C/2026/689

30.1.2026

Publication of an application for registration of a geographical indication pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/689)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1] an opposition with the Commission.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Judión de La Granja'

PGI-ES-03367 – 13.11.2024

1. **Name(s)**

'Judión de La Granja'

2. **Geographical indication type**

PDO ☐ PGI ☒

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

Spain

4. **Description of the agricultural product**

4.1. *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*

07 – EDIBLE VEGETABLES AND CERTAIN ROOTS AND TUBERS

0713 – Dried leguminous vegetables, shelled, whether or not skinned or split

0713 39 – Other

4.2. *Description of the agricultural product to which the registered name applies*

Dry, shelled pulses of the local ecotype of the Phaseolus coccineus species belonging to the *Fabaceas* or *Leguminosae* family, known as 'Judión de La Granja', that are free from disease, whole, clean and intended for human consumption.

Appearance of dried 'Judión de La Granja' beans:

— Uniformly white in colour.

— Smooth surface, without any cracks or roughness.

— Size: Very large (100 seeds weigh between 240 and 320 grams).

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

— Shape: like a somewhat flattened kidney.

— Dimensions: Length 25-35 mm and thickness 8-13 mm.

Organoleptic properties of the beans when cooked:

— They are extremely resistant to breaking down during cooking.

— Smooth or slightly rough surface.

— The skin is so thin and soft such that it is barely discernible.

— The endosperm has a buttery and smooth texture that is not grainy and somewhat floury.

Properties when cooked:

— High water absorption capacity (over 110 % after 12 hours of soaking in distilled water at a temperature of between 10 and 20 °C).

'Judión de La Granja' is sold as dried beans in the commercial category 'Extra'.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical Indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

The production steps that must take place in the defined geographical area are preparing the soil, sowing, harvesting, drying and selecting the beans for planting the following year. The last two stages must take place within the defined geographical area, as the local farmers' experience in ensuring the beans dry out properly, plus their expertise in selecting the beans for planting to safeguard the purity of 'Judión de La Granja', are decisive for the quality of the product.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

This product's quality and reputation can be seen in the price it commands, which is much higher than that of similar products. This is why it is essential to guarantee the authenticity of the product's origin and why the sale of the unpackaged product (in bulk) to the final consumer is prohibited. The beans must accordingly be sold packaged, however the packaging may take place outside the geographical area.

The product is sold as dry beans in packets of different formats up to a maximum weight of 30 kg.

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

Any type of packaging in which the beans are sold must bear a numbered back label that must include the name 'Judión de La Granja', together with the PGI's logo.

The labels must be affixed by the registered packaging company and in such a way that they cannot be reused.

The logo of the Protected Geographical Indication is:



5. **Concise definition of the geographical area**

The defined geographical area covers the following municipalities within the province of Segovia:

Aldealengua de Pedraza, Arcones, Basardilla, Brieva, Caballar, Casla, Collado Hermoso, Cubillo, El Espinar, Gallegos, Hontanares de Eresma, Ituero y Lama, La Lastrilla, La Losa, Matabuena, Monterrubio, Navafría, Navas de Riofrío, Navas de San Antonio, Ortigosa del Monte, Otero de Herreros, Palazuelos de Eresma, Pedraza, Pelayos del Arroyo, Prádena, Real Sitio de San Ildefonso, San Cristóbal de Segovia, Santiuste de Pedraza, Santo Domingo de Pirón, Segovia, Sotosalbos, Torrecaballeros, Trescasas, Valdeprados, Vegas de Matute, Villacastín and Zarzuela del Monte.

6. **Link with the geographical area**

The link between the geographical area and the 'Judión de La Granja' beans is based on the product's reputation and specific characteristics that result from the long-standing tradition of cultivating these beans in the area.

'Judión de La Granja's' main characteristics are its uniform white colour and its large size (100 seeds weigh between 240 and 320 grams), resulting from a long selection process that started in the eighteenth century when the first seeds of a large bean of the species *Phaseolus coccineus* originating in Mexico under the name *ayocote*, were brought to the Royal Palace of San Ildefonso de Segovia.

Since they were first brought to the Royal Palace of San Ildefonso with the construction of the La Granja Palace in 1721, the Palace's vegetable gardens and the area known as 'Viewership' were used to grow the beans, initially as fodder and subsequently for human consumption. The fact that the beans continued to be grown in the municipality preserved their genetic identity. The local growers' selection of the beans to be replanted each season gradually transformed them in colour and size: from blackish-purple to a paler purple with black spots, then to a soft purple, until they finally acquired their current whiteness and a larger size than that of contemporary *ayocote* beans.

The human factor has played a key role in the quality of 'Judión de La Granja' beans. The farmers' experience in selecting the beans for sowing the following year, through visual observation of their phenotypic characteristics, are decisive factors for ensuring their vigour and ability to germinate, and the purity of the product. This maintains uniform characteristics in terms of shape, size, colour and culinary quality: high water absorption capacity and good performance when cooked, resulting in whole beans that remain unbroken, with fine and soft skin. The result is a soft, buttery texture, where the skin is barely perceptible, which is the hallmark of the quality and uniqueness of 'Judión de La Granja' beans.

The cultivation techniques of the inhabitants of the area are the fruit of many years of experience and are to an extent the same as those used by their forefathers, with harvesting by hand when the beans are perfectly ripe and drying in the sun, or in suitably ventilated warehouses, being practised to this day. 'Judión de La Granja' has the peculiarity of being ready for harvest at different times. Only experienced farmers who know this local crop can determine when the time is right to harvest the first pods, which are usually picked one by one; and are able to ensure that the beans are properly dried so they can be removed from the pods easily and to avoid rotting, which can be a problem should the plants still contain a lot of moisture or be too closely stacked; all of the above have a direct impact on the quality of the product.

In addition to the significant role played by progressive selection over time and local cultivation practices, the specific characteristics of 'Judión de La Granja' could not come about without the suitable climatic and soil conditions provided by the local environment.

The geographical zone covers the province of Segovia from north-east to south-east where the altitudes range from 1 000 m to 2 400 m at its lowest and highest points. Most of the production area is located at altitudes of between 1 000 m and 2 000 m and occupies the northern slope of the Sierra de Guadarrama mountain range, which is made up of the oldest materials from the Paleozoic base: granite and gneiss.

The geographical area is also characterised by its pronounced continental climate with a marked temperature contrast, as it has very cold winters and dry and cool summers. The environmental humidity reaches values of between 0,8 and 1,50. This is directly related to the altitude, which from 1 000 metres upwards is expressed as an aridity index (the ratio between average annual precipitation and the potential evapotranspiration, calculated using the Thornthwaite method). This level of humidity, coupled with a day- and night-time temperature gradient typical of cool summers, with an average of the maximum temperatures in the hottest month below 30 °C, constitute optimal climatic conditions for the healthy growth of the plant, preventing the development of fungal diseases and promoting the foliar area index, the dry weight of the bean and the number of beans produced.

Soil with a neutral pH and low calcium content give 'Judión de La Granja' beans a thinner and softer skin, due to the low calcium oxalate content, which increases their capacity to absorb water when soaked (over 110 % after 12 hours soaking). This has a direct impact on the quantity of water absorbed by the beans' starch granules and protein fractions during soaking, facilitating processes such as the gelatinisation of the starch and the denaturing of the proteins during cooking, which softens the texture of 'Judión de La Granja' beans, boosts their butteriness and reduces cooking time.

Furthermore, the local soil is fertile and deep, of medium consistency and well-drained, which is essential for 'Judión de La Granja' beans to thrive, as they can be adversely affected by lack of and/or excess of water, especially during flowering and fruit set.

The combination of these two factors of climate and soil, the experience on the part of the farmers in the geographical area to be able to select the precise moment for harvest and to ensure the beans are dried properly, as well as their expertise in selecting the seeds to ensure the purity of 'Judión de La Granja', together contribute to ensuring the product acquires its specific characteristics.

Due to the long tradition of growing these beans in the geographical area and their unique characteristics, 'Judión de La Granja' has built up a great reputation since the mid-1900s.

Cándido López Sanz, known simply as 'Cándido', a chef who was awarded the title of Mesonero Mayor de Castilla [Castile's Top Restaurateur], together with Tomás Urrialde, a Segovian chef who has worked for more than 40 years at *Mesón del Azoguejo* (next to the Aqueduct of Segovia), managed by Cándido since 1931, turned the 'Judión de La Granja' into the signature dish of the province of Segovia.

The book *El Judión de La Granja* (Sanz, I., 2023), tells the story of how Tomás Urrialde popularised Judión de La Granja beans and his most popular recipe (stewed beans with sausage) and put them on a par with the other classic local dish already famous at that time *cochinillo de Segovia* [suckling pig from Segovia]. On 15 October 1955, a guild of seasoned food experts called 'Los Doce Apóstoles' [The Twelve Apostles], known for their great discernment in matters of taste and considerable media influence in their time, announced to Cándido that they would be visiting the restaurant. The dishes chosen had to be typical of the region. For the main course, suckling pig was the obvious choice, but what would the starter be? Tomás Urrialde suggested preparing 'Judiónes de La Granja', enthusiastically striking his hand on the table for emphasis. Cándido was not convinced. In the end, Cándido gave in and the day the food critics visited, beans, suckling pig and *ponche segoviano* [Segovian sponge cake soaked in syrup, layered with crème patissière, covered in marzipan decorated with icing sugar and the traditional diamond pattern] were served. 'Los Doce Apóstoles' were absolutely delighted with how culturally sacred that particular combination of dishes was. Since then, this combination has become the typical menu of Segovia.

Subsequently, in his book *La Cocina Española* [Spanish Cuisine], published in 1970, Cándido included the recipe for 'Judiones de La Granja' amongst more than one thousand others, in his collection of a sizeable chunk of the history of regional Spanish cuisine.

After the gastronomic introduction of the Judión de La Granja to the 'Cofradía de los Doce Apóstoles de la Gastronomía Española' [Guild of the Twelve Apostles of Spanish Cuisine], and following its rise in popularity, in 1975, the 'Judiada de amigos' festival began. This festival is a celebration of the Judión de La Granja lasting several days that takes place every year around 25 August on the Feast Day of Saint Louis, the patron saint of El Real Sitio de San Ildefonso - La Granja. Over 10 000 people (twice the population of the municipality) enjoy this typical local dish.

'Judión de La Granja' beans have also received various awards, the most notable ones being: the prize for 'Mejor Alimento 2017: Legumbres de Castilla y León' [Best Food in 2017: Pulses from Castile and Leon], awarded by the newspaper *El Norte de Castilla*; The prize 'Artesanos del año 2022' [Artisans of 2022], awarded by 'Artesanos de Castilla y León' [Artisans from Castile and Leon] for the best legumes (fresh pulses), and the prize 'Premio alimento singular 2023' [Individual food prize for 2023], from the Spanish Society of Community Nutrition (SENC), which highlighted the important role the beans play in the cuisine of Segovia.

The newspaper *El Norte de Castilla*, in its article entitled *Modestia y excelencia de comer legumbres* [The admirable frugality and excellence of eating pulses] (published in November 2017), stated: 'Judión de La Granja beans', which came from Peru as fodder and then rose to nobility through the soil and climate of Segovia to become a massive delicacy, take up practically a spoonful for each bean.

In another quote from the newspaper *The Guardian*, Nigel Slater's bean recipes (2012), the famous food writer stated: 'If I had to pick a favourite member of the bean family it would probably be the Judion, or Judion de la granja – the butter bean. It is, I suppose, the largest of the family, but it is the flat shape and slippery quality that makes this, the mother of all pulses, the one I would choose above all others.'

An article specifically about 'Judión de La Granja' beans, entitled *Judiones de La Granja: Un guiso aldrededor de un palacio* [Judión de La Granja: A bean stew around a royal palace], published in the food section of *El País*, called *El Comidista* (March 2023), speaks of the beans' origin and of how since the 1950s, its roundest and most buttery variety has been the main ingredient of Segovia's classic vegetable and pulse stew.

There have also been many broadcasts about 'Judión de La Granja' across a variety of media, including television programmes like *Aquí la Tierra* from the Spanish public TV network, RTVE, with titles such as *Judiones segovianos, oro en el plato* [Beans from Segovia, gold on a plate], from 14 November 2014; or *La delicadeza de un judión* [The delicacy of a bean] from 24 October 2018, which noted the delicate and buttery texture, colour and large size of 'Judión de La Granja'.

These beans are also included in the 'Inventario de Productos Agroalimentarios de Calidad de Castilla y León' [Inventory of Castile and Leon's quality agri-food products] of the Government of the Autonomous Community of Castile and Leon, and the Ministry of Agriculture, Fisheries and Food includes it on its webpage *Alimentos de España* [Foods of Spain], in the pulses section, describing it as: 'A white bean that is large in size. Native to the province of Segovia.'

Moreover, 'Judión de La Granja' boasts a prestigious history, being closely connected to the Real Sitio de San Ildefonso and the construction of the Palace of La Granja by Philip V of Spain (Spanish: Felipe V) as his summer residence, with his wife Elisabeth Farnese (Spanish: Isabel de Farnesio) playing a prominent role in the introduction of this crop. It seems that it was the Queen, who loved pheasant shooting, who introduced some beans from South America as feed for these birds, the main characteristic of the beans being their large size.

The first written guidebook to the Royal Palace, published by Martín Santos Sedeño in 1854, describes the plots called *Partida de la Reina y la Huerta* [the Queen's plot and the Kitchen Garden] or *Partida del Rey* [the King's plot] as areas used to grow these beans and other vegetables. On 28 March 1869, the newspaper *El Nuevo Siglo Ilustrado*, referred to 'Judión de La Granja' beans as an iconic and aristocratic product from the province of Segovia.

Reference to the publication of the product specification of the geographical indication

https://www.itacyl.es/documents/20143/342640/PCC+IGP+Judi%C3%B3n+de+La+Granja.pdf/175d6c76-18ff-d07f-5a90-bc4e759284e7?t=1760011984701