C/2025/6563

8.12.2025

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/2025/6563)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Bizkaiko Txakolina / Chacolí de Bizkaia / Txakoli de Bizkaia'

EU reference number: PDO-ES-A0746-AM02 – 10.9.2025

1. **Name of product**

'Bizkaiko Txakolina / Chacolí de Bizkaia / Txakoli de Bizkaia'

2. **Geographical indication type**

☐ PGI

☑ PDO

☐ 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**

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 Bizkaiko Txakolina / Chacolí de Bizkaia / Txakoli de Bizkaia 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.

[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).

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

Heading

THE CATEGORIES OF THE PROTECTED PRODUCTS HAVE BEEN SPECIFIED

Description

The following has been added as the first sentence in the description of the wines: 'Category 1 – Wine (white, rosé, red, white Berezia, rosé Berezia, red Berezia and Berezia "aparta")'. This specifies that the wines belong to category 1, in accordance with Annex VII to Regulation (EU) No 1308/2013 (CMO), and specifies the types.

This amendment concerns point 2 of the product specification and does not affect the single document since category 1 is already specified therein.

☐ This amendment affects the single document.

Heading

AMENDMENT TO THE ANALYTICAL AND ORGANOLEPTIC DESCRIPTION OF THE WINES

Description

The 'barrel-fermented white' wine type has been removed from the description, and the following types have been included: 'Berezia blanco' [white], 'Berezia tinto' [red] and 'Berezia aparta' [orange], any of which could be barrel fermented. The analytical limits and organoleptic description of these wines have been laid down.

The minimum actual and total alcoholic strength of the white, red and rosé wines has been increased from 10 % to 10,5 %.

The maximum volatile acidity has increased from 0,6 g/l to 0,7 g/l for the white and rosé wines; and to 0,9 g/l for the reds. There was previously an exception to this limit for white and rosé wines of over 12 % alcoholic strength. This has been abolished.

The minimum total acidity has decreased from 6 g/l to 5,5 g/l for the white wines, and from 5,5 g/l to 5 g/l for the rosé wines.

Two paragraphs have been included on the procedure for organoleptic classification of the wines. The organoleptic descriptions of the white, red and rosé wines have been changed, with the removal of the 'barrel-fermented white' type and the inclusion of the four new types.

This amendment concerns point 2 of the product specification and point 6 of the single document.

☑ The amendment affects the single document.

Heading

THE BAN ON IRRIGATION HAS BEEN REMOVED

Description

The ban on irrigation, with exceptions, previously included in the product specification, has been removed.

Point 3.1, 'Cultivation practices', and point 7.1 of the single document have been amended.

☑ The amendment affects the single document.

Heading

LIMITS ON THE USE OF VARIETIES

Description

There is no limit on the surface area worked by registered wineries for [growing] the authorised varieties Pinot Noir and Cabernet Franc, as well as the recommended variety Hondarrabi Zuri Zerratia (Petit Courbu).

Even though it is already mentioned in the legislation, it has been specified that where wines are placed on the market with the name of a single variety, at least 85 % of the grapes used must be of that variety.

Point 3 of the specification and point 7.1 of the single document have been amended.

☑ The amendment affects the single document.

Heading

PRODUCTION PRACTICES FOR THE NEW TYPES OF WINE

Description

The production practices are described for the four new wines types named 'Berezia'.

Point 3 of the specification and point 7.1 of the single document have been amended.

☑ The amendment affects the single document.

Heading

CHANGE TO THE DEMARCATED GEOGRAPHICAL AREA

Description

A provision has been removed restricting eligible land within the geographical area to a height above sea level of 400 m or lower.

Therefore, in the wording regarding the link, the section on 'Elevation' has been removed. This does not risk voiding the link with the geographical area, which is based on many other factors.

Points 4 and 7 of the product specification and point 9 of the single document have been amended.

☑ The amendment affects the single document.

Heading

AMENDMENT TO THE MAXIMUM YIELD

Description

The maximum limit for grape production per hectare has been reduced. Different limits have been established for white and red grapes, decreasing from 13 000 kg/ha to 11 500 kg/ha for the white grapes and to 9 500 kg/ha for the reds. For the extraction yield, a limit has been specified of 70 litres of wine for every 100 kg of grapes harvested.

Point 5 of the specification and point 7.2 of the single document have been amended.

☑ The amendment affects the single document.

Heading

CHANGES IN GRAPE VARIETIES

Description

The status of the Hondarrabi Zuri Zerratia (Petit Courbu) variety has changed from authorised to recommended or main.

Pinot Noir and Cabernet Franc have been added as authorised varieties.

This amendment concerns point 6 of the product specification and point 8 of the single document.

☑ The amendment affects the single document.

Heading

CHANGES IN OTHER APPLICABLE PROVISIONS

Description

The wording of this section has been improved and two new paragraphs introduced. One paragraph clarifies that wines entitled to use the 'Bizkaiko Txakolina / Txakoli de Bizkaia / Chacolí de Bizkaia' designation of origin are made entirely from grapes from vineyards registered there. The other paragraph concerns the [requirement for] the Regulatory Board to give prior authorisation for the labels to be used. It has been changed to merely assessing and possibly commenting.

The opportunity has also been taken to improve the wording regarding the traditional terms to which this PDO is entitled. One of these has been updated and, after a recent amendment, the name has changed from 'Chacolí-Txakolina' to 'Chacolí / Txakolina / Txakoli'.

This amendment concerns point 8 of the product specification and does not affect the single document.

☐ This amendment affects the single document.

Heading

OTHER WINES

Description

The product specification already included the possibility of using the geographical name 'Bizkaia' for wines made from overripe grapes bearing the term 'late harvest', as well as for sparkling wines.

Analytical limits and the organoleptic description have now been introduced for these two categories of wine.

Points 8.B.4.5 and 8.B.4.6 of the product specification have been amended but the single document is not affected.

☐ This amendment affects the single document.

Heading

CHANGES IN THE SECTION ON CONTROLS

Description

The wording has been improved and updated in the section on 'Checks'.

This amendment concerns point 9 of the product specification and does not affect the single document.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Bizkaiko Txakolina / Chacolí de Bizkaia / Txakoli de Bizkaia'

EU reference number: PDO-ES-A0746-AM02 – 10.9.2025

1. **Name(s)**

'Bizkaiko Txakolina / Chacolí de Bizkaia / Txakoli de Bizkaia'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

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

WHITE

Organoleptic characteristics:

Visual appearance:

Bright and limpid, with the exception of the txakoli wines sold unfiltered, with shades ranging from pale yellow to straw yellow, possible greenish shades.

Aroma:

Medium to high aroma intensity. Aroma complexity: fruity and/or floral and/or herbaceous and/or mineral. There may be additional nuances resulting from ageing or the use of indigenous yeasts.

Taste:

Medium to high flavour intensity. Balanced and fresh. Flavour complexity: fruity and/or floral and/or herbaceous and/or mineral. Long, may have a slightly bitter aftertaste.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	5,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11,66
Maximum total sulphur dioxide (in milligrams per litre):	180

Additional information regarding analytical characteristics:

—

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

Grapevine product

ROSÉ

Organoleptic characteristics:

Visual appearance:

Clear and bright, with the exception of the txakoli wines placed on the market as unfiltered, pink in colour with violet tints ranging from raspberry to salmon pink.

Aroma:

Medium to high aroma intensity. Aroma complexity: fruity and/or floral and/or herbaceous and/or mineral.

Taste:

Medium to high flavour intensity. Balanced and fresh. Flavour complexity: fruity and/or floral and/or herbaceous and/or mineral. Long.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11,66
Maximum total sulphur dioxide (in milligrams per litre):	180

Additional information regarding analytical characteristics:

—

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

Grapevine product

RED

Organoleptic characteristics:

Visual appearance:

Red, with violet tints ranging from violet red to cherry red.

Aroma:

Medium to high aroma intensity. Aroma complexity: fruity and/or floral and/or herbaceous and/or mineral. Long.

Taste:

Medium to high flavour intensity. Balanced and tannic. Flavour complexity: fruity and/or floral and/or herbaceous and/or mineral. Persistent.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	15
Maximum total sulphur dioxide (in milligrams per litre):	140

Additional information regarding analytical characteristics:

—

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

Grapevine product

WHITE BEREZIA

Organoleptic characteristics:

Visual appearance:

Bright and limpid, with the exception of the txakoli wines place on the market as unfiltered, with shades ranging from pale yellow to golden yellow, possible greenish shades.

Aroma:

Medium to high aroma intensity. Aroma complexity: aromas as described for young white wine combined with aromas resulting from the different methods of ageing used in the designation: spices and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted.

Taste:

Medium to high flavour intensity. Balanced with notable body. Flavour complexity: notes as described for young white wine combined with flavours resulting from the different methods of ageing used in the designation: spices and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5,5
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	180

Additional information regarding analytical characteristics:

—

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

Grapevine product

ROSÉ BEREZIA

Organoleptic characteristics:

Visual appearance:

Clear and bright. Pink with tints ranging from raspberry pink to onion skin.

Aroma:

Medium to high aroma intensity. Aroma complexity: aromas as described for young rosé wine combined with aromas resulting from the different methods of ageing used in the designation: spices and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted.

Taste:

Medium to high flavour intensity. Balanced with notable body. Flavour complexity: notes as described for young rosé wine combined with flavours resulting from the different methods of ageing used in the designation: spices and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted. Long.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	5
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	180

Additional information regarding analytical characteristics:

—

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

Grapevine product

RED BEREZIA

Organoleptic characteristics:

Visual appearance:

Red, with tints ranging from violet-red to brick red.

Aroma:

Medium to high aroma intensity. Aroma complexity: aromas as described for young red wine combined with aromas resulting from the different methods of ageing used in the designation: spices and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted.

Taste:

Medium to high flavour intensity. Balanced, tannic and with notable body. Flavour complexity: notes as described for young red wine combined with flavours resulting from the different methods of ageing used in the designation: spices and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted. Long.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	4
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	140

Additional information regarding analytical characteristics:

—

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

Grapevine product

APARTA BEREZIA

Organoleptic characteristics:

Visual appearance:

Bright and limpid, with the exception of those placed on the market as unfiltered, with shades ranging from pale yellow to amber and orange, as a result of skin contact, possible greenish shades.

Aroma:

Medium to high intensity. Aroma complexity: aromas described in the 'Berezia' category: spiced and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted, combined with oxidative or reductive notes resulting from the different production methods.

Taste:

Medium to high flavour intensity. Light structured wines, possibly with tannic touches. Flavour complexity: aromas described in the 'Berezia' category: spiced and/or balsamic and/or nuts and/or smoky and/or baked goods and/or dairy and/or toasted, combined with oxidative or reductive notes resulting from the different production methods.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4
Minimum total acidity unit:	—
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	180

Additional information regarding analytical characteristics:

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☑ 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:

—

Type of oenological practice:

Specific oenological practice

Description:

There is a limit on the surface area occupied by the varieties considered 'authorised' in the product specification, with the exception of Pinot Noir and Cabernet Franc.

For the production of wines placed on the market with the name of a single variety, only recommended grape varieties can be used, and at least 85 % of the grapes used must be of those varieties.

A minimum of 50 % of the grapes used to make rosé wines must be of a red variety.

Use of oak chips is prohibited.

'Bereziak' txakoli wines are aged for a minimum of five months in vessels made of various materials such as cement, ceramic or wood. Wines fermented in wooden barrels are placed on the market bearing the term 'Barrel fermented'. The 'aparta' wines are those that have undergone a special production process.

7.2. *Maximum yields*

All wines/category/variety/type:

White grape varieties

Maximum yield:

Maximum yield:	11 500
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White grape varieties

Maximum yield:

Maximum yield:	80,5
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Red grape varieties

Maximum yield:

Maximum yield:	9 500
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red grape varieties

Maximum yield:

Maximum yield:	66,5
Maximum yield unit:	hectolitres per hectare

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

— CABERNET FRANC

— CHARDONNAY

— FOLLE BLANCHE

— GROS MANSENG

— HONDARRABI BELTZA

— HONDARRABI ZURI

— PETIT COURBU

— PETIT MANSENG

— PINOT NOIR

— RIESLING

— SAUVIGNON BLANC

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

The production area of wines covered by the PDO comprises land located within any of the municipalities of Bizkaia, and that the Regulatory Board and competent authority consider suitable for producing the authorised grape varieties with the quality necessary for producing wines with the specific characteristics of the PDO, and that is so registered.

10. **Link with the geographical area**

Category of the grapevine product

1. Wine

Summary of the link

The alcoholic strength of between 10,5° and 11,5° is the result of a damp and temperate Atlantic climate with cool summers and winds mainly from a southerly direction affecting the ripening of the grapes. The area's lower level of sunshine, together with cool average temperatures in summer, leads to a slow ripening of the grapes. This in turn produces wines with a final total acidity greater than in other areas, and wines with medium aromatic complexity and dominant aromas of white and citrus fruit and herbal notes. The wines have a bitter finish typical of the main variety.

11. **Further applicable requirements**

Title of the requirement/derogation

LABELLING

Legal framework:

In national legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The protection of the name of the designation is extended to its various combinations, and to the names of the districts, localities and places in the area of production, preparation and bottling, linked to the words 'Txakoli', 'Chacolí', 'Chacolin', 'Txakolin' and 'Txakolina'. Numbered labels and secondary labels are authorised by the control body before use.

Title of the requirement/derogation

BOTTLING

Legal framework:

In national legislation

Type of further requirement/derogation:

Packaging within the demarcated geographical area

Description of the requirement/derogation:

Wines covered by the designation must be bottled and labelled exclusively in the registered wineries authorised by the Regulatory Board. This requirement is justified because the Board has an established control procedure for the quantity and quality of the protected wines, from production to placing on the market. In addition, bottling outside of the production area involves transport and other wine-related operations that could alter the characteristics of the wine.

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

https://www.euskadi.eus/contenidos/informacion/dop_txakoli_bizkaia/es_dapa/adjuntos/BIZKAIKO-TXAKOLINAren-pliegoak-20241128-consolidado.pdf