C/2025/3137

5.6.2025

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/2025/3137)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Isla de Menorca / Illa de Menorca'

PGI-ES-A0870-AM02- 10.3.2025

1. **Name of product**

Isla de Menorca

Illa de Menorca

2. **Geographical Indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

Spain

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

Ministry of Agriculture, Food and the Environment

Directorate-General for the Food Industry

Subdirectorate-General for Quality Schemes and Organic Farming

6. **Qualification as standard amendment**

Reasons:

The varieties Garnacha blanca and Garnacha tinta have been included as suitable varieties for making Isla de Menorca PGI wine due to the prestige they will bring to the wines. This reputation is supported by the awards and prizes obtained by wines made from these varieties. Furthermore, their inclusion has a positive economic impact on registered wineries.

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

ADDITION OF NEW VARIETIES

Description:

[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).

The varieties Garnacha blanca and Garnacha tinta have been added as white and red wine grape varieties, respectively.

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

This is a standard amendment within the meaning of Article 24 of Regulation (EU) 2024/1143 as it does not involve a change in the name or the use thereof, or in the category of products designated by the geographical indication, and does not affect the link or entail further restrictions on the marketing of the product.

SINGLE DOCUMENT

1. **Name(s)**

Isla de Menorca

Illa de Menorca

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)**

1. *Red and rosé wine*

BRIEF WRITTEN DESCRIPTION

Red: bright cherry colour. Well rounded, medium-bodied, well structured and balanced in the mouth.

Rosé: shiny, cherry colour, unctuous to the palate. It has notes of red fruit (plums and strawberries) of medium intensity with a lingering aftertaste.

* For wines with a sugar content ≤ 5 g/l (glucose + fructose), the sulphur dioxide content is ≤ 150 mg/l for red wines and ≤ 200 mg/l for rosés; if the sugar content is > 5 g/l, the sulphur dioxide content is ≤ 200 mg/l for red wines and ≤ 250 mg/l for rosés.

* For aged wines, the maximum volatile acidity is 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength in excess of 11 %.

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

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 12

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

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

2. *White*

BRIEF WRITTEN DESCRIPTION

Wines that are bright pale yellow to golden yellow in colour with greenish tints. Full of flavour, fruity, fresh and dry, with great intensity and a long finish.

* For wines with a sugar content ≤ 5 g/l (glucose + fructose), the sulphur dioxide content is ≤ 200 mg/l; if the sugar content is > 5 g/l, the sulphur dioxide content is ≤ 250 mg/l.

* For aged wines, the maximum volatile acidity is 14,33 mEq/l, increasing by 1 mEq/l for each degree of alcoholic strength in excess of 11 %.

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

General analytical characteristics:

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

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1.

Relevant restriction on making the wines

When extracting the must or wine and separating it from the pomace, an appropriate pressure must be applied. The yield is < 70 litres of wine per 100 kilograms of grapes.

The limit on litres of wine per 100 kg of grapes may be amended when justified, subject to authorisation by the Menorca Island Council, on its own initiative or at the request of interested parties. The change must be made before harvest together with the necessary checks, and may not exceed 74 litres of wine per 100 kg of grapes.

2.

Cultivation method

The gobelet or trellis methods must be used.

5.2. *Maximum yields*

1.

8 000 kilograms of grapes per hectare

2.

56 hectolitres per hectare

6. **Demarcated geographical area**

The area of grape and wine production eligible to use the term Illa de Menorca / Isla de Menorca comprises all the municipalities on the island of Menorca.

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

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA TINTA

MACABEO – VIURA

MALVASIA AROMÁTICA – MALVASÍA DE BANYALBUFAR

MERLOT

MOLL – PENSAL BLANCA

MONASTRELL

MOSCATEL DE ALEJANDRÍA

PARELLADA

SYRAH

TEMPRANILLO

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

It is based on the reputation quickly gained on the market, reflected in domestic and international sales, given that the new era of Menorca wine began some 25 years ago.

Sales: 88,49 % in the Balearic Islands, 7 % in the rest of Spain, 0,23 % in the EU, 2,25 % in America, 2,03 % in China.

The current reputation of wine covered by the 'VTIM' GI is due to the type of grape varieties grown, which, although traditional varieties, have been strongly characterised by the shallow, cracked calcareous and siliceous soils. The vines, which are exposed to a northern wind that brings with it microelements, are particularly resilient and have low yields that rarely reach 2 000 kg/ha.

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:

All products bearing the term Illa de Menorca / Isla de Menorca must carry labelling that includes an official control number issued by the Menorca Island Council.

Link to the product specification

https://www.caib.es/sites/qualitatagroalimentaria/ca/vi_de_la_terra_illa_de_menorca-46262/