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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/2025/458)

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

'Conca de Barberà'

PDO-ES-A1422-AM05

Date of communication: 24 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. INCLUSION OF ORANGE WINE AS A TYPE OF WHITE WINE

Description

Orange wine, its production and organoleptic characteristics have been included as a type of white wine.

Point 2 of the product specification and point 4 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. No new category has been added, however a new type of white wine has been included in the existing category 1 of the product specification.

Reasons

It is a type of white wine that was formerly made in Conca de Barberà. They were always dynamic wines in the mouth, intensely coloured and strong in alcohol. Recently new, less aggressive, production techniques have given rise to a new generation of these wines.

Production of orange wines has increased in recent years and, as the product specification of the protected designation of origin Conca de Barberà does not refer explicitly to this kind of wine, it was necessary to add it.

2. INCLUSION OF THE 'MÉTHODE ANCESTRALE' FOR MAKING QUALITY SPARKLING AND SEMI-SPARKLING WINES

Description

Reference has been included to quality sparkling and semi-sparkling wines made by the 'méthode ancestrale', their production and organoleptic characteristics.

Point 2 of the product specification and point 4 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. No new category has been added, however a new type of wine made by the aforementioned method has been included in the existing categories 5 and 8 of the product specification.

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

Reasons

The previous specification referred only to the production of quality sparkling wines made by the traditional method. In recent years, however, wineries have innovated and now make sparkling wines using the 'méthode ancestrale'. It is therefore necessary to include such wines, along with semi-sparkling wine made by the 'méthode ancestrale'.

3. IMPROVED ORGANOLEPTIC DESCRIPTION

Description

The organoleptic descriptions of the different types of wine have been improved and brought together in a table.

Point 2 of the product specification and point 4 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.

Reasons

The intention is to improve the product description.

4. CORRIGENDA

Description

— the minimum actual alcoholic strength of the quality sparkling wines has increased from 9,5 % to 10 %;

— the units of residual sugars were previously expressed as grams per litre of 'glucose and fructose' and are now expressed as 'glucose, fructose and sucrose' for quality sparkling wines, and 'glucose and fructose' for the other wines;

— the reference to 'Moscatel' has been deleted;

— some of the parameters for sugar have been corrected, depending on the type of quality sparkling wine;

— the option of storing wine in the area in immediate proximity to the demarcated area has been abolished: only production and ageing can be carried out in this area.

Points 2.2 and 8.4 of the product specification and points 4 and 9 of the single document have been amended accordingly.

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.

Reasons

We are taking the opportunity to make these corrections so that the text complies with the EU legislation in force. 'Moscatel' is not used for the wines covered by this PDO.

SINGLE DOCUMENT

1. **Name(s)**

Conca de Barberà

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

8. Semi-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. *White wine and rosé wine*

BRIEF WRITTEN DESCRIPTION

White

Appearance: the colour can vary from pale greenish yellow to intensely golden depending on the level of ageing and/or whether there was contact with wood during the production process. Clear and without cloudiness

Aroma: fruity and/or floral notes when young, may have tertiary aromas and even toasty notes or woody notes if there has been contact with wood.

Taste: light and fresh in the mouth when young, and more unctuous and structured when fermented or aged in barrels.

Orange wine

Appearance: may have some cloudiness resulting from the production process, with tones that can range from yellow to orange.

Aroma: primary aromas present in the white wines, may have oxidative, botanical, plant and/or herbal notes.

Taste: may have bitter and/or tannic notes resulting from the production process.

Rosé

Appearance: the colour can vary from intense red with hints of violet and onion-skin hues, through to orange tones, depending on the level of ageing and/or whether there was contact with wood during the production process. Clear and without cloudiness.

Aroma: bold, with fruity and/or floral notes when young, may have tertiary notes or notes typical of ageing.

Taste: gentle acidity, balanced with a fruity taste.

* Maximum sulphur dioxide: 200 milligrams per litre where the sugar content is less than 5 grams per litre; 250 milligrams per litre where the sugar content is 5 grams per litre or above.

* The relevant Community legislation will apply for the limits of parameters not covered.

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) —

2. *Red wine*

BRIEF WRITTEN DESCRIPTION

Appearance: the colour can vary from intense cherry with violet tinges to ruby with a hint of ochre, as the level of ageing increases.

Aroma: clear and intense aromas. The young wines are fruity and have tertiary, including toasty, notes when they have had contact with wood.

Taste: the young wines have a balanced acidity and a medium to long aftertaste. Those that are fermented and/or aged in barrels are intense, structured and long.

* Maximum sulphur dioxide: 150 milligrams per litre where the sugar content is less than 5 grams per litre; 200 milligrams per litre where the sugar content is 5 grams per litre or above.

* The relevant Community legislation will apply for the limits of parameters not covered.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume) 10,5

— 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) —

3. *Liqueur wine*

BRIEF WRITTEN DESCRIPTION

Liqueur wines (all)

Appearance: ranging from more opaque and intense colours to the more evolved tones described for whites and reds, even becoming amber with copper tints, depending on their level of ageing.

'Vino de licor dulce natural' (sweet liqueur wine made by fortifiction)

Aroma: gently warm with aromas of raisins, honey, ripe fruits and reminiscent of the flavours and aromas of the grapes.

Taste: unctuous and long.

'Mistela' liqueur wines

Aroma: gently warm. The wines are silky and honeyed, with aromas of raisins, honey, ripe fruits and reminiscent of the flavours and aromas of the grapes.

Taste: unctuous and long with well-integrated alcohol.

* Maximum sulphur dioxide: 150 milligrams per litre where the sugar content is less than 5 grams per litre; 200 milligrams per litre where the sugar content is 5 grams per litre or above.

* The relevant Community legislation will apply for the limits of parameters not covered.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume) 15

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) 33,33

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

4. *Quality sparkling wine*

BRIEF WRITTEN DESCRIPTION

Appearance: the colour is as described for the white, rosé and red wines. With the additional presence of carbon dioxide in all cases.

Aroma: fresh and fruity aromas specific to the grape varieties from which they are made.

Taste: fresh and creamy with a good balance of sweetness, acidity and alcohol.

* The relevant Community legislation will apply for the limits of parameters not covered.

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) —

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

5. *Semi-sparkling wine*

BRIEF WRITTEN DESCRIPTION

Semi-sparkling wine

Appearance: the colour is as described for the white, rosé or red wines, but with the additional presence of carbon dioxide.

Aroma: bold, fruity and/or floral.

Taste: balanced, fresh and causing a slight tingling sensation due to the release of carbon dioxide.

Semi-sparkling wine made by the 'méthode ancestrale'

Appearance: the colour is as described for the white, rosé or red wines, but with the additional presence of carbon dioxide.

Aroma: fresh and fruity aromas specific to the grape varieties from which they are made.

Taste: fresh with a good balance of sweetness, acidity and alcohol.

* Maximum sulphur dioxide: 200 milligrams per litre (white and rosé) and 150 milligrams per litre (red) where the sugar content is below 5 grams per litre; 250 milligrams per litre (white and rosé) and 200 milligrams per litre (red) where the sugar content is 5 grams per litre or above.

* The relevant Community legislation will apply for the limits of parameters not covered.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume) 9

— Minimum total acidity in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre) —

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

Restriction relating to wine-making

The grapes must be harvested with great care. Only grapes that are ripe enough to produce wines with a natural alcoholic strength of at least 9 % may be used for the PDO. The yield may not exceed 70 litres of must or wine for every 100 kg of harvested grapes.

5.2. *Maximum yields*

12 000 kilograms of grapes per hectare

84 hectolitres per hectare

6. **Demarcated geographical area**

The area is formed of vineyard parcels located within the following municipalities or geographical areas: Barberà de la Conca, Blancafort, Conesa, L'Espluga de Francolí, Forès, Montblanc, Pira, Rocafort de Queralt, Sarral, Senan, Solivella, Vallclara, Vilaverd and Vimbodí. In the municipality of Vilanova de Prades, land registry plots 11, 16, 20, 21 and parcel 23 of registry plot 10. In the municipality of Cabra del Camp, plot 1, parcels 13, 15, 18, 28, 29, 34, 66 and 77. Plot 4, parcels 35 and 51. In the municipality of Aiguamúrcia, plot 35, parcel 14; plot 36, parcel 1; plot 41, parcel 13.

The plots referred to in the municipalities of Cabra del Camp and Aiguamúrica are outside the boundaries of the Conca de Barbera PDO. However, historically they have been the property of partners in the winery Agrícola de Barbera de la Conca, SCCL and/or suppliers to Bodegas Concavins, SA. They may therefore be used in the production of wines protected by the 'Conca de Barbera' PDO where they also meet the following requirements:

— The grapes from the aforementioned estates were used in the aforementioned wineries prior to 1 January 1989.

— This authorisation will remain in force as long as the current owners or their direct descendants own the aforementioned vines. It will be regarded as an individual authorisation to be checked individually.

7. **Wine grape variety(ies)**

AGUDELO - CHENIN BLANC

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA TINTA

GARRO - MANDO

MACABEO – VIURA

MAZUELA - SAMSÓ

MERLOT

MERSEGUERA - SUMOLL BLANCO

MONASTRELL

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PARELLADA

PINOT NOIR

QUEROL

SAUVIGNON BLANC

SUMOLL TINTO

SYRAH

TEMPRANILLO – ULL DE LLEBRE

TREPAT

VIOGNIER

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

8.1. *Wine*

The Mediterranean climate mitigated by the mildness of the Tarragona coast, the continentality of the districts around Lleida and the marked difference in temperature between day and night help to produce light white wines of exceptional quality, with a delicate fruity aroma and relatively low levels of alcohol. The rosé wines are light, fruity and fresh on account of their relatively low acidity. The young red wines are smooth, light and flavourful in the mouth. The aged red wines have more body and achieve great aromatic complexity and length.

The silty-loam and clay-loam soils of Conca de Barberà give body and structure to the white wines, just as to the reds and rosés. The river terraces make the white and rosé wines softer, while the shale soils, with their abundant slate, give the red wines more colour and structure.

8.2. *Quality sparkling and semi-sparkling wine*

The most characteristic soils of Conca de Barberà are clay-limestone. They give body and structure to both the sparkling and semi-sparkling wines. The river terraces, on the other hand, give them greater softness.

8.3. *Liqueur wine*

The shale soils of the district give colour and more structure to the liqueur wines.

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Packaging must be individually identified with the established seal of the PDO, and with a unique individual number on each package. The number is assigned according to batch in the winery at the time of packaging.

The height of the characters used to indicate Conca de Barberà must not exceed 4 millimetres, or half that for the words 'Denominación de Origen' (designation of origin).

The following must appear on the label:

— The name of the municipality mentioned in the information about the bottler or transporter.

— The actual alcoholic strength by volume expressed in units or half units of its percentage in volume, followed by the abbreviation % vol.

— Statement, where applicable, of the presence of sulphites in the bottled product.

— The registration number in the Register of Bottlers of the Department of Agriculture, Livestock, Fisheries, Food and the Environment.

— If a trade name is used, it must be located in the visual field and registered, in advance, with the Spanish Office of Patents and Trademarks. This registration must be notified to the Register of Bottlers of the Department of Agriculture, Livestock, Fisheries, Food and the Environment.

— The batch number may be placed outside the visual field in which the compulsory information appears.

— The name of a variety, if 85 % or more of the grapes used to produce the wine are of this variety.

— The name of up to three varieties, provided that the wine in question is made entirely of those three varieties, and always in descending order of percentage in the blend.

— If there are more than three varieties, these may be mentioned outside the visual field in which the compulsory information appears, always in descending order of percentage in the blend.

— The year of harvest, if 85 % or more of the grapes used to produce the wine were harvested in the year to be stated in the description.

— For designations of wines with the name of the wine-grower or the estate, the wine must come from vines grown by that wine-grower or registered to the estate, and be made solely and exclusively from the wine-grower's crops and on the estate respectively.

Legal framework:

In national legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

The traditional practice is authorised whereby wines are made and aged in the area in immediate proximity to the demarcated area, provided that this practice was followed in the past, subject to authorisation, and following consideration of the relevant circumstances in each case.

Link to the product specification

https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/Conca-de-Barbera-modificacio-PC-AM05-2024.pdf