C/2026/2939

28.5.2026

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/2939)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Aceite Valle del Tiétar'

EU No: PDO-ES-03368 Submitted on 11.11.2024

1. **Name(s)**

'Aceite Valle del Tiétar'

2. **Geographical indication type**

PDO ☒ PGI ☐

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

Spain

4. **Description of the agricultural product**

4.1. *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*

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

1509 – Olive oil and its fractions, whether or not refined, but not chemically modified

1509 20 – Extra virgin olive oil

4.2. *Description of the agricultural product to which the registered name applies*

Extra virgin olive oil (EVOO) obtained from the fruit of the olive tree (*Olea europaea* L.) exclusively by mechanical or other physical means which do not alter the EVOO, preserving the taste, aroma and characteristics of the fruit from which it originates.

The olives are harvested directly from the tree with a maximum ripeness of stage 6 [on the index of maturation] and must be healthy, without blemishes, pests or diseases.

Physical and chemical characteristics:

— Acidity (expressed as oleic acid): ≤ 0,3 %

— Peroxide value: ≤ 10 mEq O_2/kg

— Waxes: ≤ 100 mg/kg

— Ethyl esters: ≤ 20 mg/kg

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

Organoleptic characteristics

An organoleptic analysis of 'Aceite Valle del Tiétar' gives a sensory profile with clearly perceptible intensities. These reflect its complexity, with the required presence of at least four descriptors: bitterness, pungency and at least two of the following – fruitiness of healthy and fresh olives, grass, leaf, apple, almond and other fruits. No astringency.

Each of its median ratings for fruitiness, bitterness and pungency must be perceptible, with the median rating for fruitiness at least 3 and the overall median rating for positive organoleptic attributes at least 8.

Colour: ranges from yellow to greenish yellow.

Median score for defects	Md = 0
Median fruitiness	Mf ≥ 3,0
Sum of the medians of positive organoleptic attributes	≥ 8,0

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

'Aceite Valle del Tiétar' comes from olives of the following recognised local varieties, grown and harvested in the defined geographical area: Manzanilla, Cornatilla, Carrasqueña, Redondilla, Albar, Mollar, Enagua, Machuna and Gordal, including when grafting is used. In a given quantity, at least 80 % of the oil must come from one or more of the above varieties.

'Aceite Valle del Tiétar' may contain other varieties, but these must not account for more than 20 % of it. They must be grown and harvested in the defined geographical area.

4.4. *Specific steps in production that must take place in the identified geographical area*

All steps in production must take place in the defined geographical area.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

In order to maintain the characteristics of the protected EVOO, the packaging process takes place in the production area of the protected designation of origin (PDO). This allows complete control over production and ensures that experienced local producers are responsible for the final handling of the product. Registered mills and packaging plants naturally know best how their EVOOs react to the various steps involved in the packaging process, such as the decanting times and methods, use of filters, filter materials, packaging temperatures and their reaction to cold and storage. Proper filtering helps to enhance the appearance of the product when offered for sale to the consumer, and improves the conditions for its preservation. This is due to the partial or complete removal of decomposed solid debris and moisture, which would otherwise lead to improper [preservation] practice and the potential presence of anaerobic fermentation. The ultimate aim is to preserve the characteristics of the product until dispatch, the final stage of the process.

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

The packaging in which the protected EVOOs are dispatched must bear a numbered label containing the name 'Aceite Valle del Tiétar', accompanied by the logo of the PDO.

The labels must be affixed at the registered packaging plants in such a way that they cannot be reused.



5. **Concise definition of the geographical area**

The production area is located in the south of the province of Ávila and comprises the following 24 municipalities: Arenas de San Pedro, Candeleda, Casavieja, Casillas, Cuevas del Valle, El Arenal, El Hornillo, Fresnedilla, Gavilanes, Guisando, Higueras de las Dueñas, Lanzahita, La Adrada, Mijares, Mombeltrán, Navahondilla, Pedro Bernardo, Piedralaves, Poyales del Hoyo, Santa Cruz del Valle, San Esteban del Valle, Santa María del Tiétar, Sotillo de la Adrada and Villarejo del Valle.

It is within the so-called Central System of mountain ranges and more specifically at the foot of the Sierra de Gredos. It is bordered to the west by the district of La Vera, to the north by Alto Tormes and Alto Alberche, to the south by Campo Arañuelo and Tierra de Talavera across the Sierra de San Vicente, and to the east by the Alberche Valley and Bajo Alberche.

6. **Link with the geographical area**

6.1. *Specificity of the geographical area*

Natural factors

The River Tiétar and its tributaries flow through the Tiétar Valley, which is characterised by its biodiversity and microclimate. This makes it possible for subtropical species, such as citrus fruit, to grow on the sides of the valley, together with olive trees, figs and old vines, in order of abundance. In addition, there are all kinds of fruit trees and other tree species, often growing among the crops themselves.

The climate in the district of the Tiétar Valley is very strongly influenced by the Sierra de Gredos, which shelters the production area from cold northerly winds, while acting as a screen by retaining in the valley damp air masses from the south-west, resulting in a benign climate.

The climate of the area, according to the Köppen-Geiger classification, is Csa 'temperate', also classed as a sub-humid Mediterranean climate. Average annual temperatures are around 13,5 °C, with minimum temperatures of approximately 7 °C and maximum temperatures of around 20 °C. The Tiétar Valley has an annual average precipitation of 700 mm. Both rainfall and temperatures vary according to their elevation gradient.

The figures provided above are within the ideal range for growing olives.

The demarcated area has a frost-free period of 300 to 350 days and average annual relative humidity of 55 %. Records show that there are over 3 000 hours of sunshine annually, exceeding the 2 800 hours required, which provide ideal conditions for olives to grow.

As regards its lithology, the Sierra de Gredos is made up of plutonic and metamorphic rocks, from which tertiary sedimentary materials (compacted arkosic material) have formed and are concentrated in the Tiétar Valley. The olive trees thus grow on soils that have developed on granites or arkosic materials.

The predominant texture type in the soils is sandy-loam. The organic matter content is between 0,9 % and 4,6 %; the carbon-nitrogen ratio is about 12; and the cation exchange capacity is between 14,1 and 25,6 cmol+/kg, which is above the recommended 8-10 mEq/100 g. These values demonstrate a good soil quality for olive cultivation.

The soils are predominantly acidic, with pH levels varying between 5,5 and 7,0, which is an ideal pH for olive trees. As a result of soil acidity, average calcium content is low (6,0 g/kg-1) compared to global levels (15,0 g/kg-1), while rubidium (204,9 mg/kg-1) has higher average values than data on a global level (111,5 mg/kg-1), which is typical of areas with an acidic rock substrate.

The electrical conductivity levels do not suggest any salinity problems, since all the profiles are 'non-saline'.

Human factors

The terraces in the Tiétar Valley are a distinctive agricultural feature of the district. They contain vertical slopes which are 1-2 m high, covered with blocks of local granite.

Harvesting is carried out when the olives have a maximum ripeness of stage 6, with the fruit dispatched immediately after harvest. There is a ban on temporary storage, and processing takes place at low temperatures under conditions appropriate for cold extraction; processing times are short and the EVOO is stored in darkness.

6.2. *Specificity of the product*

The recognised varieties Manzanilla, Cornatilla, Carrasqueña, Redondilla, Albar, Mollar, Enagua, Machuna and Gordal, including when grafting is used, are the cornerstone of the multivarietal vocation of 'Aceite Valle del Tiétar'.

It is important to note that the geographical production area is a transition zone between areas where monovarietal production predominates. This natural blending of the identified varieties present makes it possible to obtain an oil with a complex sensory profile, characterised by its lack of astringency and the presence of at least four descriptors: bitterness, pungency and, in addition, two of the most characteristic features of this oil, such as the fruitiness of healthy and fresh olives, grass, leaf, apple, almond or other fruits. The median ratings for fruitiness, bitterness and pungency must be perceptible, with the median rating for fruitiness at least 3 and the overall median rating for positive organoleptic attributes at least 8.

'Aceite Valle del Tiétar' is characterised by reduced oxidation processes with peroxide value levels under 10 mEq O_2/kg. Similarly, reduced lipolysis processes are reflected in acidity levels not exceeding 0,3 %; ethyl esters of under 20 mg/kg; and low aroma deterioration. At the same time, the low levels allowed for wax content are a pointer to the high quality of the fruit.

6.3. *Causal link between the geographical area and the characteristics of the product*

Natural selection has led to a multivarietal system that makes olive trees grown in the Tiétar Valley characteristic and distinguishable. This uniqueness is due to the combined influence of various factors characteristic of the area: mountain-type olive groves; low crop intensity; the protective effect of the Sierra de Gredos on the climate; soils of granitic origin; abundant sunshine; cultivation on terraces and level plots; the microclimate and the biodiversity of the flora in the surrounding area. The patchwork of crops and naturally occurring vegetation, together with olive groves on terraces, boosts the heterogeneity of the environment and the distinct expression of each local variety, contributing to a complex sensory profile.

The benign climate and soil properties, defined as ideal for olive growing and the production of extra virgin olive oil, create the right conditions for the synthesis of aromatic compounds. They also reduce hydrolysis and oxidation reactions by providing the olive trees with all the nutritional requirements for optimal growth.

The abundant sunshine in the Tiétar Valley (exceeding 3 000 hours per year), with the olive groves planted to take full advantage of the sun and the crops grown on terraces and level plots, boosts photosynthesis and, consequently, the generation of volatile compounds (aldehydes and alcohols) which are responsible for the notes of green fruitiness and of grass/leaf, green apple and fresh fruit. This is a factor that has a significant influence on the wealth of aromatic substances present in 'Aceite Valle del Tiétar'. The day/night temperature range also has an impact: warm days are conducive to enzymatic reactions and biosynthesis; cool nights reduce respiratory activity, compound volatilisation and precursor degradation, helping to preserve aromas.

The temperate conditions and the prolonged frost-free period allow for homogeneous ripening and reduce physiological damage that would trigger processes of degradation, oxidation or cell rupture, negatively affecting the aromatic profile and quality of the product. Instead, the production of an EVOO with a low wax content (≤ 100 mg/kg) is favoured due to the epidermis being kept intact and the presence of free fatty acid values close to zero (acidity ≤ 0,3 %).

The soils are derived from granite, with a moderately acidic pH and high levels of drainage. These provide for moderate growth and compact yields, resulting in smaller fruit with a higher skin/flesh ratio. The drainage and reduced summer water retention make for a certain degree of 'controlled stress'. This boosts the biosynthesis of phenolic compounds and aromatic precursors, which is reflected in a noticeable bitterness and pungency, and more pronounced notes of green fruitiness, grass, leaf or apple, and greater natural oxidative stability. In addition, balanced nutrition allows the fruit to develop properly without deteriorating, which reduces cell rupture, the release of lipase enzymes and degradation of the fruit, thereby minimising the release of free fatty acids.

Harvesting directly from the tree with a maximum ripeness of stage 6 – together with an obligation to mill before 24 hours has elapsed – minimises rupture of the fruit, reduces the activity of degrading enzymes (such as lipases) and prevents oxidation and the migration of substances from the skin (such as waxes) to the EVOO. This has a direct impact on the acidity of ≤ 0,3 %, the peroxide value of ≤ 10 mEq O_2/kg, waxes of ≤ 100 mg/kg and ethyl esters of ≤ 20 mg/kg. These values are hallmarks of the protected oil, directly linked to the processing that takes place in the area.

Immediate milling and extraction at under 27 °C help preserve the phenolic and volatile compounds formed in the olive grove.

Storage in closed tanks, without exposure to light and at temperatures below 25 °C, combined with low residual moisture after filtration, prevents the development of oxidative processes, ensuring minimal degradation of the aromatic profile and the preservation of the natural greenish-yellow colour of the fruit. Meanwhile, the low peroxide value values of under 10 mEq O_2/kg, are a particular characteristic of 'Aceite Valle del Tiétar'.

In conclusion, the combination of the multivarietal system, natural factors and the handling and harvesting practices result in an oil with a complex sensory profile, with a clear fruitiness and a noticeable bitterness and pungency, and an all-embracing harmony of positive organoleptic attributes. It is also marked by its limited oxidation and lipolysis processes, which are reflected in exceptionally low physico-chemical values specific to and distinctive of the 'Aceite Valle del Tiétar' PDO.

Reference to the publication of the product specification of the geographical indication

https://www.itacyl.es/documents/20143/342640/PCC+DOP+Aceite+Valle+del+Ti%C3%A9tar.pdf/ba89caf8-2b3b-dcd7-461e-390b7d266025?t=1756725636652