C/2024/1949

5.3.2024

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/2024/1949)

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

'Rueda'

PDO-ES-A0889-AM04

Date of communication: 19.12.2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Amendment of the provisions on labelling**

Description:

The requirement to change the indication of the harvest year on the secondary labelling (which does not include the mandatory particulars) has been removed.

Point 8(b)(3) of the product specification and point 9 of the single document have been amended.

It is a standard amendment because it is a change in the characteristics of the labelling that does not fall into any of the categories set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

Sustainability as the backbone of new public and private policies and strategies in the wine sector has led to the decision to revise the product specification in terms of its environmental consequences and impact. In this respect, this amendment has been considered necessary as it will have an objective impact on the production of labels, as they can be used for different harvest years without needing to be destroyed, as has been the case to date.

2. **Inclusion of a delegated body for controls**

Description:

Details have been included of the body to which verification of compliance with the product specification has been delegated.

This amendment concerns point 9(a) of the product specification and does not affect the single document.

It is a standard amendment because it does not fall into any of the categories set out in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reason:

The control tasks are delegated to the Regulatory Board for the 'Rueda' designation of origin by Resolution of the Director-General of the Agricultural Technological Institute of Castile and Leon, as the competent authority, once this Board has accreditation under standard UNE-EN ISO/IEC 17065:2012 'Conformity assessment. Requirements for bodies certifying products, processes and services'. The details of the control and certification body are as follows:

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

REGULATORY BOARD FOR THE 'RUEDA' PROTECTED DESIGNATION OF ORIGIN
Calle Real, 8
47490 Rueda - Valladolid
ESPAÑA

Tel. +34 983868248

Email: direcció@dorueda.com

SINGLE DOCUMENT

1. **Name(s)**

Rueda

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

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

1. WHITE WINE

CONCISE TEXTUAL DESCRIPTION

Appearance: Pale yellow to straw yellow in colour with golden or greenish tones. Clear.

Aroma: Round. Of medium intensity, with fruity and/or floral and/or herbaceous primary aromas predominating.

Taste: Round, fresh, medium to high intensity body.

In white wines fermented or aged in barrels, the organoleptic properties will depend on the wine-making process. In terms of appearance, the colours may be more intense (medium to high intensity). In terms of smell, aromas denoting the time spent in the barrel will appear. In terms of taste, the flavour will be intense, with balanced tannins and a finish that is reminiscent of the tertiary aromas.

* For limits that have not been specified, the legislation in force must be complied with.

* Maximum volatile acidity. In the case of white wines fermented and/or aged in the barrel, volatile acidity must not exceed 1 g/l expressed as acetic acid.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,7 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10,83
Maximum total sulphur dioxide (in milligrams per litre)	180

2. RED WINE UP TO ONE YEAR OLD

CONCISE TEXTUAL DESCRIPTION

Appearance: Ruby red to cherry red in colour with violet tones. Clear.

Aroma: Of medium intensity, with primary aromas of black and/or red fruit predominating.

Taste: Round, light to high intensity.

* For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	11,67
Maximum total sulphur dioxide (in milligrams per litre)	150

3. RED WINES OVER ONE YEAR OLD (BARREL-AGED)

CONCISE TEXTUAL DESCRIPTION

Appearance: Ruby red to cherry red in colour. Clear.

Aroma: Medium to high intensity. These wines can feature primary aromas, secondary aromas (yeasty and/or bready) and tertiary aromas from being aged in oak.

Taste: Round, finish reminiscent of ageing in oak.

* Maximum volatile acidity. (meq/l).13,33 up to 10 °Alc + 0,06 g/l for each degree in alcoholic strength over 10.

* For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,33
Maximum total sulphur dioxide (in milligrams per litre)	150

4. LIQUEUR WINE - Golden

CONCISE TEXTUAL DESCRIPTION

Appearance: Golden yellow or golden in colour. Clear.

Aroma: High intensity. The secondary aromas (bready, yeasty) are maintained along with tertiary aromas provided by the wood, such as toasted and/or smoky and/or spicy aromas or aromas of dried fruit.

Taste: Balanced on the palate, unctuous (medium to high intensity) with a finish reminiscent of the tertiary aromas (dried fruits and/or toasted and/or spicy underlying notes).

* For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	150

5. LIQUEUR WINE - Pale

CONCISE TEXTUAL DESCRIPTION

Appearance: Straw yellow to pale golden in colour. Clear.

Aroma: High intensity. The secondary and tertiary aromas provided by the biological ageing stage are maintained (almonds and/or baker's yeast and/or spicy notes).

Taste: Balanced on the palate, unctuous and with a finish that is reminiscent of the aromas acquired in biological ageing.

* For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	4 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	150

6. QUALITY SPARKLING WINE, white and rosé

CONCISE TEXTUAL DESCRIPTION

Appearance: Clear. Fine bubbles with medium to long finish.

Aroma: The primary (floral and/or fruity) and secondary (bready and/or yeasty) aromas predominate. Round and of medium to high intensity.

Taste: Balanced on the palate. Fresh, with well-integrated carbon dioxide (bubbles), slightly reminiscent of secondary aromas (bready and toasted). Round and of light to high intensity.

* For limits that have not been specified, the legislation in force must be complied with.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9,5
Minimum total acidity	4,7 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	0,65
Maximum total sulphur dioxide (in milligrams per litre)	180

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Minimum planting density for new plantings

Cultivation method

Vineyards producing grapes to be used in making wine covered by the 'Rueda' PDO planted from 2019 onwards must have a minimum planting density of 1 100 vines per hectare.

2. Wine-making conditions - potential alcoholic strength

Specific oenological practice

The minimum potential alcoholic strength by volume of individually harvested batches or lots will be 12 % by volume for red varieties and 10,5 % by volume for white varieties.

In the case of grapes intended for making quality sparkling wines, a potential minimum alcoholic strength of 9,5 % by volume will be allowed. These grapes must not be used to make other types of wine.

3. Extraction yield

Specific oenological practice

The maximum overall extraction yield will be 72 litres per 100 kg of grapes.

4. Ageing conditions

Specific oenological practice

1) In the case of wines featuring the mention 'FERMENTADO EN BARRICA' (fermented in barrels), oak barrels must be used for both the fermentation and the ageing with the lees.

2) 'Vino Dorado' (golden wine) must undergo a process of ageing and oxidation lasting at least four years and the wine must remain in oak containers for at least the two years prior to its placement on the market.

3) 'Vino Pálido' (pale wine) must be obtained by biological ageing and the wine must remain in oak barrels for at least the three years prior to its placement on the market.

5. Relevant restriction on making the wines

White wine, made with at least 50 % of the white varieties considered to be the main varieties.

Quality sparkling wine, made with at least 75 % of the varieties considered to be the main varieties.

Golden wine, dry liqueur wine made from the Palomino Fino and/or Verdejo authorised varieties.

Pale wine, dry liqueur wine made from the Palomino Fino and/or Verdejo authorised varieties.

Rosé wine must be made with at least 50 % of the authorised red varieties.

Red wine must be made exclusively from the authorised red varieties.

5.2. *Maximum yields*

1. Verdejo, Sauvignon Blanc, Chardonnay and Viognier (trellised)

10 000 kilograms of grapes per hectare

72 hectolitres per hectare

2. Viura (trellised)

12 000 kilograms of grapes per hectare

86,40 hectolitres per hectare

3. Verdejo, Sauvignon Blanc, Chardonnay and Viognier (low vines - gobelet-trained)

8 000 kilograms of grapes per hectare

57,60 hectolitres per hectare

4. Viura and Palomino fino (low vines - gobelet-trained)

10 000 kilograms of grapes per hectare

72 hectolitres per hectare

5. Red grape varieties

7 000 kilograms of grapes per hectare

50,40 hectolitres per hectare

6. Sparkling wines made of Verdejo, Sauvignon Blanc, Chardonnay and Viognier (trellised)

12 000 kilograms of grapes per hectare

86,40 hectolitres per hectare

6. **Demarcated geographical area**

1. The production area for the 'Rueda' PDO is located in the south of the province of Valladolid. It partially enters the west of the province of Segovia and the north of Ávila. The municipalities that make up the production area are as follows:

Province of Valladolid:

Aguasal, Alaejos, Alcazarén, Almenara de Adaja, Ataquines, Bobadilla del Campo, Bocigas, Brahojos de Medina, Carpio del Campo, Castrejón, Castronuño, Cervillego de la Cruz, El Campillo, Fresno el Viejo, Fuente el Sol, Fuente Olmedo, Gomeznarro, Hornillos, La Seca, La Zarza, Lomoviejo, Llano de Olmedo, Matapozuelos, Medina del Campo, Mojados, Moraleja de las Panaderas, Muriel, Nava del Rey, Nueva Villa de las Torres, Olmedo, Pollos, Pozal de Gallinas,

Pozaldez, Puras, Ramiro, Rodilana, Rubí de Bracamonte, Rueda, Salvador de Zapardiel, San Pablo de la Moraleja, San Vicente del Palacio, Serrada, Sieteiglesias de Trabancos, Tordesillas, Torrecilla de la Abadesa, Torrecilla de la Orden, Torrecilla del Valle, Valdestillas, Velascálvaro, Ventosa de la Cuesta, Villafranca del Duero, Villanueva del Duero and Villaverde de Medina.

Province of Ávila:

Blasconuño de Matacabras, Madrigal de las Altas Torres, Órbita (cadastral polygons 1, 2, 4 and 5) and Palacios de Goda (cadastral polygons 14, 17, 18, 19 and 20).

Province of Segovia:

Aldeanueva del Codonal, Aldehuela del Codonal, Bernuy de Coca, Codorniz, Coca (polygon 7, belonging to the district of Villagonzalo de Coca) Donhierro, Fuentes de Santa Cruz, Juarros de Voltoya, Montejo de Arévalo, Montuenga, Moraleja de Coca, Nava de la Asunción, Nieva, Rapariegos, San Cristóbal de la Vega, Santiuste de San Juan Bautista and Tolocirio.

2. The ageing area for wines covered by the 'Rueda' PDO is exactly the same as the production area.

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

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA TINTA

MACABEO - VIURA

MERLOT

PALOMINO FINO - LISTÁN BLANCO

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

VERDEJO

VIOGNIER

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

8.1. *Wine*

The continental Mediterranean climate (major contrasts in temperature with long, cold winters, late frosts and hot, dry summers), soil (typically gravelly or stony soils that prevent evapotranspiration and enable maximum solar irradiation) and the native variety (Verdejo) are all key factors in achieving the characteristic personality of these wines: the Verdejo variety gives this area's white wines their distinctive acidity, mouthfeel and aromatic profile. Given the excellent ripeness of the grapes, the reds are aromatic, balanced and well-structured.

8.2. *Liqueur wine*

These wines have been made in the area since ancient times: aged dessert wines made in underground wine cellars and aged in large barrels and containers with a view to achieving the colour and aroma that are the hallmarks of oxidative ageing. These wines that undergo oxidative ageing are the last trace of the traditional wine-making methods in the area and they must be preserved on account of their uniqueness and quality.

8.3. *Quality sparkling wine*

The unique features of the native Verdejo variety (exceptional acidity, aromatic profile and good mouthfeel) encouraged wine-makers in the area to make sparkling wines. The result are wines of excellent quality in which the characteristics of the varieties are perfectly enhanced by the properties acquired in the traditional method.

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

Packaging requirements

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wine-making process includes bottling and ageing in the bottle, and thus the organoleptic characteristics described in this product specification can only be guaranteed if all of the wine handling operations take place in the production area. Therefore, with a view to safeguarding quality, guaranteeing provenance and ensuring controls, and bearing in mind that the bottling of wines covered by the 'Rueda' PDO is one of the critical points in obtaining the characteristics defined in this product specification, this operation must be carried out at wineries located at the bottling plants within the production area.

Compulsory particulars

Legal framework:

EU law

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The geographical name 'Rueda' followed by the term 'Denominación de Origen Protegida' (Protected Designation of Origin) and/or the initials 'DOP' (PDO) or the traditional term 'Denominación de Origen' (Designation of Origin) which replaces 'DOP (Denominación de Origen Protegida)' (PDO (Protected Designation of Origin) must be included and appear prominently on the labelling.

The year of the harvest must be indicated, except in the case of the following types of wines: golden, pale and quality sparkling (white and rosé).

In quality sparkling wines, the wine-making method must be indicated.

Optional particulars

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

— The traditional terms 'CRIANZA', 'RESERVA' and 'GRAN RESERVA', according to the conditions set out in the specific standards and rules, as well as in the applicable legislation.

— The reference to the wine-making method: 'ROBLE' (OAK) and 'FERMENTADO EN BARRICA' (BARREL-AGED), according to the conditions set out in the specific standards and rules, as well as in the rest of the applicable legislation.

— The traditional terms 'DORADO' (GOLDEN) and 'PÁLIDO' (PALE) only for the wine types thus defined, and according to the conditions set out in the specific standards and rules, as well as in the rest of the applicable legislation.

Mandatory particulars (smaller geographical units)

Legal framework:

For an organisation that manages PDOs/PGIs, when thus provided for by Member States.

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of a geographical unit smaller than those listed in section 4 of this product specification (municipalities) may be used along with the term 'Vino de Pueblo' (town wine), as long as 85 % of the grapes used to make the protected wine have been sourced from parcels located within the relevant municipality.

Link to the product specification

www.itacyl.es/documents/20143/342640/PCC+DOP+RUEDA_en+vigor.docx/7b724005-1ec0-810a-2cb1-2f9548056ead