

Existing Wine Names - Technical file

I. NAME(S) TO BE REGISTERED

"MALTA" OR "OF MALTA" (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-ZWEJT SGN 3000 SAN GWANN Malta
<i>Telephone:</i>	+356 2549 2000
<i>Fax:</i>	
<i>E-mail(s):</i>	info@camilleriwines.com

<i>Applicant name and title:</i>	SOĊJETA VITIKULTURA MALTIJA - ORGANIŻAZZJONI PRODUTTURI GĦENEB GĦALL-INBID MALTA (VITIMALTA)
<i>Legal status, size and composition (in the case of legal persons):</i>	

<i>of legal persons):</i>	
<i>Nationality:</i>	Malta
<i>Address:</i>	BUSKETT WINERY TRIQ L-IMNARJA DGL 2101 RABAT Malta
<i>Telephone:</i>	+356 2124 0040
<i>Fax:</i>	
<i>E-mail(s):</i>	info@vitimalta.org

<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>	CENTRU 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

III. PRODUCT SPECIFICATION:

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

IV. NATIONAL DECISION OF APPROVAL:

<i>Legal reference:</i>	D.O.K. Wines Production Protocols Regulations, 2007 - L.N. 416 of 2007, Government Gazette of Malta No. 18,162 - 14.12.2007
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V. SINGLE DOCUMENT

<i>Name(s) to be registered</i>	"MALTA" OR "OF MALTA" (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>	PDO - Protected Designation of Origin

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 total alcoholic strength by volume and actual alcoholic strength by volume:</u></p> <ul style="list-style-type: none"> - Dry wines: a minimum total alcoholic strength by volume and a minimum actual alcoholic strength by volume of 11.0% vol. for white and rosé wines, and 11.5% vol. for red wines. - Medium dry wines: minimum total alcoholic strength by volume of 11.0% vol. and minimum actual alcoholic strength by volume of 10.0% vol. for white, rosé and red wines. - Sweet wines: minimum total alcoholic strength by volume of 13.0% vol. and minimum actual alcoholic strength by volume of 10.0% vol. for white, rosé and red wines. - Sparkling wines: a minimum total alcoholic strength by volume and a minimum actual alcoholic strength by volume of 11.0% vol. for white, rosé and red typologies.

Minimum reduced dry extract: 15g/L for white wines and 14g/L for sparkling white wines; 17g/L for rosé wines and 16g/L for sparkling rosé wines; to 19g/L for red wines and 18g/L for sparkling red wines.

Minimum titratable acidity expressed as tartaric acid: 4.5 g/L for dry white wines, 4.0g/L for other still white, rosé and red wines and 5.0g/L for sparkling white, rosé and red wines.

Maximum volatile acidity (expressed as acetic acid): 1.2 g/L for red wines and 1.0 g/L for white and rosé wines.

Organoleptic characteristics:

Clarity: Clear to brilliant.

Colour: Light straw to golden yellow (for oak aged) white wines - pale to intense pink for rosé wines and ruby to intense red (with a brownish tint for aged wines) for red wines.

Aroma and taste: Characteristic and harmonious. Typical of the variety in mono-varietal wines.

3. TRADITIONAL TERMS

a. Point a)

Denominazzjoni ta' Origini Kontrollata (D.O.K.)

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 DO "MALTA" may be complemented with the specification "Frizzante", "Semi-Sparkling" or "Aerated Semi-Sparkling", "Novello", "Passito", "Imqadded" and "Liqueur Wine", applicable to the description of certain quality wine products other than quality sparkling wines, and the specification "Sparkling" applicable to the description of quality sparkling wines, under the conditions, established in the D.O.K. Wines Production Protocols Regulations, 2007 – Legal Notice 416 of 2007 and where applicable, as defined in Annex IXb of Council Regulation (EC) 1234/2008 and subsequent modifications.</p>	

The term “Late Harvest”, “Vendemmia Tardiva” or “Vendage Tardive” may be used for wines, 100% of which is obtained from grapes which have been left on the vine to undergo a partial drying process resulting in the concentration of grape sugars to a minimum natural alcoholic strength of 13.5% vol.

The term “Passito” may be used for wines, 100% of which is obtained from grapes which have undergone a drying process, in whole or in part, on the plant or after harvest, resulting in the concentration of grape sugars to a minimum natural potential alcoholic strength of 18.0% vol. and of which the minimum actual alcoholic strength is 13.5% vol.

The term “Imqadded” may be used for wines, 100% of which is obtained from grapes which have undergone a drying process, in whole or in part, on the plant or after harvest, resulting in the concentration of grape sugars to a minimum natural potential alcoholic strength of 14.0% vol. and of which the minimum actual alcoholic strength is 13.5% vol.

DOK “Superior” white and rosé wines must possess a minimum natural alcoholic content and a minimum total alcoholic content in the wine put up for consumption of 12.0% vol whereas red wines must possess a natural alcoholic content and a minimum total alcoholic content in the wine put up for the consumption of 12.5% vol.

DOK “Rizerva” white wines must possess a minimum natural alcoholic content of the wines of 12.0% vol. and a minimum total alcoholic content of the wine put up for consumption of 12.0% vol. DOK “Rizerva” red wines must possess a minimum natural alcoholic content of 12.5% vol. and a minimum total alcoholic content of the wine put up for consumption of 12.5% vol. These wines must have a minimum ageing of twelve months in barrique and six months in the bottle before commercial release. Both typologies cannot be commercialized before twenty-four months have elapsed from the 1st of September of the vintage year. They must be aged for a minimum of six months in the bottle before commercial release. If the mention “Rizerva” is used on the wine label, it is obligatory also to specify the vintage year on the label.

For the elaboration of wine eligible for the mention of “Late Harvest” or “Vendemmia Tardiva” or “Vendage Tardive” or “Imqadded” or “Passito”, as described in the D.O.K. Wines Production Protocols Regulations, 2007 – Legal Notice 416 of 2007, any form of enrichment of the must or wine is prohibited except for the eventual possible addition, in the case of wines eligible for the mentions “Imqadded” and “Passito”, even after the 30th November of each year, of grapes of the same harvest with a maximum sugar concentration of 60%.

Enrichment is also strictly prohibited for the elaboration of wines eligible for the mention of “Superior” and “Rizerva”.

For monovarietal wines the minimum natural alcoholic strengths (% vol.) are as follows:

White

Chardonnay, Sauvignon blanc, Viogner, Insolia	11.0%
Girgentina, Pinot bianco, Trebbiano, Chenin blanc, Vermentino, Moscato bianco, Moscato d'Alessandria, Moscato giallo	10.5 %
<u>Rosé</u>	
Gellewża and Grenache	10.5%
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Lambrusco, Graciano, Mourvedre, Pinot noir, Petit verdot, Tempranillo, Sangiovese, Montepulciano, Nero D'Avola, Negroamaro	11.0%
Merlot, Primitivo and Syrah	11.5%
<u>Red:</u>	
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Grenache, Gellewża, Lambrusco, Graciano, Mourvedre, Pinot noir, Petit verdot, Tempranillo, Sangiovese, Montepulciano, Nero D'Avola, Negroamaro	11.0%
Merlot, Primitivo and Syrah	11.5%

b. Maximum yields

<i>Maximum yield:</i>		
<i>Maximum yields:</i>	hL/Ha	kg/Ha [*]
<u>White:</u>		
Chardonnay, Sauvignon blanc, Insolia, Viogner	84	12,000

Girgentina, Pinot bianco, Trebbiano, Chenin blanc, Vermentino, Moscato bianco, Moscato d'Alessandria, Moscato giallo	91	13,000
<u>Rosé</u>		
Grenache, Ġellewża, Syrah	91	13,000
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Lambrusco, Graciano, Mourvedre, Pinot noir, Petit Verdot, Tempranillo, Sangiovese, Montepulciano, Nero D'Avola, Negroamaro, Merlot and Primitivo	84	12,000
<u>Red:</u>		
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Grenache, Ġellewża, Lambrusco, Graciano, Mourvedre, Pinot noir, Petit Verdot, Tempranillo, Sangiovese, Montepulciano, Nero D'Avola, Negroamaro, Merlot and Primitivo	84	12,000
Syrah	91	13,000

* 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 is the island of Malta. Vines are cultivated in most areas, from coastal to inland with a higher concentration in the north and west.

a. NUTS area

MT001	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

Chenin blanc
Insolia
Pinot blanc
Trebbiano

Viognier
Moscato bianco
Moscato D'Alessandria
Moscato giallo
Carignan
Carmenere
Graciano
Lambrusco
Montepulciano
Nero D'Avola
Negroamaro
Mourvedre
Petit Verdot
Primitivo
Pinot noir
Sangiovese
Tempranillo

7. LINK WITH THE GEOGRAPHICAL AREA

Details of the geographical area:

Malta's climate is typically Mediterranean and is much influenced by its surrounding sea. The monthly mean air temperature ranges from 9.9⁰C (during the winter period) to 31.7⁰C (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 total rainfall of the Maltese Islands is around 600 mm. The months with the highest precipitation are November and December, amounting to around 36% of the total annual precipitation. The summer period between June and August represents barely 1.8% of the total rainfall. The periods January till May and September till October represent 38.4% and 23.7% of the total precipitation respectively.

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.

Soil types range from sandy to loam to clay; it is rarely deeper than one meter and

is slightly to markedly alkaline. 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.

Details of the product:

White wines are well-structured whereas red wines are intensely coloured, depending on variety. Properly harvested and processed red wines are characterized by sweet tannins and high alcohol levels of ca. 13% or more.

Causal interaction:

The combination of calcareous soil, which ranges from slightly to markedly alkaline, the climate, which is typically Mediterranean, and the environment, which is salty due to sea proximity gives wines that are rich in structure and usually possess a high alcoholic content, particularly red wines.

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 PDO 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. PDO wines must possess a banderol emitted by the Viticulture and Oenology Unit, in order to be placed on the market.	

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

Malta
