PRODUCT SPECIFICATION – "GOZO/ GĦAWDEX"/"OF GOZO/TA' GĦAWDEX"
DECEMBER 2011

1 ***Name to be protected:***

"GOZO/GĦAWDEX" or "OF GOZO/TA' GĦAWDEX"

2 ***Description of the wine:***

Red, white and rosé wines are produced following established norms for the production region.

Analytical characteristics

- Minimum total and actual alcoholic strength by volume:
  - Dry wines: a minimum total and actual alcoholic strength by volume of 11.0% vol. for white and rosé wines, and 11.5% vol. for red wines.
  - Medium dry wines: minimum total alcoholic strength by volume of 11.0% vol. and minimum actual alcoholic strength by volume of 10.0% vol. for white, rosé and red wines.
  - Sweet wines: minimum total alcoholic strength by volume of 13.0% vol. and minimum actual alcoholic strength by volume of 10.0% vol. for white, rosé and red wines.
  - Sparkling wines: 11.0% vol. for white, rosé and red wines.
- Minimum reduced dry extract: 16g/L for white wines and 15g/L for sparkling white wines; 17g/L for rosé wines and 16g/L for sparkling rosé wines; to 20g/lL for red wines and 18g/L for sparkling red wines.
- Minimum titratable acidity expressed as tartaric acid: 4.5 g/L for dry white wines, 4.0g/L for other still white, rosé and red wines and 5.0g/L for sparkling white, rosé and red wines.
- Maximum volatile acidity (expressed as acetic acid): 1.2 g/L for red wines and 1.0 g/L for white and rosé wines

Organoleptic characteristics:

- Clarity: Clear to brilliant
- Colour: Light straw to golden yellow (for oak aged) white wines - pale to intense pink for rosé wines and ruby to intense red (with a brownish tint for aged wines) for red wines.
- Aroma and taste: Characteristic and harmonious. Typical of the variety in mono-varietal wines.

3 ***Specific oenological practices:***

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 the D.O.K. Wines Production Protocols Regulations, 2007 – Legal Notice 416 of 2007 and, where applicable, as defined in Annex IXb of Council Regulation (EC) 1234/2008 and subsequent modifications.

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

The term "Passito" may be used for wines, 100% of which is obtained from grapes which have undergone a drying process, in whole or in apart, on the plant or after harvest, resulting in the concentration of grape

sugars to a minimum natural potential alcoholic strength of 18.0% vol. and of which the minimum actual alcoholic strength is 13.5% vol.

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

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

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

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

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

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

<u>White</u>:	
Chardonnay, Sauvignon blanc, Viogner, Insolia	11.0%
Girgentina, Pinot bianco, Trebbiano, Chenin blanc, Vermentino, Moscato bianco, Moscato d’Alessandria, Moscato Giallo	10.5 %
<u>Rosé</u>	
Grenache and Ġellewża	10.5%
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Lambrusco, Pinot noir, Petit Verdot, Tempranillo, Sangiovese, Montepulciano, Nero D’Avola	11.0%
Merlot, Primitivo, Syrah	11.5%
<u>Red</u>:	
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Grenache, Ġellewża, Lambrusco, Pinot noir, Petit Verdot, Tempranillo, Sangiovese, Montepulciano, Nero D’Avola	11.0%
Merlot, Primitivo, Syrah	11.5%

4 ***Demarcation of the geographical area:***

The production region is the whole region of the island of Gozo.

5 ***Maximum yields:***

	hL/Ha	Kg/Ha*
White and monovarietal wines of this typology:		
Chardonnay, Insolia, Sauvignon blanc, Viogner	84	12,000
Girgentina, Pinot bianco, Trebbiano, Chenin blanc, Vermentino, Moscato bianco, Moscato d'Alessandria, Moscato giallo	91	13,000
Rosé and monovarietal wines of this typology:		
Grenache, Ġellewża and Syrah	91	13,000
Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Lambrusco, Pinot noir, Petit Verdot, Tempranillo, Sangiovese, Merlot, Montepulciano, Nero D'Avola, Primitivo	84	12,000
Red and monovarietal wines of this typology:		
Grenache, Ġellewża, Cabernet sauvignon, Cabernet franc, Carmenere, Carignan, Lambrusco, Pinot noir, Petit Verdot, Tempranillo, Sangiovese, Merlot, Montepulciano, Nero D'Avola, Primitivo	84	12,000
Syrah	91	13,000

**The maximum yields expressed as kg/Ha are not a legal requirement. A coefficient of 0.7, which expresses the average yield of grapes to wines has been utilised to translate the maximum yields, expressed as hL/Ha to kg/Ha.*

6 ***Wine grape variety or varieties:***

White: Chardonnay, Girgentina, Chenin blanc, Insolia, Pinot blanc, Sauvignon blanc, Trebbiano, Vermentino, Viogner, Moscato bianco, Moscato D'Alessandria, Moscato giallo.

Red and rosé: Cabernet franc, Cabernet sauvignon, Gellewża, Merlot, Syrah, Carignan, Carmenere, Grenache, Lambrusco, Montepulciano, Nero D'Avola, Mourvedre, Petit Verdot, Pinot noir, Primitivo, Sangiovese, Tempranillo.

7 ***Link with the geographical area:***

Gozo's climate is strongly influenced by the sea and is typically Mediterranean. Winters are mild, with the occasional short chilly period brought about by the north and north-easterly winds from central Europe. Summers are hot, dry and very sunny. Day-time temperatures in summer are often mitigated by cooling sea breezes, but in spring and autumn a very hot Sirocco wind from Africa occasionally brings non-seasonal high temperatures and humidity. The monthly mean air temperature ranges from 9.4^{o}C (during the winter period) to 31.5^{o}C (during the summer period). August is on average the hottest month, February the coolest. The annual pattern of the rainy winters is followed by the dry, generally rainless summers. The average total rainfall of the Maltese Islands is 553.1 mm. The month with the highest precipitation is December, amounting to 17.3% of the total annual precipitation. The summer period between June and August represents barely 2% of the total rainfall. The period October-December accounts for around 65% of the total annual precipitation.

The soil in the island of Gozo is mostly clay soil (carbonate raw soil) with some small areas consisting of other soil types, such as a sandy soil found in the Ramla Valley of Gozo. These soils are rarely deeper than

one meter and are slightly to moderately alkaline (pH between 7.3 and 8.5). The underlying rock is mostly friable, porous limestone, which the roots can penetrate to access water. In the past, most vineyards were planting in these clay soils, especially the traditional goblet type, non-irrigated vineyards. The higher clay content of the soils in Gozo, when compared to Malta, represents a cooler environment for the vine roots than sandy or loamy soils, which results in a lower pH of Gozitan wines. The island of Gozo also exhibits a much higher salinity than the island of Malta. This is due to the relative small size of the island and the cliff topography situated in coastal areas, which happens to be the direction of the prevailing winds, which causes the spray of waves hitting the cliffs during storms to be carried inland. In addition, Gozo is characterised by a landscape that is hilly in comparison with Malta, especially on the north coast, where most of the vineyards in Gozo are situated. These hills form an array of valleys, most of which open towards the sea and possess a cooler and particular microclimate, sometimes unique to each valley. Together, these factors result in wine grapes in Gozo, generally maturing up to a week later than their varietal counterparts cultivated in Malta and in wines whose flavours are enhanced and which possess good structure and balance, whilst lacking a harsh acidity. In particular the wines retain a good pH and total acid level even in the case of very mature grapes.

8 ***Applicable requirements:***

D.O.K. “GOZO” wines are subject to the following requirements:

a. Four times a year, the Viticulture and Oenology Unit within the Ministry for Resources and Rural Affairs collects wine samples from Gozitan producers for analytical and organoleptic certification, to a certified laboratory and tasting panel, appointed by the same Ministry.
b. Wines that are certified to be in conformity with PDO status are assigned banderols that bear a control number. These banderols are issued by the Viticulture and Oenology Unit. The control number is obligatory and consists of three letters and a serial number. The first two letters, MT identify Malta as the country of origin, whereas the third letter represents the lot of banderols. PDO wines must possess a banderol emitted by the Viticulture and Oenology Unit, in order to be placed on the market.

9 ***Checks:***

Authority verifying compliance with the provision of the product specification:

Viticulture and Oenology Unit
Agriculture Directorate
Ingieret Road,
Għammieri, MRS 3300
Malta
Tel: +356 2950 4192/4235
E-mail: claudette.gambin@gov.mt

Duties of the authority:

- To carry out checks in wineries during the harvest to verify conformity of the grapes to the requirements for PDO classification in accordance with the D.O.K. Wine Production Protocols Regulations, 2007 – Legal Notice 416 of 2007.
- To carry out organoleptic and analytical testing for products covered by a PDO.
- To collect, check and store applications and approval certificates for PDO wines.
- To assign banderols to PDO wines – PDO wines must possess a banderol emitted by the Viticulture and Oenology Unit, in order to be placed on the market.
- To carry out an annual verification in accordance with the product specification that is a combination of sampling and random checks.