

# Application for protection of a traditional term **Vino Dulce Natural**

## What we do with your personal information

The privacy statement on GOV.UK (<https://www.gov.uk/government/publications/uk-geographical-indications-privacy-notice>) explains your rights and how we deal with your personal information. The Department for Environment, Food & Rural Affairs (Defra) is the data controller for this service.

## About this application

Number of pages (including this page): 3 (THREE)

Language of the application: ENGLISH

## 1. Applicant

Competent authority of the third country: INSTITUTO NACIONAL DE VITIVINICULTURA

Representative professional organisation:

Legal entity: (to be completed for representative professional organisations)

Nationality: ARGENTINIAN

## Address

Street number and name: 430 SAN MARTIN AV.

Town or city: MENDOZA

Postal code: 5501

Country: ARGENTINA

## Contact details

Telephone: 542615216674

Fax (optional):

Email address: presidencia@inv.gov.ar

## 2. Traditional term for which the protection is requested

- Traditional term under Article 112(b) of Regulation No 1308/2013

### **3. Language**

SPANISH

### **4. List of protected designations of origin or geographical indications concerned**

THE LIST OF GEOGRAPHICAL INDICATIONS

[https://www.argentina.gob.ar/sites/default/files/i.g. y d.o.c. de la republica argentina 1.pdf](https://www.argentina.gob.ar/sites/default/files/i.g._y_d.o.c._de_la_republica_argentina_1.pdf)

### **5. Grapevine products categories**

STILL WINES (WHITE, RED AND ROSÉ) AND SPARKLING WINES (WHITE, RED AND ROSÉ)

### **6. Definition**

Natural Sweet Wine: It is the product obtained by the partial fermentation of fresh and ripe grapes or fresh grape must from *Vitis Vinifera* L., whose incomplete fermentation is the result of the use of physical processes by the time of its production, whose alcoholic content is not less than FIVE PERCENT ALCOHOL BY VOLUME (5% ABV) and its sugar content, exclusively from fermentation residue, is not less than TWENTY GRAMS PER LITER (20 g/l) of reducing sugars. This wine may be generic or varietal.

Natural Sweet Sparkling Wine: product whose carbon dioxide comes from the fermentation in a closed container, of fine grape must or fine grape must partially fermented and preserved by physical means; with a final pressure not less than FOUR ATMOSPHERES (4 atm.) at a temperature of TWENTY DEGREES CENTIGRADE (20° C); with an alcoholic content of not less than SEVEN PERCENT ALCOHOL BY VOLUME (7% ABV) and a minimum remaining natural sugar of SIXTY GRAMS PER LITER (60 g/l). It cannot be added with tirage and/or expedition liqueur.

### **7. Copy of the rules**

Resolution No. 17/2012: <http://servicios.infoleg.gob.ar/infolegInternet/anexos/195000-199999/197031/norma.htm>

Annex I, Section I, Point 2.2 of Resolution No. 01/2003  
<http://servicios.infoleg.gob.ar/infolegInternet/anexos/80000-84999/81859/texact.htm>

## **8. Declaration**

### **Name**

LUIS SENTINELLI

I declare that I am submitting this application.

The details I have given are true to the best of my knowledge.

### **Date**

09/05/2022

Traditional term application PN18 v1.0 December 2020