

Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2012/C 140/06)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

COUNCIL REGULATION (EC) No 510/2006

AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9

‘WACHAUER MARILLE’

EC No: AT-PDO-0117-1473-29.06.2011

PGI () PDO (X)

1. Heading in the specification affected by the amendment:

- Name of product
- Description of product
- Geographical area
- Proof of origin
- Method of production
- Link with the geographical area
- Labelling
- National requirements
- Other (Inspection body)

2. Type of amendment(s):

- Amendment to single document or summary sheet
- Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published
- Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)
- Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. Amendment(s):

3.1. Description of product:

Improvement and clarification of description:

These are fruits belonging to the ‘Kegelmarillen’ (cone-shaped apricots), ‘Ovalmarillen’ (oval apricots) (or ‘Rosenmarillen’ (rose apricots)) and ‘Ananasmarrillen’ (pineapple apricots) species groups which were traditionally selected and cultivated by the apricot growers and apricot nurseries of the Wachau region from 1900 to 1960. The main variety cultivated is the local ‘Klosterneuburger’ (‘Kegelmarille’ species group).

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

'Kegelmarrillen': The fruit is medium-sized, the mean fruit weight at average fruit yield ranges from 45 g to 60 g and the specific gravity is generally over 1,0. The apricot is cone-shaped or pointed. The base colour of the skin is honey-yellow, half or more of the fruit is reddened, and it often has brown or red patches.

Distinguishing characteristics: Cone-shaped, shorter on one side, heavy reddish tint. The flesh has an even orange to reddish orange colour, is firm and juicy, and does not become floury.

'Ovalmarrillen' (or 'Rosenmarrillen'): The fruit is medium-sized to large, the mean fruit weight at average fruit yield ranges from 40 g to 65 g and the specific gravity is generally below 1,0. The apricots are oval or very round, with medium-rounded cheeks. The skin is orange-yellow, slightly downy and always has a red blush on up to half of the side facing the sun, often with red spots. Distinguishing characteristics: oval shape and orange-yellow base colour with an attractive red blush.

'Anasmarillen': The size of the fruit varies between that of the 'Knödelmarrille' (dumpling apricot) and that of the large common apricot, the mean fruit weight at average fruit yield ranges from 30 g to 70 g and the specific gravity is around 1,0. The apricots are very round. The skin is downy, mid-yellow, often slightly reddened or with red patches.

Distinguishing characteristics: Apricot-yellow round fruit, only slightly reddened if at all.

The 'Wachauer Marille' is remarkable for its high pectin, acid and sugar content.

Reason:

The unmistakable quality of the 'Wachauer Marille' has always been thought to stem from the climate and soil in the region as well as a growing tradition dating back over a century. Therefore, only apricot varieties 'traditionally selected and planted from around 1900 onwards (in the period from 1900 to 1960) by the Wachau apricot growers and local apricot nurseries' were described as having the unparalleled taste and aroma and given protected origin status. The specification, part of which comes from the original text and part of which has been updated, is intended to make it absolutely clear that only apricot varieties which belong to the species groups indicated and were cultivated in the area indicated during this period may be classified as 'Wachauer Marillen'. The 'new' (e.g. French or Californian) varieties recently cultivated on a small scale bear no comparison with the established varieties that are typical of the region. The description has therefore been made more precise to preserve consumer expectations in terms of quality, as well as the distinctive character and the reputation of the 'Wachauer Marille'.

3.2. Geographical area:

The information in this section needs to be clarified and supplemented with two additional municipalities:

Wachau-Mautern-Krems region. The region is located at the southern edge of the Waldviertel region and runs along the Danube up to the northern part of the Dunkelsteiner Forest. The 'Wachauer Marille' growing area includes the following municipalities: Aggsbach-Markt, Albrechtsberg, Bergern im Dunkelsteinerwald, Droß, Dürnstein, Emmersdorf, Furth, Gedersdorf, Krems, Maria-Laach, Mautern, Mühlendorf, Paudorf, Rohrendorf bei Krems, Rossatz-Arnsdorf, Schönbühel-Aggsbach, Senftenberg, Spitz, Stratzing, Weinzierl am Wald and Weißenkirchen.

Reason:

The list of municipalities (with the exception of Schönbühel-Aggsbach and Emmersdorf) is already included in the material part of the original application. Its inclusion in the summary is therefore for clarification purposes only. The newly included municipalities of Schönbühel-Aggsbach and Emmersdorf did not form part of the area covered and administered by the applicant body until it

was reorganised and were therefore not mentioned in the original application. Their inclusion as part of the permitted area of production is justified, however, as both municipalities are situated in the Wachau region and have the same tradition of cultivating apricots and the same special climatic conditions as the other municipalities listed.

3.3. Proof of origin:

Since the specification did not previously refer to the proof of origin, it was considered useful to add details on the traceability of the product.

The following measures ensure the traceability of the product:

- records of growing areas,
- records of varieties planted,
- records of quantities harvested,
- separate storage areas for harvested PDO and non-PDO apricots (separate from other products) and labelling of the harvesting containers.

3.4. Method of production:

In the sentence '[t]he plant material is cultivated either in local nurseries or by the growers themselves', the word 'local' has been dropped.

Reason:

Dropping the word 'local' has no impact on the varieties in question, but will mean that nurseries outside the region can be used to cultivate the plant material.

The sentence '[t]he stock plants used are apricot seedlings, myrobalan plums and various other plums specially adapted to the soil conditions in the region' has been replaced by the following:

'The stock plants used are apricot seedlings, myrobalan plums and other suitable species of *Prunus* L. specially adapted to the soil conditions in the region.'

Reason:

As apricot growers in particular are constantly looking for better stock plants, they should not be restricted to certain plums; rather, the whole range of *Prunus* L. species should be available for experimentation, and use where found to be suitable.

The sentence '[t]he metre-long stock plant is pruned into a round crown, pyramid or goblet shape (planting distances 5-7 m × 4-6 m; 250 to 500 trees/ha)' has been replaced by the following:

'A round crown (pyramid or goblet) pruning shape is used; flat crown shapes are also used.'

Reason:

As the pyramid and goblet are types of round crown shapes, it is clearer simply to refer to them in brackets after the term 'round crown'. In order to be able to take advantage of the possible rationalising of cultivation practices, flat crown pruning (e.g. in espaliers) is also allowed, particularly as the quality of the fruit is not affected by whether the branches are trained into a round or a flat

shape. In addition, the term 'metre-long stock plant' and the text in brackets '(planting distances 5-7 m × 4-6 m; 250 to 500 trees/ha)' have simply been deleted. The relatively wide planting distances used until now meant that sturdy stock plants were needed in order to fill the available space with trees with a broad spread growing to heights of 8 m or more. The relatively high 'metre-long stock plant' was a further factor in trees growing so high. Cultivating practices such as pruning, but in particular the harvesting of the apricots (with the need for several pickings), are severely hampered when the trees are this size. Growing somewhat shorter, more compact trees requires less sturdy stock plants, which in turn need smaller planting distances. The subsidiary crops (e.g. potatoes) which were grown for a long time in the apricot orchards, and for which tall trees were beneficial, are no longer to be found. Not prescribing planting distances is unlikely to affect quality.

The guidelines for monitored, 'semi-natural' fruit farming in Austria (as set out in Annex 9 — material part) no longer apply. The sentence referring to these guidelines ('The trees are grown and tended in accordance with established integrated production methods') has therefore been replaced by the following:

'The trees are grown and tended so as to produce high-quality apricots, taking account of sustainable farming practice.'

When the application was first made, the ÖPUL support programme (Austrian programme to promote extensive farming and agriculture compatible with the environment and respectful of nature) included the 'integrated fruit production' system of area-based premia, for which the guidelines were adjusted from year to year. We are now approaching the end of the ÖPUL programme, and thus of the annual drawing-up of guidelines, and also certain provisions in the guidelines were not conducive to the growing of Wachauer Marille trees. One example is the support condition relating to 'ground cover': a proliferation of voles led to a massive loss of trees and also considerable apoplexy. If one looks back to apricot cultivation in the last century, one finds that the ground was traditionally left open as voles do not appear in open ground. In the past two decades or so, ground cover at harvest time has become a possibility thanks to mechanisation, so that the ground is firm even if it rains during the harvest. The soil is then treated again after the harvest, however — an important measure which, with often extremely dry Augusts, is very positive in feeding the trees with nutrients. The integrated programme has to date not allowed this treatment of the soil.

In addition, the general legal provisions applying to agricultural production in Austria ('good farming practice') require food production that ensures the highest levels of safety for the consumer and the environment. Applying these provisions is enough to prevent any loss of quality.

The sentence '[i]n any case, ground cover is left from the beginning of July so that the ground is firm during harvest' has been deleted, as this has no effect on the nature of the products.

The following paragraph has been deleted: 'Pests and diseases are not a regular problem and thus require only occasional measures. In most orchards, no plant protection measures are taken. Winter moths can be kept off from the end of October using glue bands. Bark beetles are caught in alcohol traps. With apricots, there are no pests that attack the fruit itself. Chemical weed control is neither usual nor necessary.'

Reason:

The appearance of new pests and diseases necessitates regular control measures. Recent experience of weed control has shown that such an approach, be it chemical or mechanical, is better for the crop in terms of its supply of nutrients and water.

The sentence '70 % of the harvest is marketed to industry, growers' associations and the wholesale trade, and about 30 % is sold direct from the farm or from market stalls' has been replaced by the following:

'The main marketing outlet is direct farm and market stall sales. Produce is also marketed and sold after treatment and processing.'

Reason:

Marketing channels have evolved so that most of the harvest now goes to direct farm and market stall sales, while previously 70 % went to industry, growers' associations and the wholesale trade.

3.5. Labelling:

The sentence '[a]ll the punnets on sale have the same label' has been deleted.

Reason:

Packaging, advertising material, etc. — i.e. the product's visual identity on the market — are subject to constant adjustment in order to retain the interest of the consumer and function as a vehicle for the product's image. The requirement for a standard label has been dropped to enable a more flexible response to market requirements.

3.6. Inspection body:

The inspection body carries out controls on the basis of the standard control programme for protected origin products and the specific control plan which the body draws up for the implementation of the programme in respect of 'Wachauer Marille' PDO.

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Reason:

Legislative amendments inter alia as regards controls on protected designations of origin, providing for a shift away from official controls by the Provincial Governor to controls by approved private inspection bodies.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'WACHAUER MARILLE'

EC No: AT-PDO-0117-1473-29.06.2011

PGI () PDO (X)

1. **Name:**

'Wachauer Marille'

2. **Member State or Third Country:**

Austria

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.6 — Fruit, vegetables and cereals, fresh or processed

3.2. Description of product to which the name in point 1 applies:

These are fruits belonging to the 'Kegelmarrillen' (cone-shaped apricots), 'Ovalmarrillen' (oval apricots) (or 'Rosenmarrillen' (rose apricots)) and 'Ananasmarrillen' (pineapple apricots) species groups which were traditionally selected and cultivated by the apricot growers and apricot nurseries of the Wachau region from 1900 to 1960.

The main variety cultivated is the local 'Klosterneuburger' ('Kegelmarrille' species group).

'Kegelmarrillen': The fruit is medium-sized, the mean fruit weight at average fruit yield ranges from 45 g to 60 g and the specific gravity is generally over 1,0. The apricot is cone-shaped or pointed. The base colour of the skin is honey-yellow, half or more of the fruit is reddened, and it often has brown or red patches.

Distinguishing characteristics: Cone-shaped, shorter on one side, heavy reddish tint. The flesh has an even orange to reddish orange colour, is firm and juicy, and does not become floury.

'Ovalmarrillen' (or 'Rosenmarrillen'): The fruit is medium-sized to large, the mean fruit weight at average fruit yield ranges from 40 g to 65 g and the specific gravity is generally below 1,0. The apricots are oval or very round, with medium-rounded cheeks. The skin is orange-yellow, slightly downy and always has a red blush on up to half of the side facing the sun, often with red spots. Distinguishing characteristics: oval shape and orange-yellow base colour with an attractive red blush.

'Ananasmarrillen': The size of the fruit varies between that of the 'Knödelmarrille' (dumpling apricot) and that of the large common apricot, the mean fruit weight at average fruit yield ranges from 30 g to 70 g and the specific gravity is around 1,0. The apricots are very round. The skin is downy, mid-yellow, often slightly reddened or with red patches.

Distinguishing characteristics: apricot-yellow round fruit, only slightly reddened if at all.

3.3. Raw materials (for processed products only):

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3.4. Feed (for products of animal origin only):

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3.5. Specific steps in production that must take place in the identified geographical area:

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3.6. Specific rules concerning slicing, grating, packaging, etc.:

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3.7. Specific rules concerning labelling:

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4. Concise definition of the geographical area:

Wachau-Mautern-Krems region. The region is located at the southern edge of the Waldviertel region and runs along the Danube up to the northern part of the Dunkelsteiner Forest. The 'Wachauer Marille' growing area includes the following municipalities: Aggsbach-Markt, Albrechtsberg, Bergern im

Dunkelsteinerwald, Droß, Dürnstein, Emmersdorf, Furth, Gedersdorf, Krems, Maria-Laach, Mautern, Mühlendorf, Paudorf, Rohrendorf bei Krems, Rossatz-Arnsdorf, Schönbühel-Aggsbach, Senftenberg, Spitz, Stratzing, Weinzierl am Wald and Weißenkirchen.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The interaction of various climates (Pannonian and Waldviertel climates, right next to the River Danube) together with the great differences between day and night temperatures, particularly when the apricots are ripening. It has been documented that the name 'Marille' was used in the region as long ago as 1509. The large-scale cultivation of the fruit as a commercial crop in the Wachau region (along with wine and flax) began around 1890 with the selection of specific varieties and the most suitable stock plants. It has since traditionally been an important branch of the region's economy. In the spring, the landscape is completely transformed by apricot blossom, and this in turn means that the product has enormous significance for the Wachau in terms of tourism.

5.2. Specificity of the product:

Taste and aroma of the fruit; high sugar, acid and pectin content.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The unmistakable quality of the 'Wachauer Marille' stems from the climate and soil in the region as well as a growing tradition dating back over a century. The special climate has a direct effect in terms of forming the taste, aroma and composition of the fruit.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.patentamt.at/Markenschutz/Schutzrechte/Herkunftsangabe/>
