C/2025/5052

17.9.2025

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/2025/5052)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Aceite del Bajo Aragón'

PDO-ES-0118-AM02 – 11.6.2025

1. **Name of product**

'Aceite del Bajo Aragón'

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**

Directorate-General for Food – Ministry of Agriculture, Fisheries and Food

6. **Qualification as standard amendment**

The amendments described and explained below do not involve a change in the name of the protected geographical indication or in the use of that name; do not risk voiding the link or entail further restrictions on the marketing of the product. They are therefore 'standard amendments' within the meaning of Article 24(4) of 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.

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

1. *Amendment to the wording of the product characteristics*

The amendments requested correspond to the definition in Section B) Description of product, which is equivalent to Section 3.2 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).

These amendments are considered to be non-essential and the definitions have been brought into line with the existing Regulations.

DESCRIPTION

The following has been deleted:

'Appearance: Clear, with no hint of film, cloudiness or dirt that would impair the oil's transparency,

Colour: Yellow with hues ranging from golden yellow to old gold.

Flavour: Fruity at the beginning of the season, light almond flavours, without bitterness, with a hint of sweetness and slightly pungent.

Minimum score of the tasting panel: classification as 'extra virgin olive oil'

The amended text now reads as follows:

'Organoleptic properties:

Colour: green or yellowish green at the beginning of the harvest season; yellow at the end of the harvest season, when the olive oil is more mature.

Profile: Depending on the time of harvest, fruity oils can range from light to intense, and bitter and pungent oils can range from light to medium. With notes which can be reminiscent of dried fruit, walnut and almond in particular.

Median defect (Md): = 0

Fruity median (Mf): > 2

Median for the bitter attribute: < 6

Median for the pungency attribute: < 6

Physical and chemical:

Acidity (% oleic ac.): maximum 0,80

Peroxide value (mEq O_2/kg): maximum 20

K270 (n.m.): maximum 0,15

K232 (n.m.): maximum 2,00

Humidity and volatiles (%): maximum 0,15

Impurities (%): maximum 0,10'

EXPLANATION

The characteristics set out in the current product specification define an obsolete organoleptic profile; the terms 'without bitterness, with a hint of sweetness and slightly pungent' relate to a time when extra virgin olive oils were above all expected to have low bitterness or pungency. Consumers rejected oils which were not sweet and associated them with olive varieties. This concept has now changed, and oils today are defined as light, medium and intense.

The market offers extra virgin olive oils produced at the start of the harvest year which have both bitter and pungent notes which are more pronounced, and also more mature oils, which are sweeter. These notes are associated with the colour of the oil: the earlier extra virgin olive oils are greener in colour due to their chlorophyll than those produced later, which are more yellow in colour because the chlorophyll has degraded and carotene levels have increased. As regards the physical and chemical parameters, there is no change in the requirements. Only the wording of these parameters has been changed in order to update the format.

This amendment affects the single document.

2. *Amendment of the wording of the geographical area*

The requested amendment concerns the definition in Section C) Geographical area in the paragraph 'Area under cultivation'. This amendment is not considered to be essential.

DESCRIPTION

The following paragraph has been deleted:

'Olive cultivation covers 36 600 hectares, 31 560 hectares of which correspond to the Empeltre variety, 2 200 to the Arbequina variety and 1 000 to the Royal variety, representing 95 % of the land under this crop in the area, which shows both its economic importance and its link with the territory.'

EXPLANATION

The product specification was approved in 2000, and the hectares indicated relate to that time. Twenty-four years have passed and the crop area has changed significantly and will continue to change over time. By deleting this description, the product specification has been updated and is no longer obsolete, with no impact on the link to the territory. This amendment is not considered to be essential.

3. *Correction of a clerical error relating to the geographical area*

DESCRIPTION

This affects the 'Geographical area' section of the product specification and of the single document. Inclusion of the municipality of Codo in the geographical area covered by the PDO 'Aceite del Bajo Aragón'.

Non-essential amendment.

EXPLANATION

Following a clerical error in relation to the municipalities which are part of the geographical area, Codo has been added. This does not extend the outer boundary of the area covered: Codo is located within the protected geographical area. This is a correction of an error in the description of the geographical area.

This amendment affects the single document.

4. *Amendment of the wording of the geographical area*

The requested amendment refers to the definition of Section C 'Geographical area', 'Situation of the area'.

The following paragraph has been deleted:

'Situation of the area. – The production area of the oils covered by the "Aceite del Bajo Aragón" designation of origin is the natural region situated in the west of the Autonomous Community of Aragón straddling the provinces of Zaragoza and Teruel.'

The following text has been added:

'Situation – The geographical area is the natural district situated in the west of the Autonomous Community of Aragon straddling the provinces of Zaragoza and Teruel. It has a perimeter of 469,4 kilometres and a total surface area of 6 380 square kilometres.

The production of the olives, extraction of the product, and packaging of the oils covered by the Designation of Origin all take place in the geographical area.'

EXPLANATION

This is an update to the definition of the status of the area, adding the area of the land under protection. It has also been specified that the oil covered by the PDO 'Aceite del Bajo Aragón' is extracted and packaged in this protected area.

5. *Editorial amendments*

The requested amendment concerns the second paragraph of section D) 'Evidence that the product originates in the area'. This amendment is not considered to be essential.

DESCRIPTION

The following sentence has been deleted:

'selected inspection.'

The following sentence has been added:

'selected quality assessment'

Reason(s)

EXPLANATION

It is a change in nomenclature due to the changes in quality systems.

6. *Editorial amendments*

The requested amendment concerns the definition in Section E) 'Method of production', in the first paragraph, 'Source'. This amendment is not considered to be essential.

DESCRIPTION

The following word has been deleted:

'plantations'

The following word has been added:

'holdings'

EXPLANATION

It is a change in nomenclature due to the changes in quality systems.

7. *Editorial amendments*

The requested amendment concerns the definition in Section E) 'Method of production', in the first paragraph, 'Source'. This amendment is not considered to be essential.

DESCRIPTION

The following sentence has been deleted:

'controlled by the Regulatory Council and provided with the corresponding certificate of conformity.'

EXPLANATION

The certification procedures do not include this document for primary operators.

8. *Adjustment of the method of production*

The requested amendment concerns the definition in Section E) 'Method of production', in the paragraph 'Cultivation practices'. This amendment is not considered to be essential.

DESCRIPTION

The entire paragraph has been deleted:

'Cultivation practices: For soil maintenance, shallow tillage will be carried out in spring and summer. Fertilisation will not involve doses higher than 1 kg N2/tree, with ammonia treatment towards the end of winter. Pruning will be light in young plantations, with some thinning of branches from the 4th year onwards to encourage the entry of light in the canopy and the growth of new shoots. In mature plantations, severe pruning which devitalises the tree shall be avoided, allowing the leaf/wood ratio to be maintained. Rejuvenation pruning will be carried out to encourage the growth of new shoots and to plant new tree structures.'

The following paragraph has been added:

'Cultivation practices and soil maintenance will depend on the planting distances, on whether the trees are irrigated or non-irrigated, and on the varieties. Today, there are many systems of plantation management, depending on the slopes, the mass of the olive trees and the varieties. Pruning will also depend on the planting distances, and on how harvesting is to be carried out. It can be classified as: rejuvenation, training or spur pruning.'

Reason(s)

EXPLANATION

The farmer registered with the PDO 'Aceite del Bajo Aragón' cannot be subject to already established general rules on agricultural practices: the plantations have undergone a change in irrigation system and consequently of pruning.

9. *Amendment to the method of production*

The requested amendment concerns the definition in Section E) 'Method of production', in the paragraph 'Harvesting'. This amendment is not considered to be essential.

DESCRIPTION

The following paragraph has been deleted:

'It is carried out from mid-November, when green fruit is no longer present on the tree, by hand-picking or shaking the branches.'

The following paragraph has been added:

'The olives will be exclusively tree-harvested, picked directly from the trees either by traditional hand-picking, hand-pole beating or shaking the branches.'

EXPLANATION

Concepts for quality and harvesting times have advanced in recent years. Extra virgin olive oils with notes of green fruit are not only in high consumer demand – their chemical composition is also richer in polyphenols and other compounds of the unsaponifiable fraction, which results in greater benefit to consumer health and in a longer shelf-life for the oil. Among the recognised varieties of the product specification, Arbequina is harvested earlier and ripens in a more irregular fashion. This amendment will boost the quality of the certified oil and its sale at both national and international level.

10. *Modernisation of the production method*

The requested amendment concerns the definition in Section E) 'Method of production', in the paragraph entitled 'Milling'. This amendment is not considered to be essential.

DESCRIPTION

The paragraph on milling has been deleted:

'Milling involves breaking down the pulp tissue to extract the oil in an emulsion. The olives of Bajo Aragón do not require fine milling since the harvested fruit is already ripe. The following types of mill may be used: – Grinding mill: used in the traditional system. To obtain optimum emulsification, the olives must be crushed for 10 to 15 minutes at room temperature. –

Mechanical mill: used in continuous systems. This allows the fruit cells to be broken down more.'

Replaced as follows:

'The milling of the olives is the first step in the oil production process. The aim is to break down the fruit so that it can then release the oil in its cells. In continuous systems, the mills have paste preparation systems. The olives enter the mills in an automated manner, with or without pits, and are crushed so as to prepare the paste for the next step.'

EXPLANATION

The paragraph to be deleted refers to the traditional production method, which will not be included in the new product specification. It also refers to the fact that the olives will always be ripe, and also to the milling time and the temperature. These parameters are not currently applied in a specific manner because they will depend on many other factors which can change the general conditions. The olives can be green or ripe and the time and temperature will vary depending on the condition of the olives.

This amendment affects the single document.

11. *Modernisation of the method of production*

Modernisation of the method of production

The requested amendment concerns the definition in Section E) 'Method of production', in the paragraph entitled 'Paste malaxation'. This amendment is not considered to be essential.

DESCRIPTION

Deletion of the paragraph 'Paste malaxation':

'The oil drops are brought together to form an oil dispersion phase, facilitated by an increase in the temperature of the paste (30-35 °C).'

Replaced as follows:

'Once the paste has been obtained by milling, the next phase is malaxation, the function of which is to remove the oil from the cells so that it creates larger drops by aggregation. The mixers have paddles or another system to slowly but continuously move the paste in semi-cylindrical containers. They should operate at a temperature of under 30 °C and the malaxation time will depend on the condition of the paste.'

EXPLANATION

With quality to the fore, there are no temperature ranges in modern techniques: this will depend on the variety and on the time of harvest. Formerly, high malaxation temperatures were intended to accelerate the extraction and binding of the oil in the churned paste. Quality was not a priority, and yield was the most important aspect. Today, the recommendation is to work at low temperatures of below 30 °C, with no specification of a particular range.

12. *Modernisation of the production method*

The requested amendment concerns the definition in Section E) 'Method of production', in the paragraph entitled 'Phase separation'. This amendment is not considered to be essential.

DESCRIPTION

Deletion of the paragraph 'Phase separation':

'After milling, a solid fraction (pomace) is obtained which draws out a certain quantity of oil, and a liquid fraction (vegetable water and oil) with suspended solids. Two phases will be followed for the separation of these solid and liquid phases: – Traditional. This involves the separation of the phases by pressing, separating solids and decanting. Pressing will be a batch process carried out in presses with pressing mats. Solids are separated by vibrating sifters. The decanting process, which involves separating the oil from the vegetable water in a set of containers, relying on the difference in density, will be carried out in rooms with a temperature of around 20 °.'

Replaced as follows:

'After malaxation, the paste is centrifuged. Due to the density of the liquids, the extracted product is separated in levels, leaving the heaviest elements (water and pomace) in the outer part of the centrifuge, and the least heavy (the oil) more towards the centre.

In this centrifuge system, a distinction is made between:

— a more traditional three-phase system (oil, vegetable water and pomace). In this system, water is added to the mixture obtained from malaxation, which is then centrifuged, thereby obtaining: oil, vegetable water and pomace,

— a two-phase system: In this system, the mixture obtained from malaxation of the milled olives is centrifuged directly, resulting in solid and liquid residues from the milling which form a by-product called "alperujo" (two-phase pomace), and the oil, which can be centrifuged again in a vertical centrifuge to remove the last remaining residues, or by decanting.'

EXPLANATION

The batch or traditional system is no longer used because it has disadvantages: the process of breaking down the olives is slow and discontinuous since the olives have to be poured into the milling mechanism. It is therefore a time-consuming process, normally requiring the olives to be stored during processing, at which point they may start to ferment, thereby reducing the quality of the oil. Decanting keeps the oil in contact with the vegetable water, which contaminates the oil and reduces its quality the longer it is in contact with the oil. In conclusion, we could say that the traditional systems currently have many problems in achieving the quality required by the parameters of the product specification for extra virgin olive oils.

13. *Editorial amendments*

The requested amendment concerns the definition in Section F) 'Link with the geographical environment', in the paragraph 'Growing techniques'. The amendment is not considered to be essential.

DESCRIPTION

The following paragraph has been deleted:

'a) Planting density: Cultivation is carried out in non-irrigated and irrigated form. The density of non-irrigating planting will be 60 to 100 trees per hectare for the Empeltre and Royal varieties, and 80 to 150 trees for the Arbequina variety. When irrigated, the maximum density for the Empeltre and Royal varieties will be 200 trees per hectare and 1 000 for the Arbequina variety.'

Replaced as follows:

'Cultivation is carried out in non-irrigated and irrigated form. The density of the non-irrigated planting will be 60 to 100 trees per hectare for the Empeltre and Royal varieties, and 80 to 150 trees for the Arbequina variety. When irrigated, the density of the Empeltre and Royal varieties is usually 200 trees per hectare and 1 000 trees per hectare for the Arbequina variety.'

Editorial amendments

14. *Amendment to the link with the environment*

The requested amendment concerns the definition in Section F) 'Link with the geographical environment', in paragraphs b) 'Use of irrigation' c) 'Soil maintenance' d) 'Fertilisation' e) 'Plant protection' f) 'Pruning'. This amendment is not considered to be essential.

DESCRIPTION

The following paragraph has been deleted:

'b) Use of irrigation: Where water is available, irrigation is carried out in the following periods: April to May, around flowering season; mid-July, coinciding with the phase of endocarp hardening; and in August-September, in the rapid growth phase of the fruit.

c) Soil maintenance: In the months of April, June and September, the top layer of the soil is broken up using a tiller on three separate occasions. In October, a knife roller is used to prepare the soil for harvest.

d) Fertilisation: The maximum annual dose of nitrogen does not exceed one kilogram per tree, and the first application takes place at the end of winter. Phosphorous and potassium are applied in autumn.

e) Plant protection: The farmer performs the appropriate phytosanitary treatments to prevent attacks by pests and diseases. The most common in the area are the following: – Pests: Olive fruit fly (*Bactrocera oleae* Gmel), Olive moth (*Prays oleae*), Olive bark beetle (*Phloeotribus scarabaeoides*), Mediterranean black scale (*Saissetia oleae*), Jasmine moth (*Margaronia unionalis*), Olive pyralid moth (*Euzophera pinguis*). – Fungal diseases: Olive leaf spot (*Cycloconium oleaginum*), Sooty mould of the olive tree (*Capnodium elaeophilum*): fungus growing on the honeydew secreted by the Mediterranean black scale.

f) Pruning: Light pruning is carried out in the training period in order to avoid delays in the start of the flowering season. In the case of goblet training, two or three main branches are left one metre off the ground and some thinning of the branches takes place from the 4th year onwards to allow light to enter the tree canopy. In mature plantations, the leaf/wood ratio must be maintained at the same level as in the young period.

g) Oil yield; Maximum oil yield per hectare is 1 250 kilograms per hectare on non-irrigated land and 2 000 kilograms per hectare on irrigated land.'

EXPLANATION

The growing techniques, pruning and oil yield are not parameters associated with the link, but rather are universal practices which do not result in distinguishing features in the final product.

The geographical area, the climate, the soil and above all the olive varieties are the factors which differentiate Aceite del Bajo Aragón. The growing, irrigation and soil treatment techniques have changed since 2000. Traditionally, planting distances depended on rainfall, irrigation systems and other environmental factors.

The trend is currently to use drip irrigation, with soil and plant protection treatments applied through the drip feed. Needs in terms of growing techniques change depending on the latest trends in olive cultivation. Likewise, the morphology of the tree has changed depending on the type of harvest and the olive variety.

Soil maintenance can vary depending on the type of holding, planting distances and the irrigation system. Recently, layers of vegetation have been left to prevent erosion. It makes no sense to dictate the soil maintenance system.

In recent years, there has been growing recognition of the importance of adopting sustainable agricultural practices which minimise the environmental impact. Traditional agricultural practices may have involved the excessive use of chemicals and fertilisers, which can have negative effects on oil quality, biodiversity and water quality. Changing olive farming practices in favour of more sustainable methods can help to preserve the environment and guarantee production in the long term.

It is important to point out that scientific and technological progress as well as environmental challenges and market demands continue to drive the need to improve and adapt farming practices as we move forwards.

This amendment affects the single document.

15. *Amendment relating to the inspection body*

The requested amendment concerns the definition in Section G) 'Inspection structure', This amendment is not considered to be essential. The following paragraph has been deleted:

'Verifying compliance with this product specification is the responsibility of:

PREMIUMLAB S.L.

Address: Santa Creu de Calafell 49 B
08830 Sant Boi de LLobregat (Barcelona)

Tel.: (+34) 902 102 358

www.premiumlab.eu'

Replaced as follows:

'Verification of compliance with this product specification will be carried out by the certifying body selected by the Regulatory Board of the PDO "Aceite del Bajo Aragón" and authorised by the Department of Agriculture of the Government of Aragon.'

EXPLANATION

The inspection body which verifies compliance with the product specification is external. The inspection body may change from one year to the next, or may change its company name or address. It is preferable for the product specification to mention that it is an external body and that its appointment will be recorded in the records of the Department of Agriculture of the Government of Aragon.

16. *Change to the wording in the section on labelling*

The requested amendment concerns the definition in section H) 'Labelling'.

This amendment is not considered to be essential.

DESCRIPTION

The following paragraph has been deleted:

'Before the labels are used, they must be authorised by the Regulatory Board for the purposes listed in this product specification. Authorisation may also be withdrawn from the labels previously granted authorisation where the circumstances which gave rise to the authorisation have changed, after hearing the party concerned.'

Replaced as follows:

'Before the labels are used, the Regulatory Board must check that the labels are correct for the purposes listed in this product specification.'

EXPLANATION

The word 'authorised' referring to use of the labels has been deleted. The Regulatory Board reviews the label and informs the packager that the label is correct and that they may start using it.

SINGLE DOCUMENT

'Aceite del Bajo Aragón'

PDO-ES-0118-AM02 – 11.6.2025

PDO (X) PGI ( )

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

'Aceite del Bajo Aragon'

2. **Member State or third country**

Spain

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

3.1. *Type of product*

15 – ANIMAL, VEGETABLE OR MICROBIAL FATS AND OILS AND THEIR CLEAVAGE PRODUCTS; PREPARED EDIBLE FATS; ANIMAL OR VEGETABLE WAXES

1509 – Olive oil and its fractions, whether or not refined, but not chemically modified

1509 20 – Extra virgin olive oil

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

'Aceite del Bajo Aragón' is the name given to extra virgin olive oil produced from olives of the Empeltre, Arbequina and Royal varieties that have been grown, processed and packaged in the production, processing and packaging area set out in the product specification.

The olives used must be exclusively of the Empeltre, Arbequina and Royal varieties. The Empeltre variety must account for at least 80 % of the olives used, on account of its predominance in the area of production and the traditional characteristics of the product. The other varieties may account for no more than 20 % of the olives used.

The oils covered by the 'Aceite del Bajo Aragón' designation of origin must be of the extra virgin category and have the following characteristics:

Colour: green or yellowish green at the beginning of the harvest season; Yellow at the end of the harvest season, when the olive oil is more mature.

Profile: Depending on the time of harvest, the fruity oils can range from light to intense, while the bitter and pungent oils can range from light to medium. With notes reminiscent of dried fruit, walnut and almond in particular.

Median defect (Md): = 0

Fruity median (Mf): > 2

Median for the bitter attribute: < 6

Median for the pungent attribute: < 6

Physical and chemical:

Acidity (% oleic ac.): maximum 0,80

Peroxide value (mEq O_2/kg): maximum 20

K270 (n.m.): maximum 0,15

K232 (n.m.): maximum 2,00

Humidity and volatiles (%): maximum 0,15

Impurities (%): maximum 0,10

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

Olives of the Empeltre, Arbequina and Royal varieties grown in the geographical area defined in point 4 are the raw material used to produce 'Aceite del Bajo Aragón'.

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

The olives must be grown and the product processed solely within the geographical area defined in point 4.

The olives to be used for the extraction of oil protected by the designation of origin must be obtained from registered plantations located in the defined geographical area. They must be of the authorised varieties and have been grown following the practices set out in the product specification.

The oil must be extracted in registered mills located within the production area which meet the conditions laid down.

The oil must be extracted within 48 hours of harvesting. The process comprises the following stages:

— Washing of the olives.

— Milling The mechanical mill (continuous system) will be used in the milling process.

— Paste malaxation.

— Phase separation – Centrifuges will be used for the continuous system.

— Storage.

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

Oils covered by this designation of origin must be packaged within the municipalities that make up the production area. The oils must be packaged in glass, ceramic, polyethylene (PE) or metal containers with a maximum capacity of five litres.

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

The plants that package the oil, which need to have obtained a certificate of conformity from the inspection body selected by the Regulatory Board, must include the words Denominación de Origen Protegida 'Aceite del Bajo Aragón' ('Aceite del Bajo Aragón' protected designation of origin) on the packaging labels, alongside the numbered label issued by the Regulatory Board, which enables the product to be traced when marketed.

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

The production area of the oils covered by the 'Aceite del Bajo Aragón' designation of origin is the 'natural district' located in the west of the Autonomous Community of Aragon, straddling the provinces of Zaragoza and Teruel.

The geographical area includes the following municipalities: Aguaviva, Alacón, Albalate del Arzobispo, Alborge, Alcañiz, Alcorisa, Alloza, Almochuel, Almonacid de la Cuba, Andorra, Arens de Lledó, Ariño, Azaila, Beceite, Belchite, Belmonte de San José, Berge, Bordón, Calanda, Calaceite, Cañizar del Olivar, Caspe, Castelserás, Castelnou, Castellote, Chiprana, Cinco Olivas, Codo, Cretas, Crivillén, Escatrón, Estercuel, Fabara, Fayón, Fórnoles, Foz-Calanda, Fuentes de Ebro, Fuentespalda, Gargallo, Híjar, Jatiel, La Cebollera, La Codoñera, La Fresneda, La Ginebrosa, La Mata de los Olmos, La Portellada, La Puebla de Híjar, La Zaida, Lagata, Letux, Lledó, Los Olmos, Maella, Más de las Matas, Mazaleón, Mequinenza, Molinos, Monroyo, Nonaspe, Oliete, Parras de Castellote, Peñarroya de Tastavins, Quinto de Ebro, Ráfales, Samper de Calanda, Sástago, Seno, Torrecilla de Alcañiz, Torre de Arcas, Torre del Compte, Torrevelilla, Urrea de Gaén, Valdealgorfa, Valdeltormo, Valderrobres, Valjunquera, Vinaceite.

5. **Link with the geographical area**

The varieties that may be used to produce 'Aceite del Bajo Aragón' are those traditionally grown in the production area. Empeltre and Royal can, on the basis of existing documentary references, be regarded as native varieties, while Arbequina was introduced in the 19th century from nearby Catalonia. The earliest known reference to oil from the area is to be found in *Ora maritima* [Sea coast], which was penned by the fourth-century Latin poet Rufus Festus Avienius and is itself based on a text dating back to 550 BC. *Ora maritima* describes how sailors would travel upstream along the Ebro in order to engage in trade with the people who lived along its banks and, in the process, obtain supplies of oil, wine and wheat. In *Ora maritima*, the Ebro is referred to as an Oleum flumen or 'river of oil'. Ignacio de Asso, who in 1798 wrote the *Historia de la Economía Política de Aragón* [History of the Political Economy of Aragon], frequently referred to olive trees in Bajo Aragón.

Aceite del Bajo Aragón began to forge its current reputation towards the end of the 19th century, when a thriving Tortosa, the main market for oil from Lower Aragon, attracted large firms keen to exploit the qualities of the local oil. Soon afterwards, a number of firms sprang up in Alcañiz, their aim being to obtain their oil direct from Lower Aragon, bypassing Tortosa and the fierce competition there altogether. An important bibliographical reference at the start of the century shows the reputation of Aceite del Bajo Aragón at that time, namely the book *Elaboración del Aceite de Oliva* [Olive oil production] by Isidro Aguiló and Cortés, dated 1918. In the first third of the 20th century, Aceite del Bajo Aragón was held in high regard by gastronomes such as Teodoro Bardají and Dionisio Pérez. Over time, it has become common to hear outside the region that Aceite del Bajo Aragón is the best olive oil in the world, a view echoed by Daniel Magrané in his book *El aceite de oliva en España* [Olive oil in Spain] (Espaso Calpe, 1961).

The area of production is situated in Lower Aragon, i.e. the south-eastern part of the Ebro basin, an area which essentially coincides with the valleys of the Aguavivas, Martín, Regallo, Guadalope and Matarraña rivers. It is characterised by its dryness, its low and irregular rainfall and its extremes of temperature, caused by the fact that the terrain protects the area from both Mediterranean and Atlantic maritime influences, producing a continental type of climate. Moreover, the cierzo, the prevailing strong north-easterly wind, serves to accentuate the dryness. The area is flat to slightly undulating, with altitudes ranging from 122 metres in Caspe to 632 metres in Alcorisa. The soil is calcareous, with gypsum and carbonate horizons, this being a characteristic of lacustrine sedimentation in the hot, dry climate of the Miocene epoch.

Average annual rainfall ranges from 327,9 mm in Caspe to 367,9 mm in Alcañiz. The average annual temperature is around 14,3 ºC in Alcañiz and 15 ºC in Caspe. The average maximum temperature is 19,9 °C in Alcañiz and 20,6 ºC in Caspe, and the average minimum 8,8 °C and 9,3 °C respectively. This shows that there is a wide temperature range: more than 18 °C. From March to October, maximum temperatures exceed 25 °C. In the summer months, the average maximum temperature exceeds 35 °C. Another characteristic of the area's climate is temperature inversion. In winter, when there are anticyclones, the cold air settles in the lower layers and forms prolonged cold fogs with maximum temperatures lower than 6 °C, while in the higher areas, free of fog, maximum temperatures reach over 15 °C.

Growing techniques with scientific and technological progress, as well as environmental challenges and market demands make the need to improve farming practices a priority for the future.

Reference to the publication of the product specification

https://www.aragon.es/-/denominacion-origen-protegida-aceite-bajo-aragon