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/2026/3565)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Manchuela'

EU reference number: PDO-ES-A0046-AM05 – 21.4.2026

1. **Name of product**

'Manchuela'

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 Manchuela 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

ADDITION OF A NEW TYPE OF WINE IN THE EXISTING CATEGORY 1

[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

Aged or matured white and rosé wines have been introduced, with their analytical and organoleptic characteristics and their production methods.

Points 2 and 3 of the product specification and point 6 of the single document have been amended.

☑ The amendment affects the single document.

Title

IMPROVEMENT TO THE WORDING

Description

The provision has been deleted that required wineries to appear in the Register of the Interprofessional Agri-food Organisations of the Manchuela Designation of Origin. The provision appeared in the section on the demarcation of the geographical area of the PDO.

This amendment concerns point 4 of the product specification and does not affect the single document.

☐ The amendment affects the single document.

Title

ADDITION OF A NEW VARIETY

Description

The vine variety Albillo Dorado (Albilla Dorada) has been added.

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

☑ The amendment affects the single document.

Title

THE REQUIREMENT FOR BOTTLING AT ORIGIN HAS BEEN REMOVED

Description

The provision has been removed that required bottling to take place in wineries located in bottling facilities within the production area, along with the justification for this restriction.

Point 8 of the product specification and point 11 of the single document have been amended.

☑ The amendment affects the single document.

Title

CHANGES TO THE DELEGATED BODIES

Description

The list of delegated bodies has been removed, although there is still a link to view it.

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

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Manchuela'

EU reference number: PDO-ES-A0046-AM05 – 21.4.2026

1. **Name(s)**

'Manchuela'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the demarcated 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

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

Grapevine product

White wine, barrel-fermented white wine, orange wine and rosés; aged or matured white and rosé wines. All dry.

Organoleptic characteristics

Visual appearance

White wines: a range of yellows without shading to amber, clear and bright.

White wines, barrel-fermented and aged or matured: range of yellows and clear.

Orange wine: ranging from yellow to orange in all its shades. They may be cloudy as a result of the production process.

Rosé wines: the whole range of pinks, clear and transparent.

Aged or matured rosé wines: the whole range of pinks and clear.

Aroma

White wines: clean aromas, of medium intensity when swirled in the glass, primary aromas.

Barrel-fermented white wines: clean aromas, of medium intensity when swirled in the glass, secondary aromas (from fermentation) and/or tertiary (from time spent in the barrel).

Orange wine: clean aromas, of medium intensity when swirled in the glass, primary aromas and/or secondary aromas (from fermentation).

Rosé wines: primary aromas and/or aromas from fermentation.

Aged or matured white and rosé wines: clean aromas, of medium intensity, secondary aromas (from fermentation) and/or tertiary (from time spent in the barrel or in other types of vessels).

Taste

White wines: balanced, may have a sharp-edged acidity and/or bitterness, which is neither thin nor excessive, and an aftertaste that recalls the primary aromas.

Barrel-fermented white wines: balanced, may have a sharp-edged acidity and/or bitterness, which is neither thin nor excessive, primary aromas, secondary aromas (from fermentation) and/or tertiary (from time spent in the barrel).

Orange wine: balanced, may have a sharp-edged acidity and/or bitterness, which is neither thin nor excessive. They may have a medium structure and body resulting from maceration. Aftertaste that recalls the primary aromas.

Rosé wines: balanced, may have a sharp-edged acidity and/or bitterness, which is neither thin nor excessive.

Aged or matured white and rosé wines: balanced, may have a certain acidity and/or bitterness, which is neither excessive nor thin, primary aromas, secondary aromas (from fermentation) and/or tertiary from time spent in the barrel or any other type of vessel in which they have spent time.

Additional information regarding organoleptic characteristics

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Analytical characteristics

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

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 wine, barrel-fermented white wine, orange wine and rosés, semi-dry, semi-sweet and sweet

Organoleptic characteristics

Visual appearance

White wines: a range of yellows without shading to amber, clear and bright.

Barrel-fermented white wines: range of yellows and clear.

Orange wine: ranging from yellow to orange in all its shades. They may be cloudy as a result of the production process.

Rosé wines: the whole range of pinks, clear and transparent.

Aroma

White wines: clean aromas, of medium intensity when swirled in the glass, primary aromas.

Barrel-fermented white wines: clean aromas, of medium intensity when swirled in the glass, secondary aromas (from fermentation) and/or tertiary (from time spent in the barrel).

Orange wine: clean aromas, of medium intensity when swirled in the glass, primary aromas and/or secondary aromas (from fermentation).

Rosé wines: primary aromas and/or aromas from fermentation.

Taste

Balanced in terms of alcoholic strength, acidity and residual sugar content.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	10
Maximum total sulphur dioxide (in milligrams per litre):	—

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 wine: young, barrel-fermented, 'Roble' [oaked], carbonic maceration and red wine. All dry.

Organoleptic characteristics

Visual appearance

Young red wines: range of reds with violet shades, clear.

'Roble' red wines: range of reds without shading to brown or ochre tints at the rim, clear; precipitated tartrates and/or colouring material may appear.

Barrel-fermented red wines: cherry red colour with garnet shades, clear.

Red wines made by carbonic maceration: cherry red colour with violet shades, clear.

Red wines: range of reds without shading to orange at the rim. Clear; low-level precipitated tartrates and/or colouring material may appear.

Aroma

Young red wines: clean aromas, of medium intensity, primary aromas.

'Roble' red wines: clean aromas, primary and/or vegetal, may have aromas of jam / cooked fruit, woody notes and/or aromas from fermentation.

Barrel-fermented red wines: clean aromas, of medium intensity, red fruits, floral and barrel aromas.

Red wines made by carbonic maceration: clean aromas, of medium/high intensity, fruity.

Red wines: clean aromas, primary and/or vegetal, may have aromas of jam / cooked fruit. Woody notes may be present.

Taste

Young red wines: balanced, may have a sharp-edged acidity and/or bitterness, which is neither thin nor excessive, medium length and an aftertaste of primary aromas.

'Roble' red wines: clear, medium length, balanced, may have a slight sharp-edged acidity and/or astringency. Aromas in the aftertaste in harmony with the aromas on the nose.

Barrel-fermented red wines: tannic and balanced, long aftertaste, reminiscent of the barrel.

Red wines made by carbonic maceration: medium intensity, balanced, fruity aftertaste.

Red wines: clear, balanced, may have a slight sharp-edged acidity and/or astringency. Medium finish. Aromas in the aftertaste in harmony with the aromas present on the nose.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,5
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 (in milligrams per litre):	—

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 wine: young, barrel-fermented, 'Roble' [oaked], carbonic maceration and red wine. Semi-dry, semi-sweet and sweet.

Organoleptic characteristics

Visual appearance

Young red wines: range of reds with violet shades, clear.

'Roble' red wines: range of reds without shading to brown or ochre tints at the rim, clear; precipitated tartrates and/or colouring material may appear.

Barrel-fermented red wines: cherry red colour with garnet shades, clear.

Red wines made by carbonic maceration: cherry red colour with violet shades, clear.

Red wines: range of reds without shading to orange at the rim. Clear; low-level precipitated tartrates and/or colouring material may appear.

Aroma

Young red wines: clean aromas, of medium intensity, primary aromas.

'Roble' red wines: clean aromas, primary and/or vegetal, may have aromas of jam / cooked fruit, woody notes and/or aromas from fermentation.

Barrel-fermented red wines: clean aromas, of medium intensity, red fruits, floral and barrel aromas.

Red wines made by carbonic maceration: clean aromas, of medium/high intensity, fruity.

Red wines: clean aromas, primary and/or vegetal, may have aromas of jam / cooked fruit. Woody notes may be present.

Taste

Balanced in terms of alcoholic strength, acidity and residual sugar content.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

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

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

'Crianza', 'Reserva' and 'Gran Reserva' red wines

Organoleptic characteristics

Visual appearance

'Crianza' red wines: range of reds, pale brown or ochre tints may appear at the rim, clear; low-level precipitated tartrates and/or colouring material may appear.

'Reserva' and 'Gran Reserva' red wines: range of reds, brown or ochre tints may appear at the rim, clear; low-level precipitated tartrates and/or colouring material may appear.

Aroma

'Crianza' red wines: clean aromas, primary and tertiary, may have aromas of jam / cooked fruit and/or secondary aromas.

'Reserva' and 'Gran Reserva' red wines: clean aromas, primary and tertiary, may have aromas of jam / cooked fruit.

Taste

'Crianza' red wines: clean, balanced, medium length and aromas in the aftertaste in harmony with the aromas on the nose. Long, harmonious.

'Reserva' and 'Gran Reserva' red wines: clean, balanced, medium length and aromas in the aftertaste in harmony with the aromas on the nose.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Total sulphur dioxide less than:

140 mg/l in wines with a residual sugar content of less than 5 g/l expressed as glucose.

160 mg/l in wines with a residual sugar content of at least 5 g/l expressed as glucose.

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

Grapevine product

White and rosé quality sparkling wines

Organoleptic characteristics

Visual appearance

White quality sparkling wines: clear, bright, a range of yellows without shading to gold, with small and persistent bubbles.

Rosé quality sparkling wines: clear, bright, a range of pinks, with small and persistent bubbles.

Aroma

Primary and/or secondary aromas. There may be periods spent in barrels which can produce certain notes.

Taste

Balanced, may have a sharp-edged acidity and/or bitterness, which is neither thin nor excessive, medium length and an aftertaste of primary and/or secondary aromas. There may be periods spent in barrels which can produce certain notes.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	4,5
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):	—

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

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Type of oenological practice

Specific oenological practice

Description

Whites: brief cold maceration and settling. Fermentation at controlled temperatures, below 18 °C in tanks or oak barrels, wholly or partially (at least 75 %).

Orange: maceration and fermentation of the must with skin contact for as long as considered necessary before pressing, once fermentation is completed.

Rosé wines: maceration for a period of between 4 and 12 hours at temperatures below 24 °C. Settling of the must and slow fermentation for at least five days, at controlled temperatures below 18 °C.

Young red wines: maceration with skin contact for a period of at least 48 hours, at controlled temperatures below 28 °C. Devatting and pressing, continuing fermentation at temperatures below 25 °C.

Ice wine: the grapes must be harvested at temperatures on the vine of minus 5 °C or below, i.e. frozen. They are pressed when frozen, without prior destemming. Ageing in barrels.

Aged or matured white wines: brief cold maceration and settling. Fermentation at a controlled temperature. Subsequently they can mature in any type of vessel. Where wooden vessels are used, the minimum period will be two months in order to be able to use the terms 'Roble'[oaked] or 'Envejecido en madera y/o barrica' [aged in wood and/or the barrel].

Aged or matured rosé wines: At least 85 % of the grapes used must be red varieties. Maceration for a period of between 4 and 12 hours. Settling of the must and fermentation at a controlled temperature. Subsequently they can mature in any type of vessel. Where wooden vessels are used, the minimum period will be two months in order to be able to use the terms 'Roble'[oaked] or 'Envejecido en madera y/o barrica' [aged in wood and/or the barrel].

7.2. *Maximum yields*

All wines / category / variety / type

White grape varieties, head or gobelet trained

Maximum yield:

Maximum yield:	7 860
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

White grape varieties, head or gobelet trained

Maximum yield:

Maximum yield:	55
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red grape varieties, head or gobelet trained

Maximum yield:

Maximum yield:	6 430
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Red grape varieties, head or gobelet trained

Maximum yield:

Maximum yield:	45
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

White grape varieties, trellised

Maximum yield:

Maximum yield:	11 430
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

White grape varieties, trellised

Maximum yield:

Maximum yield:	80
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Red grape varieties, trellised

Maximum yield:

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

All wines / category / variety / type

Red grape varieties, trellised

Maximum yield:

Maximum yield:	70
Maximum yield unit:	hectolitres per hectare

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

— ALBILLO DORADO

— ALBILLO REAL

— BOBAL

— CABERNET FRANC

— CABERNET SAUVIGNON

— CHARDONNAY

— GARNACHA BLANCA

— GARNACHA TINTA

— GARNACHA TINTORERA

— GRACIANO

— MACABEO – VIURA

— MALBEC

— MAZUELA

— MERLOT

— MONASTRELL

— MORAVIA AGRIA

— MORAVIA DULCE

— MOSCATEL DE ALEJANDRÍA

— MOSCATEL DE GRANO MENUDO

— PARDILLO – MARISANCHO

— PETIT VERDOT

— PINOT NOIR

— PLANTA NOVA – TARDANA

— ROJAL TINTA

— SAUVIGNON BLANC

— SYRAH

— TEMPRANILLO – CENCIBEL

— TINTO VELASCO – FRASCO

— TOURIGA NACIONAL

— VERDEJO

— VIOGNIER

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

It includes vineyards located in the following municipalities in the provinces of Albacete and Cuenca:

— Albacete: Abengibre, Alatoz, Alborea, Alcalá de Júcar, Balsa de Ves, Carcelen, Casas Ibáñez, Casas de Juan Núñez, Casas de Ves, Cenizate, Fuentealbilla, Golosalvo, La Gineta, Jorquera, Madrigueras, Mahora, Motilleja, Navas de Jorquera, Pozo Lorente, La Recueja, Valdeganga, Villa de Ves, Villamalea, Villatoya and Villavaliente.

— Cuenca: Alarcón, Aliaguilla, Almodóvar del Pinar, Barchín del Hoyo, Buenache de Alarcón, Campillo de Altobuey, Cardenete, Casasimarro, Castillejo de Iniesta, Chumillas, Enguidanos, Gabaldón, Garaballa, Graja de Campalbo, Graja de Iniesta, El Herrumblar, Hontecillas, Iniesta, Landete, Ledaña, Minglanilla, Mira, Motilla del Palancar, Narboneta, Olmedilla de Alarcón, Paracuellos de la Vega, El Peral, La Pesquera, El Picazo, Piqueras del Castillo, Pozorrubielos, Puebla del Salvador, Quintanar del Rey, Solera de Gabaldón, Talayuelas, Tébar, Valhermoso de la Fuente, Valverdejo, Villagarcía del Llano, Villalpardo, Villanueva de la Jara, Villarta, Villora and Yémeda.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The production area is located between two river valleys. It is characterised by clay soils based on the limestone sediments of the two rivers. The temperatures are high, with almost no rain between May and September, and the area receives many hours of sunlight. All of these factors give rise to the presence of the local variety Bobal. The result is wines of fine and pronounced aromatic intensity, with fruity and floral notes, excellent acidity and great intensity of colour. The wines do not lose their intense colour, which distinguishes them from other wines due to their abundant polyphenolic load, low pH values and high IPT [total polyphenols index] without long macerations.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

The production area is located between two river valleys. It is characterised by clay soils based on the limestone sediments of the two rivers. The temperatures are high, with almost no rain between May and September, and the area receives many hours of sunlight. All of these factors give rise to the presence of the local variety Bobal. The result is wines of fine and pronounced aromatic intensity, with fruity and floral notes, excellent acidity and great intensity of colour. The wines do not lose their intense colour, which distinguishes them from other wines due to their abundant polyphenolic load, low pH values and high IPT [total polyphenols index] without long macerations.

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 quality sparkling wines of the 'Manchuela' PDO can use the terms 'Premium' and 'Reserva' on their labels.

The wine can use the term 'Vino de Hielo' [ice wine] where produced in accordance with the product specification. The analytical parameters for this wine are those specified for the various types of wine. Ice wines may be white, rosé or red in their various styles as also laid down in the product specification, such as young, 'Roble', 'Crianza' or barrel-fermented.

Electronic (URL) reference to publication of the product specification

https://apliagri.castillalamancha.es/sites/default/files/2026-01/PC_Modificaci%C3%B3n_normal_Consolidado.pdf