C/2025/1558

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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/2025/1558)

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

'Campo de Borja'

PDO-ES-A0180-AM04

Date of communication: 13.12.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

NEW OPTIONAL INDICATION ON THE LABELLING

DESCRIPTION:

The labelling term 'Garnachas Históricas' has been included for monovarietal wines made from the red Garnacha variety, provided that the grapes for that production come from vineyards which are at least 35 years old.

This amendment concerns labelling provisions (point 8 of the specification and point 9 of the single document).

It is considered to be a standard amendment because – as laid down in Article 24(3) and (4) of Regulation (EU) 2024/1143 – a change to the name, the use of the name or the categories of product are not included, there is no risk of voiding the link with the geographical area and the amendment does not entail further restrictions on the marketing of the product.

REASON:

The reason for including the optional term 'Garnachas Históricas' is to protect, highlight and enhance red Garnacha vineyards of a certain age – specifically those which are at least 35 years old.

The reference will serve as a distinguishing mark, add value to both product and producer and enhance red Garnacha's historical and cultural significance and its heritage value. This means that protecting the vineyards concerned will also help to preserve the 'Campo de Borja' wine identity.

The reference will in addition highlight the uniqueness and distinct quality of wine from old vines and signal to consumers that such wine is of benefit both to the environment - the conservation of old vineyards in their natural setting and landscape helps to underpin the sustainability of rural areas - and to society - through the promotion of solidarity and the transfer of knowledge from generation to generation.

All of this is intended to ensure that the region's reputation as a producer of quality wines secures greater recognition and is enhanced both within Spain and beyond the country's borders – which should result in a higher profile for the 'Campo de Borja' protected designation of origin.

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

SINGLE DOCUMENT

1. **Name(s)**

Campo de Borja

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
5. Quality sparkling wine

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

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

1. *White and rosé wines*

BRIEF WRITTEN DESCRIPTION

White wine:

Appearance: clear, crystalline, greenish-yellow. Aroma: floral, fruity, bold. Taste: fresh, acidic.

Rosé wine:

Appearance: clear, crystalline, (deep) pink. Aroma: fruity, floral. Taste: fresh, acidic, fruity.

* Maximum sulphur dioxide: 250 mg/l if the sugar content ≥ 5 g/l
* Total alcoholic strength by volume: may exceed 15 % volume in wines produced without enrichment.
* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —
— Minimum actual alcoholic strength (in % volume): 10
— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid
— Maximum volatile acidity (in milliequivalents per litre): 13,33
— Maximum total sulphur dioxide (in milligrams per litre): 200

2. *Red wines*

BRIEF WRITTEN DESCRIPTION

Appearance: clear, crystalline, (cherry) red.

Aroma: fruity, ripe, floral.

Taste: long, pleasant, well-structured, fleshy, voluminous.

* Maximum sulphur dioxide: 200 mg/l if the sugar content ≥ 5 g/l

* Total alcoholic strength by volume: may exceed 15 % volume in wines produced without enrichment.

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

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

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

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

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

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

3. *Quality sparkling wines*

BRIEF WRITTEN DESCRIPTION

Appearance: clear, crystalline, yellow or pink (depending on whether whites or rosés).

Aroma: fruity and/or floral.

Taste: acidic, balanced, fresh.

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

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

— Maximum total sulphur dioxide (in milligrams per litre): 160

4. *'Naturally sweet' wines*

BRIEF WRITTEN DESCRIPTION

Appearance: depending on their cuvée (whether whites, rosés or reds), they will present green, violet or red tints.

Aroma: no divergence from the aroma of their cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate and with a certain sweetness characteristic of their sugar levels, with candied or dried-fruit notes.

* Maximum sulphur dioxide 200 mg/l in whites and rosés and 150 mg/l in reds if the sugar content < 5 g/l.

* Maximum sulphur dioxide 250 mg/l in whites and rosés and 200 mg/l in reds if the sugar content ≥ 5 g/l.

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

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

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

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

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

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

5. *'Late-harvest' wines*

BRIEF WRITTEN DESCRIPTION

Appearance: depending on their cuvée (whether whites, rosés or reds), they will present green, violet or red tints.

Aroma: no divergence from the aroma of their cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate and with a certain sweetness characteristic of their sugar levels, with candied or dried-fruit notes.

* Maximum sulphur dioxide 200 mg/l in whites and rosés and 150 mg/l in reds if the sugar content < 5 g/l.

* Maximum sulphur dioxide 250 mg/l in whites and rosés and 200 mg/l in reds if the sugar content ≥ 5 g/l.

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

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

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

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 15

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

6. *Liqueur wines*

BRIEF WRITTEN DESCRIPTION

Appearance: depending on their cuvée (whether whites, rosés or reds), they will present green, violet or red tints.

Aroma: no divergence from the aroma of their cuvée, with clean aromas, more intense.

Taste: intense, pleasant on the palate and with a certain sweetness characteristic of their sugar levels, with candied or dried-fruit notes.

* Sulphur dioxide 200 mg/litre if the sugar content ≥ 5 g/litre

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

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

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

— Minimum total acidity: 4,5 grams per litre, expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 15

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1.

Cultivation practice

The planting density will be a minimum of 1 500 plants per hectare and a maximum of 4 000 plants per hectare, distributed uniformly over the whole vine-planting area.

2.

Specific oenological practice

When the harvest is carried out, only healthy grapes which are sufficiently ripe and have a sugar content of at least 170 g/l of must are used for the production of the protected wines. Grapes not in perfect condition are set aside.

Sufficient pressure must be applied in order to extract the must or wine and separate it from the marc, such that the yield does not exceed 74 litres of wine per 100 kilograms of grapes.

5.2. *Maximum yields*

1. Red grape varieties

8 000 kilograms of grapes per hectare

2.

59.2 hectolitres per hectare

3. White grape varieties

10 000 kilograms of grapes per hectare

4.

74 hectolitres per hectare

6. **Demarcated geographical area**

The 'Campo de Borja' PDO geographical area comprises land located in the following municipalities of the province of Zaragoza in the Autonomous Community of Aragon: Agón, Ainzón, Alberite, Albeta, Ambel, Bisimbre, Borja, Bulbuente, Bureta, El Buste, Fuendejalón, Magallón, Maleján, Pozuelo de Aragón, Tabuenca and Vera de Moncayo, and also the cadastral polygons 4, 5, 6, 7, 8, 9, 10 and 11 of the municipality of Mallén and the cadastral polygons 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14 and 19 of the municipality of Fréscano.

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

CABERNET SAUVIGNON

CALADOC

CHARDONNAY

GARNACHA BLANCA

GARNACHA TINTA

GARNACHA TINTORERA

MACABEO - VIURA

MARSELÁN

MAZUELA

MERLOT

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

VERDEJO

VIOGNIER

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

WINE

The link with the wine's geographical area is based on historic tradition dating back to before 1203. The Monastery of Veruela greatly influenced the development of winegrowing, helping to preserve, develop and strengthen a tradition which exists to this day. Low precipitation, the wind known as the Cierzo and sudden changes in temperature affect the organoleptic qualities of the wines. The Cierzo wind produces intense transpiration which limits moisture in the soil, thereby causing permanent water stress which weakens the vines. Consequently, phenolic ripeness is very slow, which brings out pronounced aromas and intense colour tones in the wines.

LIQUEUR WINE

Traditional liqueur wines of the 'Campo de Borja' PDO date back several centuries. The geographical and climatic conditions of the area provide a very high degree of ripeness and, together with low production and late harvest in the vineyards, confer a distinctive character in which aromas of very ripe or even overripe fruit (which are highly appropriate qualities for liqueur wines) stand out.

QUALITY SPARKLING WINE

The quality sparkling wines are influenced by the natural soil, climate, and wine-making elements in the area, which give them their specific visual, olfactory and gustatory characteristics. These traditionally produced sparkling wines are soft and creamy, presenting a mix of the aromas and tastes of the wines produced in the geographical area. Secondary fermentation in the bottle and ageing on the fermentation lees give them fine, long-lasting bubbles together with a fruity, elegant aroma.

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

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The commercial labels of each registered company must be notified to the Regulatory Board so that they can be recorded in the Label Register once they have been checked for compliance with the requirements laid down in this product specification.

Labels must bear the following wording: Denominación de Origen 'Campo de Borja' [Designation of Origin 'Campo de Borja']. Products intended for consumption must bear guarantee seals numbered and issued by the Regulatory Board. They must be affixed at the registered winery in such a way that they cannot be reused.

The traditional terms which may be used on wines covered by the 'Campo de Borja' PDO are:

— Traditional terms referred to in Article 112(a) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council: Denominación de Origen [Designation of Origin]

— Traditional terms referred to in Article 112(b) of Regulation (EU) No 1308/2013 of the European Parliament and of the Council: 'Crianza', 'Reserva', 'Gran Reserva', 'Añejo', 'Noble', 'Clásico', 'Rancio', 'Superior' and 'Viejo'.

Additional wording which may be used on the labelling depending on the method of production: 'Naturalmente dulce' (naturally sweet), 'Vendimia tardía' (late-harvest), 'Maceración carbónica' (carbonic maceration), 'Roble' (oak), and 'Fermentado en barrica' (barrel-fermented).

The additional term 'Garnachas Históricas' may be used for monovarietal wines made with grapes of the red Garnacha variety from vineyards which are at least 35 years old.

Legal framework:

National legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Packaging must take place in the demarcated geographical area described in point 4 of the product specification, which will provide a guarantee regarding the origin of the product.

Transporting and bottling the wine outside the wine-making area may jeopardise quality, as the wine may be exposed to oxidation-reduction, variations in temperature and other influences. The further the wine travels, the greater the risk. Bottling in the area of origin enables the product's characteristics and quality to be preserved.

Bottling is an important operation which, if not performed in compliance with rigorous requirements, may seriously undermine product quality and alter the characteristics of the wine.

These factors – combined with the experience and the thorough knowledge of the wines' particular qualities that have been built up over the years by the 'Campo de Borja' PDO wineries – mean that the wines have to be bottled in the area of origin (and consequently retain all their physical, chemical and organoleptic characteristics).

Link to the product specification

https://www.aragon.es/documents/d/guest/202412_pliego_condiciones_dop_campo_borja_vigente