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Information and Notices

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[1] Text with EEA relevance.

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EUROPEAN COMMISSION

Commission Notice

Guidelines on the enforcement of obligations under the EU Ship Recycling Regulation relating to the Inventory of Hazardous Materials of vessels operating in European waters

(2020/C 349/01)

Introduction

As of 31 December 2020, the EU Ship Recycling Regulation ([1]) requires all existing EU flagged ships and non-EU flagged ships calling to an EU port or anchorage to carry on-board an Inventory of Hazardous Materials (IHM) with a certificate or statement of compliance as appropriate.

The Commission has received reports from industry stakeholders that Covid-19 restrictions have led to significant difficulties in surveying ships and producing certified IHMs. The lockdown measures and widespread travel restrictions which were introduced to control Covid-19 have reportedly prevented many ship owners (or their agents) from producing the IHM in the first instance, but also inhibited flag State surveyors and recognised organisations from verifying and certifying the IHMs.

As a consequence, industry stakeholders estimate that several thousand ships are likely to be unable to comply with the IHM obligations and may not have the required certification by the deadline of 31 December 2020.

Therefore, considering the disruptions caused by Covid-19, it is desirable to establish some common guidelines in order to ensure a harmonised approach towards enforcement by the EU port States authorities during ship inspections as of 1 January 2021.

General guiding principles

As a basic principle, the primary responsibility regarding compliance with the IHM-related obligations remains with the ship owner, and monitoring compliance with these legal obligations is the responsibility of the authorities of the EU port States.

Nevertheless, it may be necessary to take into account the exceptional circumstances linked to the Covid-19 crisis in the enforcement of those obligations by Member States, where those circumstances create situations where the compliance with these obligations is temporarily not possible, or excessively difficult.

Because of its links with the principle of proportionality ([2]), *force majeure* can be considered a general principle of EU law, which can be invoked even in the absence of explicit provisions. ([3]) Concerning the content of the notion of *force majeure*, the case law of the Court of Justice defined the notion as follows:

([1]) Regulation (EU) No 1257/2013 of the European Parliament and of the Council of 20 November 2013 on ship recycling and amending Regulation (EC) No 1013/2006 and Directive 2009/16/EC (OJ L 330, 10.12.2013, p. 1).

([2]) See already, to that effect, the Commission notice of 1988 concerning force majeure in European agricultural law, C(88) 1696 (OJ C 259, 6.10.1988, p. 10).

([3]) See Case 71/87, Inter-Kom, EU:C:1988:186, paragraphs 10 to 17 and Case C-12/92, Huygen and Others, EU:C:1993:914, paragraph 31, repeatedly followed by the General Court, in particular in Case T-220/04, Spain v Commission, EU:T:2007:97, paragraphs 165 to 172. See also Opinion of AG Trstenjak, in Case C-101/08, Audilux, EU:C:2009:410, paragraph 71.

'It is apparent from settled case-law, established in various spheres of EU law, that the concept of force majeure must be understood as referring to abnormal and unforeseeable circumstances which were outside the control of the party by whom it is pleaded and the consequences of which could not have been avoided in spite of the exercise of all due care.' ([4])

In the particular case of the enforcement of obligations stemming from the EU Ship Recycling Regulation, however, no automatic recourse to the notion of *force majeure* can be made.

In this context, Member States are invited to carefully assess the specific circumstances of each ship owner and the degree to which this case-law might apply.

In their assessment, Member States are also invited to take due account of the length of the period between the entry into force of the Ship Recycling Regulation and the applicability date of the IHM deadline and consider whether and to what extent that period was used by the particular ship owner to prepare for compliance with those obligations.

It must be further recalled that in October 2019 the European Maritime Safety Agency (EMSA) published guidance on inspections carried out by EU port States to enforce provisions of the Ship Recycling Regulation ([5]). The aim of this EMSA guidance is to assist the Member States and their designated inspectors in their efforts to fulfil the requirements of Ship Recycling Regulation and the port State control Directive ([6]), in relation to inspections covering the respective requirements of these two instruments. It is a non-binding, reference document that provides both technical information and procedural guidance, thus contributing to harmonised implementation and enforcement of the provisions of the Ship Recycling Regulation and the port State control Directive. During inspections from the EU port States, it is therefore generally recommended to follow this EMSA guidance.

In this context, specific reference is made to the general considerations referred to in the EMSA guidance (under Section 6.3.2) in relation to the enforcement actions to be taken in the event of non-compliances. The guidance reads: 'if SR [ship recycling-related] non-compliances are found, the inspector should decide on the appropriate action to be taken. The inspector should be satisfied that any ship recycling-related non-compliances confirmed or revealed by the inspection are, or will be, rectified in accordance with the SRR [Ship Recycling Regulation]'. The EMSA guidance furthermore emphasises that 'the inspector should use professional judgement in order to decide the appropriate action(s) to be taken for any identified SR [ship recycling-related] non-compliance.'. These general guiding principles should also be followed in relation to any identified non-compliances with respect to the IHM obligations which may result from the Covid-19 crisis.

Specific scenarios due to Covid-19

In relation to the enforcement of the Ship Recycling Regulation, the EU port States authorities are likely to be confronted with two specific Covid-19 related scenarios that may require a more harmonised approach during inspections building on the general guiding principles referred to above. It is suggested to apply this harmonised approach temporarily for a limited period of 6 months after the entry into application of the IHM-related obligations for existing EU flagged vessels and non-EU flagged vessels calling at EU ports (i.e. until 30 June 2021).

1) *Vessels without a valid IHM and/or accompanying certificate*

In this case the vessel may arrive at an EU port after 31 December 2020 without carrying on board a valid IHM and/or accompanying certificate (Inventory Certificate or Ready for Recycling certificate for EU flagged vessel or Statement of Compliance for non-EU flagged vessel) and the ship owner/master claims that this non-compliance is due to the Covid-19 situation.

In all such cases where the failure to carry a valid IHM and/or the necessary certificate is involved, there is a burden of proof on the owner/master, who needs to provide evidence that all possible measures were taken to undertake the work and get the certification required. Such evidence of compliance efforts may include e.g. a service contract for sampling or a survey. It may also include a justification why it was not possible to obtain a semi-completed IHM and associated certificate as referred to in Section 2, including evidence of impossibility to comply with other elements of the certification than the on-board inspection. It is then for the inspector to decide whether this is acceptable on a case-by-case basis depending on the specific circumstances of the vessel in question and using his professional judgement.

([4]) Case C-640/15, Vilkas, EU:C:2017:39, paragraph 53.

([5]) http://www.emsa.europa.eu/news-a-press-centre/external-news/item/3721-guidance-on-inspections-of-shipsby-the-port-states-in-accordance-with-regulation-eu-1257-2013-on-ship-recycling.html

([6]) Directive 2009/16/EC of the European Parliament and of the Council of 23 April 2009 on port State control (OJ L 131, 28.5.2009, p. 57).

If the inspector decides to accept the evidence provided by the owner/master, then for the Inventory Certificate or Statement of Compliance the inspector should specify that the documents should be completed and approved within 4 months after the inspection. In addition, a warning should be given to the vessel and the inspection result and warning should be registered in the ship recycling module of THETIS – EU.

If these plans have to be amended further after the inspection, due to continuing travel or access restrictions, then the owner/master needs to provide sufficient written evidence from the IHM inspectors that it has not been feasible to meet the initial plans. Again, it is then for the inspector undertaking the next inspection to decide whether this evidence is acceptable on a case-by-case basis depending on the specific circumstances of the vessel in question and using his professional judgement.

For the Ready for Recycling Certificate, if the inspector accepts the evidence after evaluation on a case-by-case basis, the owner/master of the vessel should be warned that they are required to obtain the Ready for Recycling Certificate before entering the ship recycling facility. As the Ready for Recycling Certificate is only valid for 3 months, it should be completed and approved at the earliest possible opportunity prior to the vessel undertaking its last voyage. The inspection result and warning should be registered in the ship recycling module of THETIS – EU.

2) *Vessels with a semi-completed IHM with an associated approved Inventory Certificate or Ready for Recycling Certificate (for EU flagged ships) or the Statement of Compliance (for non-EU Flagged ships), that does not contain on-board (either targeted or random) sampling*

In this case the vessel may call at an EU port or anchorage after 31 December 2020 with an IHM and associated certificate on-board, but the IHM was prepared remotely without any on-board sampling. This situation may arise as the on-board surveys that should have been undertaken to support the IHM could not be done because of the restrictions on inspecting a vessel during the Covid-19 pandemic.

In all such cases where a certificate is based on an IHM without the on-board sampling element, the IHM should in principle not be acceptable as it is not complete ([7]). However, considering that since March 2020 there has been little or no opportunity for surveyors to go on-board ships and undertake these surveys, such a remote survey/sampling could be exceptionally accepted, if there is evidence that the flag State has agreed to this ([8]). Furthermore, in this case, there would also have to be documented plans and arrangements kept on-board the ship indicating when it will be feasible for qualified samplers to complete the IHM with respect to limitations caused by the Covid-19 pandemic. It is then for the inspector to decide whether this evidence is acceptable on a case-by-case basis depending on the specific circumstances of the vessel in question and using his professional judgement.

If the inspector does accept the evidence provided by the owner/master, then for the Inventory Certificate or Statement of Compliance the inspector should specify that the IHM should be completed and approved within 4 months after the inspection. In addition, a warning should be given to the vessel and the inspection result and warning should registered in the ship recycling module of THETIS – EU.

If these plans have to be amended further after the inspection, due to continuing travel or access restrictions, then the owner/master needs to provide sufficient written evidence from the IHM inspectors that it has not been feasible to meet the initial plans. Again, it is then for the inspector undertaking the next inspection to decide whether this evidence is acceptable on a case-by-case basis depending on the specific circumstances of the vessel in question and using his professional judgement.

For the Ready for Recycling Certificate, if the inspector does accept this evidence after evaluation on a case-by-case basis, the owner/master of the vessel should be warned that it is required to complete the IHM and obtain an updated Ready for Recycling Certificate before entering the ship recycling facility. The inspection result and warning should be registered in the ship recycling module of THETIS – EU.

([7]) According to Article 5(3)(c) of the Regulation, the IHM shall be compiled taking into account the relevant IMO guidelines. If the sampling element has not been completed then the IHM is not in line with the said guidelines.

([8]) It is understood that this is also the solution that the International Association of Classification Societies (IACS) is recommending to their members, adding that the remaining sampling be done at a later date.

Non-opposition to a notified concentration

(Case M.9928 — QuattroR/HGM/Burgo)

(Text with EEA relevance)

(2020/C 349/02)

On 9 October 2020, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 [1]. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

— in the merger section of the Competition website of the Commission (http://ec.europa.eu/competition/mergers/cases/). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,

— in electronic form on the EUR-Lex website (http://eur-lex.europa.eu/homepage.html?locale=en) under document number 32020M9928. EUR-Lex is the on-line access to European law.

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[1] OJ L 24, 29.1.2004, p. 1.

IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

COUNCIL

Notice for the attention of the persons subject to restrictive measures provided for in Council Decision (CFSP) 2016/1693, as amended by Council Decision (CFSP) 2020/1516, and Council Regulation (EU) 2016/1686 imposing additional restrictive measures directed against ISIL (Da'esh) and Al-Qaeda and natural and legal persons, entities or bodies associated with them

(2020/C 349/03)

The following information is brought to the attention of the persons appearing in the Annex to Council Decision (CFSP) 2016/1693 ([1]), as amended by Council Decision (CFSP) 2020/1516 ([2]), and in Annex I to Council Regulation (EU) 2016/1686 ([3]) imposing additional restrictive measures directed against ISIL (Da'esh) and Al-Qaeda and natural and legal persons, entities or bodies associated with them.

The Council of the European Union, after having reviewed the list of persons designated in the abovementioned Annexes, has determined that the restrictive measures provided for in Decision (CFSP) 2016/1693 and in Regulation (EU) 2016/1686 should continue to apply to those persons.

The attention of the persons concerned is drawn to the possibility of making an application to the competent authorities of the relevant Member State(s) as listed in Annex II to Regulation (EU) 2016/1686 in order to obtain an authorisation to use frozen funds for essential needs or specific payments in accordance with Article 5 of that Regulation.

The persons concerned may submit a request to obtain the Council's statement of reasons for including them on the abovementioned list. Any such request should be sent to the following address:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

([1]) OJ L 255, 21.9.2016, p. 25.
([2]) OJ L 348, 20.10.2020, p. 14.
([3]) OJ L 255, 21.9.2016, p. 1.

The persons concerned may at any time submit a request to the Council, together with any supporting documentation, that the decision to include them on the list should be reconsidered, to the address provided above. In this regard, the attention of the persons concerned is drawn to the regular review by the Council of the list according to Article 6(2) of Decision (CFSP) 2016/1693 and Article 4(4) of Regulation (EU) 2016/1686. In order for requests to be considered at the next review, they should be submitted by 15 July 2021.

The attention of the persons concerned is also drawn to the possibility of challenging the Council's decision before the General Court of the European Union, in accordance with the conditions laid down in Article 275, second paragraph, and Article 263, fourth and sixth paragraphs, of the Treaty on the Functioning of the European Union.

Notice for the attention of the data subjects to whom the restrictive measures provided for in Council Decision (CFSP) 2016/1693 and Council Regulation (EU) 2016/1686 imposing additional restrictive measures directed against ISIL (Da'esh) and Al-Qaeda and natural and legal persons, entities or bodies associated with them apply

(2020/C 349/04)

The attention of data subjects is drawn to the following information in accordance with Article 16 of Regulation (EU) 2018/1725 of the European Parliament and of the Council ([1]).

The legal basis for this processing operation are Council Decision (CFSP) 2016/1693 ([2]), as amended by Council Decision (CFSP) 2020/1516 ([3]), and Council Regulation (EU) 2016/1686 ([4]).

The controller of this processing operation is the Council of the European Union represented by the Director General of RELEX (External Relations) of the General Secretariat of the Council and the department entrusted with the processing operation is RELEX.1.C that can be contacted at:

Council of the European Union
General Secretariat
RELEX.1.C
Rue de la Loi/Wetstraat 175
1048 Bruxelles/Brussel
BELGIQUE/BELGIË

Email: sanctions@consilium.europa.eu

The GSC's Data Protection Officer can be contacted at:

Data Protection Officer

data.protection@consilium.europa.eu

The purpose of the processing operation is the establishment and updating of the list of persons subject to restrictive measures in accordance with Decision (CFSP) 2016/1693, as amended by Decision (CFSP) 2020/1516, and Regulation (EU) 2016/1686.

The data subjects are the natural persons who fulfil the listing criteria as laid down in Decision (CFSP) 2016/1693 and Regulation (EU) 2016/1686.

The personal data collected includes data necessary for the correct identification of the person concerned, the statement of reasons and any other data related thereto.

The personal data collected may be shared as necessary with the European External Action Service and the Commission.

Without prejudice to restrictions pursuant to Article 25 of Regulation (EU) 2018/1725, the exercise of the rights of the data subjects such as the right of access, as well as the rights to rectification or to object will be answered in accordance with Regulation (EU) 2018/1725.

Personal data will be retained for 5 years from the moment the data subject has been removed from the list of persons subject to the restrictive measures or the validity of the measure has expired, or for the duration of court proceedings in the event they had been started.

Without prejudice to any judicial, administrative or non-judicial remedy, data subjects may lodge a complaint with the European Data Protection Supervisor in accordance with Regulation (EU) 2018/1725 (edps@edps.europa.eu).

([1]) OJ L 295, 21.11.2018, p. 39.
([2]) OJ L 255, 21.9.2016, p. 25.
([3]) OJ L 348, 20.10.2020, p.14.
([4]) OJ L 255, 21.9.2016, p. 1.

EUROPEAN COMMISSION

Euro exchange rates ([1])

19 October 2020

(2020/C 349/05)

1 euro =

	Currency	Exchange rate		Currency	Exchange rate
USD	US dollar	1,1785	CAD	Canadian dollar	1,5523
JPY	Japanese yen	124,11	HKD	Hong Kong dollar	9,1334
DKK	Danish krone	7,4410	NZD	New Zealand dollar	1,7751
GBP	Pound sterling	0,90588	SGD	Singapore dollar	1,5990
SEK	Swedish krona	10,3578	KRW	South Korean won	1 341,33
CHF	Swiss franc	1,0724	ZAR	South African rand	19,3806
ISK	Iceland króna	163,40	CNY	Chinese yuan renminbi	7,8767
NOK	Norwegian krone	10,9470	HRK	Croatian kuna	7,5825
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	17 347,64
CZK	Czech koruna	27,346	MYR	Malaysian ringgit	4,8819
HUF	Hungarian forint	365,05	PHP	Philippine peso	57,231
PLN	Polish zloty	4,5723	RUB	Russian rouble	91,4401
RON	Romanian leu	4,8768	THB	Thai baht	36,746
TRY	Turkish lira	9,3057	BRL	Brazilian real	6,6139
AUD	Australian dollar	1,6575	MXN	Mexican peso	24,8118
			INR	Indian rupee	86,3945

([1]) *Source*: reference exchange rate published by the ECB.

COMMISSION DECISION

of 8 October 2020

instructing the Central Administrator of the European Union Transaction Log to enter changes to the national allocation tables of Germany into the European Union Transaction Log

(2020/C 349/06)

THE EUROPEAN COMMISSION,

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

Having regard to Directive 2003/87/EC of the European Parliament and of the Council of 13 October 2003 establishing a system for greenhouse gas emission allowance trading within the Union and amending Council Directive 96/61/EC ([1]),

Having regard to Commission Regulation (EU) No 389/2013 of 2 May 2013 establishing a Union Registry pursuant to Directive 2003/87/EC of the European Parliament and of the Council, Decisions No 280/2004/EC and No 406/2009/EC of the European Parliament and of the Council and repealing Commission Regulations (EU) No 920/2010 and No 1193/2011 ([2]), and in particular the second subparagraph of Article 52(2) thereof,

Whereas:

(1) On 27 April 2011, the Commission adopted Decision 2011/278/EU ([3]) determining transitional Union-wide rules for harmonised free allocation of emission allowances pursuant to Article 10a of Directive 2003/87/EC.

(2) On 5 September 2013, the Commission adopted Decision 2013/448/EU ([4]) concerning national implementation measures for the transitional free allocation of greenhouse gas emission allowances for the period 2013-2020.

(3) By Decision 2014/9/EU ([5]), the Commission amended Decisions 2010/2/EU ([6]) and 2011/278/EU as regards the list of sectors and subsectors which are deemed to be exposed to a significant risk of carbon leakage (hereinafter 'carbon leakage list').

([1]) OJ L 275, 25.10.2003, p. 32.
([2]) OJ L 122, 3.5.2013, p. 1.
([3]) Commission Decision 2011/278/EU of 27 April 2011 determining transitional Union-wide rules for harmonised free allocation of emission allowances pursuant to Article 10a of Directive 2003/87/EC of the European Parliament and of the Council (OJ L 130, 17.5.2011, p. 1).
([4]) Commission Decision 2013/448/EU of 5 September 2013 concerning national implementation measures for the transitional free allocation of greenhouse gas emission allowances in accordance with Article 11(3) of Directive 2003/87/EC of the European Parliament and of the Council (OJ L 240, 7.9.2013, p. 27).
([5]) Commission Decision 2014/9/EU of 18 December 2013 amending Decisions 2010/2/EU and 2011/278/EU as regards the sectors and subsectors which are deemed to be exposed to a significant risk of carbon leakage (OJ L 9, 14.1.2014, p. 9).
([6]) Commission Decision 2010/2/EU of 24 December 2009 determining, pursuant to Directive 2003/87/EC of the European Parliament and of the Council, a list of sectors and subsectors which are deemed to be exposed to a significant risk of carbon leakage (OJ L 1, 5.1.2010, p. 10).

(4) By Decisions C(2013) 9281 ([7]), C(2014) 123 ([8]), C(2014) 674 ([9]) and C(2014) 1167 ([10]), the Commission instructed the Central Administrator of the European Union Transaction Log to enter the national allocation tables and the revised national allocation tables of Belgium, Bulgaria, Czechia, Denmark, Germany, Estonia, Ireland, Greece, Spain, France, Croatia, Italy, Cyprus, Latvia, Lithuania, Luxembourg, Hungary, the Netherlands, Austria, Poland, Portugal, Romania, Slovenia, Slovakia, Finland, Sweden and the United Kingdom into the European Union Transaction Log.

(5) By Decision C(2016) 1152, the Commission instructed the Central Administrator to change the national allocation table of Germany following the notification, by the German Emissions Trading Authority, that it had allocated 61 691 allowances less than originally foreseen to the installation DE-206012. This was the consequence of the competent authority of Germany having reduced the allocation of installation DE-206012 based on binding decision of the federal authority for the greenhouse gases permit that removed a part of the installation as it did not fall under the scope of EU ETS. That decision was not taken into account when the list of installations referred to in Article 11(1) of Directive 2003/87/EU was originally submitted. However, the legal assessment was incorrect and for this, the national allocation table of Germany set out in Annex V to Decision C(2016) 1152 should be reversed in relation to the installation DE-206012.

(6) The Commission finds that the notified changes to the national allocation table of Germany are in conformity with Directive 2003/87/EC and Decision 2011/278/EU. The Central Administrator of the European Union Transaction Log should therefore be instructed to enter those changes into the European Union Transaction Log,

HAS DECIDED AS FOLLOWS:

Article 1

Annex V to Decision C(2016) 1152 is replaced by Annex I to this Decision.

Article 2

The Central Administrator of the European Union Transaction Log shall enter the changes to the national allocation table of Germany as set out in Annex I.

Done at Brussels, 8 October 2020.

For the Commission
Frans TIMMERMANS
Executive Vice-President

([7]) Commission Decision C(2013) 9281 of 18 December 2013 on instructing the Central Administrator of the European Union Transaction Log to enter the national allocation tables of Austria, Greece, Ireland, Latvia, the Netherlands, Portugal, Sweden and the United Kingdom into the European Union Transaction Log.

([8]) Commission Decision C(2014) 123 of 17 January 2014 on instructing the Central Administrator of the European Union Transaction Log to enter the national allocation tables of the Czech Republic, Denmark, France, Lithuania, Hungary and Slovakia into the European Union Transaction Log.

([9]) Commission Decision C(2014) 674 of 12 February 2014 on instructing the Central Administrator of the European Union Transaction Log to enter the national allocation tables of Belgium, Germany, Estonia, Luxemburg, Slovenia and Finland into the European Union Transaction Log.

([10]) Commission Decision C(2014) 1167 of 26 February 2014 on instructing the Central Administrator of the European Union Transaction Log to enter the national allocation tables of Bulgaria, Spain, Croatia, Italy, Cyprus, Latvia, Poland, Romania and the United Kingdom into the European Union Transaction Log.

ANNEX I

'ANNEX V

Changes to National allocation table for the period 2013-2020 pursuant to Article 10a(7) of Directive 2003/87/EC (NER)

Member State: Germany

Installation ID (NE&C)	Installation ID (Union registry)	Operator name	Installation name	Quantity to be allocated								Quantity to be allocated from NER by installation
				2013	2014	2015	2016	2017	2018	2019	2020	
DE000000000000490	490	Zellstoff- und Papierfabrik Rosenthal GmbH	Zellstoff- und Papierfabrik Rosenthal GmbH, Zellstofffabrik	1 723	1 916	2 680	2 632	2 583	2 535	2 487	2 438	18 994
DE000000000202469	202469	Carl Macher GmbH & Co KG	Papierfabrik Macher Brunnenthal	0	0	4 498	4 416	4 336	4 255	4 173	4 092	25 770
DE000000000001544	1544	Energie- und Wasserversorgung Bonn/ Rhein-Sieg GmbH	Heizkraftwerk Karlstraße	0	2 826	21 753	19 040	16 412	13 869	11 409	9 036	94 345
DE000000000001697	1697	Arla Foods Deutschland GmbH	Arla Foods Deutschland, Niederlassung Pronsfeld	0	2 436	4 573	4 490	4 408	4 325	4 243	4 161	28 636
DE000000000201341	201341	E.ON Gas Storage GmbH	E.ON Gas Storage Werk Etzel - Feuerungsanlage	1 850	1 656	1 468	1 286	1 108	937	770	611	9 686
DE000000000203657	203657	Celanese Production Germany GmbH & Co. KG	Vinylacetat-Anlage	0	3 469	7 971	7 827	7 684	7 540	7 396	7 253	49 140
DE000000000207007	207007	AIR LIQUIDE Deutschland GmbH	SMR DOR III	0	3 029	27 242	26 751	26 260	25 769	25 278	24 787	159 116
DE000000000004164	4164	Milei GmbH	Gasturbinen Heizkraftwerk Milei	16 634	18 502	18 901	18 560	18 220	17 879	17 538	17 197	143 431
			TOTAL	20 207	33 834	89 086	85 002	81 011	77 109	73 294	69 575	529 118

Changes to National allocation table for the period 2013-2020 pursuant to Article 10a of Directive 2003/87/EC (NIMs)

Member State: Germany

The changed allocations in the National allocation table for the indicated installations are as follows:

Installation ID (NE&C)	Installation ID (Union registry)	Operator name	Installation name	Quantity to be allocated								Quantity to be allocated modified by NE&C data by installation
				2013	2014	2015	2016	2017	2018	2019	2020	
DE000000000000547	547	Glatfelter Gernsbach GmbH	BW_04188888_ Papiermaschinen	50 636	29 031	28 512	27 987	27 457	26 922	26 380	25 836	242 761
DE000000000000615	615	Heinrich August Schoeller Söhne GmbH & Co. KG	Papierfabrik Schoellershammer	64 479	63 358	58 354	57 281	56 195	55 100	53 990	52 877	461 634
DE000000000000968	968	Nestlé Deutschland AG	Nestlé Deutschland AG - Werk Singen	10 119	9 056	5 524	4 833	4 164	3 516	2 889	2 286	42 387
DE000000000001628	1628	Stadtwerke Gießen AG	HKW US-Depot	6 340	5 674	5 026	4 400	3 793	3 205	2 636	2 089	33 163
DE000000000001706	1706	Fernwärmeversorgung Zwönitz GmbH (FVZ)	Heizkraftwerk Wiesenstraße	5 100	4 565	3 638	3 184	2 745	2 320	1 908	1 512	24 972
DE000000000001708	1708	Stadtwerke Riesa GmbH	SWR HKW Weida	5 743	5 139	2 487	2 177	1 877	1 586	1 304	1 034	21 347
DE000000000001799	1799	Open Grid Europe GmbH	Open Grid Europe GmbH Werk Krummhörn	54 350	48 639	30 644	26 811	23 097	19 502	16 026	12 678	231 747
DE000000000001819	1819	MEGAL GmbH & Co. KG Mittel-Europäische-Gasleitungsgesellschaft	Mittel-Europäische-Gasleitungsgesellschaft mbH & Co. KG Werk Waidhaus	92 142	82 460	69 286	60 622	52 223	44 097	36 234	28 664	465 728
DE000000000202110	202110	Buderus Edelstahl GmbH	Wärmebehandlungsöfen der Vergüterei	18 682	18 124	18 671	18 327	17 980	17 630	17 275	16 918	143 607

DE000000000000646	646	Daimler AG Mercedes-Benz Werk Wörth	Heizwerk Ost	22 496	20 133	13 569	13 319	13 067	12 812	12 554	12 295	120 245
DE000000000001109	1109	Volkswagen Sachsen GmbH	Heizwerk Zwickau	22 393	20 040	23 906	22 832	21 776	20 741	19 724	18 730	170 142
DE000000000001579	1579	VW Kraftwerk GmbH	Heizwerk Emden	14 336	12 829	17 293	16 975	16 653	16 328	15 999	15 670	126 083
DE000000000000517	517	german paper solutions GmbH & Co. KG	Papierherstellung	12 434	12 219	3 646	3 579	3 511	3 443	3 374	3 304	45 510
DE000000000000578	578	A.Obenauf GmbH & Co. KG	Pappenmaschine 1+2	3 252	1 847	3 138	3 080	3 022	2 963	2 903	2 843	23 048
DE000000000000625	625	Fernwärme Ulm GmbH	Heizwerk Daimlerstraße (HWD)	4 009	1 377	305	267	230	195	160	127	6 670
DE000000000000733	733	Stadtwerke Flensburg GmbH	Reserveheizwerk Nord	8	4	4	4	3	3	2	1	29
DE000000000000734	734	Stadtwerke Flensburg GmbH	Reserveheizwerk Süd	7	9	4	4	2	2	1	1	30
DE000000000000916	916	Zwickauer Energieversorgung GmbH	Heizwerk Eckersbach Zwickau	8 534	7 637	3 383	2 960	2 550	2 153	1 769	1 400	30 386
DE000000000000921	921	Zwickauer Energieversorgung GmbH	Heizwerk Süd Zwickau	23 945	20 080	8 738	6 872	5 920	4 998	4 107	3 249	77 909
DE000000000000944	944	Stadtwerke Wernigerode GmbH	HW Kupferhammer	2 863	2 562	1 135	993	856	723	594	470	10 196
DE000000000001271	1271	RheinEnergie AG	Heizwerk Bocklemünd	45	0	141	123	107	90	74	59	639
DE000000000001278	1278	RheinEnergie AG	Heizwerk Ford P0	22	77	0	0	0	0	0	0	99
DE000000000001313	1313	STEAG GmbH	Kraftwerk Lünen	14 890	13 327	5 903	5 167	4 454	3 764	3 096	2 452	53 053
DE000000000001320	1320	DK Recycling und Roheisen GmbH	Kraftwerk zur Stromerzeugung	1 854	1 660	735	644	555	469	386	306	6 609
DE000000000001339	1339	Deutsche Edelstahlwerke GmbH Witten	Kesselhaus Witten	2 565	2 295	1 017	890	767	647	532	421	9 134

DE000000000001357	1357	envia THERM GmbH	Heizwerk Seehaus Feuerungsanlage	3 182	2 848	631	552	476	402	330	261	8 682
DE000000000001462	1462	Airbus Defence and Space GmbH	Feuerungsanlage der Airbus	7 973	7 761	2 386	2 271	2 158	2 048	1 940	1 835	28 372
DE000000000001556	1556	Energie- und Wasserversorgung Bonn/ Rhein-Sieg GmbH	Heizkraftwerk Süd	32 174	14 397	0	0	0	0	0	0	46 571
DE000000000001595	1595	Netrion GmbH	Heizwerk Einspeisung Nord	226	202	90	79	68	57	47	37	806
DE000000000001596	1596	Netrion GmbH	Heizwerk Vogelstang	97	0	154	135	116	98	81	64	745
DE000000000001739	1739	NürnbergMesse GmbH	MesseNürnberg Heizwerk	1 154	517	0	0	0	0	0	0	1 671
DE000000000001887	1887	GT-HKW Niehl GmbH (vertreten durch die RheinEnergie AG)	GT-HKW Niehl	5 120	4 582	1 015	889	766	648	533	422	13 975
DE000000000001805	1805	Gasunie Deutschland Transport Services GmbH	Verdichterstation Ellund - Gasturbinenanlage	1 181	1 056	65	58	50	42	35	28	2 515
DE000000000001808	1808	GASCADE Gastransport GmbH	Erdgasverdichterstation Olbernhau	5 311	9 402	92	81	71	60	49	39	15 105
DE000000000001867	1867	GASCADE Gastransport GmbH	Erdgasverdichterstation Eischleben	19 534	34 933	28	24	21	18	15	12	54 585
DE000000000204562	204562	Dow Deutschland Anlagengesellschaft mbH Werk Stade	B Solvents	8 676	4 263	8 373	8 219	8 063	7 906	7 747	7 587	60 834
DE000000000000720	720	Fernwärmeversorgung Hamm GmbH	HW-BHKW Mitte	3 313	2 965	2 627	2 300	1 982	1 675	1 378	1 092	17 332
DE000000000000031	31	Shell Deutschland Oil GmbH Rheinland Raffinerie Werk Wesseling	Raffinerieanlagen Wesseling inklusive Kraftwerk, Olefinanlagen (Cracker), Schwerölvergasung und Notstromaggregate	2 117 573	2 080 792	1 683 490	1 737 032	1 704 123	1 670 892	1 637 247	1 603 486	14 234 635

DE000000000001090	1090	BTB Blockheizkraftwerks- Träger- und Betreibergesellschaft mbH Berlin	BTB Heizkraftwerk Adlershof	18 102	16 200	6 325	5 537	4 773	4 033	3 318	2 628	60 916
DE000000000001125	1125	Stadtwerke Merseburg GmbH	SW Merseburg HW-BHKW	14 674	13 132	7 291	6 382	5 501	4 649	3 824	3 029	58 482
DE000000000202934	202934	Georg Fischer Automobilguss GmbH	Gießerei der Georg Fischer Automobilguss GmbH	120 969	118 856	116 718	114 558	112 374	110 170	107 940	105 703	907 288
DE000000000000198	198	SAINT-GOBAIN GLASS Deutschland GmbH	Glasschmelzanlage zur Herstellung von Flachglas nach dem Floatverfahren	98 879	96 719	94 556	92 390	90 222	88 053	85 878	83 716	730 413
DE000000000001652	1652	Bayer Pharma AG Supply Center Bergkamen	Kraftwerk B311 ohne Kessel 2	18 115	17 800	17 485	17 170	16 855	16 539	16 224	15 909	136 097
DE000000000205282	205282	SchwörerHaus KG	Kraftwerksanlage SchwörerHaus KG	10 264	10 086	6 511	5 699	4 912	4 151	3 415	2 705	47 743
DE000000000000787	787	AUDI AG	AUDI AG - Heizwerk Neckarsulm	34 086	30 504	41 118	40 361	39 597	38 825	38 043	37 258	299 792
DE000000000000928	928	Amberger Kaolinwerke Eduard Kick GmbH & Co.KG	Kaolintrocknung Werk Hirschau	12 757	12 536	12 314	12 092	11 870	11 648	11 426	11 205	95 848
DE000000000001094	1094	ADM Hamburg Aktiengesellschaft, Werk Noblee & Thörl	Heizkraftwerk Noblee & Thörl	23 723	21 231	28 622	28 106	27 590	27 074	26 558	26 042	208 946
DE000000000002794	2794	German Pellets GmbH	Anlage zur Erzeugung von Prozesswärme German Pellets; Standort HWI	56 390	55 411	54 420	53 419	52 407	51 385	50 350	49 312	423 094
DE000000000002795	2795	German Pellets GmbH	Biomasse Heizwerk Ettenheim	27 190	26 718	26 240	25 758	25 270	24 777	24 278	23 777	204 008
DE000000000001583	1583	Milei GmbH	Feuerungsanlage	10 039	23 176	0	0	0	0	0	0	33215’

NOTICES FROM MEMBER STATES

Information communicated by Member States regarding closure of fisheries

(2020/C 349/07)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	29.9.2020
Duration	29.9.2020 - 31.12.2020
Member State	France
Stock or Group of stocks	PLE/7HJK.
Species	Plaice (*Pleuronectes platessa*)
Zone	7h, 7j and 7k
Type(s) of fishing vessels	—
Reference number	28/TQ123

[1] OJ L 343, 22.12.2009, p. 1

Information communicated by Member States regarding closure of fisheries

(2020/C 349/08)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	25.9.2020
Duration	25.9.2020 - 31.12.2020
Member State	Belgium
Stock or Group of stocks	SOL/7HJK.
Species	Common sole (*Solea solea*)
Zone	7h, 7j and 7k
Type(s) of fishing vessels	—
Reference number	18/TQ123

[1] OJ L 343, 22.12.2009, p. 1

Information communicated by Member States regarding closure of fisheries

(2020/C 349/09)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	25.9.2020
Duration	25.9.2020 - 31.12.2020
Member State	Belgium
Stock or Group of stocks	PLE/7HJK.
Species	Plaice (*Pleuronectes platessa*)
Zone	7h, 7j and 7k
Type(s) of fishing vessels	—
Reference number	19/TQ123

[1] OJ L 343, 22.12.2009, p. 1

Information communicated by Member States regarding closure of fisheries

(2020/C 349/10)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	1.10.2020
Duration	1.10.2020 - 31.12.2020
Member State	Belgium
Stock or Group of stocks	SOL/8AB.
Species	Common sole (*Solea solea*)
Zone	8a and 8b
Type(s) of fishing vessels	—
Reference number	20/TQ123

[1] OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2020/C 349/11)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following tables:

Date and time of closure	1.10.2020
Duration	1.10.2020 - 31.12.2020
Member State	Belgium
Stock or Group of stocks	HKE/8ABDE. including special condition HKE/*57-14
Species	Hake (*Merluccius merluccius*)
Zone	8a, 8b, 8d and 8e
Type(s) of fishing vessels	—
Reference number	22/TQ123

Date and time of closure	1.10.2020
Duration	1.10.2020 - 31.12.2020
Member State	Belgium
Stock or Group of stocks	HKE/*8ABDE (special condition to HKE/571214)
Species	Hake (*Merluccius merluccius*)
Zone	8a, 8b, 8d and 8e
Type(s) of fishing vessels	—
Reference number	23/TQ123

[1] OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2020/C 349/12)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Union control system for ensuring compliance with the rules of the common fisheries policy [1], a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	1.10.2020
Duration	1.10.2020 - 31.12.2020
Member State	Belgium
Stock or Group of stocks	POL/*8ABDE (special condition to POL/07.)
Species	Pollack (*Pollachius pollachius*)
Zone	8a, 8b, 8d and 8e
Type(s) of fishing vessels	—
Reference number	25/TQ123

[1] OJ L 343, 22.12.2009, p. 1.

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 349/13)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'UHLEN BLAUFÜSSER LAY / UHLEN BLAUFÜßER LAY'

PDO-DE-02081-AM01

Date of communication: 6.7.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Analytical and/or organoleptic characteristics**

The analytical characteristics must correspond to the legal requirements in Germany.

Drafting error.

SINGLE DOCUMENT

1. **Name of the product**

Uhlen Blaufüsser Lay

Uhlen Blaufüßer Lay

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

4. **Description of the wine(s)**

Quality wine

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

([1]) OJ L 9, 11.1.2019, p. 2.

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

Wine with special attributes (Prädikatswein), supplemented by: Auslese wine

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. The range of aromas and flavours described above has a sweetness which is delicate in the case of Auslese wines.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

Wine with special attributes (Prädikatswein), supplemented by: Beerenauslese, Trockenbeerenauslese, Eiswein

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the range of aromas and flavours described above includes a spicy acidity.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

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

White Riesling wines are matured on the Uhlen Blaufüsser Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Blaufüsser Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured.

The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. The more clayey sediment of deeper ocean strata give Uhlen Blaufüsser Lay (Uhlen Blaufüßer Lay) a taste which can often be described as 'somewhat cooler'. The tingling micro-crystalline structure and minerals often dance so subtly and light-footedly on the tongue that they can be reminiscent of aromatic sea breezes. In certain years, it is even possible to taste the salty iodine of the sea. In the case of Sekt b.A. wines, the range of aromas and flavours described above for Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

For analytical characteristics where no figure is given, the relevant legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	13,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity:	
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

5. **Wine-making practices**

a. *Specific oenological practices*

Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electrodialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening, oak chips or preparations.

Quality wine

Specific oenological practice

at least 88° Oechsle or maximum acidity content (expressed as tartaric acid) = 7,5 g/l

Up to 100° Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law.

Over 100° Oechsle: maximum residual sugar content = must weight/3

Wine with special attributes (Prädikatswein)

Specific oenological practice

Auslese wine at least 105° Oechsle; minimum residual sugar content = 90 g/l

Beerenauslese at least 130° Oechsle; minimum residual sugar content = 150 g/l

Trockenbeerenauslese at least 180° Oechsle; minimum residual sugar content = 180 g/l

Eiswein at least 130° Oechsle; minimum residual sugar content = 150 g/l

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

Specific oenological practice

Traditional bottle fermentation

b. *Maximum yields*

70 hectolitres per hectare

6. **Demarcated geographical area**

Uhlen Blaufüsser Lay is part of the 'Mosel' protected designation of origin (PDO-DE-A1270).

The Uhlen Blaufüsser Lay vineyards are located in the Winningen area of the rural district of Mayen-Koblenz in Rhineland-Palatinate. The name 'Blaufüßer Lay' is recorded in the land register as an open field division. For over 10 years, its name has featured on labelling as an indication of the shale formation. The term 'Blumslay' (from Blaufüßer Lay – Blauslay – Blooslay – Blumslay), a dialect word which has found its way back into High German, refers to a lookout point above the vineyards. The area begins with parcel 2219/1 and ends downstream with parcels 2179, 2181/1, 2186, 2190, 2189/2.

Products bearing the 'Uhlen Blaufüsser Lay' PDO may be produced in the registered 'Mosel' PDO area (registration No PDO-DE-A1270). The demarcated area is located within the Mosel PDO.

The Uhlen Blaufüßer Lay estate covers an area of 1,96 ha.

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

Weisser Riesling - Riesling, Riesling renano, Rheinriesling, Klingelberger

8. **Description of the link(s)**

The Uhlen Blaufüsser Lay vineyards are embedded in the terraced landscape of the Lower Mosel. The Uhlen Blaufüsser Lay terraces are arranged in a traditional configuration with a south-westerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11,6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of precipitation (approx. 620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Blaufüsser Lay region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there.

Within the geological time scale, Uhlen Blaufüßer Lay belongs to the Lower Devonian series of the Devonian system. More specifically, the area consists of sediments from the Oberems/Laubach sub-levels and older sediments from the Laubach levels. The increasing depth of the sea is visible in the thickening dark silt and slate packages. The weathered rocky soil resulting from these sediments constitute a regosol of different types of clay-rich and silty shale. The higher clay content of the soil compared to neighbouring PDOs induces a higher field capacity and a lower average soil temperature in the lower strata. As a result, there are considerable organoleptic differences compared to neighbouring PDOs. Uhlen Blaufüsser Lay has a lower share of fruity components within its generally muted bouquet. The resulting mineral, olfactory impression continues in the palate with a sensation most often described as 'fine, cool, clear'.

The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has been constantly improved through the development of new varieties of grape (since the early 19th century the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has mainly resulted in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The relationship described above applies equally to quality sparkling wine from defined regions.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

National legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms 'Qualitätswein', 'Prädikatswein' and 'Sekt b.A.' are associated with the designation of origin and may replace the designation 'PDO'.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 349/14)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'UHLEN LAUBACH'

PDO-DE-02082-AM01

Date of communication: 6.7.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Analytical and/or organoleptic characteristics**

The analytical characteristics must correspond to the legal requirements in Germany.

Drafting error

2. **Territorial description**

Upon review by the state geological authority, additional areas of the Uhlen region are part of the Laubach beds.

SINGLE DOCUMENT

1. **Name of the product**

'Uhlen Laubach'

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

4. **Description of the wine(s)**

Quality wine

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

[1] OJ L 9, 11.1.2019, p. 2.

Wine with special attributes (Prädikatswein), supplemented by: Auslese wine

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the range of aromas and flavours described above includes a spicy acidity.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

Wine with special attributes (Prädikatswein), supplemented by: Beerenauslese, Trockenbeerenauslese, Eiswein

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period.

The range of aromas and flavours described above has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the range of aromas and flavours described above includes a spicy acidity.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

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

White Riesling wines are matured on the Uhlen Laubach estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Laubach wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals. With a lime content of 25 to 45 %, the grey Laubach slate is one of the most calcareous rocks in the Mosel region. This is why the wines that mature here have an aroma that is often reminiscent of cool smoke and hazelnuts, and a generally fuller, soft flavour. Warm and velvety, many of the wines have a fascinating fullness and depth of flavour. The wines are creamy and generally ready to drink after a very short maturation period. In the case of Sekt b.A. wines, the described range of aromas and flavours of Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

For analytical characteristics where no figure is given, the relevant legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	13,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

a. *Specific oenological practices*

Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electrodialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening, oak chips or preparations.

Quality wine

Specific oenological practice

At least 88° Oechsle or maximum acidity content (expressed as tartaric acid) = 7,5 g/l

Up to 100° Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law.

Over 100° Oechsle: maximum residual sugar content = must weight/3

Wine with special attributes (Prädikatswein)

Specific oenological practice

Auslese wine at least 105° Oechsle; minimum residual sugar content = 90 g/l

Beerenauslese: at least 130° Oechsle; minimum residual sugar content = 150 g/l

Trockenbeerenauslese: at least 180° Oechsle; minimum residual sugar content = 180 g/l

Eiswein: at least 130° Oechsle; minimum residual sugar content = 150 g/l

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

Specific oenological practice

Traditional bottle fermentation

b. *Maximum yields*

70 hectolitres per hectare

6. **Demarcated geographical area**

Uhlen Laubach is part of the PDO 'Mosel' (registration No PDO-DE-A1270).

The Uhlen Laubach vineyards are located in the Winningen area of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. This part of the Uhlen region has been known in the world of wine and elsewhere for over ten years as 'Laubach', a name derived from the exact geological definition of the slate found here. The area begins downstream with parcels 256/112, 2571/118, 2581/119, 2398/0, 2395/3, 2393/0 and ends downstream with parcel 2222/1.

Products bearing the PDO 'Uhlen Laubach' may be produced in the 'Mosel' registered PDO area (registration No PDO-DE-A1270). The defined area is covered by the PDO 'Mosel'. The Uhlen Laubach estate covers an area of 13.83 ha.

7. **Main wine grape varieties**

Weisser Riesling – Riesling, Riesling renano, Rheinriesling, Klingelberger

8. **Description of the link(s)**

The Uhlen Laubach vineyards lie within the terraced landscape of the Lower Mosel. The Uhlen Laubach terraces are arranged in a traditional configuration with a south-westerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11,6 °C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of precipitation (approx. 620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Laubach region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there. Within the geological time scale, Uhlen Laubach comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Laubach sub-level and Laubach layer and the Lahnstein sub-level and Hohenrhein layer.

The high lime content of the slate found in the area is indicative of the increasing flattening of the sea floor. No more than 10 to 20 metres deep, the tropical sea originally contained enough oxygen to allow the growth of corals and mussels which are now contained in the slate. The resulting weathered rocky soil is a Regosol made up of various slates, most of them silty. The lime content of the soil is much higher than in the neighbouring PDO areas, meaning that the pH of the soil is also higher (7,5, compared with 6,0 in the neighbouring areas). The individual soil particles are held together for the most part by carbonates. The fact that the soil contains relatively few clay particles but has a high stone content (of over 50 %) means that it is well aerated right down to its lower layers. This, combined with the high lime content and the specific microflora and microfauna, in particular, means that the wines of this region have very different organoleptic properties from those produced in the neighbouring PDO areas. Uhlen Laubach wines often have a slightly smoky scent. Their flavour is usually said to be full, soft, mild and velvety. They are much creamier than the wines of the neighbouring PDO areas. They are generally ready to drink after a very short maturation period. The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has constantly been improved by developing new varieties of grape (since the early 19th century, the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has resulted mainly in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The relationship described above applies equally to quality sparkling wine from defined regions.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

National legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms 'Qualitätswein', 'Prädikatswein' and 'Sekt b.A.' are associated with the designation of origin and may replace the designation 'PDO'.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(2020/C 349/15)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'UHLEN ROTH LAY'

PDO-DE-02083-AM01

Date of communication: 6.7.2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Analytical and/or organoleptic characteristics**

The analytical characteristics must correspond to the legal requirements in Germany.

Drafting error

SINGLE DOCUMENT

1. **Name of the product**

Uhlen Roth Lay

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

4. **Description of the wine(s)**

Quality wine

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

[1] OJ L 9, 11.1.2019, p. 2.

Wine with special attributes (Prädikatswein) (Auslese)

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

Wine with special attributes (Prädikatswein) (Beerenauslese, Trockenbeerenauslese and Eiswein)

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible. The above-described range of aromas and flavours has an underlying sweetness which is delicate in the case of Auslese wines and creamier in Beerenauslese wines and can also contain notes of honey. These aspects of the wines' flavours are even more pronounced in Trockenbeerenauslese wines. In the case of Eiswein wines, the above-described range of aromas and flavours includes a spicy acidity.

For analytical characteristics where no figure is given, the relevant legislation applies.

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

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

White Riesling wines are matured on the Uhlen Roth Lay estate. There are three types of grapevine product, each with slightly different properties: quality wine, wine with special attributes (Prädikatswein) and Sekt b.A. (quality sparkling wine from defined regions).

Young Uhlen Roth Lay wines have a pale yellow, occasionally greenish colour which becomes more intense as the product ages before turning a rich, luscious golden colour once the wine has fully matured. The wines' aromas are defined by the interplay of fruity notes and hints of typical slate minerals, often characterised by a cool metallic but restrained sharpness producing a refined sensation on the palate. In most cases the wines have only a few scents from the world of known fruit aromas. Sometimes it is hints of ripe autumn apples, while sometimes a delicate scent of violet combined with liquorice is perceptible. In the case of Sekt b.A. wines, the range of aromas and flavours described above for Prädikatswein wines is enhanced and intensified by the carbon dioxide used in the production of sparkling wine.

For analytical characteristics where no figure is given, the relevant legislation applies.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	13,5
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity:	
Maximum volatile acidity (in milliequivalents per litre):	
Maximum total sulphur dioxide (in milligrams per litre):	

5. **Wine-making practices**

a. *Specific oenological practices*

Relevant restrictions on making the wines

The following are not permitted: potassium sorbate, lysozyme, dimethyl dicarbonate, electrodialysis, dealcoholisation, cation exchangers, concentration (cryoconcentration, osmosis, conical centrifuge column), sweetening, oak chips or preparations.

Quality wine

Specific oenological practice

at least 88° Oechsle or maximum acidity content (expressed as tartaric acid) = 7,5 g/l

Up to 100° Oechsle and fortified wines: maximum residual sugar content = 'semi-dry' under wine law.

Over 100° Oechsle: maximum residual sugar content = must weight/3

Wine with special attributes (Prädikatswein) supplemented by: Auslese, Beerenauslese, Trockenbeerenauslese, Eiswein

Specific oenological practice

Auslese wine at least 105° Oechsle; minimum residual sugar content = 90 g/l

Beerenauslese at least 130° Oechsle; minimum residual sugar content = 150 g/l

Trockenbeerenauslese at least 180° Oechsle; minimum residual sugar content = 180 g/l

Eiswein at least 130° Oechsle; minimum residual sugar content = 150 g/l

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

Specific oenological practice

Traditional bottle fermentation

b. *Maximum yields*

70 hectolitres per hectare

6. **Demarcated geographical area**

Uhlen Roth Lay is part of the PDO 'Mosel' (registration No PDO-DE-A1270).

The Uhlen Roth Lay vineyards are located in the Kobern and Winningen areas of the rural district of Mayen-Koblenz in the Federal State of Rhineland-Palatinate. Named after the highest point of the forest above the vineyards and after the reddish rocks, this part of the Uhlen estate has been known from time immemorial as 'Uhlen Roth Lay'. The area begins with the first vineyards downstream of the Belltal valley – parcels Nos 262/54 and 156/53 – and ends downstream with the following parcels: Nos 6/1, 117/1 and 2394/3.

Products bearing the 'Uhlen Roth Lay' PDO may be produced in the registered 'Mosel' PDO area (registration No PDO-DE-A1270). The demarcated area is located within the Mosel PDO.

The Uhlen Roth Lay estate covers an area of 15,97 ha.

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

Weisser Riesling - Riesling, Riesling renano, Rheinriesling, Klingelberger

8. **Description of the link(s)**

The Uhlen Roth Lay vineyards are embedded in the terraced landscape of the Lower Mosel. The Uhlen Roth Lay terraces are arranged in a traditional configuration with a southerly orientation and are located at an altitude of between about 75 m and 210 m above sea level. At 11,6°C, the average temperature over the past five years has been relatively high, as would be expected at such a low altitude. The low levels of precipitation (620 mm) and the high number of hours of sunshine (1 922) produce a microclimate which is quite different from the other 'Mosel' PDO areas and is responsible for the particular maturity of the grapes (high potential alcoholic strength with low acidity and mature phenols). The wines are said to be highly expressive and to have a very full flavour. The particular geological conditions of the Uhlen Roth Lay region help the grapes to achieve physiological maturity and shape the individual flavour of the wines that are grown there. Within the geological time scale, Uhlen Roth Lay comes under the Devonian system, Lower Devonian series. More specifically, the area consists of sediments from the Oberems/Lahnstein sub-level containing Ems quartzite and the older part of the Hohenrhein layers. The rock has a very high content of magnesium, aluminium and, in particular, iron. Some rocks consist of 8 % iron oxides enclosed in globules as small as 0,25 mm between the grains of sand. The individual grains are held together by silica, which is what makes the rock so hard. The resulting weathered rocky soil is a regosol made up of various slates, most of them silty and sandy. The pH of the soil is lower than in the neighbouring PDO areas (approx. 6,0, compared with 7,5 in the neighbouring areas). The fact that the soil contains relatively few clay particles but has a high stone content (of over 50 %) means that it is well aerated right down to its lower layers. This, combined with the specific microflora and microfauna, means that the wines of this region have very different organoleptic properties from those produced in the neighbouring PDO areas. Many Uhlen Roth Lay wines are very refined in character. The young wines, although usually very closed, have enormous ageing potential. The human influence is based on a wine-growing tradition that goes back thousands of years. The art of planting vineyards on terraces supported by dry stone walls can be traced back to Roman times. In AD 380 the Roman poet Ausonius described such constructions as 'amphitheatres'. The discovery of Roman coins in the terraces, which were presumably intended as offerings, is further evidence of this practice. Wine has been grown in the area ever since. Over the centuries the quality of production has constantly been improved by developing new varieties of grape (since the early 19th century the Riesling variety) and new ways of training them (in bushes, on stakes or in wire frames). In recent decades, growing environmental awareness has mainly resulted in less and less use being made of highly soluble mineral fertilisers. The natural microflora and microfauna populations have returned to the soil as a result, causing both nutrient absorption and cation exchange processes to take place increasingly as a result of the incorporation of complex molecules interacting symbiotically with microbes found on the root hairs. These microbes can be used as transmitters between the specific organic substances and minerals contained in the soil, thus making the flavour of the wine even more unique.

The link described above applies equally to quality sparkling wine from defined regions.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

National legislation

Type of further condition:

Additional labelling requirements

Description of the condition:

The information to be provided on the labels and packaging is defined by the laws and regulations in force in the European Union, the Federal Republic of Germany and the Federal State of Rhineland-Palatinate. Before the traditional terms associated with this designation of origin may be used on its label, the wine must have passed an official inspection. Only wines which have met the specific requirements of that official inspection are issued with an official inspection number consisting of several digits indicating the inspection authority, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be indicated on the label. The traditional terms 'Qualitätswein', 'Prädikatswein' and 'Sekt b.A.' are associated with the designation of origin and may replace the designation 'PDO'.

Link to the product specification

www.ble.de/eu-qualitaetskennzeichen-wein

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