C/2025/4540

13.8.2025

Publication of an application for registration of a name pursuant to Article 50(2), point (a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(C/2025/4540)

Following 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 within three months from the date of this publication.

SINGLE DOCUMENT

'Aceite de las Sierras de Espadán y Calderona'

EU No: PDO-ES-03036 – 23.11.2023

PDO (X) PGI ( )

1. **Name(s) of PDO**

'Aceite de las Sierras de Espadán y Calderona'

2. **Member State or Third Country**

Spain

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

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

3.2. *Description of the product to which the name in (1) applies*

Extra virgin and virgin olive oil produced from the fruit of the olive tree (*Olea Europaea*, L.) of the variety Serrana de Espadán, a local variety, and from other varieties in smaller proportions, such as Villalonga, Canetera, Morruda and Arbequina.

Extra virgin olive oil:

Physical and chemical characteristics:

— Acidity: < 0,8 %

— Peroxide value: < 20 meq O_2/kg

— K270 < 0,22

— K232 < 2,50

— Median of defects = 0

— Fruity median > 0

[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:

— Pungency < 3,5

— Bitterness < 3

Virgin oil:

Physical and chemical characteristics:

— Acidity: < 1,5 %

— Peroxide value: < 20 meq O_2/kg

— K270 < 0,25

— K232 < 2,60

— Median of defects ≤ 3,5

— Fruity median > 0

Organoleptic characteristics:

— Pungency < 3,5

— Bitterness < 3

In organoleptic terms, the oil is sweet, smooth and fruity, with hints of green almond and fresh grass, the colour shading between green and yellow. It has a notably green character, with an aroma of olives and artichoke of medium intensity, and of outdoor-grown tomatoes, with hints of newly mown grass. In the mouth, there is a balance of sweetness and pungency, softly caressing the throat with a final light touch of bitterness. Persistent and fresh.

With regard to the organoleptic qualities of flavour and aromas analysed in the control tastings: a total lack of defects results in a classification of 'extra virgin', while a small defect means a classification of 'virgin' even though the physical and chemical characteristics are within the parameters of 'extra virgin'.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

The raw materials are olives of the olive tree (*Olea Europea*, L.) of the varieties Serrana de Espadán, Villalonga, Canetera, Morruda and Arbequina.

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

The olives are grown, harvested and processed, and the finished product is prepared, in the geographical area defined in point 4.

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

Oil with the designation of origin 'Aceite de las Sierras de Espadán y Calderona' may be packaged by any packaging undertaking without any geographical restriction.The oil must be packaged in containers that ensure that the product is properly preserved. All containers must be food-safe.

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

Labelling: all packaging, of all types, used to dispatch the oils covered by the PDO must carry identifying information, either imprinted, or on labels attached. The labelling must bear the name 'D.O.P. Aceite de las Sierras Espadán y Calderona' in clear and indelible characters, in addition to the information required under the rules on labelling.

There must also be a logo in the form of a specific and unmistakeable symbol closely associated with the protected designation of origin.



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

The production area for the oils covered by the PDO 'Aceite de las Sierras Espadán y Calderona' comprises the following municipalities: Alfara de la Baronia, Alfondeguilla, Algar del Palancia, Algímia d'Alfara, Algimia de Almonacid, Almedijar, Altura, Arañuel, Artana, Azúebar, Castellnovo, Caudiel, Chóvar, Eslida, Estivella, Gátova, Geldo, La Vall d'Uixó, Náquera, Navajas, Olocau, Segorbe, Serra, Soneja, Sot de Ferrer, Teresa, Torres Torres and Vall de Almonacid.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The specific natural factors of this geographical area are the climate, soils and landscape.

The olive trees are found in the nature reserves of the Espadán and Calderona Sierras and the surrounding area. These are places of high natural value.

Climate

The climate is Mediterranean: warm with dry summers and a short drought in January. The average annual precipitation is 450 mm. Temperatures range from 8 °C in January to 26 °C in August.

The sea breeze and night-time dew are climate factors that distinguish the area from other olive-producing areas. They result from the proximity of the Espadán and Calderona Sierras to the Mediterranean Sea. This proximity to the coast means that the prevailing wind in these mountain ranges comes from the east. It is a moisture-bearing wind, known as the 'levant'. When there is no rain it is mild, and it blows when periodic alternations in the thermal gradient occur. This sea breeze normally rises around 10.00 a.m. and always carries moisture, which is a big advantage for the olive trees in summer.

On clear nights, dew forms when moisture in the air condenses as droplets on the trees and the ground.

The combination of the dew and sea breeze means that the olive trees are scarcely affected by the water stress experienced in other olive-growing areas. Consequently the colour of the olives does not change rapidly from green to black. Their oil therefore contains higher levels of chlorophyll and carotenoid pigments than oil from darkened olives.

Soils

In the eastern part, triassic materials predominate with siliceous soils, especially in the Espadán Sierra. In the rest of the area, limestone predominates. All of the soils are rich in lime with low levels of phosphorus and potassium. They lack fertility and depth and have little water-retention capacity.

Stony soils that are low in nutrients, with no possibility of irrigation, mean that the oil is sweeter and less bitter in comparison to oils from deep soils.

Landscape

The landscape is mountainous with steep slopes. It is an uneven terrain with the average elevation ranging between 350 and 850 metres above sea level. Olive trees are grown on terraces, mainly facing south and east. In this way, they receive more sunshine than olive trees grown on level ground. While the crop is not abundant, the olives are a good size.

5.2. *Specificity of the product*

In organoleptic terms, the extra virgin and virgin olive oil of this area are very mild-tasting oils with an exceptionally fruity aroma, with hints of green almond and fresh grass, the colour shading between green and yellow.

As a result of early harvesting these oils have a characteristic fruitiness reminiscent of olives between green and ripe, with the characteristic of the green olive predominating.

5.3. *Human factors*

The olive trees have traditionally been grown without irrigation. The trees are largely over 100 years old, and planted so that each tree has plenty of space. This means trees of greater size and age, with smaller production per unit of surface area. The oil, however, is smoother and more fruity.

Pruning takes place annually. It is a characteristic feature of the area that the trees are pruned in summer when the most vigorous shoots are removed from the branches. In this way, the olives receive more sunshine, which helps them to ripen.

This pruning is especially necessary for the Serrana de Espadán variety, which produces very vigorous vertical shoots. If they are not removed, they seriously weaken the fruit-bearing branches.

Producers use very few plant protection treatments as the Serrana variety is highly resistant to the usual pests that attack olive trees.

The olives are harvested early, before they are fully ripe, which gives more emphasis to the fruity character of the oil. They are harvested straight from the tree to avoid any unwanted oxidation caused by the flesh splitting when the olives hit the ground. This would harm the quality of the oil by raising the levels of acidity and peroxides, among others.

Reference to publication of the product specification

https://breu.gva.es/b/bdz0uQIj0z