C/2024/7433

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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/2024/7433)

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

'Barbanza e Iria'

PGI-ES-A1255-AM03

Date of communication: 30 September 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. INCLUSION OF A NEW GRAPE VARIETY

Description:

The Ratiño Gallega white variety has been added to the list of varieties permitted in the production of Barbanza e Iria wines.

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

This 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:

Studies have shown that this is a native variety and not a clone of another variety. It was therefore administratively 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 11.10.2021).

2. EXTENSION OF THE DEMARCATED AREA

Description:

The geographical area of this protected geographical indication has been slightly extended to include the Seira administrative parish in the municipality of Rois, which borders the current demarcated area.

Point 4 of the product specification and point 6 of the single document have been amended.

This 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 link is not affected as the current demarcated area is extended only slightly to include an area with similar characteristics.

3. CHANGES TO THE LOGO

Description:

The logo identifying the wines has been updated, replacing the term 'vino de la tierra' with the equivalent 'protected geographical indication'.

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

The amendment concerns Annex II to the specification. The single document is not affected.

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 term 'protected geographical indication' has become better known in the market.

4. UPDATED REFERENCES AND REWORDING

Description:

The amendment to the product specification provided a good opportunity to update a legal quote which was no longer relevant and to improve the wording of various points.

This amendment concerns points 2, 4, 7, 8 and 9 of the product specification. The single document is not affected.

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:

There was scope for improving the text of the product specification.

SINGLE DOCUMENT

1. **Name(s)**

Barbanza e Iria

2. **Geographical indication type**

PGI - Protected Geographical Indication

3. **Categories of grapevine product**

1. 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)**

WINE – White, red and single-variety wines

BRIEF WRITTEN DESCRIPTION

These wines are light, clear and bright in appearance, with a good depth of colour. Their aroma is straightforward and defect-free and reflects the characteristics of the raw material used to make the wines, with a moderate alcoholic strength and floral and fruity notes. On the palate the wines are soft, fresh, rich and balanced, with a slight hint of acidity.

Minimum actual alcoholic strength of single-variety wines: 11 %.

* Maximum volatile acidity of wines marketed after at least 1 year of ageing: 16,66 meq/l.

* Maximum sulphur dioxide content in white wines: 175 mg/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10

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

— Maximum volatile acidity (in milliequivalents per litre): 15

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

Specific oenological practice

Once extracted from the grapes and separated from the marc, the must yield should not exceed 67 litres per 100 kilograms of grapes.

5.2. *Maximum yields*

1. White varieties

12 000 kilograms of grapes per hectare

2. White varieties

80,4 hectolitres per hectare

3. Red grape varieties

8 000 kilograms of grapes per hectare

4. Red varieties

53,6 hectolitres per hectare

6. **Demarcated geographical area**

The area comprises: the municipalities of Boiro, Catoira, Dodro, A Pobra do Caramiñal, Pontecesures, Rianxo, Ribeira and Valga; the administrative parishes of Camboño, Fruíme and Tállara in the municipality of Lousame; the administrative parishes of Iria Flavia and Padrón in the municipality of Padrón; the administrative parishes of Baroña, Caamaño, Queiruga, Ribasieira, San Pedro de Muro and Xuño in the municipality of Porto do Son; and the administrative parish of Seira in the municipality of Rois.

Most of this geographical area is located in the province of A Coruña, with the exception of the municipalities of Catoira, Valga and Pontecesures, which belong to the province of Pontevedra.

7. **Wine grape varieties**

AGUDELO - CHENIN BLANC

ALBARÍN BLANCO – BRANCO LEXÍTIMO

ALBARIÑO

BRANCELLAO

CAÍÑO BLANCO

CAÍÑO TINTO

ESPADEIRO - TORNEIRO

GODELLO

LOUREIRA - LOUREIRO BLANCO

LOUREIRA - MARQUÉS

LOUREIRO TINTO

MENCÍA

MERENZAO

RATIÑO GALLEGA

SOUSÓN

TORRONTÉS

TREIXADURA

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

The wines reflect the local temperature, rainfall and growing conditions, as well as the human factor, which materialises in the choice of varieties (using mostly native varieties), the selection of the best soils (loamy, deep, permeable soils that are characteristic of this geographical area) and the use of good growing practices, including pruning and training vines manually with a great deal of skill, allowing the area's wine-growing potential to be harnessed. All of these conditions result in balanced, harmonious wines that keep well and have an excellent aromatic profile.

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

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated area

Description of the condition:

The wines must be bottled in the demarcated geographical area in which they are made. Transporting and bottling the wine outside the winemaking area can jeopardise quality, as the wine can be exposed to oxidation-reduction, variations in temperature and other influences. The further the wine travels, the greater the risk. Bottling in the area of origin allows the product's characteristics and quality to be preserved. This, combined with the experience and in-depth knowledge of the wines' particular qualities that the wineries of the protected geographical indication 'Barbanza e Iria' have accumulated over the years, makes it necessary to bottle the wines in the area of origin, thus preserving all their physical, chemical and sensory characteristics.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

A numbered secondary label with the PGI logo must be affixed to all bottles.

Link to the product specification

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/PC_Barbanza_Iria_julio_2024_ES.pdf