C/2026/3580

13.7.2026

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/2026/3580)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Pago de Otazu'

EU reference number: PDO-ES-A0184-AM02 – 22.4.2026

1. **Name of product**

'Pago de Otazu'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Fisheries and Food, Directorate-General for Food, Subdirectorate-General for Food Quality Control and Agri-Food Laboratories

6. **Qualification as standard amendment**

The competent authority considers this amendment to the Pago de Otazu PDO product specification to be a standard amendment; it cannot be regarded as a Union amendment since it does not correspond to any of the situations referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. Specifically, it does not: include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication; risk voiding the link with the geographical area; entail further restrictions on the marketing of the product.

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

Title

AMENDMENT TO THE ORGANOLEPTIC DESCRIPTION OF THE WINES

[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).

Description

The amendment aims to improve the clarity, specificity and/or objectivity of the organoleptic descriptors for each type of wine in the various stages of assessment (appearance, aroma and taste). This will improve their assessment by tasting panels according to standard UNE-EN ISO/IEC 17025.

The amendment concerns point 2 of the product specification and point 7 of the single document.

☑ The amendment affects the single document.

Title

UPDATING OF DETAILS

Description

The opportunity has been taken to update the contact details of the competent authority and the delegated body.

The amendment concerns point 9 of the product specification; it does not affect the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Pago de Otazu'

EU reference number: PDO-ES-A0184-AM02 – 22.4.2026

1. **Name(s)**

'Pago de Otazu'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

Spain

4. **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**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine or wines**

Grapevine product

Dry white and red wines

Organoleptic characteristics

Visual appearance

Organoleptic characteristics of the white wines made from the white grape variety:

(a) Young white wine: yellow-green to straw yellow in colour, possibly with golden tints. Clear and bright.

(b) Barrel-fermented white wine: yellow or yellow-green to straw yellow, or even golden, in colour; clear and bright.

Organoleptic characteristics of the red wines made from the red grape varieties:

(a) Young red wines: cherry red in colour, possibly with violet tints. Clear and bright.

(b) Barrel-aged red wines: cherry red with glints of garnet, possibly with ruby or even brick-red tints from ageing in wood. Clear and bright.

Aroma

Organoleptic characteristics of the white wines made from the white grape variety:

(a) Young white wine: delicacy of the variety; white fruit, citrus fruit or floral aromas of the variety. Notes brought out by ageing in wood, if wood has been used.

(b) Barrel-fermented white wine: finesse of the variety; white fruit, citrus fruit or floral aromas. Notes brought out by ageing in wood.

Organoleptic characteristics of the red wines made from the red grape varieties:

(a) Young red wines: fresh and fruity character with hints predominantly of red and black fruit, possibly brambly.

(b) Barrel-aged red wines: elegant and pleasantly intense nose, dominated by fruit. Notes of wood, sometimes with spicy nuances. Complex and balanced.

Taste

Organoleptic characteristics of the white wines made from the white grape variety:

(a) Young white wine: round in the mouth, harmonious, pleasant (balanced). Fruity. Notes brought out by ageing in wood, if wood has been used.

(b) Barrel-fermented white wine: velvety (medium to full body), elegant and round (balanced), complex. Notes brought out by ageing in wood.

Organoleptic characteristics of the red wines made from the red grape varieties:

(a) Young red wines: Fresh, silky (balanced) and velvety in the mouth (medium to full body).

(b) Barrel-aged red wines: pleasing and elegant (balanced), pleasant on the palate (medium to full body), all brought out by ageing in wood. Fruity character.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	12,5
Minimum total acidity	—
Minimum total acidity unit	milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	10,83
Maximum total sulphur dioxide (in milligrams per litre)	—

Additional information regarding analytical characteristics

Maximum volatile acidity:

— < 10,83 meq/l for young wines

— < 14,17 meq/l for aged wines

Total sulphur dioxide:

— < 125 mg/l for red wines

— < 150 mg/l for white wines

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

OENOLOGICAL PRACTICES

Type of oenological practice:

Specific oenological practice

Description:

The maximum extraction yield is 71 litres of wine per 100 kg of grapes.

The length of the ageing process may not, under any circumstances, be calculated from before 1 October of the year of the harvest.

Winemaking practice

GROWING METHODS

Type of oenological practice:

Relevant winemaking restriction

Description:

The planting density is at least 2 400 plants per hectare.

7.2. *Maximum yields*

All wines / category / variety / type

For all varieties

Maximum yield:

Maximum yield	6 500
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

For all varieties

Maximum yield:

Maximum yield	46,15
Maximum yield unit	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— CABERNET SAUVIGNON

— CHARDONNAY

— MERLOT

— TEMPRANILLO

9. **Concise definition of the demarcated geographical area**

The vineyards are located in the Pamplona Basin and in the district around Navarra's capital. The area is located on the left bank of the River Arga, which flows from east to west, to the south of the river itself. It is bordered to the south by the foothills of the Sierra del Perdón massif and to the west by the Sierra de Sarbil massif.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The wines' quality is essentially due to the unique geographical environment. Located in the valley formed by the Sierra de Sarbil and Sierra del Perdón massifs, the area has a Mediterranean climate with strong Atlantic influences. The deep, stony soils are very calcareous, alkaline and poor in organic matter, with a loamy texture and limited natural availability of nutrients. The characteristics of the soil and the Mediterranean climate combine to ensure good ripening, while the Atlantic influences and the vineyards' location at the bottom of the valley ensure a sufficiently long growing cycle to give the wines acidity, colour and balance.

11. **Further applicable requirements**

Title of the requirement/derogation

LABELLING

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The product labelling must clearly display the name Vino de Pago de Otazu.

Electronic (URL) reference to the publication of the product specification

www.PCDOPOTAZU25.navarra.es