C/2026/6029

17.11.2026

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2026/6029)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Bierzo'

EU reference number: PDO-ES-A0615-AM04 – 17.8.2026

1. **Name of product**

'Bierzo'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Fisheries and Food Directorate-General for Food Subdirectorate-General for Food Quality Control and Agri-Food Laboratories

6. **Qualification as standard amendment**

The competent authority considers this amendment to the 'Bierzo' PDO product specification to be a standard amendment; it cannot be regarded as a Union amendment since it does not correspond to any of the situations referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. Specifically, it does not: include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication; risk voiding the link with the geographical area; entail further restrictions on the marketing of the product.

7. **Description of the approved standard amendment(s)**

Title

CHANGES TO THE PHYSICAL AND CHEMICAL PARAMETERS OF THE WINES

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

The line showing the maximum total sugar values (expressed in g/l of glucose + fructose) in the table of analytical parameters has been removed and replaced by a paragraph at the foot of the table stating that the glucose + fructose content of the wines covered will be that corresponding to the term 'dry' in the legislation in force. Thus dry wine is considered to be wine with a maximum glucose + fructose value of 4 g/l or up to 9 g/l when the total acidity (expressed in g/l of tartaric acid) is not less than 2 grams per litre below the sugar content (glucose + fructose).

Secondly, the maximum volatile acidity limit of 1 g/l of acetic acid for wines more than a year old now applies to white, rosé and clarete wines, as is already the case for red wines.

This amendment concerns point 2(a) of the specification and point 6 of the Single Document.

☑ The amendment affects the Single Document.

Title

AMENDMENT OF OENOLOGICAL PRACTICES GROWING METHODS

Description

The restriction which limited the use of irrigation during the first two years in new plantings has been removed, and a rule has been introduced according to which irrigation is allowed only when justified to ensure survival of the plants, or with the aim of ensuring or improving the quality of the grape.

This amendment concerns point 3(a) of the specification and point 7.1 of the Single Document.

☑ The amendment affects the Single Document.

Title

AMENDMENT TO SPECIFIC OENOLOGICAL PRACTICES PRODUCTION OF THE WINE AND AGEING CONDITIONS

Description

The minimum potential alcoholic strength of the Godello variety has been amended, from 12,0 % to 11,5 % by volume.

A section has been added regulating the conditions for ageing and the use of traditional terms, including the date of the start of the ageing period for Crianza wines (1 December of the year of harvest) and the start of the calculation of the ageing period for Reserva or Gran Reserva wines (when the wine is entered into barrels). A wine is considered to have undergone an ageing process when it has spent a minimum of 3 months in the barrel, whether or not it has been fermented there.

This amendment concerns points 3(b.1) and (b.2) of the Specification and point 7.1 of the Single Document.

☑ The amendment affects the Single Document.

Title

INCLUSION OF YIELD CONDITIONS IN NEW PLANTING AND GRAFTED PLANTING

Description

Two new sections are added. The first regulates the maximum permissible production in new plantings, establishing the following limits depending on the age of the vineyard (counting from the year of planting according to the winemaking section of the Register of Agricultural Holdings of Castile and Leon):

— 0 kg/ha in the year of planting,

— 0 kg in year 1 after the year of planting,

— 50 % of the total maximum production in year 2 after the year of planting,

— 100 % of the total maximum production in year 3 after the year of planting.

The second section regulates the maximum admissible production in grafted planting, establishing the following limits to be calculated on the basis of the maximum yields per hectare taking into account the year of grafting:

— 0 kg in the year of grafting,

— 50 % of the total maximum production in year 1 after the year of grafting,

— 100 % of the total maximum production in year 2 after the year of grafting.

This amendment concerns point 5.5 of the product specification but not the Single Document.

☐ The amendment affects the Single Document.

Title

UPDATING OF REGULATORY REFERENCES

Description

The regulatory reference is updated to the one in force: Order AGR/842/2020 of 2 September 2020 of the Regional Ministry of Agriculture, Livestock and Rural Development of the Autonomous Community of Castile and Leon approving the Regulation on the Bierzo Designation of Origin and its Regulatory Board.

This amendment concerns point 8 of the product specification but not the Single Document.

☐ The amendment affects the Single Document.

Title

UPDATE OF RECOGNISED WINE-GROWING LOCATIONS

Description

This is an update of the recognised wine-growing locations (smaller geographical units) within the 'Bierzo' Designation of Origin, correcting erroneous designations and incorporating those that did not previously appear.

This amendment concerns point 8(b.3) of the product specification but not the Single Document.

☐ The amendment affects the Single Document.

SINGLE DOCUMENT

Designations of origin and geographical indications of the wine

'Bierzo'

EU reference number: PDO-ES-A0615-AM04 – 17.8.2026

1. **Name(s)**

'Bierzo'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the demarcated geographical area belongs**

Spain

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

White wines

Organoleptic characteristics

Visual appearance

Clean, pale yellow to golden-yellow in colour.

Flavour

Bold wines of medium to high intensity with fruity aromas (white fruit, stone fruit, citrus fruit) and/or floral notes (white flowers, yellow flowers). In addition to the above, white wines fermented or aged in barrels will also have aromas characteristic of the fermentation or ageing process, such as nutty, toasted, vanilla or pastry-scented aromas.

Taste

Fresh wines with medium to full body and medium to long finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity (in milliequivalents per litre):

in wine less than one year old: 13,33 mEq/l.

in wine more than one year old: 16,67 mEq/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Rosé wines

Organoleptic characteristics

Visual appearance

Clean, ranging from light pink to ruby red in colour, with possible salmon tones. The robe may vary from very pale to medium.

Flavour

Bold, with a medium to high aromatic intensity with fruity aromas (red fruit, black fruit, citrus fruit) and/or floral notes (white flowers, violets).

Taste

Fresh taste with medium to full body and medium to long finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity (in milliequivalents per litre):

in wine less than one year old: 13,33 mEq/l.

in wine more than one year old: 16,67 mEq/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Clarete wines

Organoleptic characteristics

Visual appearance

Clean, ranging from pale pink to ruby red in colour, with a robe that may vary from very pale to medium.

Flavour

Bold, with medium to high intensity and aromas of red and/or black fruits and/or violet flowers.

Taste

Fresh, with a medium to long finish and a medium to full body.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

Maximum volatile acidity (in milliequivalents per litre):

in wine less than one year old: 13,33 mEq/l.

in wine more than one year old: 16,67 mEq/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red wines

Organoleptic characteristics

Visual appearance

Clean, with a medium to very strong robe, ranging in colour from purple to red.

Aged red wines: clean. 'Roble' and 'Crianza' red wines range from purple to red, and from red to brick-red for 'Reserva' and 'Gran Reserva' wines, with a medium to strong robe.

Flavour

Bold, with medium to high intensity and aromas of red and/or black fruits and/or violets.

Aged red wines:

Bold, medium to high intensity, with fruity aromas (red fruit, black fruit, ripe fruit) and/or floral notes (violets), and tertiary aromas typical of the barrel ageing process, such as vanilla, coconut, toasted aromas, balsamic and spices.

Taste

Fresh, with structure, finish and body.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	130

Additional information regarding analytical characteristics

Maximum volatile acidity (in milliequivalents per litre):

in wine less than one year old: 13,33 mEq/l.

in wine more than one year old: 16,67 mEq/l.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

GROWING METHODS

Type of oenological practice

Specific oenological practice

Description

As a rule, the use of irrigation in the cultivation of vines used to produce wines with the 'Bierzo' Designation of Origin is prohibited. Irrigation may be carried out only where justified to ensure the survival of the plants or with the aim of ensuring or improving the quality of the grapes.

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

— Minimum potential alcoholic strength of the grapes: 12 % by volume for the red varieties (except Garnacha Tintorera: 11 % by volume) and 11 % by volume for the white varieties (except Godello: 11,5 % by volume).

— Extraction yield not exceeding 74 l per 100 kg of grapes.

— Ageing conditions.

— The conditions laid down in the specific standards and regulations and in the applicable legislation must be taken into account for the use of the traditional terms 'CRIANZA', 'RESERVA' and 'GRAN RESERVA' in wines covered by the 'BIERZO' PDO.

— A wine is considered to have undergone an ageing process when it has spent a minimum of 3 months in the barrel, whether or not it has been fermented there.

— For the traditional term 'CRIANZA', the ageing period is considered to run from 1 December of the year of harvest. For the terms 'RESERVA' and 'GRAN RESERVA', the period starts when the consignment of wine is poured into the barrel.

Winemaking practice

—

Type of oenological practice

Relevant restriction on making the wines

Description

— At least 85 % of the red wine must consist of the Mencía, Garnacha Tintorera, Estaladiña and/or Merenzao varieties. The remainder may be made up of any authorised varieties.

— The rosé wine is prepared with the varieties authorised in part 6 of this document, with at least 70 % of grapes from the red varieties.

— The white wine is prepared using the following varieties: Godello, Doña Blanca, Malvasía and Palomino.

— The clarete wine is made in accordance with the traditional method of producing this type of wine in El Bierzo and therefore the percentage of authorised red grapes used must be between 40 % and 60 %, while the rest must be white grapes from any of the authorised varieties. The product is then pressed directly or undergoes pre-fermentation maceration prior to pressing. During the alcoholic fermentation of the must, skins removed from white or red grapes must make up between 5 % and 10 % of the total volume of the must.

7.2. *Maximum yields*

All wines / category / variety / type

Palomino variety

Maximum yield

Maximum yield:	12 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Palomino variety

Maximum yield

Maximum yield:	88,80
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Other varieties

Maximum yield

Maximum yield:	11 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Other varieties

Maximum yield

Maximum yield:	81,40
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— ALARIJE – MALVASÍA RIOJANA

— DOÑA BLANCA – MALVASÍA CASTELLANA

— ESTALADIÑA

— GARNACHA TINTORERA

— GODELLO

— MENCÍA

— MERENZAO

— PALOMINO

9. **Concise definition of the demarcated geographical area**

The production area covers the following municipalities, all of which belong to the province of Leon: Arganza, Bembibre, Benuza, Berlanga del Bierzo, Borrenes, Cabañas Raras, Cacabelos, Camponaraya, Carracedelo, Carucedo, Castropodame, Congosto, Corullón, Cubillos del Sil, Fresnedo, Fabero, Folgoso de la Ribera, Igueña, Molinaseca, Noceda, Oencia, Ponferrada, Priaranza, Puente de Domingo Flórez, Sancedo, Sobrado, Toreno, Torre del Bierzo, Trabadelo, Vega de Espinareda, Villadecanes-Toral de los Vados and Villafranca del Bierzo, as well as their corresponding districts.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The distinctiveness of the wines from the area covered is essentially due to the geographical environment: the soil, geological and climate characteristics of our district make it an exceptional area for vine growing. All of the municipalities, both those initially included in the production area and those that were included recently, have similar characteristics and therefore the latter can be considered suitable for the production of quality wines. Furthermore, through human endeavour the varieties most appropriate and best suited to the environment in which they grow have been selected, as they are native varieties that can be found in all the municipalities forming part of the Denomination of Origin. The growing method most suitable for obtaining a unique product has also been selected, as these are vineyard parcels planted since the end of the 19th century and beginning of the 20th century, with the same varieties, rootstocks and similar planting patterns and production systems.

The main factors that demonstrate this link are summarised below:

— The clay-loam soils, with varying quantities of coarse fragments such as slate and quartzite, lend the wines elegance and finesse, making them easily distinguishable from wines from other areas.

— The microclimate of the district is different from that of the surrounding areas located outside the mountain chain because we have a strong Atlantic influence leading to abundant rainfall and a mild annual average temperature, as well as certain continental features owing to the major fluctuations in temperature which helps the grapes to ripen.

— The vineyards are located on slopes of varying steepness and elevation, with some vines growing at an elevation of more than 1 000 m above sea level, resulting in fresh and lively wines.

— The varieties existing in El Bierzo are perfectly adapted to the environment. The main varieties are the Mencía and Godello, but we also have all other authorised varieties, albeit to a lesser extent. Our red wines are intensely fruity, fresh and well suited to barrel-ageing. The white wines are fresh, flavourful and with a fullness that makes them instantly recognisable.

— The traditionally used planting patterns are narrow which, together with the soil characteristics, means that grape yields are not very high, leading to high-quality, well-ripened grapes with balanced analytical parameters.

— The wines from this area have added value in that the average age of Bierzo vineyards is around 75 years. These old vineyards account for 85 % of the surface area of the vines. It should be borne in mind that the grapes grown on these old vines are of a very high quality since, over the years, a balance has been struck between the vine production methods and the harvesting of the grapes, ensuring optimal ripening. The deep and powerful root system is able to explore a larger expanse of land, ensuring mineral nutrition and a greater supply of water. Because of this the plants are less sensitive to yearly climate variations, ensuring a steady maturation over the years. Furthermore, the high volume of old wood creates greater reserves which, when directed towards the grape bunches, help to maintain the quality over successive harvests. Furthermore, the old plants have extensive scarring caused by pruning wounds which hinders the circulation of sap through the vessels resulting in a lower number of bunches, which will be smaller. Because of these circulatory difficulties, sugars and other quality compounds tend to accumulate in the grapes.

— In summary, the area's specific microclimate which varies between an Atlantic and a continental climate, together with the soil, the predominance of old vineyards and the high planting density, lead to low yields of well-ripened grapes, producing fruity, balanced wines with good acidity.

11. **Further applicable requirements**

Title of the requirement/derogation

BOTTLING IN THE PLACE OF ORIGIN

Legal framework

National legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

The wine-making process includes bottling and subsequent ageing of the wines. Thus, the organoleptic and physical and chemical characteristics described in this specification can only be guaranteed if all of the wine-handling operations take place in the area of production. The bottling of wines covered by the 'Bierzo' PDO is one of the factors critical to attaining the characteristics. As a consequence, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling takes place in wineries located in bottling plants in the production area.

Title of the requirement/derogation

LABELLING

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name 'Bierzo' and the traditional term 'Denominación de Origen' [Designation of Origin], which replaces 'Denominación de Origen Protegida' [Protected Designation of Origin], must appear prominently.

It is obligatory to state the year of vintage, even if the wine has not been aged.

Optional particulars are:

The traditional terms 'Crianza', 'Reserva' and 'Gran Reserva'.

The terms ‘fermentado en barrica’ [fermented in barrels], ‘criado en barrica’ [barrel-matured], or ‘envejecido en barrica’ [barrel-aged].

Name of a smaller geographical unit and the following indications:

‘Vino de Villa’ followed by the name of a municipality or rural district included in the demarcated geographical area, provided that 100 % of the grapes come from that place and comply with the established yield restriction.

‘Vino de Paraje’ followed by the name of a rural district identified in the demarcated geographical area, provided that 100 % of the grapes come from there and comply with the established yield restriction. Each rural district is marked on the maps in SIGPAC (http://www.crdobierzo.es). This indication may be completed with the following information:

‘Viña Clasificada’, provided that 100 % of the grapes come from a parcel or several neighbouring parcels, the indication ‘Vino de Paraje’ has been used for at least five years, and it complies with the established yield ceiling.

‘Gran Viña Clasificada’, provided that it complies with all of the above requirements, except that it must have been using the indication ‘Viña Clasificada’ for at least five years.

Electronic (URL) reference to publication of the product specification

https://www.itacyl.es/documents/20143/342640/PCC+DO+BIERZO+Rev+3_web+%281%20%29.pdf/6cf6bf74-2b34-bb0a-3b63-5f68644c8c0d?t=1785840863332