

Existing Wine Names - Technical file

I. NAME(S) TO BE REGISTERED

“MALTESE ISLANDS” or “OF THE MALTESE ISLANDS” (en)

II. APPLICANT DETAILS

<i>Applicant name and title:</i>	MARSOVIN LTD.
<i>Legal status, size and composition (in the case of legal persons):</i>	
<i>Nationality:</i>	Malta
<i>Address:</i>	THE WINERY WILLS STREET PLA 2234 MARSA Malta
<i>Telephone:</i>	+356 2182 4918
<i>Fax:</i>	
<i>E-mail(s):</i>	info@marsovin.com.mt

<i>Applicant name and title:</i>	CAMILLERI WINES
<i>Legal status, size and composition (in the case of legal persons):</i>	
<i>Nationality:</i>	Malta
<i>Address:</i>	UB 33 TRIQ TAZ-ŻWEJT SGN 3000 SAN ĠWANN Malta
<i>Telephone:</i>	+356 2549 2000
<i>Fax:</i>	
<i>E-mail(s):</i>	info@camilleriwines.com

<i>Applicant name and title:</i>	ASSOĊJAZZJONI TAL-BDIEWA
<i>Legal status, size and composition (in the case of legal persons):</i>	

<i>Nationality:</i>	Malta
<i>Address:</i>	ĠENTRU TAL-PITKALI TRIQ IL-PITKALI ATD 4000 TA' QALI Malta
<i>Telephone:</i>	+356 2142 0705
<i>Fax:</i>	
<i>E-mail(s):</i>	atb@maltanet.net

<i>Applicant name and title:</i>	SOĠJETA VITIKULTURA MALTIJA - ORGANIŻAZZJONI PRODUTTURI GĦENEB GĦALL-INBID MALTA (VITIMALTA)
<i>Legal status, size and composition (in the case of legal persons):</i>	
<i>Nationality:</i>	Malta
<i>Address:</i>	BUSKETT WINERY TRIQ L-IMNARJA N/A BUSKETT Malta
<i>Telephone:</i>	+356 2124 0040
<i>Fax:</i>	
<i>E-mail(s):</i>	info@vitimalta.org

<i>Applicant name and title:</i>	RICHARD ZAMMIT WINEMAKER
<i>Legal status, size and composition (in the case of legal persons):</i>	
<i>Nationality:</i>	Malta
<i>Address:</i>	4 TRIQ IL-FOSOS VCT 1840 VICTORIA, GOZO Malta
<i>Telephone:</i>	+356 79617511
<i>Fax:</i>	
<i>E-mail(s):</i>	wine.malta@gov.mt

<i>Applicant name and title:</i>	GĦAQDA TAL- PRODUTTURI/KOPERATTIVI AGRIKOLA (GĦAWDEX), GOZITANO LTD.
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<i>Legal status, size and composition (in the case of legal persons):</i>	
<i>Nationality:</i>	Malta
<i>Address:</i>	N/A TRIQ L-IMGARR VCT 111 XEWKIJA, GOZO Malta
<i>Telephone:</i>	+356 2155 6157 / 0822
<i>Fax:</i>	
<i>E-mail(s):</i>	gozitano@maltanet.net

III. PRODUCT SPECIFICATION:

<i>Status:</i>	Attached
<i>File name:</i>	Product Specification_Maltese Islands.pdf

IV. NATIONAL DECISION OF APPROVAL:

<i>Legal reference:</i>	I.G.T. Wines Production Protocols Regulations, 2007 - L.N. 167 of 2007, Government Gazette of Malta No. 18,094 - 28.06.2007
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V. SINGLE DOCUMENT

<i>Name(s) to be registered</i>	"MALTESE ISLANDS" or "OF THE MALTESE ISLANDS" (en)
<i>Equivalent term(s):</i>	
<i>Traditionally used name:</i>	No
<i>Legal base for the transmission:</i>	Article 118s of R.(EC) No 1234/2007
<i>The present technical file includes modification(s) adopted according to:</i>	
<i>Geographical indication type:</i>	PGI - Protected Geographical Indication

1. CATEGORIES OF GRAPEVINE PRODUCTS

1. Wine
4. Sparkling wine
15. Wine from raisined grapes
16. Wine of overripe grapes

2. DESCRIPTION OF THE WINE(S)

<i>Analytic characteristics:</i>
<p>Red, white and rosé wines are produced following established norms for the production region.</p> <p><u>Minimum natural alcoholic strength by volume and minimum total alcoholic strength by volume:</u></p> <ul style="list-style-type: none"> - White and rosé wines (with the exception of white and rosé wines obtained from Girgentina and Ġellewża grapes): a minimum natural alcoholic strength by volume of 10.0% vol. and a minimum total alcoholic strength by volume of 10.5% vol. - Red wines (with the exception the Ġellewża monovarietal typology): a minimum natural alcoholic strength by volume of 10.5% vol. and a minimum total alcoholic strength by volume of 11.0% vol. - Wines obtained from Girgentina and Ġellewża grapes: a minimum natural alcoholic strength by volume of 9.5% vol. for all wine typologies except the "Liqueur" wine typology. - The Ġellewża monovarietal typology: a minimum total alcoholic strength by volume of 10.5% vol. <p><u>Maximum volatile acidity:</u> 1.2 g/L for red wines and 1.0 g/L for white and rosé</p>

wines.

Organoleptic characteristics:

N/A

3. TRADITIONAL TERMS

a. Point a)

Indikazzjoni Ġeografika Tipika (I.G.T.)

b. Point b)

4. WINE MAKING PRACTICES

a. Oenological practices

<i>Type of oenological practice:</i>	Specific oenological practice
<i>Description of practice:</i>	
<p>The GI “MALTESE ISLANDS” may be complemented with the specification “Novello”, “Frizzante”, “Semi-sparkling” or “Aerated Semi-Sparkling” and “Liqueur Wine” under the conditions established in the I.G.T. Wines Production Protocols Regulations, 2007 – Legal Notice 167 of 2007 and, where applicable, as defined in Annex IXb of Council Regulation (EC) 1234/2008.</p> <p>A monovarietal mention may be used if the said wine contains a minimum of 85% of the grape variety to be mentioned. The remaining 15% may be derived from non-aromatic grapes having the same I.G.T. typology.</p>	

b. Maximum yields

<i>Maximum yield:</i>		
<i>Maximum yields:</i>	hL/Ha	kg/Ha [*]
All varieties used in the white and rosé typologies with or without a monovarietal mention:	125	179

All varieties used in the red typologies with or without a monovarietal mention:	120	171
* The maximum yields expressed as kg/Ha are not a legal requirement. A coefficient of 0.7, which expresses the average yield of grapes to wines has been utilised to translate the maximum yields, expressed as hL/Ha to kg/Ha.		

5. DEMARCATED AREA

The production region comprises the whole region of the Maltese Islands with the exclusion of the harbour area in the Island of Malta as detailed in Annex I of the I.G.T. Wines Production Protocols Regulations, 2007 – Legal Notice 167 of 2007. The harbour area is defined in Annex III of the same Regulation.

a. NUTS area

MT	MALTA
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b. Maps of the demarcated area

<i>Number of attached maps</i>	0
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6. WINE GRAPES

a. Inventory of main wine grape varieties

10	Sauvignon blanc
09	Vermentino
08	Cabernet Franc
07	Grenache
06	Cabernet Sauvignon
05	Syrah
04	Chardonnay
03	Gellewza
02	Merlot
01	Girgentina

b. Wine grape varieties listed by OIV

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c. Other varieties

Aglianico
Albarino
Aleatico
Barbera
Brachetto
Carignan
Carmenere
Catarratto
Chenin blanc
Falanghino
Fiano
Fiano aromatico
Graciano
Grecanico
Greco bianco
Greco di Tufo
Grillo
Insolia
Lambrusco
Malbec
Malvasia
Malvasia nera
Montonico
Manzoni bianco
Montepulciano
Moscato bianco
Moscato d'Alessandria
Moscato fior d'arancio
Moscato giallo
Mourvedre
Muscat Hamburg
Negroamaro
Nero D'Avola
Petit verdot

Pinot bianco
Pinot grigio
Pinot noir
Primitivo
Riesling
Sangiovese
Tannat
Tempranillo
Traminer
Uva di Troia
Trebbiano
Verdicchio
Viognier

7. LINK WITH THE GEOGRAPHICAL AREA

Details of the geographical area:

The climate of the Maltese Islands is typically Mediterranean and is much influenced by its surrounding sea. The monthly mean air temperature ranges from 12.4°C (during the winter period) to 26.3°C (during the summer period). The highest average daily temperatures are usually recorded in July whereas the lowest are recorded in February. The annual pattern of the rainy winters is followed by the dry, generally rainless summers. The average annual rainfall of Malta and Gozo is around 577 mm. The month with the highest precipitation is December, amounting to 20.3% of the total annual precipitation. The summer period between June and August represents barely 2% of the total rainfall. The period October-December amounts to almost 51% of the total annual precipitation, followed by the periods January till March and April till September, representing 35% and 14% of the total precipitation respectively. The average annual rainfall in Gozo is generally (10% to 15%) higher than that in Malta.

The mean annual wind speed is 8.8 knots (nautical mile per hour) or 16.3 km/hr. However, there is considerable variation in the monthly averages. The most common wind direction is northwesterly which blows on an average of around 20.7% of the days in a year. Next in frequency are winds blowing from the West. These two main winds are cool and dry and help in keeping summer temperatures in check.

The soil of Malta and Gozo is calcareous, ranging from slightly to markedly alkaline. Soil types range from sandy to loam to clay. The depth of the soil and soil material is very variable but is in general rarely deeper than one meter. The underlying rock is mostly friable, porous limestone, which the roots can penetrate

to access water. The soil in the area of the South of Malta, stretching from Wied Il-Għajn all the way round to Żurrieq, is mainly composed of "Terra Rossa" Soil. This is generally the most fertile soil on the island but has the disadvantage of being quite shallow (30cm to 40 cm). The central part of the island is generally Xerorendzina Soil (known also as "Bajjad" locally), or a mixture of Xerorendzina Soil (Bajjad) and Clay soil (Carbonate Raw Soil). This soil is generally of good depth (50cm to 100cm). However, being calcareous in nature, in certain areas where the "Bajjad" type is predominant, the amount of active lime in this type of soil may have adverse effects on the nutrient uptake of the vines. Notwithstanding the above, today, with the easy availability of irrigation systems, a large number of vineyards have been planted very successfully in the central part of Malta which is dominated by the Xerorendzina (Bajjad) type of soil. The northern side of Malta, including most of Gozo, is clay soil (Carbonate Raw Soil). In the past, most vineyards in these areas, especially the traditional (goblet type) non-irrigated vineyards, were planted specifically in this type of soil. The soil in the island of Gozo is mostly clay soil (carbonate raw soil) with some small areas consisting of other soil types, such as a sandy soil found in the Ramla Valley of Gozo. These soils are rarely deeper than one meter and are slightly to moderately alkaline (pH between 7.3 and 8.5). The underlying rock is mostly friable, porous limestone, which the roots can penetrate to access water. In the past, most vineyards were planting in these clay soils, especially the traditional goblet type, non-irrigated vineyards.

Details of the product:

Matese I.G.T. wines are characterised by a good structure and intense colour (red wines). Properly harvested and processed red wines are characterized by sweet tannins and high alcohol levels of ca. 13% or more.

Wine grapes in Gozo, generally mature up to a week later than their varietal counterparts cultivated in Malta and result in wines whose flavours are enhanced and which possess good structure and balance, whilst lacking a harsh acidity. In particular the wines retain a good pH and total acid level even in the case of very mature grapes.

Causal interaction:

The combination of calcareous soil, ranging from slightly to markedly alkaline, the climate, which is typically Mediterranean, and environment, which is salty due to sea proximity results in well-structured white wines and intensely coloured (depending on variety) red wines, of which properly harvested and processed red wines are characterized by sweet tannins and high alcohol levels of ca. 13% or more.

The higher clay content of the soils in Gozo, when compared to Malta, represents a cooler environment for the vine roots than sandy or loamy soils, which results in a lower pH of Gozitan wines. The island of Gozo also exhibits a much higher

salinity than the island of Malta. This is due to the relative small size of the island and the cliff topography situated in coastal areas, which happens to be the direction of the prevailing winds, which causes the spray of waves hitting the cliffs during storms to be carried inland. In addition, Gozo is characterised by a landscape that is hilly in comparison with Malta, especially on the north coast, where most of the vineyards in Gozo are situated. These hills form an array of valleys, most of which open towards the sea and possess a cooler and particular microclimate, sometimes unique to each valley. Together, these factors result in wine grapes in Gozo, generally maturing up to a week later than their varietal counterparts cultivated in Malta and in wines whose flavours are enhanced and which possess good structure and balance, whilst lacking a harsh acidity. In particular the wines retain a good pH and total acid level even in the case of very mature grapes.

8. FURTHER CONDITIONS

<i>Legal framework:</i>	In national legislation
<i>Type of further condition:</i>	Packaging within the demarcated area
<i>Description of the condition:</i>	
Wines that are certified to be in conformity with PGI status are assigned banderols that bear a control number. These banderols are issued by the Viticulture and Oenology Unit. The control number is obligatory and consists of three letters and a serial number. The first two letters, MT identify Malta as the country of origin, whereas the third letter represents the lot of banderols.	

9. SUPPORTING MATERIAL

a. Other document(s):

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VI. OTHER INFORMATION***1. INTERMEDIARY DETAILS***

<i>Name of intermediary:</i>	MINISTRY FOR RESOURCES AND RURAL AFFAIRS
<i>Address:</i>	BLOCK A TRIQ FRANCESCO BUONAMICI FRN 1700 FLORIANA Malta
<i>Telephone:</i>	+356 2295 2000
<i>Fax:</i>	
<i>E-mail(s):</i>	christopher.ciantar@gov.mt

2. INTERESTED PARTIES DETAILS

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3. LINK TO THE PRODUCT SPECIFICATION

<i>Link:</i>	http://www.agric.gov.mt/vt-documents?l=1
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4. APPLICATION LANGUAGE:

English

5. LINK WITH E-BACCHUS

Maltese Islands
