

B 2398

L.N. 214 of 2026**WINE ACT
(CAP. 436)****D.O.K. Wines Production Protocols
(Amendment) Regulations, 2026**

IN EXERCISE of the powers conferred by articles 12(1) and 14 of the Wine Act, the Minister responsible for food, acting on the advice of the Wine Regulation Board, has made the following regulations:-

Citation. **1.** The title of these regulations is the D.O.K. Wines Production Protocols (Amendment) Regulations, 2026 and these regulations shall be read and construed as one with the D.O.K. Wines Production Protocols Regulations, hereinafter referred to as the "principal regulations".

S.L. 436.07.

Amends regulation 2 of the principal regulations. **2.** In regulation 2 of the principal regulations immediately after the definition "the Act" there shall be added the following new definition:

" "barrel" means a wooden container made of oak having a capacity of not more than five hundred (500) litres;"

Amends regulation 5 of the principal regulations. **3.** Regulation 5 of the principal regulations shall be amended as follows:

(a) sub-regulation (7) thereof shall be deleted.

(b) in sub-regulation (8) thereof the word "indelebile" shall be substituted by the word "indelible".

Amends regulation 7 of the principal regulations. **4.** Regulation 7 of the principal regulations shall be amended as follows:

(a) paragraph (b) of sub-regulation (1) of regulation 7 of the principal regulations shall be substituted by the following new paragraph:

"(b) have an electronic weighing device on which all the grape and must products entering or exiting the winery shall be caused to be weighed and recorded into a suitable electronic system in accordance with heading 10 of the Act;"

(b) in sub-regulation (4) thereof the word "satisfaction" shall be substituted by the word "satisfaction".

5. Schedule I of the principal regulations shall be substituted by the following new Schedule:

Substitutes
Schedule I to
the principal
regulations.

"Production Protocol of the "MALTA" D.O.K. wines

1 - Protected Designation of Origin.

1.1 The Protected Designation of Origin (PDO) "MALTA" shall be reserved to the wines that satisfy all the conditions specified in this protocol.

1.2 The PDO "MALTA" may be substituted by "OF MALTA".

1.3 The Protected Designation 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 heading 4.

1.4 The PDO "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 VII of Council Regulation (EU) 1308/2013 and subsequent modifications. In the case of "Semi-Sparkling" wines, the specification "*Frizzante*" may substitute "Semi-Sparkling".

2 - Demarcation of the region of grape production.

The delimitation of the production region of grapes for the PDO "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

B 2400

II is determined by the Local Government Act and detailed in the attached map at Annex I.

3 - Wine-growing methods.

Natural environment

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

4 - Ampelographic scope.

The PDO "MALTA" wines shall be produced from grapes harvested in the region described in heading 2 and only from the following varieties and within the percentage limits shown in items 4.1 and 4.2:

4.1 The White/Red/Rosé PDO "MALTA" wines shall be produced from grapes harvested in the region described in heading 2 and only from the following grape varieties:

Typology	Variety code	Grape Variety*
White	11	Chardonnay
	17	Girgentina
	12	Chenin Blanc
	24	Insolia
	42	Pinot Bianco
	48	Sauvignon Blanc
	54	Trebbiano
	55	Vermentino
	56	Viognier
	33	Moscato Bianco
	34	Moscato di Alessandria
	36	Moscato Giallo

Red / Rosé	7	Cabernet Sauvignon
	6	Cabernet Franc
	16	Ġellewza
	31	Merlot
	49	Syrah
	8	Carignan
	9	Carmenere
	22	Grenache
	18	Graciano
	25	Lambrusco
	26	Malbec
	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 PDO typologies, the names of the 2 or 3 grape varieties, being such varieties having the highest percentage representation making up the blend, may be positioned on the label below the PDO "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 For the White typology wines mentioned in item 4.1, the limit of 10% use of Moscato Bianco, Moscato d'Alessandria and Moscato Giallo shall not be exceeded. When this limit is exceeded, the name "Moscato" is mandatory on the label as one of the grape varieties in accordance with item 4.1.1.

4.2 Varieties allowed for the use of a Mono Varietal PDO mention:

Typology	Variety code	Variety*	% Use
----------	--------------	----------	-------

B 2402

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	
Malbec	26	Malbec	
Merlot	31	Merlot	
Syrah	49	Syrah	
Gellewza	16	Gellewza	
Nero d'Avola	40	Nero d'Avola**	
Primitivo	45	Primitivo	
Sangiovese	47	Sangiovese	
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 item 4.2, the remaining maximum of 15% may be derived from non-aromatic grapes*** having the same colour and belonging to the same PDO "MALTA".

Notes:

- The name of the variety together with the words "MALTA" or "OF MALTA" shall 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 Classification of Vine Varieties (Production of Wine Grapes) Regulations (S.L. 436.03) may be used in substitution.

- ** The varietal names Montepulciano and Nero D'Avola shall not be used on the labels as stipulated in the Classification of Vine Varieties (Production of Wine Grapes) Regulations (S.L. 436.03).

The variety Nero d'Avola can only be mentioned by the use of one of the synonyms listed in Schedule I of the said regulations.

- *** Aromatic grapes refer to Moscato Bianco, Moscato di Alessandria and Moscato Giallo

5 - Method of cultivation.

The method of cultivation, the planting distances and the pruning systems shall be quality oriented and shall 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 4,000 vines per hectare.

5.1.1 In the case of vines, planted using the training form of the traditional bush method (*alberello*), the minimum planting density may be of 2,500 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 or the traditional bush method (*alberello*).

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.

6 - Yield per hectare and minimum natural alcoholic strength.

The maximum production of wine per hectare allowed for the production of PDO "MALTA" wines in hl/ha of specialised vineyards

B 2404

and the minimum natural alcoholic strength is as follows:

Typology	Variety	Maximum Yield in hl/ha	For Mono Varietal wines: Minimum Natural Alcoholic Strength (% vol.)
White or Mono Varietal of this typology	Chardonnay Sauvignon Blanc Viognier Insolia	84	11.0%
	Pinot Bianco Trebiano Chenin Blanc Vermentino Moscato Bianco Moscato di Alessandria Moscato Giallo	91	10.5%
	Girgentina	91	10.0%
	Ğellewza	91	10.0%
Rosé or Mono Varietal of this typology	Grenache Syrah	91	10.5%
	Grenache Ğellewza	84	11.0%
Red or Mono Varietal of this typology (where applicable)	Grenache Ğellewza	84	11.0%
Red or Rosé or Mono Varietal of this typology	Cabernet Sauvignon Cabernet Franc Carmenere Carignan Lambrusco Graciano Mourvedre Pinot Noir Tempranillo Sangiovese Montepulciano Nero D'Avola Negroamaro	84	11.0%
	Malbec Merlot Primitivo Petit Verdot	84	11.5%
	Syrah	91	11.5%

The maximum limit of wine production per hectare indicated above, even in exceptionally favourable years, shall be respected. However, the Authority 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 Authority 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.

6.1 Notwithstanding the parameters indicated above, in the case of quality sparkling 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 Ġellewza, used specifically for the elaboration of such wines.

In the case of Rosé wines, the Cuvée can be obtained from a Coupée of the red and white grape varieties listed in item 6.1.

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 referred to in heading 2. For the production of PDO "MALTA" wines in all typologies the above operations may also be carried out in the following regions in close proximity:

- (a) Malta - Harbour area
- (b) Gozo.

7.2 Production.

The typologies listed in heading 1 shall be produced in conformity with European Community and National laws.

7.3 Methods of grape processing.

The typologies listed in heading 1 may bear on their label the following terms and any expression resulting from a translation thereof:

- "*Macération 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.

- "Fermented in *barriques*". These may be used to describe white wines of which a minimum 45% has completely undergone the fermentation process in *barriques*.

- "Barrel fermented" or "Fermented in oak barrels". These may be used to describe white wines of which a minimum of 60% has completely undergone the fermentation process in barrels.

- "*Maceration Carbonique*" or "*Macerazione Carbonica*" or "Carbonic Maceration". These may be used exclusively for red or rosé 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 12.0% vol. Notwithstanding the EU regulations on oenological practices, the maximum limit of volatile acidity for the "*Passito*" typology is of 30 milliequivalents per litre and the maximum limit of total sulphur dioxide for this wine can be up to 300mg per litre if the wine has a sugar content greater than or equal to 45g/l.

- "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 12.5% vol. Notwithstanding the EU regulations on oenological practices, the maximum limit of volatile acidity for the "Imqadded" typology is of 25 milliequivalents per litre and the maximum limit of total sulphur dioxide for this wine can be up to 300mg per litre if the wine has a sugar content greater than or equal to 45g/l.

7.4 Methods of Vinification and Ageing.

The typologies listed in heading 1 may bear on their label the following terms and any expression resulting from a translation thereof:

- "*Saignée*". This may be used to describe Rosé 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.
- "*Elevé sur lies*" or "Aged on lees". These may be used to describe White or Rosé 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.
- "Matured in oak *Barriques*". 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.
- "Barrel Matured" or "Matured in oak Barrels" or "Oak Aged". These may be used to describe red wines of which a minimum of 85% has been stored in barrels for at least 6 months or red wines of which a minimum 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 50% has been stored in barrels for at least 8 weeks or 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 item, the typologies listed in heading 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 listed in heading 1 and defined in heading 8 which have not undergone any form of enrichment and which have:

- (a) For the White and Rosé 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

B 2408

wine put up for consumption of 12.5% vol.

- "Rizerva"

This mention may be allowed on the label to describe the wine typologies put up for consumption listed in heading 1 and defined in heading 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 shall be 12.0% vol.;

(b) The minimum total alcoholic content of the wine put up for consumption shall 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 shall 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 shall be 12.5% vol.;

(b) The minimum total alcoholic content of the wine put up for consumption shall 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 shall have a minimum ageing of 12 months in oak barrels;

(e) Wines shall 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 item 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 heading 9.

7.5.2 When applicable under the criteria given in item 7.5, the special mention "Rižerva" may be replaced by "Reserve".

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 I;
- 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;

B 2410

- The vineyard parcels making up the named estate shall be under the full control of the wine making entity through direct ownership or a long term lease and evidence of the above shall 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 items 7.6.1 and 7.6.2, 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 item 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 "Riżerva", as described in item 7.5, any form of enrichment shall be strictly prohibited.

8 - Sensorial characteristics and composition of wines.

The typologies of PDO "MALTA" wines at the moment of being put up for sale shall 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: 4.5g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 15g/L.

(2) Typology: ROSÉ

(a) Clarity: Clear to brilliant.

(b) Colour: Pale to intense, pink or orange-red rosé 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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 17g/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.

B 2412

(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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 19g/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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 15g/L.

(2) Typology: ROSÉ with the mention "Demi-Sec" or "Medium dry"

(a) Clarity: Clear to brilliant.

(b) Colour: Pale to intense, pink or orange-red rosé 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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 17g/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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 19g/L.

8.3 Sweet Wines:

(1) Typology: WHITE with the mention "Sweet" or "Heu" or "Doux" or "Dolce"

(a) Clarity: Clear to brilliant.

(b) Colour: light straw to light gold yellow or golden

B 2414

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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 15g/L.

(2) Typology: ROSÉ with the mention "Sweet" or "Helu" or "Doux" or "Dolce"

(a) Clarity: Clear to brilliant.

(b) Colour: Pale to intense, pink or orange-red rosé 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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 17g/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: 4.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 19g/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: 5.0g/L (expressed as tartaric acid).

(h) Minimum non-reducing dry extract: 14g/L.

(2) Typology: ROSÉ with the mention "Sparkling"

(a) Mousse: Fine and persistent.

(b) Colour: Pale to intense, pink or orange-red rosé colour.

(c) Smell: Characteristic with delicate yeast notes.

B 2416

- (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: 5.0g/L (expressed as tartaric acid).
 - (h) Minimum non-reducing dry extract: 16g/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: 5.0g/L (expressed as tartaric acid).
 - (h) Minimum non-reducing dry extract: 18g/L.

9 - Labelling, designation and presentation.

9.1 Label presentation.

In order to retain certain uniformity and consistency in style for the presentation of the PDO "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 PDO, 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 item 4.2, together with the optional complemented specification, if applicable under item 1.4.

(2) Optional mention of 2 or 3 varieties if applicable under item 4.1.

(3) The D.O.K. mention in full or abbreviated form i.e.: D.O.K. or Denominazzjoni ta' Origini Kontrollata.

(4) The optional mention "Superior" or "Riżerva" if applicable under item 7.5.

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

9.2 Font sizes.

In order to retain uniformity and consistency in style for the presentation of the PDO "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.

(b) Mention of the name of a mono-varietal, if applicable under item 4.2, preceded or followed by the PDO "MALTA" or "OF MALTA" Relative Font size: maximum not exceeding the font size referred to in (a).

(c) D.O.K. mention in full or abbreviated i.e.: D.O.K. or Denominazzjoni ta' Origini Kontrollata Relative Font size: maximum not exceeding the font size referred to in (b).

(d) Optional mention of two or three varieties if applicable under item 4.1..... Relative Font size: maximum not exceeding the font size referred to in (b).

(e) The vintage year Relative Font size: maximum not exceeding the font size referred to in (a).

(f) All other optional mentions applicable under this protocol or allowed under European Union law..... Relative Font size: maximum not exceeding the font size referred to in (b).

9.3 Qualification.

With regard to labelling, designation and presentation of the

B 2418

wines listed in heading 1, the use of any additional qualification which is 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.

The terms "*Méthode Traditionelle*" or the "*Méthode Classique*" shall be reserved solely for sparkling wines obtained in accordance with 6.1.

10 - General provisions.

European Union law shall apply in cases where this protocol does not explicitly indicate otherwise."

Substitutes
Schedule II to
the principal
regulations.

6. Schedule II to the principal regulations shall be substituted by the following new Schedule:

"Production Protocol of the "GOZO" D.O.K. wines

1 - Protected Denomination of Origin.

1.1 The Protected Designation of Origin (PDO) "GOZO" shall be reserved to the wines that satisfy all the conditions specified in this protocol.

1.2 The PDO "GOZO" may be substituted by "OF GOZO" or "GHAWDEX" or "TA' GHAWDEX".

1.3 The Protected 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 heading 4.

1.4 The PDO "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 VII of Council Regulation (EU) 1308/2013 and subsequent modifications. In the case of "Semi-Sparkling" wines, the specification "*Frizzante*" may substitute "Semi-Sparkling".

2 - Demarcation of the region of grape production.

The delimitation of the production region of grapes for the PDO "GOZO" shall be the whole region of the Island of GOZO as detailed in Annex I.

The delimitation of the respective Local Councils listed in Annex II is determined by the Local Government Act (Chapter 363 of the Laws of Malta) and detailed in Annex I.

3 - Wine-growing methods.

Natural environment.

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

4 - Ampelographic scope.

The PDO "GOZO" wines shall be produced from grapes harvested in the region described in heading 2 and only from the following varieties and within the percentage limits shown in items 4.1 and 4.2:

4.1 The White / Red / Rosé PDO "GOZO" wines shall be produced from grapes harvested in the region described in heading 2 and only from the following grape varieties:

Typology	Variety code	Grape Variety*
----------	--------------	----------------

B 2420

White	11	Chardonnay
	17	Girgentina
	12	Chenin Blanc
	24	Insolia
	42	Pinot Bianco
	48	Sauvignon Blanc
	54	Trebbiano
	55	Vermentino
	56	Viognier
	33	Moscato Bianco
	34	Moscato di Alessandria
	36	Moscato Giallo
Red / Rosé	7	Cabernet Sauvignon
	6	Cabernet Franc
	16	Gellewza
	31	Merlot
	49	Syrah
	8	Carignan
	9	Carmenere
	22	Grenache
	18	Graciano
	25	Lambrusco
	26	Malbec
	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 PDO typologies, the names of the 2 or 3 grape varieties being such varieties having the highest percentage representation, may be positioned on the label below the PDO "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 For the White typology wines mentioned in item 4.1, the limit of 10% use of Moscato Bianco, Moscato di Alessandria and Moscato Giallo shall not be exceeded. When this limit is exceeded, the name "Moscato" is mandatory on the label as one of the grape varieties

in accordance with item 4.1.1.

4.2 Varieties allowed for the use of a Mono Varietal PDO 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	
Malbec	26	Malbec	
Merlot	31	Merlot	
Syrah	49	Syrah	
Ğellewza	16	Ğellewza	
Nero d'Avola	40	Nero d'Avola**	
Primitivo	45	Primitivo	
Sangiovese	47	Sangiovese	
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	

B 2422

For the use of a Varietal mention with the names listed in item 4.2, the remaining maximum of 15% may be derived from non-aromatic grapes*** having the same colour and belonging to the same PDO "GOZO".

Notes:

- The name of the Variety together with the words "GOZO" or "OF GOZO" or "GHAWDEX" or "TA' GHAWDEX" shall 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 Classification of Vine Varieties (Production of Wine Grapes) Regulations (S.L. 436.03) may be used in substitution.
- ** The varietal names Montepulciano and Nero d'Avola shall not be used on the labels as stipulated in the Classification of Vine Varieties (Production of Wine Grapes) Regulations. The variety Nero d'Avola may only be mentioned by the use of one of the synonyms listed in Schedule I of the Classification of Vine Varieties (Production of Wine Grapes) Regulations (S.L. 436.03) .
- *** Aromatic grapes refer to Moscato Bianco, Moscato di Alessandria and Moscato Giallo.

5 - Method of cultivation.

The method of cultivation, the planting distances and the pruning systems shall be quality oriented and shall 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 coming into force of this protocol, the minimum planting density shall be of 4,000 vines per hectare.

5.1.1 In the case of vines, planted using the training form of the traditional bush method (*alberello*), the minimum planting density may be of 2,500 vines per hectare.

5.2 Training forms.

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

5.3 Pruning systems.

For new plantings and re-plantings, carried out on a date subsequent to the coming 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.

6 - Yield per hectare and minimum natural alcoholic strength.

The maximum production of wine per hectare allowed for the production of PDO "GOZO" wines in hl/ha of specialised vineyards and the minimum natural alcoholic strength is as follows:

Typology	Variety	Maximum Yield in hl/ha	For Mono Varietal wines: Minimum Natural Alcoholic Strength (% vol.)
White or Mono Varietal of this typology	Chardonnay Sauvignon Blanc Viognier Insolia	84	11.0%
	Pinot Bianco Trebbiano Chenin Blanc Vermentino Moscato Bianco Moscato di Alessandria Moscato Giallo	91	10.5%
	Girgentina	91	10.0%
	Ġellewza	91	10.0%
Rosé or Mono Varietal of this typology	Grenache Syrah	91	10.5%
Red or Mono Varietal of this typology (where applicable)	Grenache Ġellewza	84	11.0%

B 2424

Red or Rosé or Mono Varietal of this typology	Cabernet Sauvignon Cabernet Franc Carmenere Carignan Lambrusco Graciano Mourvedre Pinot Noir Tempranillo Sangiovese Montepulciano Nero D'Avola Negroamaro	84	11.0%
	Malbec Merlot Primitivo Petit Verdot	84	11.5%
	Syrah	91	11.5%

The maximum limit of wine production per hectare indicated above, even in exceptionally favourable years, shall be respected. However, the Authority 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 Authority 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.

6.1 Notwithstanding the parameters indicated above, in the case of quality sparkling wines made using the "*Méthode Traditionelle*" or the "*Méthode 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.

In the case of Rosé wines, the Cuvée may be obtained from a Coupage of the red and white grape varieties listed in item 6.1.

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 listed in heading 2. For the

production of PDO "GOZO" wines in all typologies the above operations may also be carried out in the following regions in close proximity:

- (a) Malta - Harbour area
- (b) Gozo.

7.2 Production.

The typologies referred to in heading 1 shall be produced in conformity with European Union and national laws.

7.3 Methods of grape processing.

The typologies referred to in heading 1 may bear on their label the following terms and any expression resulting from a translation thereof:

- "*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.
- "Fermented in *barriques*". These may be used to describe white wines of which a minimum 45% has completely undergone the fermentation process in barriques.
- "Barrel fermented" or "Fermented in oak barrels". These may be used to describe white wines of which a minimum of 60% has completely undergone the fermentation process in barrels.
- "*Maceration Carbonique*" or "*Macerazione Carbonica*" or "Carbonic Maceration". These may be used exclusively for red or rosé 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

B 2426

strength of 18.0% vol. and of which the minimum actual alcoholic strength is 12.0% vol. Notwithstanding the EU regulations on oenological practices, the maximum limit of volatile acidity for the "*Passito*" typology is of 30 milliequivalents per litre and the maximum limit of total sulphur dioxide for this wine can be up to 300mg per litre if the wine has a sugar content greater than or equal to 45g/l.

- "*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 12.5% vol. Notwithstanding the EU regulations on oenological practices, the maximum limit of volatile acidity for the "*Imqadded*" typology is of 25 milliequivalents per litre and the maximum limit of total sulphur dioxide for this wine can be up to 300mg per litre if the wine has a sugar content greater than or equal to 45g/l.

7.4 Methods of Vinification and Ageing.

The typologies referred to in heading 1 may bear on their label the following terms and any expression resulting from a translation of them:

- "*Saignée*". This may be used to describe Rosé 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.
- "*Elevé sur lies*" or "Aged on lees". These may be used to describe White or Rosé 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.
- "Matured in oak *Barriques*". 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.
- "Barrel Matured", or "Matured in oak Barrels" or "Oak Aged". These may be used to describe red wines of which a minimum of 85% has been stored in barrels for at least 6 months or red wines of which a minimum 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 50% has been stored in

barrels for at least 8 weeks or 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 item, the typologies listed in heading 1 may bear on their label the following terms:

- "Superior"

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

(a) For the White and Rosé 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 of products other than sparkling wines put up for consumption, referred to in heading 1 and defined in heading 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 shall be 12.0% vol.;

(b) The minimum total alcoholic content of the wine put up for consumption shall 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 shall be aged for a minimum of 6 months in bottle before commercial release.

(B) For wines of the Red typologies:

B 2428

(a) The minimum natural alcoholic content of the wine shall be 12.5% vol.;

(b) The minimum total alcoholic content of the wine put up for consumption shall 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 shall have a minimum ageing of 12 months in oak barrels;

(e) Wines shall 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 provided in 7.5, the special mentions "Superior" or "Rizerva" shall be positioned on the label directly below the D.O.K. mention as described in heading 9.

7.5.2 When applicable under the criteria given provided in 7.5, the special mention "Rizerva" may be replaced by "Reserve".

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 I;
- 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 1 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 1 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 items 7.6.1 and 7.6.2, 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 item 7.3, any form of enrichment of the must or wine shall be prohibited except for the

B 2430

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 "Rižerva", as described in item 7.5, any form of enrichment shall be strictly prohibited.

8 - Sensorial characteristics and composition of wines.

The typologies of PDO "GOZO" wines at the moment of being put up for sale shall 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: 4.5g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 16g/L.

(2) Typology: ROSÉ

(a) Clarity: Clear to brilliant.

(b) Colour: Pale to intense, pink or orange-red rosé 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: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 17g/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: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 20g/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.

B 2432

(e) Minimum total alcoholic strength by volume: 11.0% vol.

(f) Minimum actual alcoholic strength by volume: 10.0% vol.

(g) Minimum titratable acidity: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 16g/L.

(2) Typology: ROSÉ with the mention "Demi-Sec" or "Medium dry"

(a) Clarity: Clear to brilliant.

(b) Colour: Pale to intense, pink or orange-red rosé 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: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 17g/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: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 20g/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: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 16g/L.

(2) Typology: ROSÉ with the mention "Sweet" or "Helu" or "Doux" or "Dolce"

(a) Clarity: Clear to brilliant.

(b) Colour: Pale to intense, pink or orange-red rosé colour.

(c) Smell: Characteristic with more or less sweet fruity notes.

(d) Taste: Characteristic, sweet and harmonious.

B 2434

(e) Minimum total alcoholic strength by volume: 13.0% vol.

(f) Minimum actual alcoholic strength by volume: 10.0% vol.

(g) Minimum titratable acidity: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 17g/L.

(3) Typology: RED with the mention "Sweet" or "Hélu" 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: 4.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 20g/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: 5.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 15g/L.

(2) Typology: ROSÉ with the mention "Sparkling"

(a) Mousse: Fine and persistent.

(b) Colour: Pale to intense, pink or orange-red rosé 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: 5.0g/L (expressed as tartaric acid).

(h) Minimum reduced dry extract: 16g/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: 5.0g/L (expressed as tartaric acid).

B 2436

(h) Minimum reduced dry extract: 18g/L.

9 - Labelling, designation and presentation.

9.1 Label presentation.

In order to retain uniformity and consistency in style for the presentation of the PDO "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 PDO, 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 item 4.2, together with the optional complemented specification, if applicable under item 1.4.

(2) Optional mention of 2 or 3 varieties if applicable under item 4.1.

(3) The D.O.K. mention in full or abbreviated form i.e.: D.O.K. or Denominazzjoni ta' Origini Kontrollata.

(4) The optional mention "Superior" or "Riserva" if applicable under item 7.5.

The brand name, vintage year and all other optional mentions applicable under this protocol or allowed under European Union 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 PDO "GOZO" 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.

(b) Mention of the name of a mono-varietal, if applicable under item 4.2, preceded or followed by the name PDO "GOZO" or "OF GOZO" or DOP "GHAWDEX" or "TA' GHAWDEX" Relative Font size: maximum not exceeding the font size of (a) above.

(c) D.O.K. mention in full or abbreviated i.e.: D.O.K. or

Denominazzjoni ta' Origni Kontrollata Relative Font size: maximum not exceeding the font size of (b) above.

(d) Optional mention of two or three varietals if applicable under item 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 referred to in heading 1, the use of any additional qualification which is 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.

The terms "*Méthode Traditionelle*" or the "*Méthode Classique*" shall be reserved solely for sparkling wines obtained in accordance with item 6.1.

10 - General provisions.

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

7. Annex II to the principal regulations shall be substituted by the following new Annex:

Substitutes Annex II to the principal regulations.

" ANNEX II

Key of Local Councils

Code	Locality
1	Rabat (Victoria)
2	Fontana
3	Għajnsielem
4	Għarb
5	Għasri

Code	Locality
8	Nadur
9	Qala
10	San Lawrenz
11	Sannat
12	Xaghra

B 2438

6	Kerċem
7	Munxar

13	Xewkija
14	Żebbuġ (Għawdex)

".

Adds new
Annex to the
principal
regulations.

8. Immediately after Annex II to the principal regulations, as substituted, shall be added the following new Annex:

"ANNEX III

Councils making up the Malta Harbour Area

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

".

Amends
S.L. 449.42.

9. In the second occurrence of regulation 4.1.4 of the Fruit Juices and Similar Products Regulations the numbering "4.1.4" shall be substituted by the numbering "4.1.4a":

Provided that this regulation shall be deemed to have come into force on 14th June 2026.
