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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, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/125)

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

'Toro'

PDO-ES-A0886-AM07

Date of communication: 3 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

CHANGES TO WINEMAKING RESTRICTIONS

Description

The amendment involves, firstly, increasing the minimum percentage of Tinta de Toro from 75 % to 85 % in wines made from that grape variety. This results in two types of red wine: 'Vino Tinto (Garnacha Tinto)' in which a minimum of 85 % of the grapes used are Garnacha Tinta; and 'Vino Tinto (Tinta de Toro)' in which a minimum of 85 % of the grapes are Tinta de Toro. Secondly, the amendment means that the remaining 15 % of the grapes used for both types of wine can be any of the authorised varieties, white or red. Previously only red varieties were authorised.

This amendment concerns point 3(c) of the product specification and point 5.1 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 purpose of this amendment is to update the oenological practices to include the new ways of making wine being adopted in the area, and to adapt more successfully to commercial tastes.

SINGLE DOCUMENT

1. **Name(s)**

   Toro

2. **Geographical indication type**

   PDO – Protected Designation of Origin

3. **Categories of grapevine product**

   1. Wine

   5. Quality sparkling wine

3.1. *Combined Nomenclature code*

   — 22 - BEVERAGES, SPIRITS AND VINEGAR

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

2204 - Wine of fresh grapes, including fortified wines; grape must, other than that of heading 2009

4. **Description of the wine(s)**

1. *WINE – DRY WHITE AND ROSÉ WINES*

BRIEF WRITTEN DESCRIPTION

White wines

Appearance: pale to golden yellow in colour, not cloudy. Aroma: bold with fruity and/or floral and/or herbal aromas and medium to medium-high intensity. Taste: light-bodied in the mouth, medium to long finish, medium to medium-high acidity and a good balance of alcohol and acidity.

Barrel-fermented or barrel-aged white wines

Appearance: pale to golden yellow in colour, not cloudy. Aroma: bold with fruity and/or floral and/or herbal aromas and tertiary aromas typical of barrel-ageing. Medium to medium-high intensity. Taste: medium to long finish, medium-high acidity and medium to full bodied in the mouth. Balanced tertiary aromas of wood.

Rosé wines

Appearance: pale to salmon pink in colour, not cloudy. Aroma: bold, with fresh (not overly ripe) red and/or black fruit aromas, medium to medium-high intensity. Taste: light-bodied in the mouth, medium to long finish, medium to medium-high acidity and a good balance of alcohol and acidity.

(*) The data shown below under general analytical characteristics are for wines with less than 5 grams/litre of residual sugars. If the proportion of residual sugars in the wines is 5 grams/litre or more, the maximum amount of sulphur dioxide they can contain is 250 milligrams/litre.

(**) Where not stated, the physical and chemical parameters comply with the ceilings established in EU rules.

General analytical characteristics

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 18

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

2. *WINE – DRY RED WINES*

BRIEF WRITTEN DESCRIPTION

'Tinto Joven' (young wine)

Appearance: cherry to ruby red in colour, not cloudy. Aroma: bold, with red and/or black fruit aromas and medium to medium-high intensity. Taste: medium to full bodied in the mouth, with a medium to medium-long finish and a good balance of alcohol and acidity.

Barrel-aged red wine (including those labelled 'Roble' [Oak], 'Crianza', 'Reserva' and 'Gran Reserva')

Appearance: cherry red to terracotta in colour, not cloudy. Aroma: bold, with red and/or black and/or ripe fruit aromas and medium intensity. Tertiary aromas typical of barrel-ageing, with medium to medium-high intensity, depending on ageing. Taste: medium to full bodied with a medium to long finish and well balanced.

(*) Where not stated, the physical and chemical parameters comply with the ceilings established in EU rules.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume): 12,5

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

— Maximum volatile acidity (in milliequivalents per litre): 20

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

3. *SEMI-DRY, SEMI-SWEET AND SWEET WINES (WHITE, ROSÉ AND RED)*

BRIEF WRITTEN DESCRIPTION

White wines: pale to golden yellow in colour, not cloudy. Bold with fruity and/or floral and/or herbal aromas and medium to medium-high intensity. In the mouth: medium bodied (semi-dry wines), medium to medium-full (semi-sweet wines) and full (sweet wines); medium to long finish; acidity medium to medium-high (semi-dry and semi-sweet wines) and medium (sweet wines); balanced alcohol and acidity.

Rosé wines: pale to salmon pink in colour, not cloudy. Bold, with fresh (not overly ripe) red and/or black fruit aromas, medium to high intensity (semi-dry wines) and medium to medium-high (semi-sweet and sweet). In the mouth: medium bodied (semi-dry wines), medium to medium-full (semi-sweet wines) and full (sweet wines); finish: medium to long (semi-dry and sweet wines) and medium to medium-long (semi-sweet wines); acidity: medium to medium-high (semi-dry and semi-sweet wines) and medium (sweet wines); and balanced alcohol and acidity.

Red wines: cherry to ruby red in colour, not cloudy. Bold, with red and/or black fruit aromas, medium to high intensity (semi-dry wines) and medium (semi-sweet and sweet wines). In the mouth: medium to full bodied (semi-dry and semi-sweet wines) and full (sweet wines); medium to long finish, balanced alcohol and acidity.

(*) Where not stated, the physical and chemical parameters comply with the ceilings established in EU rules.

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): 18

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

4. *QUALITY SPARKLING WINE PRODUCED USING THE TRADITIONAL METHOD (WHITE, ROSÉ AND RED)*

BRIEF WRITTEN DESCRIPTION

Quality sparkling wine produced using the traditional method, white

Appearance: pale yellow to golden yellow in colour. Aroma: clean, fruity, with characteristics in the mouth specific to second fermentation in the bottle.

Quality sparkling wine produced using the traditional method, rosé

Appearance: pale pink to salmon in colour. Aroma: clean, fruity, with characteristics in the mouth specific to second fermentation in the bottle.

Quality sparkling wine produced using the traditional method, red

Appearance: cherry red to terracotta in colour. Aroma: clean, fruity, with characteristics in the mouth specific to second fermentation in the bottle.

(*) Where not stated, the physical and chemical parameters comply with the ceilings established in EU rules.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) -

— Minimum actual alcoholic strength (in % volume): 11,5

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

— Maximum volatile acidity (in milliequivalents per litre): 10,83

— Maximum total sulphur dioxide (in milligrams per litre): 180

5. **Winemaking practices**

5.1. *Specific oenological practices*

1.

Specific oenological practice

— Minimum probable alcoholic strength of the grapes: 10,5 %, except for grapes intended for the production of semi-dry, semi-sweet and sweet wines where it is 9 %. The aforementioned grapes cannot be used to make any other type of wine.

— Maximum yield: 72 litres per 100 kilograms of grapes.

— Quality sparkling wines are produced using the traditional method, in accordance with the European legislation in force.

— The quality sparkling wine must remain in contact with the lees for at least 9 months, in the same bottle in which the second fermentation took place.

— Sweet wines are made by retaining some of the natural sugars in the grapes through interrupting alcoholic fermentation, using methods authorised by the legislation in force. These do not include the addition of alcohol.

2.

Restriction relating to wine-making

The white wines must be produced exclusively from white varieties (Malvasía Castellana, Verdejo, Moscatel de Grano Menudo and Albillo Real).

The rosé wines must be produced from authorised red and white varieties (main and secondary varieties).

Red wines are made with the varieties Tinta de Toro and/or Garnacha Tinta, although up to 15 % of the grapes used may be other authorised varieties. This means that the following types of red wine may be produced: 'Vino Tinto (Garnacha Tinto)' in which a minimum of 85 % of the grapes used are Garnacha Tinta; and 'Vino Tinto (Tinta de Toro)' in which a minimum of 85 % of the grapes are Tinta de Toro.

For the rosé quality sparkling wines, at least 25 % of the grapes used must be red varieties.

3.

Cultivation method

— Minimum planting density: 500 vines/hectare

— The vine can be trained using the gobelet or espalier methods.

— Mixed plantations that do not allow separate harvests for each variety are not permitted.

5.2. *Maximum yields*

1. For the Garnacha Tinta, Malvasía Castellana (Doña Blanca), Verdejo, Albillo Real and Moscatel de Grano Menudo varieties

9 000 kilograms of grapes per hectare

2.

64,80 hectolitres per hectare

3. For the Tinta de Toro variety

7 500 kilograms of grapes per hectare

4.

54,00 hectolitres per hectare

6. **Demarcated geographical area**

The geographical area of the 'Toro' PDO is located on the westernmost part of the Castile and Leon region, south-east of the province of Zamora, and includes part of the natural areas of Tierra del Vino, Valle del Guareña and Tierra de Toro. It borders the plains of Tierra del Pan and Tierra de Campos, covering 62 000 hectares of land.

It includes the following municipalities.

In the Province of Zamora: Argujillo, La Bóveda de Toro, Morales de Toro, El Pego, Peleagonzalo, El Piñero, San Miguel de la Ribera, Sanzoles, Toro, Valdefinjas, Venialbo and Villabuena del Puente.

In the Province of Valladolid: San Román de Hornija, Villafranca del Duero, and the wine-growing estates of Villaester de Arriba and Villaester de Abajo in the municipality of Pedrosa del Rey.

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

ALBILLO REAL

DOÑA BLANCA - MALVASÍA CASTELLANA

GARNACHA TINTA

MOSCATEL DE GRANO MENUDO

TEMPRANILLO - TINTA DE TORO

VERDEJO

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

8.1. *Description of the geographical area*

a.1) Natural factors

1. The area has a gentle terrain influenced by the Duero river, its tributary the Talanda, and the Guareña and Hornija rivers, which shape the land into valleys and terraces. The vineyards are at elevations of between 620 and 840 metres, with the greatest elevation in the south-western part of the demarcated area.

2. The soil consists of sediments of sandstone, clay and Pliocene calcareous puddingstone, which on the surface create brown calcareous soil lying on unconsolidated material. They range from loam to large- and fine-grained sandstone with levels of limestone and detritic marl formed during the Miocene. These soils are from the tertiary era. The texture of the soils is generally sandy loam, with little organic matter (< 1 %), with a pH ranging from slightly acidic to neutral 6-7. Only in the south-western area is there a more basic pH of around 8, low in trace elements, except iron.

3. The area of the PDO has an extreme continental climate with Atlantic influences. It is semi-arid with a lack of moisture and frequent spring frosts.

a.2) Human factors

1. Toro wines and the human factor have been intimately linked as, on the basis of age-old experience handed down from generation to generation, the varieties have been planted according to the type of soil.

   — Tinta de Toro: mainly on soils that are gravelly on the surface with clay subsoil;

   — Malvasía Castellana: mainly for lighter and sandier soils;

   — Garnacha Tinta: on sandy soils, like Malvasía;

   — Verdejo: suited to all types of soil, preferring light soils containing gravel and pebbles;

   — Moscatel de Grano Menudo: poor soils, well-drained sandy loam;

   — Albillo Real: generally on sandy and gravelly soils.

2. The age of the vineyard, with over 50 % being more than 40 years old, the existing pre-phylloxera vineyards, the planting distances that are generally 3x3 metres, square planted, except very old plantations that are staggered, the human factor of preserving the wine-growing heritage, as well as the local variety Tinta de Toro, give the grapes, and thus the wines, their intrinsic characteristics.

3. The winegrowers of the area have historically defended the native Tinta de Toro variety that is perfectly suited to the soil and the climate, to which there are references as far back as the 6th century, i.e. in Isidoro de Sevilla's 'Etimologías'. It is ampelographically and genetically similar to the Tempranillo variety, but less of it is produced. The variety is more tannic, rich in potassium, less acidic, with a slightly anthocyanic pulp when ripe, and it produces more concentrated and powerful wines.

4. The absence of endemic pests or diseases, except powdery mildew, which the winegrowers treat naturally using sulphur, makes the use of mass plant protection products unnecessary, meaning that the grapes are practically organic.

8.2. *Product details*

Compared to other wines of neighbouring areas with similar varieties, the wines of the 'Toro' PDO are more structured, with a greater polyphenol and tannic content. Less acidic and with higher pH, with tones of riper fruit from a sensory perspective.

Furthermore, depending on the variety from which they are produced, the semi-dry, semi-sweet and sweet wines have a powerful floral or fruity flavour and a bold character in the mouth, linked to the terroir.

The quality sparkling wines have small, intense bubbles and a persistent crown. These quality sparkling wines are fresh, balanced and full-bodied in the mouth, with good integration of the secondary aromas resulting from the second fermentation in the bottle.

8.3. *Description of the causal link*

Climate conditions are extremely cold in winter with many hours of sunshine and extreme temperatures, limiting the vine productivity. The different soil types (sandy loam) determine which of the varieties the winegrowers plant. These factors, the neutral pH, limited organic matter and soil improvers added by winegrowers determine the aroma, structure and alcoholic strength of the wines, which is high. In addition, the high iron content of the soil, combined with the considerable age of the vineyard, contribute to the striking amount of pigment in these wines.

Furthermore, these natural conditions of the production area relating to natural factors, and the human factors described above, are ideal for vineyard development, particularly in the phases preceding harvest, encouraging the various authorised varieties to ripen at different times. In this way, good base wines are produced for making quality sparkling wine that is healthy with appropriate alcoholic strength and low acidity.

Furthermore, for the sweet and semi-sweet wines, years of experience of producing these types of wine in the Toro PDO have proven their production capacity. The wines are made following the strictest quality standards and maintaining the classic organoleptic profile of the traditional Toro wines. These wines are an excellent expression of the authentic character of Toro wines, enhanced by the sugar content.

In the case of sparkling wines, the previous revision of the product specification included varieties that are traditionally present in the area such as Albillo Real and Moscatel de Grano Menudo, together with Verdejo, Malvasía Castellana, Garnacha Tinta and Tinta de Toro. These are grown in ideal conditions for producing a variety of base wines.

The conditions are especially important in the phases preceding harvest, encouraging the various authorised varieties, short-cycle and long-cycle varieties, to ripen at different times. In this way, good base wines are produced for making quality sparkling wine that is healthy with appropriate alcoholic strength and low acidity. Years of experience of producing these types of quality sparkling wines in the Toro PDO have proven their production capacity. The wines are made following the strictest quality standards and maintaining the link.

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 wine-making process includes bottling and ageing in the bottle, and thus the organoleptic characteristics described in this product specification can only be guaranteed if all of the wine handling operations take place in the production area. Therefore, with a view to safeguarding quality, guaranteeing provenance and ensuring controls, and bearing in mind that the bottling of wines covered by the 'Toro' PDO is one of the critical points in obtaining the characteristics set out in this product specification, this operation must be carried out at wineries located at the bottling plants within the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The traditional term 'DENOMINACIÓN DE ORIGEN' [DESIGNATION OF ORIGIN] and the initials 'D.O.' may be used on the label instead of 'DENOMINACIÓN DE ORIGEN PROTEGIDA'.

The wines may include the references 'ROBLE' [OAK] and 'FERMENTADO EN BARRICA' [BARREL FERMENTED] on their labelling. Red wines may use the traditional terms 'CRIANZA', 'RESERVA' and 'GRAN RESERVA', provided they comply with the conditions laid down in the legislation in force.

Link to the product specification

www.itacyl.es/documents/20143/342640/PCC+DO+TORO+Rev+5.docx/412b094e-7bea-247f-744e-3f09b21d4006