C/2025/3697

11.7.2025

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/2025/3697)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Pimentón de la Vera'

EU No: PDO-ES-0321-AM01 – 29.4.2025

1. **Name of product**

'Pimentón de la Vera'

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**

Dirección General de Agricultura y Ganadería [Directorate-General for Crop and Livestock Farming], Consejería de Agricultura, Desarrollo Rural, Población y Territorio de la Junta de Extremadura [Ministry of Agriculture, Rural Development, Population and Territory of the Government of the Autonomous Community of Extremadura]

6. **Qualification as standard amendment**

The amendment to the product specification of the PDO 'Pimentón de la Vera' is considered a standard amendment as it does not fall into any of the categories provided for in Article 24(3) of Regulation (EU) No 1143/2024.

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

1. *Amendment of the organoleptic descriptions of the 'ocal' or bittersweet paprika*

Amendment of Section 2.2.1 'Organoleptic characteristics' of the product specification and Section 3.2 'Description of the product to which the name in (1) applies' of the single document.

[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 organoleptic characteristics of the 'ocal' or bittersweet paprika have been changed as follows: intense flavour, entirely sweet or slightly sharp on the palate.

The amendment affects the single document.

2. *Amendment of the wording of the section relating to the geographical area*

Amendment of Section 3 'Geographical area' of the product specification and Section 4 'Concise definition of the geographical area' of the single document.

The wording of the section relating to the geographical area has been amended slightly. Strictly speaking, this does not involve a change to the geographical area covered, as the area covered has not been increased or reduced. (The total area covered by the PDO remains unchanged.)

The amendment simply concerns the inclusion of municipalities that were merely minor local entities in 2007 and have since become independent municipalities. The opportunity has also been taken to clarify which districts some of the municipalities belong to.

The amendment affects the single document.

3. *Amendment relating to the harvesting of the peppers*

Amendment of Section 5.1.3 of the product specification and Section 5.3 of the single document.

The possibility has been introduced of harvesting the peppers mechanically rather than exclusively by hand, while ensuring their quality at all times.

The amendment affects the single document.

4. *Amendment relating to restrictions on the use of trademarks*

Amendment of Section 8 'Labelling elements linked to the protected designation of origin "Pimentón de la Vera"' of the product specification.

Some restrictions on the use of trademarks have been lifted under certain circumstances.

The amendment does not affect the single document.

5. *Deletion of Section 9 of the product specification*

Section 9 of the product specification, on the applicable legislation, has been deleted, as this is now no longer included in product specifications.

The amendment does not affect the single document.

SINGLE DOCUMENT

'Pimentón de la Vera'

EU No: PDO-ES-0321-AM01 – 29.4.2025

PDO (X) PGI ( )

1. **Name(s) (of PDO or PGI)**

'Pimentón de la Vera'

2. **Member State or third country**

Spain

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 09 – COFFEE, TEA, MATÉ AND SPICES

0904 – Pepper of the genus *Piper*; dried or crushed or ground fruit of the genus *Capsicum* or of the genus *Pimenta*

0904 22 – Crushed or ground

3.2. *Description of the product to which the name in (1) applies*

Paprika with the protected designation of origin 'Pimentón de la Vera' means the product which is obtained by grinding the entirely red fruits of the 'Jaranda', 'Jariza' and 'Jeromín' varieties of the 'Ocales' group, and the 'Bola' variety, of the botanical species *Capsicum annuum* L. and *Capsicum longum* L., collected when they are ripe, healthy and clean and have the colour typical of the variety, free of pests or disease, and dried using oak and/or holm oak wood in the traditional fashion of La Vera, and which comes from the specified area of production.

Pimentón de la Vera is a product with a smoky flavour and aroma which is made intense and penetrating by the drying process that the peppers undergo. It is deep red in colour and quite shiny. It imparts its colour vigorously, more so for the varieties from the 'Ocales' group than for the 'Bola' variety. Flavour, aroma and colour are very stable over time, mainly because of the slow drying process that the peppers undergo.

Depending on flavour, the paprika may be divided into three groups:

— Sweet paprika: mild flavour, completely sweet. Made from the 'Bola' and 'Jaranda' varieties.

— 'Ocal' or bittersweet paprika: intense flavour, entirely sweet or slightly sharp on the palate. Made from the 'Jaranda' and 'Jariza' varieties.

— Hot paprika: decidedly hot on the palate. Made from the 'Jeromín', 'Jariza' and 'Jaranda' varieties.

Physico-chemical characteristics:

— The paprika must be milled so that it passes through a No 16 sieve or screen on the ASTM scale (equivalent to a 1,19 mm mesh).

— Analytical characteristics:

  — Maximum moisture content, as a percentage: 14

  — Maximum ether extract in dry matter, as a percentage: 23

  — Maximum raw fibre in dry matter, as a percentage: 28

  — Maximum ash in dry matter, as a percentage:

    — total (maximum) 9 – insoluble (maximum) 1

  — Colour*, ASTA units: minimum 90

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

The fruit of the pepper varieties listed in Section 3.2 must come from the defined production area.

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

All of the processes in the production of Pimentón de la Vera must be carried out in the geographical area.

The production process for Pimentón de la Vera takes place in two steps. The first is the drying of the peppers, which, in this production area, is done by the farmers themselves in drying chambers on their holdings. The second is the milling of the dried peppers, which is carried out at milling plants located within the geographical area covered by the protected designation of origin.

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

The packaging of 'Pimentón de La Vera' must ensure its protection and preserve its properties. The packaging must be new and be made from authorised materials that cannot affect the product's characteristics or transmit odours or flavours to the product. The packaging must be authorised by the Regulatory Board.

The packaging must be single-use and must under no circumstances be reused.

The packaging area fully coincides with the production area. This is necessary to ensure proper control of the product.

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

Paprika covered by the protected designation of origin 'Pimentón de la Vera' must be duly identified by the Regulatory Board's logo at all stages of marketing.

All packaging containing PDO 'Pimentón de la Vera' must bear the logo of the protected designation of origin 'Pimentón de la Vera', along with a numbered secondary label, and may not be dispatched for sale if this requirement is not met. It must be impossible to reuse the numbered secondary label.

The trademarks, company names and identification labels of the various plants that make Pimentón de la Vera must be approved by the Regulatory Board for use on the protected paprika. The use of any labels, markings or seals that may confuse the consumer is prohibited.

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

The area of production of peppers used to make paprika covered by the protected designation of origin 'Pimentón de la Vera' comprises the following municipalities of the natural districts known as La Vera, Campo Arañuelo, Valle del Ambroz and Valle del Alagón, in the north of the Province of Cáceres: Abadía, Alagón del Río, Aldeanueva de la Vera, Aldeanueva del Camino, Aldehuela del Jerte, Arroyomolinos de la Vera, Carcaboso, Casas del Monte, Casatejada, Casillas de Coria, Cilleros, Collado de la Vera, Coria, Cuacos de Yuste, El Toril, Galisteo, Garganta la Olla, Gargantilla, La Granja, Guijo de Galisteo, Guijo de Granadilla, Guijo de Santa Bárbara, Holguera, Jaraíz de la Vera, Jarandilla de la Vera, Losar de la Vera, Madrigal de la Vera, Majadas de Tiétar, Malpartida de Plasencia, Montehermoso, Moraleja, Morcillo, Navalmoral de la Mata, Pasarón de la Vera, Plasencia, Pueblo Nuevo de Miramontes, Riolobos, Robledillo de la Vera, Rosalejo, Saucedilla, Segura de Toro, Serrejón, Talaveruela de la Vera, Talayuela, Tejeda de Tiétar, Tiétar, Torrejoncillo, Torremenga, Valdeobispo, Valverde de la Vera, Viandar de la Vera, Villanueva de la Vera, Zarza de Granadilla.

5. **Link with the geographical area**

5.1. *Historical*

The first references to the cultivation of peppers in La Vera date from the 16th century, when they were cultivated in the Monastery of Yuste (Cuacos de Yuste, La Vera district) by the Hieronymite friars.

Cultivation gradually spread from La Vera to the neighbouring districts of Campo Arañuelo, Valle del Ambroz and Valle del Alagón, becoming steadily more valued by farmers because of its profitability.

Industrial production of paprika began at the end of the 17th century and had expanded substantially by the mid 18th century. At that time, the peppers were ground in water-powered flour mills located by streams. The coming of electricity to La Vera meant that electric mills could be used, leading to substantial improvements in the industry, which began to concentrate on producing paprika.

5.2. *Natural*

Relief

The production area for Pimentón de la Vera is located in the lower part of the Sistema Central mountain range, which includes the Sierra de Gredos, Béjar and Sierra de Gata mountains, which form a natural screen that protects the districts of La Vera, Campo Arañuelo, Valle del Ambroz and Vegas del Alagón from cold polar air, resulting in very mild and moderate winters.

The differences in altitude and orientation, the shelter provided by the mountains and the deep entrenchment of some of the rivers have led to the emergence of variable microclimates, which may be particularly significant, as is the case for the valley of the River Ambroz and especially the valley of the River Tiétar in the district of La Vera.

Soil

The soils are derived from granitic rocks, resulting from a sink lake in an endorheic hydrographic network, and were formed by the deposition of alluvium. These are soils with a sandy, sandy-loam and loamy-sand texture, with poorly developed profiles, giving rise to Typic Xerofluvent soils according to the American classification. Those soil textures ensure good water percolation and prevent waterlogging, to which peppers are particularly sensitive.

As regards acidity, the pH ranges between 5 and 6,5, which is very suitable for growing peppers, as they are very tolerant to acidity and can be grown in soils with a pH of 5,5 without any reduction in harvest. The data confirm the total absence of salts in the soil, which is a decisive factor for pepper plants, as they are particularly sensitive to salinity, which has a negative impact on the harvest.

Climate

The area has a continental Mediterranean climate, with slight Atlantic influences. It has a dry period in the summer, mild and moderate winters, and warm, temperate summers. The frost-free period runs from April to November. The mild temperatures are due to the protection afforded by the Sistema Central mountain range, which prevents cold winds from entering from the north, while warm winds from the south-west predominate, giving the area a particular microclimate that boosts the development of the crop.

Average precipitation varies between 700 mm and 1 200 mm. Rainfall is concentrated in autumn and spring, with a shortage of water in summer, which is why irrigation is needed to grow paprika peppers.

This rainfall pattern, particularly the concentration of rainfall in the autumn, which is the season when the peppers are harvested, allows limited scope for drying the peppers in the sun as has traditionally been done in Murcia. This situation forced farmers in La Vera to develop an alternative drying system. The solution found was to dry the peppers using the hot air and smoke produced by burning wood, mainly holm oak, common oak and cork oak, from the area's dominant oak woodlands.

Peppers, like all nightshades, are a warm-climate plant and require heat to grow and develop optimally, which is why, in our hemisphere, they are a typical summer plant.

The optimum daytime temperatures for growth and development should be between 20 °C and 25 °C and the night-time temperatures between 16 °C and 18 °C. The peppers' heat requirements increase as they develop. They do not cope well with sudden changes in daytime and night-time temperatures and are therefore very much suited to areas with a mild climate, such as that provided by the geographical area covered by the protected designation of origin 'Pimentón de la Vera', as a result of the protection afforded by the Sierra de Gredos mountains. Temperatures above 32 °C and below 15 °C seriously impair the development of the plant. The crop requires significant ambient humidity of around 50 % to 70 %, especially during the flowering and fruit-setting stages. The characteristics of Pimentón de la Vera are closely linked to the indigenous plant material used and to the smoke-drying system developed to overcome a climatic constraint specific to this area.

5.3. *Causal link between the geographical area and the quality and characteristics of the product*

The characteristics of the microclimate provided by the production area as a result of the protection afforded by the Sierra de Gredos mountains, together with the properties of the soils, which are loose and totally free of salts, and the quality of the water used for irrigation, which is also salt-free, permit cultivation of these indigenous varieties, which produce peppers that give a particular flavour to the paprika obtained from them.

To the flavour of the variety is added that of the smoking process, a drying method linked to the climate characteristics of the area, where sun-drying is not possible, giving the paprika its characteristic flavour and aroma and its very stable colour.

The use of indigenous varieties, smoke-drying and the use of stone mills in La Vera since the 17th century differentiate the paprika produced there from that produced elsewhere in the world. It has its own personality, which has led to the paprika produced in the north of Cáceres using the system described above becoming known as Pimentón de La Vera.

Reference to publication of the product specification

https://www.juntaex.es/documents/77055/621148/Pliego+condiciones+DOP+Piment%C3%B3n+Vera.pdf