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INFORMATION

From: To:	General Secretariat of the Council Delegations
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Subject:	Meeting of the Working Party on Agricultural Products on 18 March 2026 - Annotated agenda

PRESIDENCY FLASH

Working Party on Agricultural Products

Wednesday 18 March 2026

LEX 2 (10:00– 18:30)

PUBLIC

Regulation amending Regulation (EU) 1308/2013 as regards the school scheme, sectoral interventions, the protein sector, hemp, marketing standards, import duties, the availability of supplies and securities

Discussion based on the Presidency's drafting suggestions document on Block 1, regarding the EU School Scheme and Grading methods for pigmeat

The Presidency will present a working document (6842/26) reflecting possible amendments to the articles of the Commission proposal, focusing on the EU school Scheme and on Annex I(3) regarding the grading methods for pig meat.

Delegations will be invited to comment on these suggestions.

Discussion based on the Presidency's drafting suggestions document on Block 3, regarding Sectoral interventions

The Presidency will present a working document (7184/26) reflecting possible amendments to the articles of the Commission proposal, focusing on Sectoral interventions and Empowerments linked to payments and PO recognition.

Delegations will be invited to comment.

AOB Organisation of future work

Information from the Presidency

Under this item, the Presidency will provide information on the future work of the Working Party.

Commandaria wine



Commandaria wine is as much a part of the present as it is of thousands of years that have preceded it. Rich in aromatic compounds and natural sugars, it is a mythical and noble wine with an extraordinary heritage. Historically, Commandaria has been the pioneer of the quality concept known today as "Protected Designation of Origin". Undoubtedly, it is the wine with the longest continuous legacy and tradition in terms of both production methods and geographical designation. Homer and Euripides praised the excellence of the wines of Cyprus, particularly a special wine "Nama", known today as Commandaria, which was regarded as a high-quality wine. The unique method of its production was documented as early as 800 BC, which makes it the oldest recorded and named wine in the world.

In middle ages, the monastic Hospitaller Orders, which undertook both religious duties and the protection and care of travelers, became very influential. The Knights Templar of the Order of St. John of Jerusalem were founded as early as 1048 and as their name "Hospitallers" indicates, they provided medical care and hospitality to pilgrims. In 1210, they came to Cyprus where in the course of the Third Crusade, they conquered an estate north of the village Kolossi, later becoming their headquarters known as the "Grande Commanderie". "Nama" was then renamed by these Knights as Commandaria, giving the name of their headquarters to the greater, distinctive to Cyprus sweet wine produced in that geographical area.

Production method: Nowadays, the production of Commandaria is regulated by relevant national legislation; its designation of origin is officially protected by this legislation. Commandaria is traditionally produced in the demarcated Commandaria wine region - 14 designated wine villages on the southern slopes of Troodos mountains. The wine holds a Protected Designation of Origin (PDO) in the European Commission's register of geographical indications in the wine sector. In December 2025 Commandaria was inscribed on Unesco's Representative List of the Intangible Cultural Heritage of Humanity.

Made exclusively from two indigenous sun-dried grape varieties - *Xynisteri* (white) and *Mavro* (red) - Commandaria is naturally sweet, without added sugars. Grapes are left to overripen on the vine and then sun-dried for about 10 - 15 days on perforated nets, concentrating their sugars and other constituents. After fermentation, the wine is aged in oak barrels for at least two years, although many producers age it much longer, developing profound organoleptic complexity. The result is a rich, amber-colored wine with flavors of caramel, carob, honey, dried fruits, spices, and nuts. Commandaria pairs well with cheeses, desserts, or enjoyed chilled as an aperitif or digestif.

* Source: Commandaria: The legendary wine product of Cyprus. Department of Agriculture, Ministry of Agriculture, Natural Resources and Environment, PIO 226/2024.