C/2026/4630

31.8.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/4630)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Arlanza'

EU reference number: PDO-ES-A0613-AM04 – 3.6.2026

1. **Name of product**

'Arlanza'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Fisheries and Food. Directorate-General for Food. Subdirectorate-General for Food Quality Control and Agri-Food Laboratories

6. **Qualification as standard amendment**

The competent authority considers this amendment to the Arlanza PDO product specification to be a standard amendment; it cannot be regarded as a Union amendment since it does not correspond to any of the situations referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. Specifically, it does not: include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication; risk voiding the link with the geographical area; entail further restrictions on the marketing of the product.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

7. **Description of the approved standard amendment(s)**

Title

INCLUSION OF NEW TYPES OF WINE

Description

Red wines with carbonic maceration and sweet red wines (referred to as 'ice wines') have been added to category 1, which is the only category covered by the product specification. Their analytical and organoleptic characteristics have been described and the conditions of production have been specified.

This amendment concerns points 2 and 3.b.1 of the product specification and points 6 and 7.1 of the single document.

☑ The amendment affects the single document.

Title

EXTENDING THE DEMARCATED GEOGRAPJHICAL AREA

Description

It has been extended with four municipalities in the province of Burgos (Ciadoncha, Palazuelos de Muño, Pampliega and Santa María del Mercadillo) and one municipality in the province of Palencia (Villaviudas).

This amendment concerns point 4 of the product specification and point 9 of the single document.

☑ The amendment affects the single document.

Title

REDRAFTING OF THE SECTION ON THE LINK

Description

It has been necessary to include the reference to the production of ice wines and to improve the wording of the geographical area concerned, in line with the amendments already set out. This amendment is not considered to be included in the case referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. This does not alter the link; the wording has merely been improved.

This amendment affects point 7 of the product specification, but does not affect the single document.

☐ The amendment affects the single document.

Title

REMOVAL OF POINT 9 CHECKING COMPLIANCE WITH THE PRODUCT SPECIFICATION

Description

This concerns the removel of Point 9 of the product specification because its inclusion is not compulsory.

Point 9 of the specification has been deleted. The single document is not affected.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Arlanza'

EU reference number: PDO-ES-A0613-AM04 – 3.6.2026

1. **Name(s)**

'Arlanza'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the defined geographical area belongs**

Spain

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

WINE – white wines

Organoleptic characteristics

Visual appearance

White wines: in appearance, their tones range from silvery yellow to golden yellow, clear and/or bright, with no suspended solids.

Aged white wines: in appearance, their tones range from silvery yellow to golden yellow, clear and/or bright, with no suspended solids.

Aroma

White wines: characterised by fruity aromas.

Aged white wines: characterised by fruity aromas, possibly woody aromas in addition.

Taste

White wines: They are balanced and fresh.

Aged white wines: They are balanced and fresh, may be reminiscent of ageing in wood.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,33
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

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☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

WINE – rosé wines

Organoleptic characteristics

Visual appearance

Rosé wines: In appearance, their tones range from onion skin to strawberry-red; they are clear and/or bright, with no suspended solids.

Aged rosé wines: In appearance, their tones range from onion skin to raspberry-pink with nuances from the ageing, clear and/or bright, with no suspended solids.

Aroma

Rosé wines: They are characterised by aromas of red and/or black fruit.

Aged rosé wines: They are characterised by aromas of fresh and/or stewed red fruit and woody aromas.

Taste

Rosé wines: They are fresh and balanced.

Aged rosé wines: They are fresh and balanced.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity expressed as acetic acid:

For wines placed on the market in the first year after harvest: 13,33 meq/l.

For wines aged more than one year, it must not exceed the limit, which is calculated as follows: 1 g/l (16,67 meq/l) up to 10 % vol., plus 0,06 g/l (1 meq/l) for each degree exceeding 10 %. In any case, the volatile acidity may not exceed 1,08 g/l (18 meq/l).

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

WINE – young red and wines made by carbonic maceration

Organoleptic characteristics

Visual appearance

In appearance, their tones range from violet red to purple-red, and the colour at the rim shows that they are young wines; they are clear, with no suspended solids.

Aroma

They are characterised by aromas of red and/or black fruit with medium or high intensity.

Taste

They are balanced and fresh.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity expressed as acetic acid:

For wines placed on the market in the first year after harvest: 13,33 meq/l.

For wines aged more than one year, it must not exceed the limit, which is calculated as follows: 1 g/l (16,67 meq/l) up to 10 % vol., plus 0,06 g/l (1 meq/l) for each degree exceeding 10 %. In any case, the volatile acidity may not exceed 1,08 g/l (18 meq/l).

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

WINE – aged red wines

Organoleptic characteristics

Visual appearance

In appearance, their tones range from garnet-red to brick-red, with nuances from the ageing process; they are clear, with no suspended solids.

Aroma

They are characterised by balanced aromas of wood and fruit, depending on the duration of the ageing.

Taste

They are dry with balanced acidity.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity expressed as acetic acid:

For wines placed on the market in the first year after harvest: 16,67 meq/l.

For wines aged more than one year, it must not exceed the limit, which is calculated as follows: 1 g/l (16,67 meq/l) up to 10 % vol., plus 0,06 g/l (1 meq/l) for each degree exceeding 10 %. In any case, the volatile acidity may not exceed 1,2 g/l (20 meq/l).

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

WINE – Sweet red wines

Organoleptic characteristics

Visual appearance

Their tones range from straw-yellow to golden-yellow; they are clear, with no suspended solids.

Aroma

They are characterised by fruity or floral aromas of medium or high intensity.

Taste

They are balanced in terms of alcoholic strength, acidity and residual sugar content.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity expressed as acetic acid:

For wines placed on the market in the first year after harvest: 13,33 meq/l.

For wines aged more than one year, it must not exceed the limit, which is calculated as follows: 1 g/l (16,67 meq/l) up to 10 % vol., plus 0,06 g/l (1 meq/l) for each degree exceeding 10 %. In any case, the volatile acidity may not exceed 1,2 g/l (20 meq/l).

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

— Minimum potential alcoholic strength of the grapes: 10,5 % for white varieties and 11,5 % for red varieties.

— Maximum extraction yield: 72 litres per 100 kilograms of grapes.

— Carbonic maceration: Vatting of the intact grapes, without breaking them, maintaining them in a CO_2-rich environment while during intracellular fermentation takes place. Then they are either destemmed, crushed and macerated, or directly pressed, while continuing alcoholic fermentation. The intracellular fermentation produces alcohol and other aromatic compounds.

— 'Ice wine': The grapes must be harvested when frozen (this temperature is lower or comprised between −2 °C and −7 °C). The grapes are pressed while still frozen, without prior destemming. No sugar or alcohol are added for the fermentation process. The sugar present in the wine, at the end of the fermentation process, is natural residual sugar (not added). Fermentation, as well as ageing, may take place in tanks or barrels.

— The ageing periods for the wines for which the terms 'Crianza', 'Reserva' and 'Gran Reserva' are used are determined as starting from 1 November of the year of harvest.

Winemaking practice

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Type of oenological practice

Relevant winemaking restriction

Description

The white wines must be produced exclusively from the white varieties Albillo and Viura. The rosé wines must be produced from the varieties: Tinta del País, Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot, Petit Verdot, Albillo Mayor and Viura, with the red varieties making up a minimum of 50 %. The red wines must be made with grapes of which at least 75 % are of the following red varieties: Tinta del País, Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot and Petit Verdot.

Winemaking practice

GROWING METHODS

Type of oenological practice

Relevant winemaking restriction

Description

Minimum vine density: 2 000 vines per hectare.

7.2. *Maximum yields*

All wines / category / variety / type

White varieties

Maximum yield

Maximum yield:	10 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

White varieties

Maximum yield

Maximum yield:	72
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red varieties

Maximum yield

Maximum yield:	7 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Red varieties

Maximum yield

Maximum yield:	50,40
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

White varieties for making 'Vino de Pueblo' or 'Vino de Villa'

Maximum yield

Maximum yield:	8 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

White varieties for making 'Vino de Pueblo' or 'Vino de Villa'

Maximum yield

Maximum yield:	57,6
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red varieties for making 'Vino de Pueblo' or 'Vino de Villa'

Maximum yield

Maximum yield:	5 600
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Red varieties for making 'Vino de Pueblo' or 'Vino de Villa'

Maximum yield

Maximum yield:	40,32
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— ALBILLO MAYOR

— CABERNET SAUVIGNON

— GARNACHA TINTA

— MACABEO – VIURA

— MENCÍA

— MERLOT

— PETIT VERDOT

— TEMPRANILLO – TINTA DEL PAIS

9. **Concise definition of the demarcated geographical area**

It covers the following municipalities and local entities:

— Province of Burgos: Avellanosa de Muñó and the smaller entities: Pinedillo, Paules del Agua and Torrecítores del Enebral; Ciruelos de Cervera (cadastral polygon 518) and the 'smaller local entity' of Briongos de Cervera; Cebrecos, Cilleruelo de Abajo, Cilleruelo de Arriba, Covarrubias and the 'smaller local entity' of Ura; Fontioso, Iglesiarrubia, Lerma and the smaller entities of: Revilla Cabriada, Castrillo Solarana, Rabé de los Escuderos, Santillán del Agua, Ruyales del Agua and Villoviado; Los Balbases (cadastral polygon 523), Madrigal del Monte, Madrigalejo del Monte and the 'smaller local entity' of Montuenga; Mahamud, Nebreda, Palazuelos de Muño, Pampliega, Peral de Arlanza, Pineda Trasmonte, Pinilla Trasmonte, Puentedura, Quintanilla del Agua, Tordueles, Quintanilla del Coco and the 'smaller local entity' of Castroceniza; Quintanilla de la Mata, Retuerta, Revilla Vallejera, Royuela de Riofranco, Santa Cecilia, Santa Inés, Santa María del Campo, Santa Maria del Mercadillo, Santibáñez del Val, Santo Domingo de Silos, Solarana, Tordomar, Torrecilla del Monte, Torrepadre, Valles de Palenzuela, Villafruela, Villahoz, Villalmanzo, Villamayor de los Montes, Villangómez and the 'smaller local entity' of Villafuertes; Villaverde del Monte and Zael.

— Province of Palencia: Baltanás and the 'smaller local entity' of Valdecañas de Cerrato, Cobos de Cerrato, Cordovilla la Real, Espinosa de Cerrato, Herrera de Valdecañas, Hornillos de Cerrato, Palenzuela, Quintana del Puente, Tabanera de Cerrato, Torquemada, Villahán, Villaviudas and Villodrigo.

In the municipality of Los Balbases, only the area located in cadastral polygon 523 is suitable for cultivating the protected vines. In the municipality of Ciruelos de Cervera, only the area within cadastral polygon 518 is suitable for cultivating the protected vines. In the municipality of Villaviudas, the area at altitude in accordance with the product specification is suitable for cultivating vines.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The extreme continental climate (significant differences between daytime and nighttime temperatures) and the altitude are the most important physical factors, in particular during the ripening process (slow and delayed). Also the low yields of the area, achieved through a low vine density and major crop thinning. In these conditions, the Tinta del País variety acquires very distinctive features that distinguish this area from other areas (accumulation of polyphenols and aromatic precursors and ideal balance between alcohol and pronounced acidity). The wines are rich in polyphenols, of great body and acidity, making them particularly suited to ageing.

11. **Further applicable requirements**

Title of the requirement/derogation

PACKAGING AT SOURCE

Legal framework

In national legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

The wine-making process includes bottling and refinement of the wines. Thus, the organoleptic, and physical and chemical can only be guaranteed if all of the wine handling operations take place in the area of production. The bottling of wines is one of the factors critical to attaining the defined characteristics. Consequently, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling must take place in bottling plants in wineries located in the production area.

Title of the requirement/derogation

LABELLING

Legal framework

In national legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

— The labels of the protected wines must prominently bear the geographical name of the PDO, 'Arlanza'. The traditional term referred to in Article 112(a) of Regulation (EU) No 1308/2013 is 'Denominación de Origen' ('designation of origin').

— The vintage year must be indicated on the label, even if the wines are not aged.

— The red and rosé wines may use the following traditional terms on the label: 'Crianza', 'Reserva', and 'Gran Reserva', provided they comply with the relevant applicable legislation in force.

— Red and rosé wines of the 'Arlanza' PDO may use the term 'Roble' (oak) on the label provided they comply with the applicable legislation in force.

— The wines may use the expression 'Fermentado en barrica' (barrel fermented) on the main label under the conditions laid down in the applicable legislation in force.

— The name of a smaller geographical unit than those making up the geographical area (municipalities and smaller entities) may be used, along with the following terms: 'Vino de Pueblo', provided that 85 % of the grapes used to make the protected wine come from parcels located in that smaller geographical unit, and 'Vino de Villa' provided that 100 % of the grapes used to make the protected wine come from parcels located in that municipality or district. It must also comply with the established yield limit.

  The words 'Vino de Villa' must be indicated and followed by the geographical name of the relevant municipality that is considered a 'Villa'. These are as follows: Lerma (and its districts of Castrillo Solarana, Villoviado, Revilla Cabriada, Rabé de los Escuderos, Santillán del Agua and Ruyales del Agua), Covarrubias (and its Ura district), and Santa Maria del Campo (and its Escuderos district).

Electronic (URL) reference to the publication of the product specification

http://www.itacyl.es/calidad-diferenciada/dop-e-igp/listado-dop-vinicas