



C/2024/3412

29.5.2024

Publication of an application for the approval of a non minor amendment to a product specification for a protected designation of origin in the wine sector pursuant to Article 97(3) in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2024/3412)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ⁽¹⁾, an opposition procedure with the Commission.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

'Vinho Verde'

PDO-PT-A1545-AM01

Date of application: 15.3.2017

1. Rules applicable to the amendment

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. Description and reasons for amendment

2.1. Applicant, intermediary and stakeholders

Description: The details of the applicant, intermediary and stakeholders have been updated.

Reasons: This amendment is justified by the need to update the addresses and bring the text into line with the new institutional framework for the wine sector in Portugal, with a view to making the previous description clearer.

Section/s affected by amendment/s: This amendment concerns the 'Further information' section of the specification. This amendment does not concern the single document.

2.2. Product category - addition of new category of grapevine product

Description: The 'sparkling wine' product category has been added, with the designation 'Espumante de Vinho Verde'.

Reasons: The intention is to enhance the economic value of a product that already exists in the region, by applying for it to be recognised under the PDO.

This product type, which is noted for its quality and distinctiveness, is already being made by the producers in accordance with the traditional practices in the region. The decision to include this new product under the 'Vinho Verde' PDO, with the designation 'Espumante de Vinho Verde' acknowledges its importance and quality and the value it adds for producers.

It is considered to be important for the region.

Section/s affected by amendment/s: This amendment concerns the sections 'Category of grapevine products', 'Description of wines', 'Winegrowing practices', 'Link with the geographical area' and 'Further conditions' of the single document and the sections 'Category of grapevine products', 'Description of wines', 'Winegrowing practices', 'Link with the geographical area' and 'Further conditions' of the specification.

⁽¹⁾ Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialties guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

2.3. Description of wines

Description: For the wine, quality sparkling wine and sparkling wine product categories, a more complete description of the organoleptic characteristics was inserted in line with the various profiles.

Reasons: This amendment is intended to take account of the progress made in terms of the oenological techniques and the current choices and practices of the experts in the sector, as well as the changes in consumer needs.

Section/s affected by amendment/s: This amendment concerns the section 'Description of wines' of the single document and the section 'Description of wines' of the specification.

2.4. Maximum yields

Description: The values of the maximum yields per hectare previously provided for the vine types have been amended. The basic value for the maximum yield per hectare is now 10 666 kg, as follows:

- the maximum yield per hectare may be 13 500 kg for Alvarinho variety vines or 15 000 kg for vines of other varieties, as long as the productivity and quality requirements are met;
- the maximum yield per hectare of vines for which there has been no update to the winegrowing register for over 10 years is 7 500 kg.

Reasons: These amendments are intended to adapt the rules to the needs and practices of the experts in the sector. They do not entail any change in terms of the distinctive characteristics of 'Vinho Verde' PDO wines, but rather help to optimise them.

Section/s affected by amendment/s: These amendments concern the section 'Winegrowing practices - Maximum yields' of the single document and the section 'Winegrowing practices - Maximum yields' of the specification.

2.5. Grape varieties - names and synonyms

Description: The main name of the white variety 'Godelho' has been updated to 'Gouveio'; likewise for the red variety 'Sousão', which is now 'Sezão'. The following synonyms have been added: 'Alvaraça' for the white variety 'Batoca'; 'Terrantez' for the white variety 'Folgasão'; 'Boal; Bual' for the white variety 'Malvasia-Fina'; 'Ugni-Blanc; Trebbiano-Toscano' for the white variety 'Tália'; 'Treixadura' for the white variety 'Trajadura'; 'Piquepoul-Noir' for the red variety 'Pical'; 'Trincadeira-Preta' for the red variety 'Trincadeira'; and 'Sousão' for the red variety 'Vinhão'.

The red variety 'Aragonez' and the respective synonyms 'Tinta-Roriz' and 'Tempranillo' and the red variety 'Tinta-Barroca' were included in the list of varieties suitable for making wines and grapevine products entitled to the 'Vinho Verde' PDO. The red variety 'Padeiro' was included in the list of varieties suitable for the production of wines and grapevine products bearing the Lima sub-region designation 'sub-região do Lima'.

Reasons: The grape varieties and synonyms defined for the production of wines in the 'Vinho Verde' region have to be brought into line with the new legal framework of the national list of grape varieties suitable for wine production in Portugal, including new varieties that have proven to be significant in determining the characteristics of the region's wines.

These varieties feature on the traditional varietal map for the geographical area, so including them does not entail a change to the distinctiveness of 'Vinho Verde' PDO grapevine products.

The new varieties were included for wines and grapevine products entitled to the 'Vinho Verde' PDO because of the need to update the list of varieties suitable for making rosé and red wines. The new variety was included for wines and grapevine products bearing the 'sub-região do Lima' designation to acknowledge its quality and link to the territory.

Section/s affected by amendment/s: These amendments concern the section 'Main grape varieties' of the single document and the section 'Main grape varieties' of the specification.

2.6. Inclusion of name of municipality on label

Description: A condition was added for including the name of a municipality on labelling, namely: the grapes must have been sourced in the geographical area indicated.

Reasons: This specific rule aims to clarify the requirements for including the name of a municipality on labelling, as this adds value for the products of the respective municipalities.

Section/s affected by amendment/s: These amendments concern the section 'Further conditions' of the single document and the section 'Further conditions' of the specification.

2.7. Indicating 'Alvarinho' grape variety on the label

Description: The previous conditions for indicating the use of the Alvarinho variety have been deleted.

The following conditions have been established for indicating the use of the Alvarinho variety on the label. The product must have been obtained exclusively from that variety of grape, if only the Alvarinho variety is indicated; The Alvarinho variety must represent at least 30 % of the resulting product, if it is indicated on the label along with other varieties.

The term 'Origem do Alvarinho' has been recognised as a term that is optional but for exclusive use, for wines entitled to include the Alvarinho variety indication on the label, which are produced in the subregion of Monção e Melgaço.

Reasons: On the one hand, the intention behind these amendments is to clarify the conditions for indicating the Alvarinho variety for all 'Vinho Verde' PDO grapevine products. This variety features on the traditional varietal map for the geographical area as a whole and therefore for all 'Vinho Verde' PDO grapevine products, using the Alvarinho variety indication adds value to the respective product, without prejudice to complying with the established requirements.

On the other hand, the term 'Origem do Alvarinho' is recognised for wines entitled to use the Alvarinho variety indication and produced in the Monção e Melgaço subregion. This takes account of the specific importance of the variety in the subregion in question, as it originally came from there. It therefore adds value to this subregion.

Section/s affected by amendment/s: These amendments concern the section 'Further conditions' of the single document and the section 'Further conditions' of the specification.

2.8. Packaging in metal containers and respective maximum nominal volume

Description: The possibility of packaging the wines in metal containers with a capacity of up to 0,25 litres has been added, except in the case of wines bearing the details of a subregion, variety or quality mark.

Reasons: This amendment was introduced to broaden the packaging options and meet the needs of the market, particularly younger consumers and more informal environments, as well as in response to growing interest from producers and environmental concerns raised by the sector.

Section/s affected by amendment/s: These amendments concern the section 'Further conditions' of the single document and the section 'Further conditions' of the specification.

2.9. Inclusion of the term 'Sujeito a depósito' [Subject to sedimentation] or equivalent on the label

Description: The requirement to include the term 'Sujeito a depósito' [subject to sedimentation] or equivalent on the label has been added for placement on the market of wines that may show signs of sedimentation after certification and bottling.

Reasons: The aim of this rule that is specific to the 'Vinho Verde' PDO is to ensure that consumers are properly informed.

Section/s affected by amendment/s: These amendments concern the section 'Further conditions' of the single document and the section 'Further conditions' of the specification.

SINGLE DOCUMENT

1. Name of product

Vinho Verde

2. Geographical indication type

PDO – Protected Designation of Origin

3. Categories of grapevine products

- 1. Wine
- 4. Sparkling wine
- 5. Quality sparkling wine

4. Description of the wine(s)

- 1. Wine ('Vinho Verde')

White wines

Clear or slightly opalescent. Colour ranging between pale citrine and slightly golden. From light and fresh, with fruity or floral aromas (depending on the variety) and balanced acidity, to more structured and persistent, mineral, with honeyed aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed. Wines bearing the terms 'Vindima Tardia' or 'Colheita Tardia' or 'Late Harvest' have aromas of honey and dried fruits (depending on the variety), with good structure, acidity and sweetness.

Rosé wines

Clear or slightly opalescent. Colour ranging between pale pink and pale ruby/ deep pink. From light and fresh, with aromas of red fruits and balanced acidity, to structured and persistent, with aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed. Wines bearing the terms 'Vindima Tardia' or 'Colheita Tardia' or 'Late Harvest' have aromas of honey and dried fruits (depending on the variety), with good structure, acidity and sweetness.

Red wines

Clear or slightly opalescent. Colour ranging between ruby and dark red; and in the case of 'palhete/palheto/clarete' red wines, between pale ruby and ruby. From vinous, with aromas of wild fruits, to structured and persistent, with aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed. Wines bearing the terms 'Vindima Tardia' or 'Colheita Tardia' or 'Late Harvest' have aromas of honey and dried fruits (depending on the variety), with good structure, acidity and sweetness.

For the other analytical parameters, the current legal limits apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	14
Minimum actual alcoholic strength (in % volume)	8
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Sparkling wine ('Espumante de Vinho Verde')

White wines

Clear or slightly opalescent. Colour ranging between pale citrine and slightly golden. From light and fresh, with fruity or floral aromas (depending on the variety) and balanced acidity, to more structured and persistent, mineral, with honeyed aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed.

Rosé wines

Clear or slightly opalescent. Colour ranging between pale pink and pale ruby / deep pink. From light and fresh, with aromas of red fruits and balanced acidity, to structured and persistent, with aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed.

Red wines

Clear or slightly opalescent. Colour ranging between ruby and dark red; From vinous, with aromas of wild fruits, to structured and persistent, with aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed.

For the other analytical parameters, the current legal limits apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

CONCISE TEXTUAL DESCRIPTION

White wines

Clear or slightly opalescent. Colour ranging between pale citrine and slightly golden. From light and fresh, with fruity or floral aromas (depending on the variety) and balanced acidity, to more structured and persistent, mineral, with honeyed aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed.

Rosé wines

Clear or slightly opalescent. Colour ranging between pale pink and pale ruby / deep pink. From light and fresh, with aromas of red fruits and balanced acidity, to structured and persistent, with aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed.

Red wines

Clear or slightly opalescent. Colour ranging between ruby and dark red; From vinous, with aromas of wild fruits, to structured and persistent, with aromas of ripe or dried fruits (depending on the variety) and good acidity, where the aromatic profile is more developed.

For the other analytical parameters, the current legal limits apply.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. Wine making practices

a. Essential oenological practices

1. Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde') - colour of permitted grapes

Restriction relating to winemaking

For 'Vinho Verde', it is only permitted to make white wine from white grapes, rosé wine from red grapes and red wine from (i) red grapes or (ii) red grapes and up to 15 % of white grapes, in which case the term 'Palhete' or 'Palheto' must be added as a mandatory requirement.

In the case of 'Espumante de Vinho Verde' and 'Espumante de Qualidade de Vinho Verde', base wine made from red grapes may be used to make white wine.

2. Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde') - grape/ must conversion

Restriction relating to winemaking

The maximum yield in must resulting from separation of the marc is 75 litres per 100 kg of grapes and 65 litres per 100 kg of grapes in the case of must to be used to produce Alvarinho variety wines.

3. Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde') - natural alcoholic strength by volume

Restriction relating to winemaking

Must intended for making wines, sparkling wines and quality sparkling wines with the 'Vinho Verde' PDO must have a minimum natural alcoholic strength by volume of 8,5 %, rising to 9 % by volume in the case of must to be used to make wines bearing the name of a subregion and to 11,5 % in the case of wine must bearing the name of the Alvarinho variety.

4. Wine ('Vinho Verde') – 'Vindima Tardia' or 'Colheita Tardia' or 'Late Harvest'

Restriction relating to winemaking

Wines bearing the term 'Vindima Tardia' or 'Colheita Tardia' or 'Late Harvest' must be produced from overripe grapes.

5. Sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde') - method of production

Specific oenological practice

The base wine must meet the legal requirements and the conditions that apply for 'Vinho Verde'.

6. Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde') - winegrowing practices and vine training systems

Cultivation methods

The cultivation methods must be those that are traditional in the region or recommended by the management body, with a view to ensuring that quality products are obtained.

The following systems must be used to train the vines, medium or high:

- Traditional ('Uveiras' - vines that grow upwards on trees; 'Arjões' - vines that grow from one tree to the next; 'Bordadura' - vines that are arranged around the edges of agricultural fields; 'Ramadas' - horizontal structures made of iron or wood and wire placed on posts, generally made of granite);
- Modern, featuring support structures that are specific to the region and designed to improve production conditions (e.g. as regards the ripening of the grapes, which is late given the vegetative exuberance of the vines), without entailing a change to the winegrowing traditions ('Bardo' - structure used for low continuous vines; Cordon - structure with vines growing upward and/or downward).

b. *Maximum yields*

Wine, sparkling wine and quality sparkling wine

10 666 kilograms of grapes per hectare

6. **Demarcated geographical area**

The geographical area where 'Vinho Verde' PDO is produced comprises the following administrative divisions:

- a) All of the municipalities in the districts of Braga and Viana do Castelo;
- b) In the district of Aveiro, the municipalities of Arouca, Castelo de Paiva and Vale de Cambra and the parish of Ossela, in the municipality of Oliveira de Azeméis;
- c) In the district of Porto, the municipalities of Amarante, Baião, Felgueiras, Gondomar, Lousada, Maia, Marco de Canaveses, Matosinhos, Paços de Ferreira, Paredes, Penafiel, Póvoa do Varzim, Santo Tirso, Trofa, Valongo and Vila do Conde;
- d) In the district of Vila Real, the municipalities of Mondim de Basto and Ribeira de Pena;
- e) In the district of Viseu, the municipalities of Cinfães and Resende, with the exception of the parish of Barrô.

7. **Main wine grapes variety(ies)**

Alicante-Bouschet

Alvarelhão - Brancelho

Alvarinho

Amaral

Aragonez - Tinta-Roriz; Tempranillo

Arinto - Pedernã

Avesso

Azal

Baga

Batoca - Alvaraça

Borraçal

Cainho

Cascal

Diagalves
Doce
Doçal
Esganinho
Esganoso
Espadeiro
Espadeiro-Mole
Fernão-Pires - Maria-Gomes
Folgasão - Terrantez
Gouveio
Grand-Noir
Labrusco
Lameiro
Loureiro
Malvasia-Fina - Boal; Bual
Malvasia-Rei
Mourisco
Padeiro
Pedral
Pical - Piquepoul-Noir
Pintosa
Rabo-de-Anho
Semillon
Sercial - Esgana-Cão
Sezão
São-Mamede
Tinta -Barroca
Touriga-Nacional
Trajadura - Treixadura
Trincadeira - Tinta-Amarela, Trincadeira-Preta
Tália - Ugni-Blanc; Trebbiano-Toscano
Verdelho-Tinto
Verdial-Tinto
Vinhão - Sousão

8. Description of the link(s)

Wines, sparkling wines and quality sparkling wines

Details of the geographical area relevant to the link

These details apply to wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde').

Natural factors

The region is located in the north-west of Portugal at an altitude below 700 metres. The total area under vines is about 16 000 hectares. Its geographical limits are demarcated by the natural landscape: to the north, by the river Minho; to the south, by the river Douro and the Freita, Arada and Montemuro mountains; to the east, by the Peneda, Gerês, Cabreira and Marão mountains; and to the west by the Atlantic Ocean.

The terrain and river system make for a mild climate, without extremely high or low temperatures. Annual rainfall is quite high (1 200 mm on average) and irregular over the course of the year, peaking in autumn and in springtime.

The terrain forms a natural amphitheatre from the coast towards the inland area, facing the Atlantic Ocean and criss-crossed by a dense network of river valleys that let in the Atlantic winds.

The soils are shallow and for the most part of granitic origin. There are two narrow trips of schistic origin that cross the region in the southeast-northwest direction.

There are nine subregions in the geographical area where 'Vinho Verde' PDO wines are produced Amarante, Ave, Baião, Basto, Cávado, Lima, Monção e Melgaço, Paiva, Sousa), which proves the diversity that exists in terms of soil type, microclimates, varieties recommended for geographical areas, winegrowing and oenological practices, and cultivation traditions.

Human factors

The wines produced in this region were the first Portuguese wines to become known on the European markets (England, Flanders and Germany).

The geographical production area for 'Vinho Verde' PDO was first demarcated in 1908.

The vines are planted in the soils that are most suitable for winegrowing (of average depth, with good internal drainage and moderate acidity). The vines have spread as they have grown, with a moderate planting density per hectare and a layout coinciding with the river valleys.

Most of the varieties are native and adapted to the soil and climate conditions in the various geographical areas in the region. This has the effect of ensuring that the wines produced in the region are distinctive and helps to distinguish the subregions.

The oenological practices are based on the extensive experience and tradition of the producers.

Specific characteristics of the wines associated with the geographical area

Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

The wines ('Vinho Verde'), sparkling wines ('Espumante de Vinho Verde') and quality sparkling wines ('Espumante de Qualidade de Vinho Verde') bearing the 'Vinho Verde' PDO are products that share distinctive, unique attributes, in particular the intensity of its fruity/ floral aromas, high acidity and freshness.

In the case of the white wines ('Vinho Verde'), sparkling wines ('Espumante de Vinho Verde') and quality sparkling wines ('Espumante de Qualidade de Vinho Verde') bearing the 'Vinho Verde' PDO, the mineral notes stand out.

Link with the geographical area

The mild climate, without extreme highs or lows in temperature and the rather high annual rainfall peaking in winter and in springtime, in conjunction with the strong influence exerted by the Atlantic Ocean, is conducive to slow ripening of the grapes. This contributes towards their acidity and noticeable freshness, as well as to the intensity of the fruity/floral aromas of the wines ('Vinho Verde'), sparkling wines ('Espumante de Vinho Verde') and quality sparkling wines ('Espumante de Qualidade de Vinho Verde') of the 'Vinho Verde' PDO.

The soils, mostly of granitic origin, are crucial to the minerality displayed by the white 'Vinho Verde' PDO wines ('Vinho Verde'), sparkling wines ('Espumante de Vinho Verde') and quality sparkling wines ('Espumante de Qualidade de Vinho Verde').

The intensity of the fruity/ floral aromas of the 'Vinho Verde' PDO wines ('Vinho Verde'), sparkling wines ('Espumante de Vinho Verde') and quality sparkling wines ('Espumante de Qualidade de Vinho Verde') is also due to the varieties, most of which are native and adapted to the soil and climate conditions in the various geographical areas that make up the region.

The oenological practices are based on the long experience and tradition of the producers. The focus is on preserving the organoleptic characteristics of the wines, which are the result of the natural conditions in the region (intensity of fruity/floral aromas and high acidity/freshness).

9. Essential further conditions

Wine ('Vinho Verde')

Legal framework:

In national legislation

Type of further condition:

Further provisions relating to labelling

Description of the condition:

The products may only be presented for consumption in glass containers with a maximum nominal volume of 5 litres or in metal containers with a maximum nominal volume of 0.25 litres. In both cases, such containers must be equipped with a non-reusable closing device and include a label and evidence of product certification in the form of a quality mark. This is without prejudice to the possibility of other containers being authorised and a nominal volume limit being set, in accordance with the relevant legal provisions.

Products bearing the name of a subregion, a variety or a quality designation may only be presented for consumption in glass bottles with a maximum nominal value of 0.75 litres or multiples thereof.

Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

Legal framework:

In national legislation.

Type of further condition:

Further provisions relating to labelling

Description of the condition:

Assessment of labelling prior to placement on the market.

The mark is a mandatory indication on the labelling.

The optional terms provided for in the applicable legal framework may be used on the labelling of the grapevine products.

Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

Legal framework:

In national legislation.

Type of further condition:

Further provisions relating to labelling

Description of the condition:

The name of a municipality may be used on the label if the grapes from which the grapevine products are made were originally sourced from the indicated geographical unit.

The name of a subregion on the label must be accompanied by the respective harvest year. The word 'sub-região' [subregion] may or may not be added.

Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

Legal framework:

In national legislation.

Type of further condition:

Further provisions relating to labelling

Description of the condition:

In the case of products bearing the name of a subregion, the name of the Alvarinho variety may be used exclusively for the subregion of Monção e Melgaço.

For the Alvarinho variety to feature on the label on its own, the product must have been obtained exclusively from this variety.

When the Alvarinho variety is named on the label along with other varieties, it must account for at least 30 % of the resulting product.

Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

Legal framework:

In national legislation.

Type of further condition:

Further provisions relating to labelling

Description of the condition:

The term 'Origem do Alvarinho' has been recognised as a term that is optional but for exclusive use, for wines bearing the Alvarinho variety indication on labelling, which are produced in the subregion of Monção e Melgaço.

Wine ('Vinho Verde'), sparkling wine ('Espumante de Vinho Verde') and quality sparkling wine ('Espumante de Qualidade de Vinho Verde')

Legal framework:

In national legislation.

Type of further condition:

Further provisions relating to labelling

Description of the condition:

Wines liable to sedimentation after certification and bottling may only be placed on the market if the term 'Sujeito a depósito' [Subject to sedimentation] or equivalent is used on the label.

Link to the product specification

<https://www.ivv.gov.pt/np4/8617.html>
