C/2025/6457

4.12.2025

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/2025/6457)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Ribeiro'

EU reference number: PDO-ES-A1123-AM04 – 5.9.2025

1. **Name of product**

'Ribeiro'

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 'Ribeiro' 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

CHANGES IN WINEGROWING PRACTICES

Description

In order to improve the quality of the wines, grape varieties classified as secondary (Palomino, Garnacha Tintorera and Tempranillo) cannot be used when new vineyards are being planted, nor can they be used in replanting or in grafts in existing vineyards. However, the occasional replacement of missing vines with others of the same variety is permitted in vineyards with secondary varieties.

This amendment affects point 3.a of the product specification and point 7.1 of the single document.

☑ The amendment affects the single document.

Heading

CHANGES IN THE MAXIMUM PRODUCTION YIELDS IN GRAPES PER HECTARE

Description

In general terms, production measured in grapes per hectare has been reduced to improve quality. For this purpose, the limits of 13 000 kg/ha for white and 12 000 kg/ha for red main varieties have been maintained. The new practice, however, is that these limits apply regardless of the type of wine for which the grapes are intended. In the case of the secondary varieties, the amendment maintains the limit of 19 000 kg/ha for the white varieties. For the red varieties, the limit has been reduced from 19 000 kg/ha to 18 000 kg/ha.

Nevertheless, the maximum yields established as a general rule, as set out in the paragraph above, may vary in certain circumstances. As such, in the case of parcels with a planting density of less than 3 000 plants per hectare, the above yields have been reduced to 10 000 kg/ha for white, and 9 000 kg/ha for red main varieties. In the case of secondary varieties, yields have been reduced to 16 000 kg/ha for white and 15 000 kg/ha for red. In addition, for white grape varieties grown on parcels within vineyards where the overall number of vines per hectare is 7 000 or more, yields have increased to 15 000 kg/ha for main and 20 000 kg/ha for secondary varieties. These specific yields have been kept high because it is clear that there are many parcels, generally small in size, in which dense planting has long been the practice. They have high productive yields and are mostly tended by elderly owners for whom restructuring their vineyards would be difficult.

This amendment concerns point 5 of the product specification and point 7.2 of the single document.

☑ The amendment affects the single document.

Heading

CHANGES IN AUTHORISED VARIETIES

Description

To improve the quality and specificity of the wines belonging to the designation, the red grape varieties Merenzao and Espadeiro and the white grape varieties Branco Lexítimo and Albilla do Avia have been included, all classified as main varieties. These varieties have traditionally been grown in the area, meaning that some of them are from vines over a hundred years old. Including these grape varieties allows for greater diversity in Ribeiro wines. This may improve the market share as well as promote the preservation of the genetic heritage represented by these minority varieties. The variety Albilla do Avia deserves a special mention. It is a local variety from the Avia valley, and was included in the register of commercial varieties in 2021 (Order APA/1097/2021 of 7 October 2021, published in Spanish Official State Gazette No 243 of 11 October 2021). For decades, the vines of this variety were mistaken for the variety Albillo which is, in fact, is not grown in this area. For this reason, this amendment has removed Albillo from the list of authorised varieties at the same time as including Albilla do Avia, as stated.

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

☑ The amendment affects the single document.

Heading

CHANGES TO OTHER APPLICABLE REQUIREMENTS RELATING TO YIELD

Description

In line with the changes to maximum yields, for the production of Ribeiro wines, the option has been removed of using main variety grapes from parcels with yields exceeding the established limits but less than 19 000 kg/ha. This does not apply to the types 'Castes', 'Barrica', 'Espumoso' and 'Tostado'.

There is an amendment to the option of increasing maximum yields by up to 25 % in specific growing seasons on account of the weather conditions that year. That option now applies exclusively to main varieties. This means that, with the new wording of the product specification, this option does not exist for secondary varieties.

A transitional provision regarding grape yields was in force until the 2017 harvest. It has now been removed as it no longer applies.

This amendment concerns Section 8.b.1 of the product specification. The single document is not affected.

☐ This amendment affects the single document.

Heading

IMPROVEMENTS IN THE TEXT

Description

Various spellings have been corrected. References to regulatory provisions have been amended that have become obsolete with the passage of time. Contact details of the delegated body have also been updated.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Ribeiro'

EU reference number: PDO-ES-A1123-AM04 – 5.9.2025

1. **Name(s)**

'Ribeiro'

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

5. Quality sparkling wine

15. Wine from raisined grapes

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

Grapevine product

White Ribeiro 'Castes' and Ribeiro

Organoleptic characteristics:

Visual appearance:

Transparent with shades ranging from pale yellow to gold and tints ranging from green to gold, depending on age and production method.

Aroma:

Clean and bold aromas, with some of the following descriptors present: ripe fruit and fresh fruit, flowers, honey, aromatic herbs, plants and balsams. The wines of the category 'Castes' have greater complexity and medium-high intensity.

Taste:

Fresh and balanced with a flawless, lingering finish. The wines of the category 'Castes' have greater structure, volume, taste, extract and finish.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9,5
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity in milliequivalents per litre:	13,3
Maximum total sulphur dioxide (milligrams per litre):	200

Additional information regarding analytical characteristics:

— Minimum actual alcoholic strength of white 'Castes': 11 %.

— In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity is 0,85 g/l (14,17 meq/l). In wines that are over a year old, the maximum is 0,9 g/l (15 meq/l) plus 0,06 g/l (1 meq/l) for every degree of alcoholic strength above 11 %. In no case can the limits set out in the applicable legislation in force be exceeded.

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

Grapevine product

Red Ribeiro 'Castes' and Ribeiro

Organoleptic characteristics:

Visual appearance:

Transparent with a medium-high colour intensity, shades ranging from violet to cherry-red and tints ranging from violet to terra cotta, depending on age and production method.

Aroma:

Clean and bold aromas, with some of the following descriptors present: red and dark fruits, ripe and fresh, flowers, aromatic herbs, dairy products, plants and balsams. The wines of the category 'Castes' have greater complexity and medium-high intensity.

Taste:

Fresh, balanced, with a medium-high tannic structure and a flawless, lingering finish. The wines of the category 'Castes' have greater tannic finesse, volume, taste, extract and finish.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9,5
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity in milliequivalents per litre:	13,3
Maximum total sulphur dioxide (milligrams per litre):	150

Additional information regarding analytical characteristics:

— Minimum actual alcoholic strength of red 'Castes': 11 %.

— In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity is 0,85 g/l (14,17 meq/l). In wines that are over a year old, the maximum is 0,9 g/l (15 meq/l) plus 0,06 g/l (1 meq/l) for every degree of alcoholic strength above 11 %. In no case can the limits set out in the applicable legislation in force be exceeded.

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

Grapevine product

White Ribeiro 'Barrica'

Organoleptic characteristics:

Visual appearance:

Transparent with shades ranging from pale yellow to gold and tints ranging from green to gold, depending on age and production method.

Aroma:

Aromatically complex with clean, bold aromas, with balance in the woody aromatic component, medium-high intensity, with some of the following descriptors present: ripe fruit, fresh fruit, dried fruit, flowers, honey, jam, aromatic herbs, plants, balsams, spices, toasted and baked aromas.

Taste:

Fresh, balanced and intense, flavourful and with extract, good structure and volume, flawless lingering finish of considerable length.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity in milliequivalents per litre:	13,3
Maximum total sulphur dioxide (milligrams per litre):	200

Additional information regarding analytical characteristics:

— In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity is 0,85 g/l (14,17 meq/l). In wines that are over a year old, the maximum is 0,9 g/l (15 meq/l) plus 0,06 g/l (1 meq/l) for every degree of alcoholic strength above 11 %. In no case can the limits set out in the applicable legislation in force be exceeded.

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

Grapevine product

Red Ribeiro 'Barrica'

Organoleptic characteristics:

Visual appearance:

Transparent with a medium-high colour intensity, shades ranging from violet to cherry-red and tints ranging from violet to terra cotta, depending on age and production method.

Aroma:

Aromatically complex with clean, bold aromas, with balance in the woody aromatic component, medium-high intensity, with some of the following descriptors present: ripe and fresh red and dark fruit, dried fruit, flowers, jam, aromatic herbs, plants, dairy products, balsams, spices, toasted, roasted and baked aromas.

Taste:

Fresh, balanced and intense, flavourful and with extract, good structure and volume, flawless lingering finish of considerable length.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity in milliequivalents per litre:	13,3
Maximum total sulphur dioxide (milligrams per litre):	150

Additional information regarding analytical characteristics:

— In wines that have been aged in wood for more than three months, and are up to one year old, the maximum volatile acidity is 0,85 g/l (14,17 meq/l). In wines that are over a year old, the maximum is 0,9 g/l (15 meq/l) plus 0,06 g/l (1 meq/l) for every degree of alcoholic strength above 11 %. In no case can the limits set out in the applicable legislation in force be exceeded.

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

Grapevine product

White and rosé Ribeiro 'Espumoso' [sparkling]

Organoleptic characteristics:

Visual appearance:

Transparent with fine, steady bubbles, shades ranging from pale yellow to gold (sparkling whites) and from raspberry pink to orangey pink (sparkling reds). Tints range from green to golden shades (sparkling whites) and violet to orange shades (sparkling rosés), depending on age and production method.

Aroma:

Aromatically complex with clean, bold aromas, medium-high intensity, with some of the following descriptors present: ripe fruit, fresh fruit, dried fruit, yeast, breadcrumbs, baked goods, flowers, honey, jam, aromatic herbs, plants, balsams, spices and toasted aromas.

Taste:

Fresh, balanced and intense, flavourful and with extract, medium-high structure and volume; bubbles are fine, steady, pleasant, soft and creamy, flawless lingering finish that is medium to long.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity in milliequivalents per litre:	16,7
Maximum total sulphur dioxide (milligrams per litre):	185

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 and red Ribeiro 'Tostado'

Organoleptic characteristics:

Visual appearance:

Transparent with shades ranging from amber yellow to mahogany and tints ranging from golden to chestnut. Lighter red shades can develop in the red wines depending on their age and production method.

Aroma:

Aromatically complex with clean, bold aromas, medium-high intensity, with some of the following descriptors present: ripe fruit, raisined fruits, candied fruits, dried fruits, honey, aromatic herbs, spices, balsams, with toasted, roasted and baked aromas and hardwoods.

Taste:

Sweet and balanced, with subtle freshness, intense, high in volume with an oily feel, with extract and very flavourful, flawless lingering finish that is highly intense and long.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	13
Minimum total acidity:	—
Minimum total acidity unit:	—
Maximum volatile acidity in milliequivalents per litre:	35
Maximum total sulphur dioxide (milligrams per litre):	—

Additional information regarding analytical characteristics:

— Maximum sulphur content: 200 mg/l for reds and 250 mg/l for whites.

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

7. **Wine-making practices**

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

Winemaking practice:

—

Type of oenological practice:

Specific oenological practice

Description:

— Whites and reds: The extraction yield should not exceed 72 litres of wine for every 100 kg of grapes for wines made from the main grape varieties: Ribeiro 'Castes', Ribeiro 'Barrica' and Ribeiro 'Espumoso'. For the other wines, the limit is 74 litres of wine for every 100 kg of grapes.

— The Ribeiro 'Castes' wines must be made exclusively from main varieties.

— The Ribeiro 'Barrica' wines are red or white wines which, at any point in the production process, have been held in barrels with a maximum volume of 600 litres, and which are made exclusively from main grape varieties.

— Sparkling wines made only from main grape varieties, using the traditional method, in 'Brut' and 'Brut Nature' versions.

— 'Tostado': Made exclusively from the main red or white varieties as appropriate. Using a process of naturally drying the grapes in covered areas with the appropriate features to allow proper drying using natural ventilation. The drying period is a minimum of three months. The grape must has a sugar content of at least 350 g/l. The maximum yield is 40 litres of wine for every 100 kg of raisined grapes. There is a process of ageing in oak or cherry-wood vats in a way that ensures that the total time in contact with the wood is not less than six months. This includes, where relevant, turning over during the fermentation process. The process of bottle-ageing is not less than three months.

Wine-making practice:

Cultivation methods

Type of oenological practice:

Cultivation practice

Description:

New plantings have a minimum density of 3 000 vines per hectare.

Following approval of this new version of the product specification, it will not be possible to use the secondary grape varieties (Palomino, Garnacha Tintorera and Tempranillo) in newly planted or replanted vineyards, or in grafts in existing vineyards. Nevertheless, in vineyards with these secondary varieties, the occasional replacement of missing vines with others of the same variety is permitted.

The annual pruning uses Guyot, cordon, gobelet or spur pruning.

The training system uses trellises or stakes.

7.2. *Maximum yields*

All wines/category/variety/type:

White main varieties

Maximum yield:

Maximum yield:	13 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White main varieties

Maximum yield:

Maximum yield:	93,60
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White main varieties for 'Tostado'

Maximum yield:

Maximum yield:	13 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White main varieties for 'Tostado'

Maximum yield:

Maximum yield:	52
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

Red main varieties

Maximum yield:

Maximum yield:	12 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red main varieties

Maximum yield:

Maximum yield:	86,40
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

Red main varieties for 'Tostado'

Maximum yield:

Maximum yield:	12 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red main varieties for 'Tostado'

Maximum yield:

Maximum yield:	48
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White secondary varieties

Maximum yield:

Maximum yield:	19 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White secondary varieties

Maximum yield:

Maximum yield:	140,60
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

Red secondary varieties

Maximum yield:

Maximum yield:	18 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red secondary varieties

Maximum yield:

Maximum yield:	133,20
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White main varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	10 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White main varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	72
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White main varieties for 'Tostado' from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	10 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White main varieties for 'Tostado' from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	40
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

Red main varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	9 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red main varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	64,80
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

Red main varieties for 'Tostado' from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	9 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red main varieties for 'Tostado' from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	36
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White secondary varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	16 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White secondary varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	118,40
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

Red secondary varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	15 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Red secondary varieties from parcels with a planting density of less than 3 000 vines/ha

Maximum yield:

Maximum yield:	111
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White main varieties from parcels with a density of more than 7 000 vines/ha

Maximum yield:

Maximum yield:	15 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White main varieties from parcels with a density of more than 7 000 vines/ha

Maximum yield:

Maximum yield:	108
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White main varieties for 'Tostado' from parcels with a density of more than 7 000 vines/ha

Maximum yield:

Maximum yield:	15 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White main varieties for 'Tostado' from parcels with a density of more than 7 000 vines/ha

Maximum yield:

Maximum yield:	60
Maximum yield per unit:	hectolitres per hectare

All wines/category/variety/type:

White secondary varieties from parcels with a density of more than 7 000 vines/ha

Maximum yield:

Maximum yield:	20 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White secondary varieties from parcels with a density of more than 7 000 vines/ha

Maximum yield:

Maximum yield:	148
Maximum yield per unit:	hectolitres per hectare

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

— BRANCELLAO

— ALBARIÑO

— CAÍÑO BRAVO

— LOUREIRA – LOUREIRO BLANCO

— TREIXADURA

— GARNACHA TINTORERA

— TORRONTÉS

— PALOMINO

— GODELLO

— MERENZAO

— ALBILLA DO AVIA

— CAÍÑO LONGO

— CAÍÑO BLANCO

— MENCÍA

— CAÍÑO TINTO

— TEMPRANILLO

— FERRÓN

— ALBARIN BLANCO – BRANCO LEXITIMO

— SOUSÓN

— ESPADEIRO

— LADO

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

The production area of the wines covered by the Ribeiro designation of origin comprises the lands lying within the following municipalities and localities: municipalities of Ribadavia, Arnoia, Castrelo de Miño, Carballeda de Avia, Leiro, Cenlle, Beade, Punxín and Cortegada; parishes of Banga, Cabanelas and O Barón, municipality of O Carballiño; parishes of Pazos de Arenteiro, Albarellos, Laxas, Cameixa and Moldes in the municipality of Boborás; localities of Santa Cruz de Arrabaldo and Untes in the municipality of Ourense; and in the municipality of Toén, the localities of Puga, A Eirexa de Puga, O Olivar, the village of Feá y Celeirón and the parish of Alongos; and the village of A Touza in the municipality of San Amaro.

All of these municipalities are in the province of Ourense, in the Autonomous Community of Galicia.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The district is located in what is known as the climate transition area of Galicia, created by the combination of the shelter from the surrounding mountains and the proximity of the Atlantic Ocean. The climate is temperate and Mediterranean in character with an Atlantic influence tempered by the mountain ranges situated to the west of the district. The mountains protect the district from the storms that head inland from the sea. Notable features include temperatures that differ significantly from day to night; low rainfall levels following fruit-set; uncultivated lands, largely granitic, of low field capacity, and the steep mountain terrain.

The district is on the limit of suitability for wine-growing. The fruit does not ripen easily, but reaches the requisite alcoholic ripeness at the same time as phenolic ripeness. It this way, it maintains a balanced freshness supplied by the natural acidity with tartaric acid prevailing over malic. The slightly continental nature of the area, together with the prevailing air currents, produce a significant difference in temperature from day to night. This assists a slow ripening, thus intensifying the natural freshness and aroma.

Taking advantage of the district's hilly terrain, producers established vineyards on the most favourably oriented slopes. In many cases, they built terraces to help tend the vines and give the soil greater depth, resulting in a landscape in which human intervention is highly apparent. In this way, producers ensured that the plants receive sufficient sunlight and thus create the sugars necessary to produce wine with a good alcohol content. This, as previously stated, is an area on the limit of suitability for wine-growing.

Another fundamental aspect of the link between these wines and the area concerns the grape varieties available. Most of them are varieties traditionally grown in the district but rarely found in other wine-growing areas. Prominent among these is the white variety Treixadura, the most representative and widely grown in this geographical area. These varieties are fully adapted to the environment and result from the selections made by producers over time. With the conditions of the district, these varieties, Treixadura especially, produce wines that are highly aromatic and fruity with floral notes. The alcohol content offsets the acidity, resulting in wines that are fresh and balanced.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

The quality sparkling wines of the DO Ribeiro are made using the traditional method. Their characteristics are closely linked to the specific environmental conditions and to the grape varieties used.

The environment is characterised by a temperate climate of Mediterranean character with Atlantic influences. Temperatures differ significantly from day to night with low levels of rainfall after fruit-set. The soils have low field capacity and are enclosed by mountainous terrain. This is an area where wine-growing has developed under restrictive conditions and grapes do not ripen easily. In response, wine-growers take advantage of the area's hilly terrain by siting vineyards on slopes with the greatest exposure to sun. The difference in temperature from day to night is conducive to a slow ripening of the fruit. This intensifies the natural freshness and aroma of these sparkling wines.

The grape varieties used are all indigenous and adapted to the particular environmental conditions of the district. They are the result of the selection process made by the area's producers over the years. Prominent among them is the Treixadura variety, the most widely grown. However, the varieties Loureiro and Albariño are also very well suited to making these wines. The soil and climate conditions of this district mean that these varieties can be harvested early, once the correct balance of sugar and acidity is reached. In this way, the grapes are picked when they have a moderate sugar content and reasonable level of acidity. This makes it possible to produce balanced base wines that are not excessively alcoholic but are highly aromatic. In other, nearby, wine-growing areas, the practice of bringing forward the harvest in order to moderate the alcoholic strength of the base wine would result in increased acidity, which does not happen here. The main cause would be the excessive malic acid which would diminish the quality of the wine produced.

These varieties represent a genetic heritage of great value. It confers a unique quality on the different types of wine from this district, in particular on the sparkling wines which are highly aromatic and fruity.

Category of grapevine product

15. Wine from raisined grapes

Summary of the link

Tostado del Ribeiro is a wine made from raisined grapes. Its particular characteristics are due to the raw materials used to produce it, and to the natural environmental conditions and particular production method, the result of local producers' know-how.

The raw materials are grape varieties indigenous to the area which are adapted to the particular environmental conditions. Prominent among these varieties is Treixadura, the most widely grown and characteristic.

The environment is characterised by a temperate climate of Mediterranean character with Atlantic influences. Temperatures differ significantly from day to night with low levels of rainfall after fruit-set. The uncultivated soils have low field capacity and are enclosed by mountainous terrain. Vines are grown on the slopes most exposed to the sun in order to allow proper ripening.

The area is on the limit of suitability for wine-growing, where it is not easy for vines to ripen properly. Ripening is only possible because the grape varieties used are adapted and grown in carefully oriented parcels. This is what makes the wine very special. It is a sweet wine from an area in which the natural environmental conditions would not normally allow its production.

This is possible thanks to the production techniques that local producers have developed over time. After the grapes are harvested, the producers subject the bunches to a complex maturation process in covered areas with natural ventilation. The Treixadura variety is particularly suitable for raisining as its skin is thicker and more resistant than that of other varieties. This makes it better able to cope with the natural raisining process.

In addition, the climate of this district has drier autumns than would be expected given its proximity to the Atlantic. This is due to the protective barrier formed by the mountains enclosing it to the west. These conditions assist the raisining process. The grapes are not subjected to excessively high levels of relative humidity, which would slow down the natural dehydration process and increase the risk of cryptogamic diseases. In addition, autumnal temperatures tend to be moderate, which assists the drying process. Districts situated further inland may have the advantage of lower ambient humidity. However, the disadvantage of this is that low temperatures would make natural drying more difficult.

The result of this process is a sweet and balanced wine with a total sugar content of over 120 g/l, highly characteristic of the district's wine-growing culture. It is highly prized, expensive to produce and enjoys an excellent reputation.

11. **Further applicable requirements**

Heading of the requirement/derogation

Packaging at source

Legal framework:

In national legislation

Type of further requirement/derogation:

Packaging within the demarcated geographical area

Description of the requirement/derogation:

Transporting and bottling outside of the production area poses a risk to the quality of the wine, which can be seen in the phenomena of oxidation-reduction, variations in temperature and others. This risk is more serious, the greater the distance covered. Bottling in the area of origin allows the wine's characteristics and quality to be preserved. This, combined with the experience and deep knowledge of the wines' particular qualities, built up over the years by the wineries of the designation of origin 'Ribeiro', make it necessary to bottle in the area of origin. Consequently, all the physical, chemical and organoleptic characteristics of these wines are preserved.

Heading of the requirement/derogation

Labelling rules

Legal framework:

In national legislation

Type of further requirement/derogation:

Addition provisions relating to labelling

Description of the requirement/derogation:

The labels of the bottled wines include the logo and name of the designation of origin.

For wines of the designation of origin 'Ribeiro' that are produced from main varieties, it is permitted to include the following terms on the labels, packaging and advertising materials: 'Castes', 'Barrica', 'Espumoso' and 'Tostado', as appropriate.

For wines not classed as 'Castes', 'Barrica', 'Espumoso' or 'Tostado', the terms 'caste' and 'autóctonas' are not permitted to appear on their label, and nor is the name of any of the main varieties. Similarly, it is not permitted to use any other term that could mislead the consumer regarding the characteristics of the wine, in particular terms that could lead to confusion with wines of the categories Ribeiro 'Castes', Ribeiro 'Barrica', Ribeiro 'Espumoso' and Ribeiro 'Tostado'.

The year of harvest must appear on the labelling of wines in the 'Castes' and 'Barrica' categories.

Packaging should include numbered quality seals or front/back labels, issued by the Regulatory Board. These must be attached in the corresponding winery.

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

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/Pliego_Condiciones_DOP_Ribeiro_abril_2025_ES.pdf