C/2024/7432

13.12.2024

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/7432)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Rías Baixas'

PDO-ES-A1119-AM03

Date of communication: 30 September 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. CHANGES IN THE REQUIREMENTS FOR MIXING VARIETIES

Description:

A change to the requirements that the mix of varieties (the 'blend') must have for the wine types 'Rías Baixas' Rosal, 'Rías Baixas' Salnés and 'Rías Baixas' Ribeira do Ulla. It is specified that a minimum of 70 % of the varieties listed must be 'among at least one' of them. For the sub-area O Rosal, the variety Caíño Blanco has been added.

This amendment concerns point 3.3 of the product specification but does not affect the single document.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The intention is to clarify that the minimum percentage (70 %) of all the varieties mentioned refers to that set of varieties, so that the condition will be met if 70 % of a single variety is reached. However, for the 'Rías Baixas' Condado type, the wording has been maintained, as it is understood that for this type of wine there must be a minimum of each of the varieties that together reach the minimum 70 %.

2. INCLUSION OF A NEW VARIETY

Description:

A new variety has been included on the list of those permitted in the production of 'Rías Baixas' wines, specifically the Ratiño Gallega white variety.

Point 6 of the specification and point 7 of the single document have been amended.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

According to studies carried out, this is a native variety and not a clone of another variety. It was therefore formally recognised as a new variety of *Vitis vinifera* by Order APA/1097/2021 of 7 October 2021, which provides for including a number of varieties of various species in the Register of Commercial Varieties (Official State Gazette of 11 October 2021).

[1] OJ L 9, 11.1.2019, p. 2.

3. THE VARIATION IN ANALYTICAL LIMITS HAS BEEN REMOVED

Description:

The variations that were set out for the values of the different analytical parameters of the wines have been removed.

This amendment concerns point 2.1 of the product specification but does not affect the single document.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The variations must be those indicated by the accredited laboratories in their findings, according to the degree of uncertainty of the analytical method used.

4. UPDATES TO A NUMBER OF REFERENCES

Description:

The amendment to the product specification also updates some of the legal citations which had become outdated over time, changes some references to production data, includes updated values, and changes some of the contact information for the Regulatory Board.

This amendment concerns points 2, 3, 7, 8 and 9 of the product specification but does not affect the single document.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The opportunity has been taken to update some outdated references in the text of the product specification.

SINGLE DOCUMENT

1. **Name(s)**

Rías Baixas

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

5. Quality sparkling wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

4. **Description of the wine(s)**

1. *'Rías Baixas' Albariño*

BRIEF WRITTEN DESCRIPTION

Appearance: Straw yellow with golden or greenish tones. Clear and bright. Aroma: Medium to high intensity. Intensely aromatic wine; primary aromas of citrus, flowers and fruit dominate, with a notable presence of apple. Taste: Balanced on the palate, with light acidity. Good structure, with medium unctuosity and a long finish. Floral and fruity aftertaste.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 11,3

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

2. *Other 'Rías Baixas' white wines*

BRIEF WRITTEN DESCRIPTION

Appearance: Straw yellow with golden or greenish tones. Clear and bright. Aroma: Medium intensity and with strong presence of primary aromas (flowers and/or fruits). Taste: Slightly acidic, fresh and balanced. Fruity aftertaste.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume) 11

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

3. *'Rías Baixas' Barrica*

BRIEF WRITTEN DESCRIPTION

Appearance: Golden yellow colour. Clear and bright. Aroma: Medium intensity Well-integrated primary and tertiary aromas. Primary aromas once again of flowers and fruit, together with tertiary aromas of wood, with a notable presence of toasted, smoked, vanilla and dried fruit aromas. Taste: Good structure, unctuous and with a fruity aftertaste with hints of vanilla.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 11,5

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

4. *'Rías Baixas' Tinto*

BRIEF WRITTEN DESCRIPTION

Appearance: Cherry red in colour with violet tones. Medium colour intensity. Clear and bright. Aroma: Wines with medium intensity. Primary aromas of red fruit (strawberry, blackberry, etc.) and plants predominate. Taste: Light on the palate, moderately tannic. Medium finish with fruity hints.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume) 10

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 150

5. *'Rías Baixas' quality sparkling wine*

BRIEF WRITTEN DESCRIPTION

Appearance: The whites are pale yellow in colour with golden highlights, and the reds have violet tones. Clear and bright. Fine and long-lasting bubbles. Aroma:Primary (floral and fruity) and secondary (bready and yeasty) aromas predominate. Taste:Balanced on the palate. Fresh and lightly acidic, with well-integrated carbon dioxide (bubbles) and a fruity aftertaste.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume) 10

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 185

5. **Wine-making practices**

5.1. *Specific oenological practices*

1) Cultivation method

The grapes must be harvested using harvesting crates or other containers authorised by the Regulatory Board.

2) Specific oenological practice

The minimum alcoholic strength of the musts shall be 11 % vol. for the Albariño variety; 10 % vol. for the rest of the white wines; 9,5 % vol. for the red wines; and 10 % vol. for the sparkling wines.

The white wines that have not been aged have distinctive names determined by the percentage of varieties used and the area of grape production and winemaking.

The wooden barrels used in the ageing of the wine 'Rías Baixas' Barrica shall not exceed 600 l in capacity. The labelling shall indicate the duration of the process.

The sparkling wines are produced exclusively by second fermentation in the bottle.

5.2. *Maximum yields*

12 500 kilograms of grapes per hectare

90 hectolitres per hectare

6. **Demarcated geographical area**

The territory is divided into five sub-areas, located in the autonomous community of Galicia. These sub-areas and the municipalities that they include are:

— Val do Salnés: Cambados, Meaño, Sanxenxo, Ribadumia, Meis, Vilanova de Arousa, Portas, Caldas de Reis, Vilagarcía de Arousa, Barro, O Grove and the Illa de Arousa

— Condado do Tea: Salvaterra de Miño, As Neves, Arbo, Crecente, Salceda de Caselas, Ponteareas, A Cañiza*, Tui* y Mos*.

— O Rosal: O Rosal, Tomiño, A Garda, Gondomar* and Tui*.

— Soutomaior: Soutomaior.

— Ribeira do Ulla: Vedra, Padrón*, Teo*, Boqueixón*, Touro*, A Estrada*, Silleda* and Vila de Cruces*.

The municipalities marked with (*) are not fully included.

7. **Main wine grape variety(ies)**

ALBARIÑO

BRANCELLAO

CASTAÑAL

CAÍÑO BLANCO

CAÍÑO TINTO

ESPADEIRO - TORNEIRO

GODELLO

LOUREIRA – LOUREIRO BLANCO

LOUREIRO TINTO

MENCÍA

PEDRAL - DOZAL

RATIÑO GALLEGA

SOUSÓN

TORRONTÉS

TREIXADURA

8. **Description of the link(s)**

The Atlantic climate, the proximity to the sea, the cultivation on land that has an altitude of less than 300 m, the soil characteristics (low pH, lack of minerals and nutrients and low depth), the training system (adaptation to the high humidity conditions) and the use of native varieties, all result in a ripeness that causes a build-up of sugar, producing very distinctive wines with their acidic aspect and their aroma and taste.

The best suited variety is Albariño, present in the overwhelming majority of these wines and the reason they are so characteristic. It is common for the whole PDO to be named after the variety.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Bottling shall be carried out exclusively in wineries located in the geographical zone that is defined and entered in the relevant registers of the Regulatory Board.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

For products in the 'wine' category, the harvest years must be indicated. The packaging used for all products intended for consumption must bear a numbered seal or label to be supplied by the Regulatory Board. This label must include the designation of origin logo, which features in Annex II of the product specification.

Link to the product specification

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/PC_DOP_Rias_Baixas_julio_2024_ESP.pdf