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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/1678)

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

'Lanzarote'

PDO-ES-A0113-AM02

Date of communication: 13 January 2025

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. IMPROVED WORDING IN THE SECTION ON THE LINK

Description:

The descriptions of the link for each category are included.

This amendment concerns point 7 of the product specification and point 8 of the single document.

It is a standard amendment because it does not constitute 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.

Reason:

The aim is to strengthen the link, since the original document did not establish a link by category. It does not put the link at risk, but rather strengthens it. Furthermore, it corrects a failure to comply with legislation, since Article 5(2) of Implementing Regulation (EU) 2019/34 requires that, where an application covers different categories of grapevine products, the details bearing out the link shall be demonstrated for each of the grapevine products concerned.

2. INCLUSION OF OTHER TYPES OF PACKAGING.

Description:

The range of materials for packaging the wines covered has been extended. Until now, only glass bottles and 'bag in box' packaging of certain volumes have been allowed. This amendment now allows any packaging which meets the necessary health requirements.

This change affects point 8.b.10 of the product specification and not the single document.

It is a standard amendment because it does not constitute 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.

Reason:

The aim is to remove restrictions on the marketing of the product in other types of packaging which do not adversely affect the quality, image or prestige of the protected wines, thereby meeting the demand of operators of this PDO, and making it easier to market the product and adapting packaging to new consumer habits.

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

3. INCLUSION OF SMALLER GEOGRAPHICAL UNITS

Description:

The following municipalities are included as smaller geographical units: Arrecife, Haría, San Bartolomé, Teguise, Tías, Tinajo and Yaiza Regulating their requirements for use and how they are to appear on the label.

This change affects point 8.c.ii of the product specification and point 9 of the single document.

It is a standard amendment because it does not constitute 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.

Reason:

This amendment is made in accordance with Article 120(1)(g) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council, and with Article 55 of Commission Delegated Regulation (EU) 2019/33.

The aim is to satisfy the demands of consumers to know the precise place of origin of the wines, and to respond to the interest and demands of producers, winegrowers and wineries to identify and highlight the specific characteristics of the different areas of the island.

SINGLE DOCUMENT

1. **Name(s)**

Lanzarote

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

4. Sparkling wine

5. Quality sparkling wine

16. Wine from overripe grapes

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. *WINES – white, rosé and red wines*

BRIEF WRITTEN DESCRIPTION

The wines must be white, rosé and red, oaked and unoaked. They are all visually clear and bright. The whites are straw yellow to greenish yellow in colour. The rosé and red wines may be red across the range. On they nose, they are bold with fruity and floral aromas of medium intensity. On the palate, they are fresh, balanced and persistent. Wines aged in barrels have vanilla, spice, balsamic and roasted notes, with an intense and persistent aftertaste.

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

* Maximum volatile acidity in wines:

— at least 3 months spent in barrels: 1,08 g/l (18 meq/l) in whites and rosé and 1,2 g/l (20 meq/l) in reds.

— aged for at least two years, as a minimum: 1,5 g/l (25 meq/l)

* Maximum sulphur content:

With a sugar content of less than 5 g/l:

— 150 mg/l in the case of red wines.

— 200 mg/l in the case of white and rosé wines.

With a sugar content equal to or above 5 g/l:

— 200 mg/l in the case of red wines

— 250 mg/l in the case of white and rosé wines.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 3,5 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. *LIQUEUR WINE*

BRIEF WRITTEN DESCRIPTION

White liqueur wines are visually clear, and straw to greenish yellow in colour; the rosé liqueur wines are 'onion skin' to raspberry pink in colour, and may have violet tints, while the red wines are red across the range. On the nose, they are bold with fruity and floral aromas. Ripe, raisined and candied fruit. On the palate, they are dense, flavourful, balanced and very complex wines.

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

* Maximum sulphur content:

— 150 mg/l where the sugar content is less than 5 g/l;

— 200 mg/l where the sugar content is not less than 5 g/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 15

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 25

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

3. *SPARKLING WINE*

BRIEF WRITTEN DESCRIPTION

The sparkling wines are visually clear with fine bubbles and a steady crown. On the nose, they have a clean aroma of fresh fruit and white flowers. Notes of freshly baked bread. The rosé wines are bold wines with fruity aromas. Pleasant, fine and elegant in the mouth.

* Where limits 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): 10

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

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

— Maximum total sulphur dioxide (in milligrams per litre): 185

4. *QUALITY SPARKLING WINE*

BRIEF WRITTEN DESCRIPTION

The quality sparkling wines are visually clear with fine bubbles and a steady crown. On the nose, they have a clear, fresh aroma and white flowers. Notes of freshly baked bread. The rosé wines are bold wines with fruity aromas. Pleasant, fine and elegant in the mouth.

* Where limits 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): 10

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

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

— Maximum total sulphur dioxide (in milligrams per litre): 185

5. *WINE FROM OVERRIPE GRAPES*

BRIEF WRITTEN DESCRIPTION

The wines from overripe grapes are visually clear and bright, golden-yellow in colour for the white varieties or purple for the red varieties. On the nose, they are bold and intensely aromatic. On the palate, they are rather unctuous and fruity.

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

* Maximum sulphur content:

With a sugar content of less than 5 g/l:

— 150 mg/l in the case of red wines.

— 200 mg/l in the case of white and rosé wines.

With a sugar content equal to or above 5 g/l:

— 200 mg/l in the case of red wines

— 250 mg/l in the case of white and rosé wines.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 13

— Minimum total acidity: 3,5 in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): 25

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

The grapes must be harvested selectively, using only healthy batches of grapes, with a minimum natural alcoholic strength of 10,5 % vol. for varieties intended to make white, rosé, red and sparkling wines; 12 % vol. for liqueur wines; and 16 % vol. for wines made from overripe grapes. Appropriate pressures shall be applied for the extraction of must and wine and their separation from the marc, with a maximum yield of 74 %.

2. Relevant restriction on making the wines

Only mechanical systems which do not damage the solid parts of bunches may be used to extract fresh grape must from fresh grapes in winemaking involving fermentation off skin, or wine from fermented grape marc in red winemaking. In particular, the use of high-speed centrifugal crushers, and the use of continuous presses, in which pressure is exerted by an Archimedean screw against a counterweight, will be prohibited. It is also expressly prohibited to use pre-heating practices for must or wine in the presence of marc in order to force the extraction of pigment.

3. Cultivation practice

The cultivation systems and practices will be those which, although not traditional to the island (volcanic sand layer and wind protection using hollows or stone walls), respect or improve product quality. Plantation density: shall not exceed 3 000 vines/ha. The training systems are free-standing vines pruned low to the ground, and parral (pergola). Support irrigation is authorised during vine training and in grape-producing vineyards, where the aim is to improve quality.

5.2. *Maximum yields*

7 000 kilograms of grapes per hectare

51,80 hectolitres per hectare

6. **Demarcated geographical area**

The production, storage, ageing and bottling area of these wines includes the entire island of Lanzarote.

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

ALBILLO CRIOLLO

BASTARDO NEGRO - BABOSO NEGRO

BREVAL

BURRABLANCA

CABERNET SAUVIGNON

GUAL

LISTAN BLANCO DE CANARIAS

LISTAN NEGRO - ALMUÑECO

MALVASÍA ROSADA

MALVASÍA VOLCÁNICA

MERLOT

MUSCAT OF ALEXANDRIA

MOSCATEL NEGRO

NEGRAMOLL

PEDRO XIMENEZ

PINOT NOIR

RUBY CABERNET

SYRAH

TEMPRANILLO

TINTILLA

TORRONTÉS

VERDELLO

VIJARIEGO BLANCO - DIEGO

VIJARIEGO NEGRO

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

8.1. *White, rose and red wines*

Lanzarote has a cultivation system which is suited to severe weather conditions; low rainfall with annual averages of less than 150 mm, and the influence of almost constant trade winds almost year-round, which makes it necessary to protect the vineyards with stone walls. This results in fresh, mineral white wines with characteristic salinity. The rosé wines have fruity aromas of medium intensity and are balanced in terms of acidity and alcoholic strength. The red wines are light, with a distinctive mineral character.

8.2. *Liqueur wine*

Despite its size and terrain, the island has different microclimates and varying hours of sunlight, with an average value over the year of 7,8 hours/day. The wines obtained are therefore fortified with alcohol and have a high sugar concentration. They age to become wines of considerable aromatic complexity.

8.3. *Sparkling wine*

Despite our proximity to the African continent and thanks to the influence of the trade winds, the average temperature of the island is 20 ºC, with temperature variations between the coldest and warmest months, the average difference in temperature between January and August being around 7 ºC. This makes it possible to obtain aromatic wines with high acidity, which gives them freshness in the mouth.

8.4. *Quality sparkling wine*

Despite our proximity to the African continent and thanks to the influence of the trade winds, the average temperature of the island is 20 ºC, with temperature variations between the coldest and warmest months, the average difference in temperature between January and August being around 7 ºC. This makes it possible to obtain aromatic wines with high acidity, which gives them freshness in the mouth.

The human factor is essential to achieve the characteristics of this wine, while the overpressure must be greater than or equal to 3,5 bar, as well as the total alcoholic strength of the base wine, which will be 9 % vol. as minimum. It is this characteristic that distinguishes it from the previous category.

8.5. *Wine from overripe grapes*

In terms of climate, Lanzarote has mild average temperatures throughout the year and an average of more than 2 800 hours of solar exposure per year. This, together with the traditional cultivation systems of gobelet training and/or low parral, allows the varieties used for this type of wine-making to achieve an ideal sugar concentration and alcoholic strength parameters for this purpose, resulting in wines which are very aromatic and well-balanced in terms of acidity, sweetness and alcohol.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The special characteristics of the product, and the need to protect the reputation of the protected designation of origin, require PDO 'Lanzarote' wines to be bottled exclusively in wineries registered in the appropriate winery register. Failure to comply will result in the wine losing the right to use the designation.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

'Lanzarote' must be marked on the labels of the PDO wines as the name of the designation of origin.

Smaller geographical units may also be mentioned: Arrecife, Haría, San Bartolomé, Teguise, Tías, Tinajo and Yaiza

To be able to use the name of the smaller geographical unit on the label, the wine must be made exclusively from grapes produced in that smaller geographical unit. Production, ageing, where applicable, and bottling must also take place within the geographical unit.

On the label, the name of the smaller geographical unit must not appear in larger characters than those used for the 'Lanzarote' protected designation of origin.

All types of packaging of wine for consumption must have guarantee seals, labels or numbered secondary labels, issued by the managing body. These must be affixed at the winery itself, in such a way that they cannot be reused.

Link to the product specification

https://www.gobiernodecanarias.org/cmsgob2/export/sites/agpsa/icca/galerias/doc/calidad/v/lz/pliego.pdf