; Decret 1126/2003)</p>
Vino dulce natural	Spanish	PDO (3)	(Annex III, point B(6) of Commission Regulation (EC) No 606/2009)

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Vino Generoso	Spanish	PDO (3)	(Annex III, point B(8) of Commission Regulation (EC) No 606/2009)	Chile
Vino Generoso de licor	Spanish	PDO (3)	(Annex III, point B(10) of Commission Regulation (EC) No 606/2009)	

## FRANCE

Appellation d'origine contrôlée	French	PDO (1, 3, 4, 5, 6, 7, 8, 9, 15, 16)	Name of a locality used to describe a product originating in that locality, the quality or characteristics of which are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors, this product possessing a duly established notoriety and whose production is submitted to agreement procedures comprising the approval of stakeholders, the control of the conditions of production and the control of the products.	Algeria Switzerland Tunisia
Appellation 606/2009 contrôlée	French			
Appellation d'origine vin délimité de qualité supérieure	French			
Vin doux naturel	French	PDO (3)	Mutated wine, i.e. whose alcoholic fermentation	

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			<p>is stopped by addition of neutral wine alcohol. This process aims at raising the alcoholic richness of the wine while keeping most part of the natural sugars of the grape. Depending on the type of Natural sweet wine elaborated, white, red or pink, the mutation is made at a determined stage of the alcoholic fermentation, with or without maceration.</p>
Vin de pays	French	<p>PGI  <i>(1, 3, 4, 5, 6, 7, 8, 9, 15, 16)</i></p>	<p>wines with geographical indications personalised by a geographical source (territorial notion). A 'vin de pays' must come exclusively from the production zone whose name it wears. It complies with strict conditions of production laid down by decree, such as maximum yield, minimum alcoholic degree, grape varieties and strict analytic rules.</p>

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## ITALY

Denominazione di origine controllata (D.O.C.)	Italian	PDO (1, 3, 4, 5, 6, 8, 11, 15, 16)	Wines Designation of Origin means the geographical name of a wine-growing zone characterised by specific productions and it is used to describe a renowned quality product, whose characteristics are due to the geographical environment and the human factor. The aforementioned law states, for the Italian denominations, the specific traditional term 'D.O.C.' in order to make clear the above concept of highly qualitative and traditional designation of origin. [Law No 164 of 10.2.1992]
Kontrollierte Ursprungsbezeichnung	German		
Denominazione di origine controllata e garantita (D.O.C.G.)	Italian	PDO (1, 3, 4, 5, 6, 8, 11, 15, 16)	It is similar to the D.O.C. definition, but it also contains the word 'Guaranteed' and so it is assigned to wines having a particular value, that have been recognised as DOC wines since five years
Kontrollierte und garantierte Ursprungsbezeichnung	German		



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			at least. They are marketed in containers whose capability is not more than 5 liters and are ticketed with a Government identification mark to provide a better guarantee for the consumers. [Law No 164 of 10.2.1992]
Vino dolce naturale	Italian	PDO (1, 3, 11, 15)	Traditional term used to describe and qualify some wines, extracted from raisined grapes, which contain a certain level of residual sugars produced by the grapes, without enrichment processes. The use is authorised by specific decrees concerning different wines
Indicazione geografica tipica (IGT)	Italian	PGI (1, 3, 4, 5, 6, 8, 11, 15, 16)	An exclusively Italian term laid down in the Law n. 164 of 10 February 1992 to describe Italian wines having a geographical indication, whose specific nature and quality level are due to the geographical grapes production area.
Landwein	German		
Vin de pays	French		

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## CYPRUS

Οίνος Ελεγχόμενης Ονομασίας Προέλευσης (ΟΕΟΠ) (Controlled Designation of Origin)	Greek	PDO (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Designates wines with PDO Κ.Δ.Π.403/2005 Αρ.4025/19.8.2005/ Ε.Ε. Παρ. ΙΙΙ (Ι) Κ.Δ.Π.212/2005 Αρ.3896/26.04.2005/ Ε.Ε. Παρ. ΙΙΙ (Ι) Κ.Δ.Π.706/2004 Αρ.3895/27.08.2004/ Ε.Ε. Παρ. ΙΙΙ (Ι)
Τοπικός Οίνος (Regional Wine)	Greek	PGI (1, 3, 4, 5, 6, 8, 9, 11, 15, 16)	Designates wines with PGI Κ.Δ.Π. 704/2004 Αρ.3895/27.8.2004/ Ε.Ε. Παρ. ΙΙΙ(Ι)

## LUXEMBOURG

Crémant de Luxembourg	French	PDO (4)	[Government regulation of 4 January 1991] The main standards to be observed for the production are the following: — the grapes shall be harvested manually and selected specially for the production of Crémant; — the cuvée of basic wines must comply with the quality standards
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			—	applicable for quality wines; it is made from must obtained by pressing whole grapes, with regard to white or 'rosé' sparkling wines, the quantity of must obtained not exceeding 100 litres for every 150 kg of grapes;
			—	it is bottle- fermented by the traditional method;
			—	the maximum sulphur dioxide content does not exceed 150 mg/ l;
			—	the minimum pression of

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			carbon dioxide is not less than 4 atmosphere at 20 °C; — the sugar content is less than 50 g/l.
<p>Marque nationale, <i>supplemented by:</i></p> <p>— appellation contrôlée</p> <p>— appellation d'origine contrôlée</p>	French	PDO (1, 4)	<p>(W): The 'Marque nationale' (National seal of approval) for wines of the designation 'Moselle luxembourgeoise' was set up by Gouvernement regulation of 12 March 1935. The inscription 'Marque nationale — appellation contrôlée' on the rectangular label affixed to the rear of the bottle certifies the state-controlled production and quality of the wine. It is issued by the office of the Marque nationale. Only wines of Luxembourg origin that have not been blended with foreign wine and which comply with the national and European requirements can</p>

		<p>lay claim to this designation. It is also obligatory that wines displaying this label have to be marketed in bottles and the grapes must only have been harvested and vinified within the national production area. The wines are systematically examined by an analytical and organoleptic testing.</p> <p>(SW): The 'Marque nationale' of the Luxembourg sparkling wines was set up by Government regulation of 18 March 1988, and it guarantees:</p> <ul style="list-style-type: none"><li>— that the sparkling wine is obtained exclusively from wines suitable for making quality wines of the Luxembourg Moselle;</li><li>— that it corresponds to the quality criteria stipulated for by</li></ul>
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			the national and European Community regulations; that it is placed under State control.
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## HUNGARY

Minőségi bor	Hungarian	PDO (1)	Means 'quality wine' and designates PDO wines
Védett eredetű bor	Hungarian	PDO (1)	Designates wine with protected origin
Tájbor	Hungarian	PGI (1)	Means 'county wine' and designates PGI wines.

## MALTA

Denominazzjoni ta' Origini Kontrollata (D.O.K.)	Maltese	PDO (1)	[Government Gazette no. 17965 of 5 September 2006]
Indikazzjoni Ġeografika Tipika (I.G.T.)	Maltese	PGI (1)	[Government Gazette no. 17965 of 5 September 2006]

## NETHERLANDS

Landwijn	Dutch	PGI (1)	This wine is harvested and produced on Dutch territory. The name of the province where the grapes are harvested may
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			<p>be mentioned on the label. The minimum natural alcohol volume in this wine should be 6,5 % vol. or more. For the production of this wine in the Netherlands only grape varieties that are listed in a national list, are to be used</p>
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AUSTRIA

Districtus Austriae Controllatus (DAC)	Latin	PDO (1)	The conditions for these quality wines (e.g. varieties, taste, alcohol content) are set by a Regional Committee
<p>Prädikatswein or Qualitätswein besonderer Reife und Leseart, whether or not supplemented by:</p> <ul style="list-style-type: none"> <li>— Ausbruch/ Ausbruchwein</li> <li>— Auslese/ Auslesewein</li> <li>— Beerenauslese/ Beerenauslesewein</li> <li>— Kabinett/ Kabinettwein</li> <li>— Schilfwein</li> <li>— Spätlese/ Spätlesewein</li> <li>— Strohwein</li> <li>— Trockenbeerenauslese</li> <li>— Eiswein</li> </ul>	German	PDO (1)	<p>These wines are quality wines and are mainly defined via the natural sugar content of the grapes and the harvest conditions. No enrichment and no sweetening is allowed.</p> <p>Ausbruch/ Ausbruchwein: From overripe and <i>botrytis</i> infected grapes with a minimum natural sugar content of 27° Klosterneuburger Mostwaage (KMW); for a better extraction fresh must or</p>

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		<p>wine can be added.</p> <p>Auslese/ Auslesewein: From strictly selected grapes with a minimum natural sugar content of 21 °KMW.</p> <p>Beerenauslese/ Beerenauslesewein: From overripe and/or <i>botrytis</i> infected, selected grapes with a minimum natural sugar content of 25 °KMW.</p> <p>Kabinett/ Kabinettwein: From fully matured grapes with a minimum natural sugar content of 17 °KMW.</p> <p>Schilfwein, Strohwein: Grapes must be stored and naturally dried on reed or straw for at least 3 months before pressing; minimum sugar content must be 25 °KMW.</p> <p>Spätlese/ Spätlesewein: From fully matured grapes with a minimum natural sugar content of 19 °KMW.</p> <p>Trockenbeerenauslese: Grapes must mostly be <i>botrytis</i> infected and naturally shrunken grapes</p>
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			with a minimum sugar content of 30 °KMW. Eiswein: Grapes must be naturally frozen during harvest and pressing and must have a minimum sugar content of 25 °KMW.
Qualitätswein or Qualitätswein mit staatlicher Prüfnummer	German	PDO (1)	From fully matured grapes and certain varieties with a minimum natural sugar content of 15° KMW and a maximum yield of 6 750 l/ha. The wine can only be sold with a quality wine check number.
Landwein	German	PGI (1)	From fully matured grapes and certain varieties with a minimum natural sugar content of 14° KMW and a maximum yield of 6 750 l/ha.

PORTUGAL

Denominação de origem (D.O.)	Portuguese	PDO (1, 3, 4, 8)	Geographic name of a region or a specific place, or a traditional name, associated with a geographical origin or not, used to describe or identify a product originated from grapes from that region or
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			specific place and whose quality or characteristics are essentially or exclusively due to particular geographical features, with its inherent natural and human factors, and whose production occurs within that defined area or geographical region. [Decreto-Lei nº 212/2004, de 23.8.2004]
Denominação de origem controlada (D.O.C.)	Portuguese	PDO (1, 3, 4, 8)	The labelling of wine products entitled to a designation of origin may include the following mentions: 'Denominação de Origem Controlada' or 'DOC'. [Decreto-Lei nº 212/2004, de 23 de Agosto]
Indicação de proveniência regulamentada (I.P.R.)	Portuguese	PDO (1, 3, 4, 8)	Name of country or a region or a specific place, or a traditional name, associated or not with a geographical origin, used to describe or identify a wine product originated in, at least, 85 % from grapes harvested within that area

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			<p>in the case of a specific place or region, whose reputation, specific quality or other characteristics may be attributed to that geographical origin and whose production occurs within that defined geographical area or region. [Decreto-Lei n° 212/2004, de 23.8.2004]</p>
Vinho doce natural	Portuguese	PDO (3)	<p>Sugar rich wine, made from late harvested grapes or affected by noble rot. [Portaria n° 166/1986, de 26.6.1986]</p>
Vinho generoso	Portuguese	PDO (3)	<p>The liqueur wines traditionally produced in demarcated regions of Douro, Madeira, Setúbal and Carcavelos, called, respectively, Port Wine or Porto, and its translation into other languages, of Madeira Wine or Madeira, and its translation into other languages, Moscatel de Setúbal or Setúbal and Carcavelos.</p>

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			[Decreto-Lei n° 166/1986, de 26.6.1986]
Vinho regional	Portuguese	PGI (1)	The labelling of wine products entitled to a geographical indication can include the following mentions: 'Vinho Regional' or 'Vinho da Região de'. [Decreto-Lei n° 212/2004, de 23.8.2004]

## ROMANIA

Vin cu denumire de origine controlată (D.O.C.), <i>supplemented by:</i> — Cules la maturitate deplină — — Cules târziu — — Cules la înobilarea boabelor — C.I.B.	Romanian	PDO (1, 3, 8, 15, 16)	Wines bearing a designation of origin are wines produced from grapes obtained in delimited areas characterised by climate, soil and exposure conditions which are favourable for the harvest quality and respect the following requirements: (a) the grapes from which the wine is produced come exclusively from the respective
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				delimited area; (b) the production takes place in the respective geographical area; (c) the quality and characteristics of wine are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors; (d) wines are obtained from vine varieties belonging to <i>Vitis</i> <i>vinifera</i> .
				According to the maturation stage of the grapes and its quality characteristics at harvest, wines bearing a designation of origin are classified as follows:
				(a) DOC — CMD — wine

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			<p>bearing a designation of origin obtained from grapes fully matured harvested;</p> <p>(b) DOC — CT — wine bearing a designation of origin obtained from grapes of a late harvest;</p> <p>(c) DOC — CIB — wine bearing a designation of origin obtained at harvest when the grape are ennobled.</p>
Vin spumant cu denumire de origine controlată (D.O.C.)	Romanian	PDO (5, 6)	Sparkling wines, bearing a protected designation of origin are produced from varieties recommended for this kind of production, being cultivated

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			in delimited vineyards where the wine is produced as a raw material and which is entirely processed until marketing only within the authorised area.
Vin cu indicație geografică	Romanian	PGI (1, 4, 9, 15, 16)	<p>Wines bearing a geographical indication are produced from grapes harvested on specific vineyards in delimited areas and respecting the following conditions:</p> <p>(a) possess a specific quality, reputation or characteristics attributable to that respective geographic origin;</p> <p>(b) at least 85 % of the grapes used for wine production come exclusively from this geographical area;</p> <p>(c) the production takes place in this</p>

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			<p>(d) geographical area; wines are obtained from vine varieties belonging to the <i>Vitis vinifera</i> or comes from a cross between the species <i>Vitis vinifera</i> and other species of the genus <i>Vitis</i>.</p> <p>The actual alcoholic strength must be with a minimum 9,5 % by volume in case of wines produced in the wine-growing zone B and at least with 10,0 % by volume for the wine-growing zone CI and CII. The total alcoholic strength must not exceed 15 % by volume.</p>
SLOVENIA			
Kakovostno vino z zaščitenim geografskim poreklom	Slovenian	PDO (1)	Wine from fully matured grapes with a minimum natural alcohol



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(kakovostno vino ZGP), whether or not supplemented by Mlado vino			content of 8,5 % vol (9,5 % vol in zone CII) and a maximum yield of 8 000 l/ha. Analytical and organoleptic evaluation is obligatory.
Kakovostno peneče vino z zaščitenim geografskim poreklom (Kakovostno vino ZGP)	Slovenian	PDO (1)	Wine obtained by first and second alcoholic fermentation with a minimum actual alcoholic strength of 10 % vol for which the total alcoholic strength of the cuvee is not less than 9 % vol.
Penina	Slovenian		
Vino s priznanim tradicionalnim poimenovanjem (vino PTP)	Slovenian	PDO (1)	The conditions for these quality wines are set by the Rules of the Minister on the basis of expert's detailed report (e.g. varieties, alcohol content, yield, etc.)
Renome	Slovenian		
Vrhunsko vino z zaščitenim geografskim poreklom (vrhunsko vino ZGP), whether or not supplemented by: — Pozna trgatev — Izbor — Jagodni izbor — Suhi jagodni izbor — Ledeno vino — Arhivsko vino (Arhiva)	Slovenian	PDO (1)	Wine from fully matured grapes with a minimum natural sugar content of 83°degrees Oechsle and a maximum yield of 8 000 l/ha. No enrichment, sweetening, acidification and deacidification is allowed. Analytical and organoleptic evaluation is obligatory. Pozna trgatev: from overripe

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— Slamnovino (vino iz sušenega grozdja)		and/or <i>botrytis</i> infected grapes with a minimum natural sugar content of 92°degrees Oechsle; Izbor: from overripe and <i>botrytis</i> infected grapes with a minimum natural sugar content of 108°degrees Oechsle; Jagodni izbor: from overripe and <i>botrytis</i> infected selected grapes with a minimum natural sugar content of 128°degrees Oechsle; Suhi jagodni izbor: from overripe and <i>botrytis</i> infected selected grapes with a minimum natural sugar content of 154°degrees Oechsle; Ledeno vino: grapes must be naturally frozen during harvest and pressing and must have a minimum sugar content of 128°degrees Oechsle; Arhivsko vino (arhiva): aged wine from fully matured grapes with a minimum natural sugar content
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			of 83°degrees Oechsle; Slamno vino (vino iz sušenega grozdja): grapes must be stored and naturally dried on reed or straw before pressing.	
Vrhunsko peneče vino z zaščitenim geografskim poreklom (Vrhunsko peneče vino ZGP)	Slovenian	PDO (I)	Wine obtained by first and second alcoholic fermentation with a minimum actual alcoholic strength of 10,5 % vol for which the total alcoholic strength of the cuvée is not less than 9,5 % vol.	
Penina	Slovenian			
Deželno vino s priznано geografsko oznako (Deželno vino PGO), <i>whether or not supplemented by Mlado vino</i>	Slovenian	PGI (I)	Wine from fully matured grapes with a minimum natural alcohol content of 8,5 % vol and a maximum yield of 12 000 l/ ha. Analytical and organoleptic evaluation is obligatory.	

#### SLOVAKIA

Akostné víno	Slovakian	PDO (I)	Wine classified by Control Institute as quality variety wine or quality branded wine, made from grapes of which natural sugar content is at least 16° NM and the	
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**a** No protection is claimed on the term 'sekt'.

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			maximum yield per hectare is not exceeded and wine complies with quality requirements determined by special regulation.
Akostné víno s prívlastkom, supplemented by: — Kabinetné — Neskorý zber — Výber z hrozna — Bobuľový výber — Hrozienský výber — Cibébový výber — L'adový zber — Slamové víno	Slovakian	PDO (1)	Wine classified by the Control Institute as the quality wine with attribute, it complies with quality requirements determined by special regulation, the maximum yield per hectare is not exceeded, vine variety, origin of grapes, its natural sugar contents, weight and health condition are certified before processing by an employee of the Control Institute, the ban on increase in natural alcoholic strength by volume and adjustment of residual sugar is observed. Akostné víno s prívlastkom is divided into: — kabinetné víno yielded from full mature grapes

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				having natural sugar contents of at least 19°NM, neskorý zber yielded from full mature grapes having natural sugar contents of at least 21°NM, výber z hrozna yielded from full mature grapes having natural sugar contents of at least 23°NM obtained from carefully selected bunches, bobul'ový výber yielded from manually selected overripe grape bunches from which
<b>a</b>	No protection is claimed on the term 'sekt'.			

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			<p>immature and impaired berries have been removed manually, having natural sugar contents of at least 26°NM, hrozienský výber yielded exclusively from manually selected overripe natural grape berries, having sugar contents of at least 28°NM, cibébový výber yielded exclusively from manually selected overripe grape berries refined by effect of <i>Botrytis cinerea</i> <i>Persoon</i>, having natural</p>
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				sugar contents of at least 28°NM, Padové víno yielded from grapes harvested at the temperature of minus 7 °C and less and the grapes remained frozen during the harvesting and processing and the obtained must had natural sugar contents of at least 27°NM, slamové víno yielded from well ripened grapes stored before processing on straw or in reed
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**a** No protection is claimed on the term 'sekt'.

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			matting, possibly it has been left hanging on strings for at least three months and the natural sugar content of obtained must was at least 27°NM.
Esencia	Slovakian	PDO (1)	Wine produced by slow fermentation of free-run wine acquired from separately selected cibebas from the defined vineyard of the Tokajská vinohradnícka oblasť. The essence shall contain at least 450 g/l of natural sugar and 50 g/l of sugar-free extract. It shall mature at least three years, of that at least two years in wooden cask.
Forditáš	Slovakian	PDO (1)	Wine produced by alcoholic fermentation of must or wine of the same

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			vintage from the defined vineyard of the Tokajská vinohradnícka oblasť poured on wine marc rapes from cibebas. It shall mature at least two years, of that at least one year in wooden cask.
Másláš	Slovakian	PDO (1)	Wine produced by alcoholic fermentation of must or wine of the same vintage from the defined vineyard of the Tokajská vinohradnícka oblasť poured on fermentation lees of the Samorodné or Výber. It shall mature at least two years, of that at least one year in wooden cask.
Pestovateľský sekt <sup>a</sup>	Slovakian	PDO (4)	Basic conditions of the production are met with condition for producing quality sparkling wines and the last phase of the process of sparkling wine yielding is carried out by the winegrower of the vineyard from which grapes used for the production are. Single components of the cuvée of the

<sup>a</sup> No protection is claimed on the term 'sekt'.

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			pestovateľský sekt shall be from one wine-growing area.
Samorodné	Slovakian	PDO (1)	Wine produced by alcoholic fermentation from Tokaj grape varieties in wine growing area of Tokajská vinohradnícka oblasť from the defined vineyard, if conditions for mass creation of cibebas are not favourable. It may be put into circulation at earliest after two years of maturing, of that at least one year in wooden cask
Sekt vinohradníckej oblasti <sup>a</sup>	Slovakian	PDO (4)	Sparkling wine obtained by primary or secondary fermentation of quality wine from grapes grown on wine-growing fields in wine-growing areas and exclusively in the wine-growing area where grapes for its yielding are grown or in immediately neighbouring area and basic conditions of the production are met with condition for

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<sup>a</sup> No protection is claimed on the term 'sekt'.

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			quality sparkling wines.
Výber (3)(4)(5) (6) putňový	Slovakian	PDO (1)	Wine produced by alcoholic fermentation after pouring of cibebas with must having sugar contents of at least 21°NM from the defined vineyard of Tokajská vinohradnícka oblasť or with wine having the same quality and same vintage from the defined vineyard of Tokajská vinohradnícka oblasť. According to the amount of added cibebas, the Tokajský výber shall be divided into 3 to 6 putňový. Výber shall mature at least three years, of that at least two years in wooden cask
Výberová esencia	Slovakian	PDO (1)	Wine produced by alcoholic fermentation of cibebas. During the harvesting, berries of grapes are selected separately, and they are poured immediately after the processing by must from the defined vineyard

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			of the Tokajská vinohradnícka oblasť or by wine of the same vintage which contains at least 180 g/l of natural sugar and 45 g/l of sugar-free extract. It shall mature at least three years, of that at least two years in wooden cask.
<b>a</b> No protection is claimed on the term 'sekt'.			

## UNITED KINGDOM

quality (sparkling) wine	English	PDO (1, 4)	Wine or sparkling wine that is made in England and Wales in accordance with the rules set out in national legislation in those countries. Wines marketed as 'quality wine' have undergone an organoleptic and analytical assessment. Its specific nature and character will be derived in part from the area of production, the quality of the grapes used and the skill of the producer and winemaker.
Regional (sparkling) wine	English	PGI (1, 4)	Wine or sparkling wine that is made in England and Wales in

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		<p>accordance with the rules set out in national legislation in those countries. 'Regional wine' will have undergone an organoleptic and analytical assessment. Its nature and character will be derived in part from the area of production, the grapes that are used and the skill of the producer and winemaker.</p>
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