C/2025/2949

28.5.2025

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/2025/2949)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Ribeira Sacra'

PDO-ES-A1128-AM05

Date of communication: 12.3.2025

1. **Name of product**

'Ribeira Sacra'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical indication (GI)

3. **Sector**

☐ Agricultural produce

☒ Wines

☐ Spirit drinks

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

Spain

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

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**

It is a standard amendment because it does not entail 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.

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

REDUCTION OF THE YIELD LIMIT PER HECTARE FOR RED GRAPES

The amendment requested consists of reducing the maximum production per hectare for red grapes from the current 9 500 kg per hectare to 7 500 kg per hectare.

Point 5 of the product specification and point 5.2 of the single document have been amended.

[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).

Reason:

The amendment is requested against the background of a slump in wine sales, with declining consumption at international level. This decline particularly affects red wines produced in regions with a strong wine-growing tradition in France, Portugal and Spain, such as Ribeira Sacra, the only one of the five designations of origin in Galicia where red wine production is predominant. This situation has led to a major build-up of stocks in wineries in these production areas, which has led to some EU countries recently taking various measures to reduce these surpluses, such as grubbing up vineyards, green harvesting or distillation for industrial uses, the latter measure already being adopted for the Ribeira Sacra designation of origin in 2024.

In this context, reducing the yield will be a measure that will serve the objective of improving the quality of the grapes harvested and, therefore, the quality of the wines produced, which should facilitate their commercialisation and improve the prices received. This measure will also serve to bring supply closer to demand and is therefore an appropriate measure to try to balance the market.

SINGLE DOCUMENT

1. **Name(s)**

Ribeira Sacra

2. **Geographical indication type**

PDO - Protected Designation of Origin

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 WINE: Ribeira Sacra Súmmum reds and Ribeira Sacra reds*

BRIEF WRITTEN DESCRIPTION

Ribeira Sacra Súmmum reds:

— Appearance: clear and brilliant, with medium to high colour intensity, ranging from cherry-red to purple-red.

— Bouquet: fruity scents from at least one of the following categories: red berries (such as strawberries or raspberries, etc.) or tree fruits (red stone fruits).

— Taste: expressive; aromas from at least one of the following categories: red berries or red stone fruits; balanced alcohol, acidity and astringency; long finish.

Ribeira Sacra red wine:

— Appearance: clear and brilliant, with medium to high colour intensity, ranging from cherry-red to purple-red.

— Bouquet: fruity scents from at least one of the following categories: red berries (such as strawberries or raspberries, etc.) or tree fruits (red stone fruits).

— Taste: expressive; aromas from at least one of the following categories: red berries or red stone fruits; balanced alcohol, acidity and astringency; long finish.

* Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

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

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

— 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

2. *WHITE WINE: Ribeira Sacra Súmmum whites*

BRIEF WRITTEN DESCRIPTION

— Appearance: clear and bright; from pale to golden yellow in colour.

— Aroma: expressive; pome fruit scents (white pome and stone fruits).

— Taste: expressive, pome fruit aromas, balance between alcohol, acidity and astringency, long finish.

* Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

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

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

— 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): 200

3. *RED WINE: Ribeira Sacra Súmmum Barrica reds and Ribeira Sacra Súmmum Garda reds*

BRIEF WRITTEN DESCRIPTION

Wines marketed as 'barrica' ('barrel-aged') must have the following characteristics, as well as meeting the above requirements for each type of wine:

— Bouquet: the bouquet should include at least one of the following aromas: spices, wood or oak.

— Taste: should include at least one of the following flavours: spices, wood or oak.

* Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

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): 20

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

4. *WHITE WINE: Ribeira Sacra Barrica whites and Ribeira Sacra Garda whites*

BRIEF WRITTEN DESCRIPTION

Wines marketed as 'barrica' ('barrel-aged') must have the following characteristics, as well as meeting the above requirements for each type of wine:

— Bouquet: the bouquet should include at least one of the following aromas: spices, wood or oak.

— Taste: should include at least one of the following flavours: spices, wood or oak.

* Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

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): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

5. *ROSÉ WINE: Ribeira Sacra Súmmum rosés*

BRIEF WRITTEN DESCRIPTION

Appearance: clear and bright; with low to medium colour intensity, ranging from pale pink to cherry-red.

— Aroma: fruity flavours from at least one of the following categories: berries or red stone fruits.

— Taste: expressive; aromas from at least one of these categories: berries or red stone fruits; balanced alcohol and acidity; long finish.

* Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

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

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

— 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): 200

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

— The extraction yield must not be more than 69 litres of wine per 100 kg of grapes. In the case of rosé wines this amount must not be more than 40 litres of wine per 100 kg of grapes.

— In order to use the term ‘barrica’ (barrel-aged), the wine needs to have been aged in wooden barrels, respecting the following requirements with regard to minimum ageing periods and maximum volumes:

— Reds: a minimum of six months in barrels with a maximum capacity of 500 litres.

— Whites: a minimum of three months in barrels with a maximum capacity of 600 litres.

— To use the term ‘Garda’ [referring to wines being ‘kept’ i.e. ‘aged’], wines need to have been aged for at least seven months in the case of reds and four months in the case of whites in vats made of wood, concrete or – with the exception of steel and polyester – other materials authorised under food law, meeting the following volume requirements:

— For reds:

  — wooden vats with a capacity of between 225 and 10 000 litres;

  — vats made of concrete or other materials with a capacity of up to 5 000 litres.

— For whites:

  — wooden vats with a capacity of between 225 and 8 000 litres;

  — vats made of concrete or other materials with a capacity of up to 5 000 litres.

2. Relevant restriction on making the wines

— The red varieties Mencía, Brancellao, Merenzao, Sousón, Caíño Tinto, Caíño Longo and Caíño Bravo and the white varieties Godello, Loureira, Treixadura, Dona Branca, Albariño, Torrontés, Branco Lexítimo and Caíño Blanco are considered preferred or main varieties. ‘Súmmum’ wines will contain at least 85 % preferred or main grape varieties. Red wines that are not marketed as ‘Súmmum’ must be made with at least 70 % Mencía.

— The use of continuous presses or high-speed centrifugal crushers is not permitted.

— Practices that involve pre-heating the grapes or heating the musts or wines in the presence of the marc in order to force the extraction of the colouring material are not permitted.

— When making Ribeira Sacra rosés, the period of macerating the must with the grape skins may not exceed 48 hours.

— Oak chips may not be used during winemaking or in any subsequent processes.

3. Cultivation method

— Utmost care must be taken when harvesting the grapes, picking them by hand and collecting them in crates authorised by the Regulatory Board. Only good quality grapes that are sufficiently ripe may be used to make the protected wines.

5.2. *Maximum yields*

1. Red grape varieties

   7 500 kilograms of grapes per hectare

   51,75 hectolitres per hectare

2. White grape varieties

   12 000 kilograms of grapes per hectare

   82,80 hectolitres per hectare

6. **Demarcated geographical area**

The demarcated area is made up of five sub-areas covering parts of the following municipalities:

— Sub-area of Amandi: Sober and Monforte de Lemos.

— Sub-area of Chantada: Portomarín, Taboada, Chantada, Carballedo and A Peroxa.

— Sub-area of Quiroga-Bibei: Monforte de Lemos, A Pobra de Brollón, Quiroga, Ribas de Sil, a Pobra de Trives, Manzaneda and San Xoán de Río.

— Ribeiras do Miño sub-area: Paradela, O Saviñao, Pantón, Sober and Monforte de Lemos.

— Ribeiras do Sil sub-area: A Teixeira, Parada do Sil, Castro Caldelas and Nogueira de Ramuín.

These municipalities are contained within the provinces of Lugo and Ourense in the Autonomous Community of Galicia.

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

ALBARÍN BLANCO – BRANCO LEXÍTIMO

ALBARIÑO

BRANCELLAO

CAÍÑO BLANCO

CAÍÑO BRAVO

CAÍÑO LONGO

CAÍÑO TINTO

DOÑA BLANCA - DONA BRANCA

GARNACHA TINTORERA

GODELLO

GRAN NEGRO

JUAN GARCÍA - MOURATÓN

LOUREIRA – LOUREIRO BLANCO

MENCÍA

MERENZAO

SOUSÓN

TEMPRANILLO

TORRONTÉS

TREIXADURA

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

The main hallmark of these wines is the vine-growing practice known as 'viticultura heroica' (heroic viticulture), in which vines are grown on steep hillsides that have been carved into terraces, constituting an impressive man-made landscape. This type of mountainous relief means there are numerous microclimates. Therefore, the choice of altitude and the orientation of the vines is a crucial factor in ensuring that the grapes ripen properly. Furthermore, the grapes used are primarily varieties that are native to the area that have been selected by winegrowers over the centuries and are well-adapted to the local climate and soil. The area mainly produces red wines, with Mencía being the most prominent variety. The wines are cherry-red in colour and fruity with balanced acidity.

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

Legal framework:

In national legislation

Type of further condition:

Derogation on production in the demarcated geographical area

Description of the condition:

The production area is comprised mainly of steep hillsides, making it difficult to build wineries. The wines can therefore be made in wineries built on land located in certain rural municipalities bordering on the production area, in the following sub-areas and municipalities:

Amandi: Sober.

Chantada: Carballedo, A Peroxa, Portomarín, Taboada and Chantada.

Ribeiras do Miño: Pantón and O Saviñao.

Ribeiras do Sil: A Teixeira and Castro Caldelas.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wines must be bottled at source. Transporting and bottling the wine outside the production and winemaking area can jeopardise quality, as the wine can be exposed to oxidation-reduction, variations in temperature and other adverse factors. The further the wine travels, the greater the risk. Bottling in the area of origin allows the wine's characteristics and quality to be preserved.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The characters used to display the name of the designation of origin must be at least 4 mm tall. The name of the sub-area and variety are to be indicated using characters no more than half the height of those used for the PDO name.

The use of the trademark is compulsory. If the wines are labelled with trademarks that are also used for other designation of origins, the words 'Ribeira Sacra' must be in the same field of vision as the trademark, at least three times larger in size than the trademark and they must appear on the same background and have the same font style.

A numbered back label must be affixed to all bottles. This back label must include the designation of origin logo.

Link to the product specification

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/Pliego-condiciones-Ribeira-Sacra-enero-2025_ES.pdf