

L.N. 416 of 2007

**WINE ACT
(CAP. 436)**

D.O.K. Wines Production Protocols Regulations, 2007

IN exercise of the powers conferred by articles 12(1) and 27 of the Wine Act and in terms of article 11(5) of the Denomination of Origin and of Geographic Indications Regulations, 2006, the Minister for Rural Affairs and the Environment has made the following regulations:-

1. (1) The title of these regulations is the D.O.K. Wines Production Protocols Regulations, 2007. Title and commencement.

(2) These regulations shall be deemed to have come into force on the 1st May, 2007.

2. In these regulations, unless already defined in the Act, words and phrases shall have the following meanings: Interpretation.

“the Act” means the Wine Act;

“barrique” means a wooden barrel made of oak having a capacity of between 225 and 250 litres;

“the Director” means the director of agriculture;

“the Minister” means the Minister responsible for agriculture;

“novello” means the red or rose wine products obtained entirely from grapes subject of a carbonic maceration process where the maceration of whole grape clusters is carried out under an anaerobic atmosphere for a minimum period of 3 days;

“the 2006 Regulations” means the Denomination of Origin and of Geographic Indications Regulations, 2006;

“the Unit” means the office responsible for viticulture and oenology;

3. The Unit is hereby designated as the competent office for enforcing these regulations and for the certification of the D.O.K. wines prescribed. Designation of competency.

Certification of wines.

4. (1) Certification shall be awarded by the Unit following an official request, made in writing, from the wine producer concerned as prescribed in article 17(8) of the 2006 Regulations and after the Unit has carried out the necessary technical and administrative checks to verify that the wines produced conform to the relevant protocol.

(2) An *ad hoc* board will be set up by the Unit to process the results of the chemical-physical and organoleptic analysis prescribed by regulations 13 and 17 of the 2006 Regulations and to certify that the characteristics correspond to those described in the respective production protocols. In the case of appeals as prescribed by regulation 17(6) of the 2006 Regulations the board shall include a representative of the appealing party.

(3) Wines shall only be certified as “MALTA” D.O.K. wines if the protocol in Schedule I is fully respected.

(4) Wines shall only be certified as “GOZO” D.O.K. wines if the protocol in Schedule II is fully respected.

Participation in the quality scheme.

5. (1) Interested wine producers shall apply with the Unit for participation in the D.O.K. quality scheme by not later than the 30th May.

(2) the Unit shall proceed with the registration of the applicant after a nominal fee, determined by the Unit on a yearly basis, is settled in favour of the Director.

(3) The application referred to in sub-regulation (1) shall be renewed on a yearly basis together with payment of the participation fee at sub-regulation (2).

(4) Wine producers who are not registered with the quality scheme by the deadline at sub-regulation (1) of this regulation shall not be eligible for the certification procedure.

(5) Wine producers shall be charged a fee, determined by the Unit on a yearly basis, for each batch of wine submitted for certification in order to contribute towards the costs of the analysis;

(6) A list of licenced wine producers and those registered with the scheme as at sub-regulation (1) of this regulation shall be published in the Gazette and made accessible to the public;

(7) The lists of vineyards shall be made available to wine producers on their written request to the Unit;

(8) In addition to the application as at sub-regulation (1) hereof, if such a declaration has not been fulfilled, all fixed containers situated in the wine establishment and in any cellar of the applying wine producer must be declared to the Unit with the precise specifications of the relative capacities together with an identification code and an indication of their exact position by means of an architectural plan to scale. The identification codes on the containers shall be fixed and indeleble. The location of structures or yards in which mobile containers are stored must be declared to the Unit furnishing the declaration with an architectural plan to scale. Any variation thereafter must be communicated immediately to the Unit by registered mail.

6. (1) The samples for analysis as at regulation 17(1) of the 2006 Regulations shall be withdrawn by the Unit following its own procedures on the written request by the wine producer concerned as referred to in regulation 4(1) of these regulations. Sampling

(2) Samples shall be taken in the presence of the wine producer or his representative and an annotation shall be included in the relevant winery register countersigned by the person carrying out the sampling.

(3) Samples shall be taken free of charge against the issue of an official receipt.

(4) Samples shall be suitably sealed and a sample shall be left in the care of the wine producer applying for certification.

(5) Notwithstanding Regulation 17(1) of the 2006 Regulations, samples may be withdrawn at the bottling phase in justified cases where the Unit is shown to its satisfaction that samples taken prior to this phase may compromise the characteristics of the sample taken.

7. (1) All wine producers participating in the D.O.K. quality scheme shall: Controls.

(a) be subject to an audit on the necessary documentation and stock-taking activities of the winery or its affiliates at any moment during the year;

(b) as from the wine year 2008/2009, be obliged to have an electronic weighing device on which all the grape and must products entering or exiting the winery shall be caused to be weighed into a suitable electronic system;

(c) abide by any prescription made by the Unit for the safeguarding of the certification process, including the introduction of a suitable on-line database system managed by the Unit in order to record all the flow of vitivinicultural products into and out of the winery and of identification seals.

(2) Wine producers who fail the controls under these regulations shall be barred from participating in the scheme for a number of years deemed appropriate by the Unit and which shall not be less than two consecutive years. Such wine producers shall not be eligible to any refund of the participating fee. On the first year of being re-admitted to the scheme the wine producer shall stipulate a bank guarantee covering one year in favour of the Director on an amount to be stipulated by the Unit and which shall not be less than Euros 5000. If during the year covered by the guarantee the wine producer fails the controls the guarantee shall be withdrawn by the Unit.

(3) Officers authorised by the Unit shall be granted access to take samples of the grapes entering the winery establishment to determine the quality of the grapes being delivered to the winery. Such samples shall be taken free of charge.

(4) Officers authorised by the Unit may, at any time, carry out administrative and technical controls, even without notice, on the vineyards registered under the list of vineyards to ascertain to its satisfaction that the vineyards conform to the production protocol under which they are registered. Grape producers who market their produce as grapes suitable for the production of D.O.K. wines when such grapes do not possess the necessary requisites, shall be guilty of an offence under the Act.

(5) In order to respect the traceability of production grape producers shall deliver the whole produce of a vineyard parcel registered in respect of regulations 14 and 15 of the 2006 Regulations and which is uniform with respect to variety and typology, to one wine producing entity only.

(6) Grape growers who fail the controls under these regulations shall be barred from participating to the scheme for a number of years deemed appropriate by the Unit and which shall not be less than two consecutive years.

Commercialisation
dates.

8. (1) D.O.K. wines of the white and rose typologies, with or without a varietal specification, shall not be commercialised prior to certification and shall not be put into circulation before 1st December of the wine year in which they are produced;

(2) D.O.K. wines of the red typology, with or without a varietal specification, shall not be commercialised prior to certification and shall not be put into circulation before 1st March of the wine year following that in which they are produced;

(3) D.O.K. wines of the novello typology, with or without a varietal specification, shall not be commercialised prior to certification and shall not be put into circulation before 1st December of the wine year in which they are produced;

Schedule I

Production Protocol of the “MALTA” D.O.K. wines

Article 1 – Denomination of Origin.

1.1 The controlled denomination of origin (DO) “MALTA” shall be reserved to the wines that satisfy all the conditions specified in this protocol;

1.2 The DO “MALTA” may be substituted by “OF MALTA”;

1.3 The Denomination of Origin shall be reserved only for the following typologies of wine:

(a) Red

(b) White

(c) Rosé

(d) Varietal: With a specification of a variety listed in article 4

1.4 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 this protocol and, where applicable, as defined in Annex I of Council Regulation (EC) 1493/99 and subsequent modifications.

Article 2 – Demarcation of the region of grape production

The delimitation of the production region of grapes for the DO “MALTA” shall be the whole region of the Island of Malta, with the exclusion of the harbour area, as detailed in the attached scaled map of the Island of Malta in Annex I. The harbour area is defined within the limits of the local councils listed in Annex III.

The delimitation of the respective Local Councils listed in Annex II is determined by the Local Councils Act (1993) and detailed in the attached map at Annex I.

Article 3 – Wine-growing methods.

Natural environment

The natural conditions of the vineyards destined for the production of the wines mentioned in article 1 must be those typical of the region, and must be ideal for the production of grapes with particular characteristics that denote quality.

Article 4 – Ampelographic scope.

The DO “MALTA” Q.W.P.S.R. wines shall be produced from grapes harvested in the region described in article 2 and only from the following varieties and within the percentage limits shown in sub articles 4.1 and 4.2:

4.1 Varieties allowed for the use of a White / Red / Rose DO mention:

Typology	Variety code	Variety*	% Use
White	11	Chardonnay	0 – 84%
	17	Girgentina	
	12	Chenin Blanc	0 – 60%
	24	Insolia	
	42	Pinot Bianco	
	48	Sauvignon blanc	
	54	Trebbiano	
	55	Vermentino	
	56	Viognier	
	33	Moscato bianco	0 – 10%
	34	Moscato di Alessandria	
	36	Moscato Giallo	
Red / Rose	7	Cabernet Sauvignon	0 – 84%
	6	Cabernet Franc	
	16	Gellewza	
	31	Merlot	
	49	Syrah	
	8	Carignan	0 – 60%
	9	Carmenere	
	22	Grenache	
	18	Graciano	
	25	Lambrusco	
	32	Montepulciano**	
	40	Nero d’Avola**	
	39	Negroamaro	
	37	Mourvedre	
	41	Petit Verdot	
	44	Pinot Noir	
	45	Primitivo	
47	Sangiovese		
51	Tempranillo		

4.1.1 Note that for each of the above DO typologies, the names of 2 or 3 grape varieties making up the blend may be positioned on the label below the DO “MALTA” and listed in percentage descending order as long as the mentioned variety present in the smallest percentage represents a minimum of 10% of the total varietal content in the wine.

4.1.2 Notwithstanding the limit of 10% use of Moscato Bianco, Moscato di Alessandria and Moscato Giallo for the wines of the White typology mentioned in 4.1 above, this use may be increased to 60% on the condition that the mention of the name “Moscato” is mandatory on the label as one of the grape varieties in accordance with 4.1.1 above.

4.2 Varieties allowed for the use of a Mono Varietal DO mention

Typology	Variety code	Variety*	% Use
Carignan	8	Carignan	85-100%
Cabernet Sauvignon	7	Cabernet Sauvignon	
Cabernet Franc	6	Cabernet Franc	
Cabernet	7, 6, 9	Cabernet Sauvignon, Cabernet Franc, Carmenere	
Grenache	22	Grenache	
Merlot	31	Merlot	
Syrah	49	Syrah	
Gellewza	16	Gellewza	
Primitivo	45	Primitivo	
Tempranillo	51	Tempranillo	
Chardonnay	11	Chardonnay	
Pinot Bianco	42	Pinot Bianco	
Chenin Blanc	12	Chenin Blanc	
Sauvignon Blanc	48	Sauvignon Blanc	
Girgentina	17	Girgentina	
Trebbiano	54	Trebbiano	
Vermentino	55	Vermentino	
Viognier	56	Viognier	
Moscato	33	Moscato bianco	
	34	Moscato di Alessandria	

For the use of a Varietal mention with the names listed in 4.2 above, the remaining maximum of 15% may be derived from non aromatic grapes having the same colour and belonging to the same DO “MALTA”.

Notes:

- the name of the variety together with the words “MALTA” or “OF MALTA” must be positioned directly above the D.O.K. classification mention on the label.
- * with reference to the above listed varietal typologies, any of the synonyms listed in the legal notice 188 of 2006: “Classification of vine varieties (production of wine grapes) regulations, 2006” may be used in substitution.
- ** The varietal names Montepulciano and Nero D'Avola shall not be used on the labels as stipulated in the legal notice LN.188 of 2006.

Article 5 – Method of cultivation.

The method of cultivation, the planting distances and the pruning systems must be quality oriented and must not change the characteristics of the grapes and wines. Any practice for overproduction is strictly forbidden. Nevertheless, the practice of rescue irrigation is considered essential for quality and is, thus, allowed.

5.1 Planting density.

For new plantings and re-plantings of grape varieties, carried out on a date subsequent to the entry into force of this protocol, the minimum planting density shall be of 4000 vines per hectare.

5.2 Training forms.

For new plantings and re-plantings of grape varieties, carried out on a date subsequent to the entry into force of this protocol, the training forms shall be of the Vertical Shoot Positioning (VSP) type.

5.3 Pruning systems.

For new plantings and re-plantings, carried out on a date subsequent to the entry into force of this protocol, the pruning systems to be adopted shall be limited to Cane and/or Spur pruning, for example “Guyot” or “Cordone Speronato” or mixed pruning methods of the two.

Article 6 – Yield per hectare and minimum natural alcoholic strength.

The maximum production of wine per hectare allowed for the production of “MALTA” Q.W.P.S.R. wines in hl/ha of specialised vineyards and the minimum natural alcoholic strength is as follows:

Typology	Variety	Maximum Yield in hl/ha	Minimum Natural Alcoholic Strength (% vol.)
White or Mono Varietal of this typology (where applicable)	Chardonnay Sauvignon Blanc Viognier Insolia	84	11.0
	Girgentina Pinot Bianco Trebiano Chenin Blanc Vermentino Moscato bianco Moscato di Alessandria Moscato Giallo	91	10.5
Rose or Mono Varietal of this typology (where applicable)	Grenache Gellewza	91	10.5
Red or Mono Varietal of this typology (where applicable)	Grenache Gellewza	84	11.0
Red or Rose or Mono Varietal of these typologies (where applicable)	Cabernet Sauvignon Cabernet Franc, Carmenere Carignan Lambrusco Graciano Mourvedre Pinot Noir Petit Verdot Tempranillo Sangiovese Montepulciano Nero D' Avola Negroamaro	84	11.0
	Merlot Primitivo	84	11.5
	Syrah	91	11.5

The maximum limit of wine production per hectare indicated above, even in exceptionally favourable years, must be respected. However the Director may, on the basis of controls carried out by the Unit and with the advice of the Wine Regulation Board, decrease or increase the maximum yield by a maximum of 20%, depending on the characteristics of the wine year or to create equilibrium in the market. Acting on a report to be drawn up by the Unit taking into consideration the evolution of the climatic conditions of the region and with the advice of the Wine Regulation Board, the Director may modify on an annual basis the value of the minimum natural alcoholic content of grapes that qualify for the production of D.O.K. wines.

Notwithstanding the parameters indicated above, in the case of quality sparkling wines (Q.S.W.P.S.R.) wines made using the “Methode Traditionelle” or the “Methode Classique”, the minimum natural alcoholic strength is set at 10.0 % vol. for the grape varieties of Chardonnay, Pinot Bianco, Chenin Blanc, Moscato, Girgentina, Pinot Noir and Gellewza, used specifically for the elaboration of such wines.

Article 7 – Vinification protocols.

7.1 Region of vinification.

Vinification operations, any compulsory ageing, ageing in barriques, bottling and ageing in bottles shall be carried out within the territory of the region of production of which at article 2. For the production of “MALTA” Q.W.P.S.R. wines in all typologies the above operations may also be carried out in the following regions in close proximity:

1. Malta - Harbour area;
2. Gozo.

7.2 Production.

The typologies of which at article 1 shall be produced in conformity with European Community and National laws.

7.3 Methods of grape processing.

The typologies of which at article 1 may bear on their label the following terms:

- “Maceration pelliculaire” or “Cold Maceration”. These may be used exclusively for white wines in the case of the pre-fermentation skin contact of the crushed white grapes for a minimum period of 4 hours prior to pressing and fermentation with the aim of increasing varietal flavour.

- “Barrel fermented” or “Fermented in oak barrels” or “Fermented in barriques”. These may be used to describe white wines of which a minimum 45% has completely undergone the fermentation process in barriques.
- “Maceration Carbonique” or “Macerazione Carbonica” or “Carbonic Maceration”. These may be used exclusively for red or rose wines in the case of the maceration of whole grape clusters under an anaerobic atmosphere for a minimum period of 3 days.
- “Late Harvest” or “Vendemmia Tardiva” or “Vendange Tardive”. These may be used exclusively 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.
- “Passito”. This may be used exclusively 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.
- “Imqadded”. This may be used exclusively 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.

7.4 Methods of Vinification and Ageing.

The typologies of which at article 1 may bear on their label the following terms and any expression resulting from a translation of them:

- “Saignee”. This may be used to describe Rose wines of which a minimum 75% has been produced by draining must from crushed red grapes within the first 48 hours of the start of the alcoholic fermentation process.
- “Eleve sur lies” or “Aged on lees”. These may be used to describe White or Rose wines that have been left in contact with the yeast lees resulting from the alcoholic fermentation for a minimum period of 4 months from the start of the alcoholic fermentation.
- “Barrel Matured”, or “Matured in oak Barriques” or “Matured in oak Barrels” or “Oak Aged”. These may be used to describe red wines of which a minimum of 75% has been stored in barriques for at least 6 months. In the case of white wines this mention may be used to describe white wines of which a minimum 45% has been stored in barriques for at least 8 weeks.

7.5 Special Mentions.

Subject to complying with the criteria described in this article, the typologies of which at article 1 may bear on their label the following terms:

- “Superior”

This mention may be allowed on the label to describe the wine typologies put up for consumption, of which at article 1 and defined in article 8, which have not undergone any form of enrichment and which have:

- a) For the White and Rose wine typologies, a minimum natural alcoholic content and a minimum total alcoholic content in the wine put up for consumption of 12.0% vol.
- b) For the Red wine typologies, a minimum natural alcoholic content and a minimum total alcoholic content in the wine put up for consumption of 12.5% vol.

- “Riserva”

This mention may be allowed on the label to describe the wine typologies put up for consumption, of which at article 1 and defined in article 8, which have not undergone any form of enrichment and which, depending on the style of the producer, after a period of ageing in wooden recipients, comply with the following additional criteria:

A) For wines of the White typologies:

- a) The minimum natural alcoholic content of the wine must be 12.0% vol.;
- b) The minimum total alcoholic content of the wine put up for consumption must be 12.0% vol.;
- c) Wines cannot be commercialised before 24 months have elapsed from the 1st of September of the vintage year;
- d) Wines must be aged for a minimum of 6 months in bottle before commercial release.

B) For wines of the Red typologies:

- a) The minimum natural alcoholic content of the wine must be 12.5% vol.;
- b) The minimum total alcoholic content of the wine put up for consumption must be 12.5% vol.;
- c) Wines cannot be commercialised before 24 months have elapsed from the 1st of September of the vintage year;
- d) Wines must have a minimum ageing of 12 months in barrique;
- e) Wines must be aged for a minimum of 6 months in bottle before commercial release.

In the case of the mention “Rizerva” it is obligatory to also specify the vintage year on the label.

7.5.1 When applicable under the criteria given in this article 7.5, the special mentions “Superior” or “Rizerva” are to be positioned on the label directly below the D.O.K. mention as described in article 9.

7.6 Vineyards or Estate mention.

7.6.1 Vineyards mention

The use of additional topographic indications which make reference to the vineyards from which 100% of the grapes used to make the wine originate is allowed on condition that:

- All the vineyard parcels are located within the topographical indication used;
- The topographic indication shall refer to an area which is no larger than any of the local council boundaries as indicated in Annex 1;
- The vineyards shall be registered to the list of vineyards in such a way that it can be identified separately under the topographical name used;
- The grapes harvested from the named vineyards are subject to a specific annual production declaration and vinified separately;
- The whole extent of the vineyard parcels making up the named Vineyards mention have a productive area of not less than one hectare of grapes of the same typology;
- The grapes and the relative wines produced from the named vineyards are registered separately in the obligatory winery registers.

7.6.2 Estate mention

The use of the mention of an Estate name which makes reference to the vineyards from which 100% of the grapes used to make the wine originate is allowed on condition that:

- The whole extent of the vineyard parcels making up the named estate have a productive area of not less than one hectare of grapes of the same typology;
- All the vineyard parcels making up the named estate shall be within a distance not exceeding one hundred meters, inclusive of pathways and/or public roads;
- The vineyard parcels making up the named estate must be under the full control of the wine making entity through direct ownership or a long term lease and evidence of the above must be provided to the regulating body;

- The vineyard parcels making up the named estate shall be registered by the wine producing entity to the list of vineyards in such a way that it can be identified separately under the estate name used;
- The grapes harvested from the named estate are subject to a specific annual harvest declaration and vinified separately;
- The grapes and the relative wines produced from the named estate are registered separately in the obligatory winery registers.

7.6.3 The optional additional mention "Single Vineyard" shall be reserved for quality wines that satisfy all the conditions for an Estate mention or a Vineyards mention, described in 7.6.1 and 7.6.2 above, only where the vineyard parcels making up the Estate or named Vineyards are contiguous to each other and may only be separated by pathways and/or public roads.

7.7 Oenological practices and processes.

For the elaboration of wines eligible for the mention of "Late Harvest" or "Vendemmia Tardiva" or "Vendange Tardive" or "Imqadded" or "Passito", as described in article 7.3, any form of enrichment of the must or wine shall be 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%.

Also for the elaboration of wines eligible for the mention of "Superior" and "Rizerva", as described in article 7.5, any form of enrichment shall be strictly prohibited.

Article 8 – Sensorial characteristics and composition of wines.

The typologies of “MALTA” Q.W.P.S.R. wines at the moment of being put up for sale must possess the following requisites:

8.1 Dry Wines:

(1) Typology: WHITE

- (a) Clarity: Clear to brilliant
- (b) Colour: Light straw to light gold yellow or golden yellow for oak aged wines
- (c) Smell: Characteristic with fruity notes.
- (d) Taste: Characteristic, dry and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 4.5 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 15 g/L.

(2) Typology: ROSE

- (a) Clarity: Clear to brilliant
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with fruity notes.
- (d) Taste: Characteristic, dry and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 17 g/L.

(3) Typology: RED

- (a) Clarity: Clear to brilliant
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less fruity varietal notes.
- (d) Taste: Characteristic, dry and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.5 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.5 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 19 g/L.

8.2 Medium Dry Wines:

(1) Typology: WHITE with the mention “Demi-Sec” or “Medium dry”

- (a) Clarity: Clear to brilliant
- (b) Colour: light straw to light gold yellow or golden yellow for oak aged wines
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, more or less sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 15 g/L.

(2) Typology: ROSE with the mention “Demi-Sec” or “Medium dry”

- (a) Clarity: Clear to brilliant
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, more or less sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 17 g/L.

(3) Typology: RED with the mention “Demi-Sec” or “Medium dry”

- (a) Clarity: Clear to brilliant
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, more or less sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 19 g/L.

8.3 Sweet Wines:

(1) Typology: WHITE with the mention “Sweet” or “Helu” or “Doux” or “Dolce”

- (a) Clarity: Clear to brilliant
- (b) Colour: light straw to light gold yellow or golden yellow for oak aged wines
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 13.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 15 g/L.

(2) Typology: ROSE with the mention “Sweet” or “Helu” or “Doux” or “Dolce”

- (a) Clarity: Clear to brilliant
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 13.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 17 g/L.

(3) Typology: RED with the mention “Sweet” or “Helu” or “Doux” or “Dolce”

- (a) Clarity: Clear to brilliant
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 13.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 19 g/L.

8.4 Sparkling Wines:

(1) Typology: WHITE with the mention “Sparkling”

- (a) Mousse: Fine and persistent
- (b) Colour: light straw to light gold yellow
- (c) Smell: Characteristic with more or less intense yeast notes.
- (d) Taste: Characteristic, lively and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 5.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 14 g/L.

(2) Typology: ROSE with the mention “Sparkling”

- (a) Mousse: Fine and persistent
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with delicate yeast notes..
- (d) Taste: Characteristic, lively and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 5.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 16 g/L.

(3) Typology: RED with the mention “Sparkling”

- (a) Mousse: Fine and persistent
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less intense yeast notes.
- (d) Taste: Characteristic, lively and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 5.0 g/L (expressed as tartaric acid).
- (h) Minimum non-reducing dry extract: 18 g/L.

Article 9 – Labelling, designation and presentation.

9.1 Label presentation

In order to retain a certain uniformity and consistency in style for the presentation of the DO “MALTA” quality wines, the positioning on the label of the following information shall be grouped together in the order sequence annotated below:

- 1) The name of the DO, namely “MALTA” or “OF MALTA”, preceded or followed by the optional mention of the wine typology and/or the name of a mono-varietal, if applicable under article 4.2, together with the optional complemented specification, if applicable under article 1.4;
- 2) The D.O.K. mention in full or abbreviated form ie: D.O.K. or Denominazzjoni ta Orġini Kontrollata;
- 3) The optional mention “Superior” or “Riżerva” if applicable under article 7.5;
- 4) Optional mention of two or three varietals if applicable under article 4.1;

The brand name, vintage year and all other optional mentions applicable under this protocol or allowed under European Community law may be positioned on the label in any order at the discretion of the producer.

9.2 Font sizes

In order to retain a uniformity and consistency in style for the presentation of the DO “MALTA” quality wines, the relative font sizing on the label of the following information shall be as indicated below:

- (a) The Brand Name, if applicable
.....Minimum Font size: 5 mm
- (a) Mention of the name of a mono-varietal, if applicable under article 4.2, preceded or followed by the DO “MALTA” or “OF MALTA”
.....Relative Font size: maximum not exceeding the font size of (a) above.
- (c) D.O.K. mention in full or abbreviated ie: D.O.K. or Denominazzjoni ta’ Orġini Kontrollata
.....Relative Font size: maximum not exceeding the font size of (b) above.
- (d) Optional mention of two or three varietals if applicable under article 4.1
.....Relative Font size: maximum not exceeding the font size of (b) above
- (e) The vintage year
.....Relative Font size: maximum not exceeding the font size of (a) above
- (f) All other optional mentions applicable under this protocol or allowed under European Community law.
.....Relative Font size: maximum not exceeding the font size of (b) above

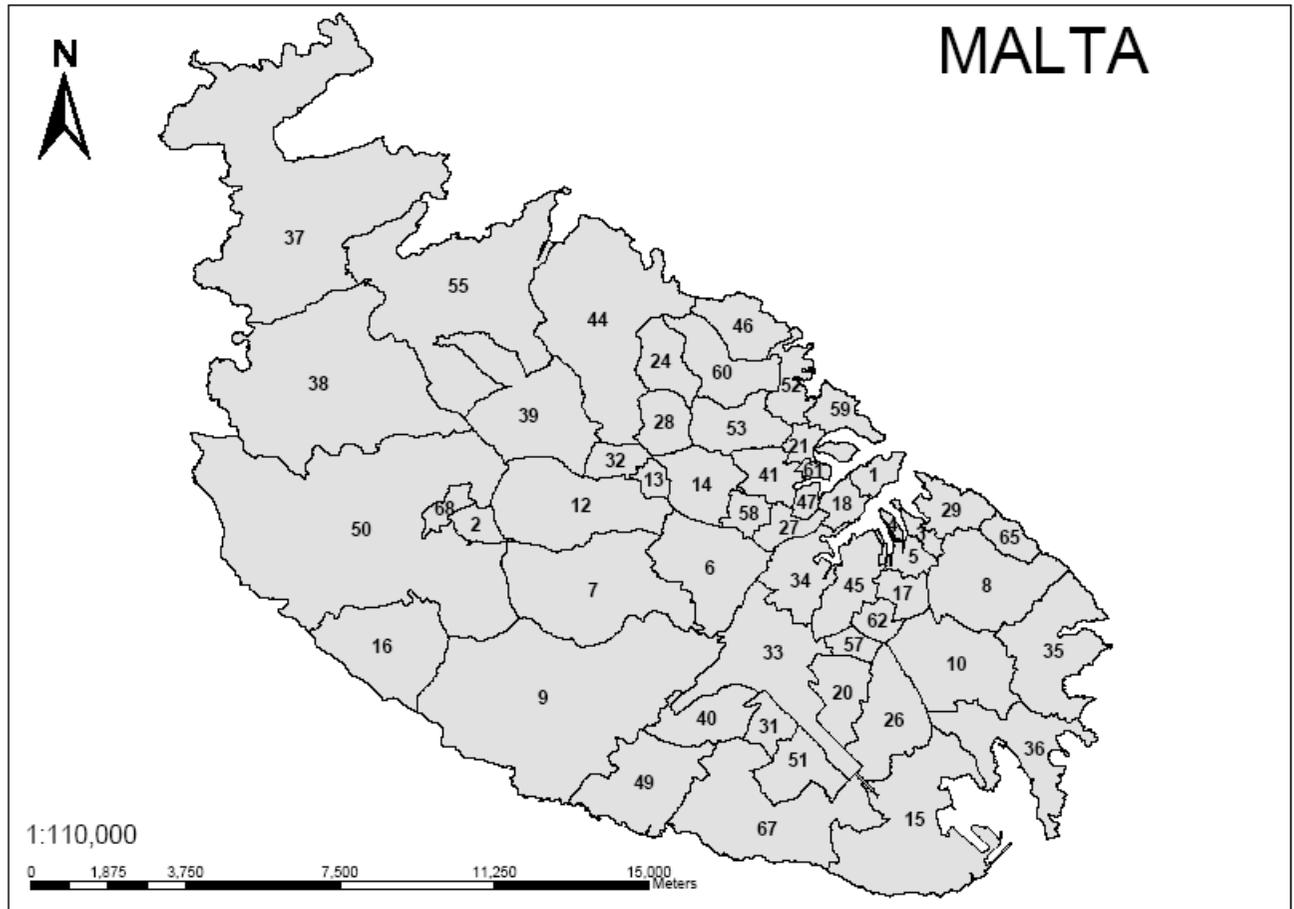
9.3 Qualification.

With regards to labelling, designation and presentation of the wines of which at article 1, the use of any additional qualification which are not allowed by this protocol is strictly forbidden. Nevertheless the use of indications which refer to names, business, private trade marks are permitted on condition that they do not have a significance aimed at praising the product and that they do not mislead the consumer.

Article 10 – General provisions.

Community law shall apply in cases where this protocol does not explicitly indicate otherwise.

ANNEX I



1:110,000 scale map of the Island of Malta, demarcating the region of grape production falling under the Denomination of Origin "MALTA".

ANNEX II

Key of Local Councils

Code	Locality
1	Valletta
2	Mdina
3	Birgu
4	Isla
5	Bormla
6	Qormi
7	Haż-Zebbug
8	Żabbar
9	Siggiewi
10	Żejtun
12	Attard
13	Balzan
14	Birkirkara
15	Birżebbuġa
16	Dingli
17	Fgura
18	Floriana
20	Gudja
21	Gżira
24	Għargħur
26	Għaxaq
27	Ħamrun
28	Iklin
29	Kalkara
31	Kirkop
32	Lija
33	Luqa
34	Marsa
35	Marsaskala
36	Marsaxlokk
37	Mellieħa
38	Mgarr
39	Mosta
40	Mqabba
41	Msida

Code	Locality
44	Naxxar
45	Paola
46	Pembroke
47	Pieta
49	Qrendi
50	Rabat
51	Safi
52	San Ġiljan
53	San Ġwann
55	San Pawl il-Baħar
57	Santa Luċija
58	Santa Venera
59	Sliema
60	Swieqi
61	Ta' Xbiex
62	Tarxien
65	Xgħajra
67	Żurrieq
68	Mtarfa

ANNEX III
Councils making up the Harbour Area

Code	Locality
1	Valletta
3	Birgu
4	Isla
5	Bormla
18	Floriana

Schedule II

Production Protocol of the “GOZO” D.O.K. wines

Article 1 – Denomination of Origin.

1.1 The controlled denomination of origin (DO) “GOZO” shall be reserved to the wines that satisfy all the conditions specified in this protocol;

1.2 The DO “GOZO” may be substituted by “OF GOZO” or “GHAWDEX” or “TA’ GHAWDEX”;

1.3 The Denomination of Origin shall be reserved only for the following typologies of wine:

(a) Red

(b) White

(c) Rosé

(d) Varietal: With a specification of a variety listed in article 4

1.4 The DO “GOZO” 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 this protocol and, where applicable, as defined in Annex I of Council Regulation (EC) 1493/99 and subsequent modifications.

Article 2 – Demarcation of the region of grape production

The delimitation of the production region of grapes for the DO “GOZO” shall be the whole region of the Island of GOZO as detailed in the attached map at Annex I.

The delimitation of the respective Local Councils listed in Annex II is determined by the Local Councils Act (1993) and detailed in the attached map at Annex I.

Article 3 – Wine-growing methods.

Natural environment

The natural conditions of the vineyards destined for the production of the wines mentioned in article 1 must be those typical of the region, and must be ideal for the production of grapes with particular characteristics that denote quality.

Article 4 – Ampelographic scope.

The DO “GOZO” Q.W.P.S.R. wines shall be produced from grapes harvested in the region described in article 2 and only from the following varieties and within the percentage limits shown in sub articles 4.1 and 4.2:

4.1 Varieties allowed for the use of a White / Red / Rose DO mention:

Typology	Variety code	Variety*	% Use
White	11	Chardonnay	0 – 84%
	12	Chenin Blanc	
	48	Sauvignon Blanc	0 – 60%
	55	Vermentino	
	24	Insolia	
	42	Pinot Bianco	
	54	Trebbiano	
	17	Girgentina	
	56	Viognier	0 – 10%
	33	Moscato bianco	
34	Moscato di Alessandria		
	36	Moscato Giallo	
Red / Rose	7	Cabernet Sauvignon	0 – 84%
	31	Merlot	
	49	Syrah	
	22	Grenache	
	6	Cabernet Franc	0 – 60%
	9	Carmenere	
	16	Gellewza	
	8	Carignan	
	25	Lambrusco	
	32	Montepulciano**	
	40	Nero d’Avola**	
	37	Mourvedre	
	41	Petit Verdot	
	44	Pinot Noir	
	45	Primitivo	
	47	Sangiovese	
51	Tempranillo		

4.1.1 Note that for each of the above DO typologies, the names of 2 or up to 3 grape varieties, may be positioned on the label below the DO “GOZO” and listed in percentage descending order as long as the mentioned variety present in the smallest percentage represents a minimum of 10% of the total varietal content in the wine.

4.1.2 Notwithstanding the limit of 10% use of Moscato Bianco, Moscato di Alessandria and Moscato Giallo for the wines of the White typology mentioned in 4.1 above, this use may be increased to 60% on the condition that the mention of the name “Moscato” is mandatory on the label as one of the grape varieties in accordance with 4.1.1 above.

4.2 Varieties allowed for the use of a Mono Varietal DO mention

Typology	Variety code	Variety*	% Use
Cabernet Sauvignon	7	Cabernet Sauvignon	85-100
Cabernet	7, 6, 9	Cabernet Sauvignon, Cabernet Franc, Carmenere	
Grenache	22	Grenache	
Merlot	31	Merlot	
Syrah	49	Syrah	
Gellewza	16	Gellewza	
Tempranillo	51	Tempranillo	
Chardonnay	11	Chardonnay	
Chenin Blanc	12	Chenin Blanc	
Sauvignon Blanc	48	Sauvignon Blanc	
Girgentina	17	Girgentina	
Vermentino	55	Vermentino	
Viognier	56	Viognier	
Moscato	33	Moscato bianco	
	34	Moscato di Alessandria	

For the use of a Varietal mention with the names listed in 4.2 above, the remaining 15% may be derived from non-aromatic grapes having the same colour and belonging to the same DO “GOZO”.

Notes:

- the name of the Variety together with the words “GOZO” or “OF GOZO” or “GHAWDEX” or “TA’ GHAWDEX” must be positioned directly above the D.O.K. classification mention on the label.
- * with reference to the above listed varietal typologies, any of the synonyms listed in the legal notice 188 of 2006: “Classification of vine varieties (production of wine grapes) regulations, 2006” may be used in substitution.

- ** The varietal names Montepulciano and Nero D'Avola shall not be used on the labels as stipulated in the legal notice LN.188 of 2006.

Article 5 – Method of cultivation.

The method of cultivation, the planting distances and the pruning systems must be quality oriented and must not change the characteristics of the grapes and wines. Any practice for overproduction is strictly forbidden. Nevertheless, the practice of rescue irrigation is considered essential for quality and is, thus, allowed.

5.1 Planting density.

For new plantings and re-plantings of grape varieties, carried out on a date subsequent to the entry into force of this protocol, the minimum planting density shall be of 4000 vines per hectare.

5.2 Training forms.

For new plantings and re-plantings of grape varieties, carried out on a date subsequent to the entry into force of this protocol, the training forms shall be of the Vertical Shoot Positioning (VSP) type.

5.3 Pruning systems.

For new plantings and re-plantings, carried out on a date subsequent to the entry into force of this protocol, the pruning systems to be adopted shall be limited to Cane and/or Spur pruning, for example “Guyot” or “Cordone Speronato” or mixed pruning methods of the two.

Article 6 – Yield per hectare and minimum natural alcoholic strength.

The maximum production of wine per hectare allowed for the production of “GOZO” Q.W.P.S.R. wines in hl/ha of specialised vineyards and the minimum natural alcoholic strength is as follows:

Typology	Variety	Maximum Yield in hl/ha	Minimum Natural Alcoholic Strength % vol.
White or Mono Varietal of this typology (where applicable)	Chardonnay Sauvignon Blanc Viognier Insolia	84	11.0
	Girgentina Pinot Bianco Trebiano Chenin Blanc Vermentino Moscato bianco Moscato di Alessandria Moscato Giallo	91	10.5
Rose or Mono Varietal of this typology (where applicable)	Grenache Gellewza	91	10.5
Red or Mono Varietal of this typology (where applicable)	Grenache Gellewza	84	11.0
Red or Rose or Mono Varietal of these typologies (where applicable)	Cabernet Sauvignon Cabernet Franc, Carmenere Carignan Lambrusco Pinot Noir Petit Verdot Tempranillo Sangiovese Montepulciano Nero D’ Avola	84	11.0
	Merlot Primitivo	84	11.5
	Syrah	91	11.5

The maximum limit of wine production per hectare indicated above, even in exceptionally favourable years, must be respected. However the Director may, on the basis of controls carried out by the Unit and with the advice of the Wine Regulation Board, decrease or increase the maximum yield by a maximum of 20%, depending on the characteristics of the wine year or to create equilibrium in the market. Acting on a report to be drawn up by the Unit taking into consideration the evolution of the climatic conditions of the region and with the advice of the Wine Regulation Board, the Director may modify on an annual basis the value of the minimum natural alcoholic content of grapes that qualify for the production of D.O.K. wines.

Notwithstanding the parameters indicated above, in the case of quality sparkling wines (Q.S.W.P.S.R.) wines made using the “Methode Traditionelle” or the “Methode Classique”, the minimum natural alcoholic strength is set at 10.0 % vol. for the grape varieties of Chardonnay, Pinot Bianco, Chenin Blanc, Moscato, Girgentina, Pinot Noir and Gellewza, used specifically for the elaboration of such wines.

Article 7 – Vinification protocols.

7.1 Region of Vinification.

Vinification operations, any compulsory ageing, ageing in barriques, bottling and ageing in bottles shall be carried out within the territory of the region of production of which at article 2. For the production of “GOZO” Q.W.P.S.R. wines in all typologies the above operations may also be carried out in the following regions in close proximity:

1. Malta
2. Malta - harbour area

7.2 Production.

The typologies of which at article 1 shall be produced in conformity with European Community and National laws.

7.3 Methods of grape processing.

The typologies of which at article 1 may bear on their label the following terms and any expression resulting from a translation of them:

- “Maceration pelliculaire” or “Cold Maceration”. These may be used exclusively for white wines in the case of the pre-fermentation skin contact of the crushed white grapes for a minimum period of 4 hours prior to pressing and fermentation with the aim of increasing varietal flavour.

- “Barrel fermented” or “Fermented in oak barrels” or “Fermented in barriques”. These may be used to describe white wines of which a minimum of 45% has completely undergone the fermentation process in barriques.
- “Maceration Carbonique” or “Macerazione Carbonica” or “Carbonic Maceration”. These may be used exclusively for red or rose wines in the case of the maceration of whole grape clusters under an anaerobic atmosphere for a minimum period of 3 days.
- “Late Harvest” or “Vendemmia Tardiva” or “Vendange Tardive”. These may be used exclusively 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.
- “Passito”. This may be used exclusively 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.
- “Imquaddo”. This may be used exclusively 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.

7.4 Methods of Vinification and Ageing.

The typologies of which at article 1 may bear on their label the following terms:

- “Saignee”. This may be used to describe Rose’ wines of which a minimum 75% has been produced by draining must from crushed red grapes within the first 48 hours of the start of the alcoholic fermentation process.
- “Eleve sur lies” or “Aged on lees”. These may be used to describe White or Rose wines that have been left in contact with the yeast lees resulting from the alcoholic fermentation for a minimum period of 4 months from the start of the alcoholic fermentation.
- “Barrel Matured”, or “Matured in oak Barriques” or “Matured in oak Barrels” or “Oak Aged”. These may be used to describe red wines of which a minimum of 75% has been stored in barriques for at least 6 months. In the case of white wines this mention may be used to describe white wines of which a minimum 45% has been stored in barriques for at least 8 weeks.

7.5 Special Mentions

Subject to complying with the criteria described in this article, the typologies of which at article 1 may bear on their label the following terms:

- “Superior”

This mention may be allowed on the label to describe the wine typologies of products other than sparkling wines, put up for consumption, of which at article 1 and defined in article 8, which have not undergone any form of enrichment and which have:

- c) For the White and Rose wine typologies, a minimum natural alcoholic content and a minimum total alcoholic content in the wine put up for consumption of 12.0% vol.
- d) For the Red wine typologies, a minimum natural alcoholic content and a minimum total alcoholic content in the wine put up for consumption of 12.5% vol.

- “*Rizerva*”

This mention may be allowed on the label to describe the wine typologies of products other than sparkling wines put up for consumption, of which at article 1 and defined in article 8, which have not undergone any form of enrichment and which, depending on the style of the producer, after a period of ageing in wooden recipients, comply with the following additional criteria:

A) For wines of the White typologies:

- e) The minimum natural alcoholic content of the wine must be 12.0% vol.;
- f) The minimum total alcoholic content of the wine put up for consumption must be 12.0% vol.;
- g) Wines cannot be commercialised before 24 months have elapsed from the 1st of September of the vintage year;
- h) Wines must be aged for a minimum of 6 months in bottle before commercial release.

B) For wines of the Red typologies:

- f) The minimum natural alcoholic content of the wine must be 12.5% vol.;
- g) The minimum total alcoholic content of the wine put up for consumption must be 12.5% vol.;
- h) Wines cannot be commercialised before 24 months have elapsed from the 1st of September of the vintage year;
- i) Wines must have a minimum ageing of 12 months in barrique;
- j) Wines must be aged for a minimum of 6 months in bottle before commercial release.

In the case of the mention “*Rizerva*” it is obligatory to also specify the vintage year on the label.

7.5.1 When applicable under the criteria given in this article 7.5, the special mentions “Superior” or “Rizerva” shall be positioned on the label directly below the D.O.K. mention as described in article 9.

7.7 Vineyards or Estate mention.

7.7.1 Vineyards mention

The use of additional topographic indications which make reference to the vineyards from which 100% of the grapes used to make the wine originate is allowed on condition that:

- All the vineyard parcels are located within the topographical indication used;
- The topographic indication shall refer to an area which is no larger than any of the local council boundaries as indicated in Annex 1;
- The vineyards shall be registered to the list of vineyards in such a way that it can be identified separately under the topographical name used;
- The grapes harvested from the named vineyards are subject to a specific annual production declaration and vinified separately;
- The whole extent of the vineyard parcels making up the named Vineyards mention have a productive area of not less than one hectare of grapes of the same typology;
- The grapes and the relative wines produced from the named vineyards are registered separately in the obligatory winery registers.

7.7.2 Estate mention

The use of the mention of an Estate name which makes reference to the vineyards from which 100% of the grapes used to make the wine originate is allowed on condition that:

- The whole extent of the vineyard parcels making up the named estate have a productive area of not less than one hectare of grapes of the same typology;
- The vineyard parcels making up the named estate must be under the full control of the wine making entity through direct ownership or a long term lease and evidence of the above must be provided to the regulating body;
- All viticultural work and management of the vineyard parcels making up the named estate shall be carried out fully by employees of the wine producing entity using the estate mention;
- The vineyard parcels making up the named estate shall be registered by the wine producing entity to the list of vineyards in such a way that it can be identified separately under the estate name used;

- The grapes harvested from the named estate are subject to a specific annual harvest declaration and vinified separately;
- The grapes and the relative wines produced from the named estate are registered separately in the obligatory winery registers.

7.6.3 The optional additional mention "Single Vineyard" shall be reserved for quality wines that satisfy all the conditions for an Estate mention or a Vineyards mention, described in 7.6.1 and 7.6.2 above, only where the vineyard parcels making up the Estate or named Vineyards are contiguous to each other and may only be separated by pathways and/or public roads.

7.7 Oenological practices and processes.

For the elaboration of wines eligible for the mention of "Late Harvest" or "Vendemmia Tardiva" or "Vendange Tardive" or "Imqadded" or "Passito", as described in article 7.3, any form of enrichment of the must or wine shall be 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%.

Also for the elaboration of wines eligible for the mention of "Superior" and "Riserva", as described in article 7.5, any form of enrichment shall be strictly prohibited.

Article 8 – Sensorial characteristics and composition of wines.

The typologies of “GOZO” Q.W.P.S.R. wines at the moment of being put up for sale must possess the following requisites:

8.1 Dry Wines:

(1) Typology: WHITE

- (a) Clarity: Clear to brilliant
- (b) Colour: Light straw to light gold yellow or golden yellow for oak aged wines
- (c) Smell: Characteristic with fruity notes.
- (d) Taste: Characteristic, dry and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 4.5 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 16 g/L.

(2) Typology: ROSE

- (a) Clarity: Clear to brilliant
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with fruity notes.
- (d) Taste: Characteristic, dry and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 17 g/L.

(3) Typology: RED

- (a) Clarity: Clear to brilliant
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less fruity varietal notes.
- (d) Taste: Characteristic, dry and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.5 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.5 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 20 g/L.

8.2 Medium Dry Wines:

(1) Typology: WHITE with the mention “Demi-Sec” or “Medium dry”

- (a) Clarity: Clear to brilliant
- (b) Colour: light straw to light gold yellow or golden yellow for oak aged wines
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, more or less sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 16 g/L.

(2) Typology: ROSE with the mention “Demi-Sec” or “Medium dry”

- (a) Clarity: Clear to brilliant
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, more or less sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 17 g/L.

(3) Typology: RED with the mention “Demi-Sec” or “Medium dry”

- (a) Clarity: Clear to brilliant
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, more or less sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 20 g/L.

8.3 Sweet Wines:

(1) Typology: WHITE with the mention “Sweet” or “Helu” or “Doux” or “Dolce”

- (a) Clarity: Clear to brilliant
- (b) Colour: light straw to light gold yellow or golden yellow for oak aged wines
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 13.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 16 g/L.

(2) Typology: ROSE with the mention “Sweet” or “Helu” or “Doux” or “Dolce”

- (a) Clarity: Clear to brilliant
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 13.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 17 g/L.

(3) Typology: RED with the mention “Sweet” or “Helu” or “Doux” or “Dolce”

- (a) Clarity: Clear to brilliant
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less sweet fruity notes.
- (d) Taste: Characteristic, sweet and harmonious.
- (e) Minimum total alcoholic strength by volume: 13.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 10.0 % vol.
- (g) Minimum titratable acidity: 4.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 20 g/L.

8.4 Sparkling Wines:

(1) Typology: WHITE with the mention “Sparkling”

- (a) Mousse: Fine and persistent
- (b) Colour: light straw to light gold yellow
- (c) Smell: Characteristic with more or less intense yeast notes.
- (d) Taste: Characteristic, lively and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 5.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 15 g/L.

(2) Typology: ROSE with the mention “Sparkling”

- (a) Mousse: Fine and persistent
- (b) Colour: Pale to intense, pink or orange-red rose colour.
- (c) Smell: Characteristic with delicate yeast notes..
- (d) Taste: Characteristic, lively and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 5.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 16 g/L.

(3) Typology: RED with the mention “Sparkling”

- (a) Mousse: Fine and persistent
- (b) Colour: Ruby to tawny red, more or less intense.
- (c) Smell: Characteristic with more or less intense yeast notes.
- (d) Taste: Characteristic, lively and harmonious.
- (e) Minimum total alcoholic strength by volume: 11.0 % vol.
- (f) Minimum actual alcoholic strength by volume: 11.0 % vol.
- (g) Minimum titratable acidity: 5.0 g/L (expressed as tartaric acid).
- (h) Minimum reduced dry extract: 18 g/L.

Article 9 – Labelling, designation and presentation.

9.1 Label presentation

In order to retain a certain uniformity and consistency in style for the presentation of the DO “GOZO” quality wines, the positioning on the label of the following information shall be grouped together in the order sequence annotated below:

- 1) The name of the DO, namely “GOZO” or “OF GOZO” or “GHAWDEX” or “TA’ GHAWDEX”, preceded or followed by the optional mention of the wine typology and/or the name of a mono-varietal, if applicable under article 4.2, together with the optional complemented specification, if applicable under article 1.4;



.....Relative Font size: maximum not exceeding the font size of (b) above.
 1:55,000 scale map of the Island of Gozo, demarcating the region of grape production falling under the Denomination of Origin "GOZO" with two or three varieties if applicable under article 4.1

.....Relative Font size: maximum not exceeding the font size of (b) above

(e) The vintage year

.....Relative Font size: maximum not exceeding the font size of (a) above

(f) All other optional mentions applicable under this protocol or allowed under European Community law.

.....Relative Font size: maximum not exceeding the font size of (b) above

9.3 Qualification.

With regards to labelling, designation and presentation of the wines of which at article 1, the use of any additional qualification which are not allowed by this protocol is strictly forbidden. Nevertheless the use of indications which refer to names, business, private trade marks are permitted on condition that they do not have a significance aimed at praising the product and that they do not mislead the consumer.

Article 10 – General provisions.

Community law shall apply in cases where this protocol does not explicitly indicate otherwise.

ANNEX I



1:55,000 scale map of the Island of Gozo, demarcating the region of grape production falling under the Denomination of Origin "GOZO".

ANNEX II
Councils making up the Malta Harbour Area

Code	Locality
1	Valletta
3	Birgu
4	Isla
5	Bormla
18	Floriana