C/2024/3814

14.6.2024

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/3814)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Cataluña / Catalunya'

PDO-ES-A1549-AM07

Date of communication: 25 March 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Application of the maximum yield for white grape production (12 000 kg/ha) to the red grape variety trepat**

Description

The maximum permitted yield for the Trepat variety has been increased from 10 000 kg/ha to 12 000 kg/ha.

Point 5 of the product specification and point 5.2 of the single document have been amended.

It is a standard amendment because it does not fall into any of the categories provided for in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reasons

A maximum grape production yield of 12 000 kg/ha has now been set for the red grape variety Trepat in the respective specifications for the designation of origin for 'Conca de Barberà' which is also largely covered by the designation of origin for 'Cava'.

Trepat is a very high-yield variety that is mainly used for producing light rosé or red wines that typically have a low or medium colour intensity and moderate alcoholic strength. It therefore makes no sense to maintain the current yield at 10 000 kg/ha, which was established to ensure that more deeply coloured, powerful and structured red wines are obtained.

2. **Inclusion of the Mandó/Garró variety in the list of authorised grape varieties**

Description

The Mandó variety and its synonym Garró have been added.

Point 6 of the product specification and point 7 of the single document have been amended.

It is a standard amendment because it does not fall into any of the categories provided for in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reasons

The red grape variety Mandó, also known by its synonym Garró, was already present in several locations in Catalonia throughout the 19th century. Winegrowers and wineries are now reclaiming Catalonia's wine-growing heritage. This grape variety will help better differentiate our wines in an increasingly global market. In addition, it is a late-ripening grape, which is a very important trait in terms of better adaptation to the climate change we are already experiencing.

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

3. **'BARCELONA SUSTAINABLE CATALUNYA' distinction**

Description

Wines from bottling wineries that demonstrate a reduction in their CO_2 footprint, with an ISO standard 14.064-1:2019 verified calculation, are entitled to display a logo on their labelling that states: 'BARCELONA SUSTAINABLE CATALUNYA'

Section 8.3 of the specification ('Presentation and labelling of the products') and point 9 of the single document have been amended.

It is a standard amendment because it does not fall into any of the categories provided for in Article 105(2) of Regulation (EU) No 1308/2013 (single CMO).

Reasons

Mindful of the climate emergency, the Regulatory Board for the CATALUNYA Designation of Origin has decided to introduce a system to distinguish wineries and wines that make an effort to reduce their CO_2 footprint.

SINGLE DOCUMENT

1. **Name(s)**

'Cataluña / Catalunya'

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
8. Semi-sparkling wine

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

1. White wine

CONCISE TEXTUAL DESCRIPTION

These wines are modern and innovative. Their colour ranges from pale yellow with greenish hints to intense golden tones. The wines' aromatic intensity is medium to high, and they are more or less structured depending on vine yield. They feature moderate acidity and a good alcohol content, and leave the drinker wanting to take another sip. Floral and/or fruity notes are predominant in the younger wines, while wood-ageing lends the matured wines tertiary aromas characterised by vanilla and even toasted tones. The young wines are light and fresh, while the more mature wines are more unctuous and reminiscent of the barrels in which they are fermented.

* Maximum sulphur dioxide: 200 mg/l if the sugar content is less than 5 g/l and 250 mg/l if it is 5 g/l or higher.

* For limits that have not been specified, the legislation in force will apply.

General analytical characteristics

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

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

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

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

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

2. Rosé wine

CONCISE TEXTUAL DESCRIPTION

These wines are modern and innovative. The colour can vary from bright red with shimmering violet tints to onion skin hues, passing through a range of intermediate orange tones. The wines' aromatic intensity is medium to high, and they are more or less structured depending on vine yield. They feature moderate acidity and a good alcohol content, and leave the drinker wanting to take another sip. Light, fresh and balanced.

* Maximum sulphur dioxide: 200 mg/l if the sugar content is less than 5 g/l and 250 mg/l if it is 5 g/l or higher.

* For limits that have not been specified, the legislation in force will apply.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,5

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

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

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

3. Red wine

CONCISE TEXTUAL DESCRIPTION

Depending on ageing, their colour ranges from an intense cherry colour to faint ruby with a hint of ochre. The wines' aromatic intensity is medium to high, with the extent of their structure depending on the vine yield. They feature moderate acidity and a good alcohol content, and leave the drinker wanting to take another sip. The young wines are light and full of flavour, whereas fermenting and/or ageing in wooden barrels leads to well-rounded and longer-lasting wines that are smooth but structured.

* Volatile acidity may exceed 1 mEq/l for each degree of alcoholic strength in excess of 11 % and year of ageing, up to 20 mEq/l.

* Maximum sulphur dioxide: 150 mg/l if the sugar content is less than 5 g/l and 200 mg/l if it is 5 g/l or higher.

* For limits that have not been specified, the legislation in force will apply.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

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

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

4. Semi-sparkling wine

CONCISE TEXTUAL DESCRIPTION

The characteristics must be the same as those described in the above paragraphs for the wine colour in question, but with the added presence of bubbles. The wines are balanced and fresh, with a slight tingling sensation due to the release of carbon dioxide.

* Maximum sulphur dioxide: if the sugar content is below 5 g/l, 200 mg/l for whites and rosés and 150 mg/l for reds; if the sugar content is 5 g/l or above, 250 mg/l for whites and rosés and 200 mg/l for reds.

* For limits that have not been specified, the legislation in force will apply.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 7

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

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

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

5. Liqueur wine

CONCISE TEXTUAL DESCRIPTION

Liqueur wines range from opaque, intense colours to the more evolved tones described for whites and reds, even reaching amber shades depending on maturity. The wines have a slight warmth, with more fruity aromas in those not subject to wood-ageing, while aldehyde and nut flavours characterise the more mature wines. They are warm, unctuous and persistent.

* Volatile acidity may exceed 1 mEq/l for each degree of alcoholic strength in excess of 11 % and year of ageing, up to 20 mEq/l.

* Maximum sulphur dioxide: 150 mg/l if the sugar content is less than 5 g/l and 200 mg/l if it is 5 g/l or higher.

* For limits that have not been specified, the legislation in force will apply.

General analytical characteristics

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

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

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

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

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

6. Lower-alcohol whites, rosés and reds ('xispejant')

CONCISE TEXTUAL DESCRIPTION

See the descriptions of whites, rosés and reds above.

* Maximum sulphur dioxide: 200 mg/l for whites and rosés and 150 mg/l for reds, if the sugar content is less than 5 g/l; 250 mg/l for whites and rosés and 200 mg/l for reds, if the sugar content is greater than or equal to 5 g/l

* For limits that have not been specified, the legislation in force will apply.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 4,5

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

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

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Restriction relating to winemaking

The utmost care must be exercised when harvesting the grapes. The wines covered by this PDO may only be made with healthy grapes that are ripe enough to produce wines with a minimum natural alcoholic strength of 9,5 % vol. or above for zone CII and 10 % vol. or above for zone CIII, as required by EU legislation.

Appropriate pressure is applied to extract the must or wine and separate it from the grape skins, ensuring that no more than 74 litres of wine are yielded from every 100 kg of harvested grapes.

5.2. *Maximum yields*

1. White varieties

12 000 kilograms of grapes per hectare

88,8 hectolitres per hectare

2. Red varieties

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

3. Xarello rosado, Trepat and Garnatxa roja or Garnatxa gris varieties

12 000 kilograms of grapes per hectare

88,8 hectolitres per hectare

6. **Demarcated geographical area**

Abrera

Agramunt: former annexed district of Montclar

Aguilar de Segarra

Agullana

Aiguamúrcia

Albagés, l'

Albi, l'

Albiol, l

Albons

Aleixar, l'

Alfarràs

Alcarràs: Parcels 9022, 9017 and 9005 in cadastral polygon 6 and parcels 3, 57, 9001, 9003, 9004, 9007 and 9027 in cadastral polygon 15

Albinyana

Alcover

Alella

Alforja

Algerri

Alió

Almacelles: parcels 25, 180, 193 and 196 in cadastral polygon 5

Almenar

Almoster

Alòs de Balaguer

Alpicat

Altafulla

Ametlla de Mar, l'

Almetlla de Segarra, l'

Arbeca

Arboç, l'

Arenys de Mar

Arenys de Munt

Argentera, l'

Argentona

Arnes

Artés

Artesa de Segre

Ascó

Avinyó

Avinyonet de Penedès

Avinyonet de Puigventós

Badalona

Balaguer

Balsareny

Banyeres del Penedès

Barberà de la Conca

Barcelona: parcel 1 of cadastral polygon 1

Baronia de Rialb

Batea

Begues

Begur

Belianes

Bellaguarda

Bellcaire d'Empordà

Bellmunt del Priorat

Bellprat

Bellvei

Benissanet

Bigues i Riells

Bisbal d'Empordà, la

Bisbal del Penedès, la

Bisbal de Falset, la

Biure

Blancafort

Boadella i les Escaules

Bonastre

Borges Blanques: Parcels 30 and 96 in cadastral polygon 9, parcels 114, 165 and 167 in cadastral polygon 21 and parcels 118, 119 and 120 in cadastral polygon 22

Borges del Camp, les

Bot

Botarell

Bovera

Bràfim

Bruc, el

Cabacés

Cabanes

Cabanyes, les

Cabassers

Cabra del Camp

Cabrera d'Igualada

Cabrera de Mar

Cabrils

Cadaqués

Calafell

Calders

Caldes de Montbui: parcel 57 in cadastral polygon 1 and parcel 12 of cadastral polygon 2

Calella

Callús

Calonge

Cambrils

Canonja, la

Canovelles

Cantallops

Canyelles

Capafons

Capellades

Capçanes

Capmany

Cardedeu

Cardona

Carme

Caseres

Castell-Platja d'Aro

Castell de Mur: annexed districts of Cellers and Guardia de Tremp

Castellbisbal

Castellet i la Gornal

Castellfollit del Boix

Castellgalí

Castellnou de Bages

Castelló de Farfanya

Castellolí

Castellvell del Camp

Castellví de la Marca

Castellví de Rosanes

Catllar, el

Cervelló

Cervià de les Garrigues

Cistella

Ciutadilla

Colera

Collbató

Colldejou

Conca de Dalt

Conesa

Constantí

Copons

Corbera de Llobregat

Corçà

Corbera d'Ebre

Cornudella de Montsant

Creixell

Cruïlles; Monells i Sant Sadurní de l'Heura

Cubells: parcel 90 of cadastral polygon 7

Cubelles

Cunit

Darnius

Duesaigües

Esparraguera

Espluga Calba, l'

Espluga de Francolí, l'

Espolla

Falset

Fatarella, la

Febró, la

Figuera, la

Figueres

Figuerola del Camp

Flix

Floresta, la

Fogars de Montclús

Fonollosa

Font-rubí

Foradada

Forallac

Forés

Franqueses del Vallès

Fulleda

Gaià

Gandesa

Garcia

Garidells, els

Garriguella

Gavet de la Conca and its annexed districts Sant Cristofol de la Vall, Sant Martí de Barcedana and Sant Miquel de la Vall

Gelida

Gimenells i el Pla de la Font

Ginestar

Granada, la

Granollers

Granyanella

Granyena de Segarra

Gratallops

Guiamets, els

Guimerà

Horta de Sant Joan

Hostalets de Pierola, els

Igualada

Isona i Conca Dellà and its annexed districts Conques, Figuerola d'Orcau, Orcau-Basturs and Sant Romà d'Abella

Ivars d'Urgell

Ivars de Noguera

Jonquera, la

Jorba

Juncosa

Juneda: Parcel 487 in cadastral polygon 5, parcels 14, 15, 16, 33, 34 and 37 in cadastral polygon 12 and parcels 3, 4 and 5 in cadastral polygon 13

Llacuna, la

Llançà

Llardecans

Lleida: annexed districts of Raimat and Sucs

Llers

Lliçà d'Amunt

Llimiana

Lloar, el

Llorenç del Penedès

Lloret de Mar

Maials

Maldà

Manresa

Marçà

Margalef

Marsà

Martorell

Martorelles

Masarac

Maslllorenç

Masnou, el

Masó, la

Maspujols

Masquefa

Masroig, el

Massoteres

Mataró

Mediona

Menàrguens

Milà, el

Miravet

Molar, el

Mollet de Peralada

Montgat

Monistrol de Calders

Montblanc

Montbrió del Camp

Montferri

Montmell, el

Montoliu de Segarra

Montornès de Segarra

Montornès del Vallès

Mont-ral

Mont-ras

Mont-roig del Camp

Móra d'Ebre

Móra la Nova

Morell

Morera de Montsant, la, and its annexed district Scala-dei

Mura

Nalec

Navarcles

Navàs

Nou de Gaià, la

Nulles

Òdena

Olèrdola

Olesa de Bonesvalls

Olivella

Omells de na Gaia, els

Omellons, els

Orpí

Òrrius

Os de Balaguer

Pacs del Penedès

Palafrugell

Palamós

Palau-sator

Palau-saverdera

Pallaresos, els

Palma d'Ebre, la

Pals

Pau

Pedret i Marzà

Penelles

Perafort

Peralada

Perelló, el

Piera

Pinell de Brai, el

Pira

Pla de la Font, el

Pla de Santa Maria, el

Pla del Penedès, el

Pla del Penedès

Pobla de Cérvoles, la

Pobla de Claramunt, la

Pobla de Mafumet, la

Pobla de Massaluca, la

Pobla de Montornès, la

Pobla de Segur

Poboleda

Pont d'Armentera, el

Pont de Molins,

Pont de Vilomara i Rocafort, el

Pontons

Porrera

Port de la Selva, el

Portbou

Pradell de la Teixeta, el

Prades

Prat del Compte

Preixana

Preixens

Premià de Dalt

Premià de Mar

Puigdàlber

Puigpelat

Querol

Rabós

Rajadell

Rasquera

Regencós

Renau

Reus

Riba-roja d'Ebre

Riera de Gaià, la

Riudecanyes

Riudecols

Riudoms

Riumors

Roca del Vallès, la

Roda de Barà

Rodonyà

Rocafort de Queralt

Roses

Rourell, el

Sabadell: the Can Gambús estate with cadastral reference no 28003001 DG2020A, with an area of 2 hectares

Salàs de Pallars

Sallent

Salomó

Sant Cebrià de Vallalta

Sant Climent Sescebes

Sant Cugat de Sesgarrigues

Sant Esteve Sesrovires

Sant Feliu de Buixalleu

Sant Feliu de Codines

Sant Feliu de Guíxols

Sant Fost de Campsentelles

Sant Fruitós de Bages

Sant Iscle de Vallalta

Sant Jaume dels Domenys

Sant Joan de Vilatorrada

Sant Jordi Desvalls

Sant Llorenç Savall

Sant Llorens d'Hortons

Sant Martí de Riucorb

Sant Martí de Tous

Sant Martí Sarroca

Sant Martí Vell

Sant Mateu de Bages

Sant Pere de Ribes

Sant Pere de Riudebitlles

Sant Pol de Mar

Sant Quintí de Mediona

Sant Sadurní d'Anoia

Sant Salvador de Guardiola

Santa Cristina d'Aro

Santa Margarida i els Monjos

Santa Maria de Miralles

Santa Maria d'Oló

Santa Oliva

Santa Fe del Penedès

Santa Maria de Martorelles

Santa Margarida de Montbui

Santpedor

Sarral

Secuita, la

Selva del Camp, la

Selva de Mar, la

Senan

Sentmenat

Sitges

Siurana d'Empordà

Solivella

Sort

Subirats

Súria

Talamanca

Talarn

Tallada d'Empordà

Tarragona

Tàrrega

Tarrés

Teià

Terrades

Tiana

Tivissa

Tordera

Torrebesses: parcels 247 and 283 of cadastral polygon 6

Torre de Claramunt, la

Torre de Fontaubella, la

Torre de l'Espanyol, la

Torredembarra

Torrefarrera

Torrelavit

Torrelles de Foix

Torrent

Torroella de Montgrí

Torroja del Priorat

Tortellà

Tremp, the former municipality, and the annexed districts Gurb, Palau de Noguera, Puigcercós, Suterranya and Vilamitjana

Ullà

Ulldemolins

Vallbona de les Monges

Vallbona d'Anoia

Vallclara

Vallfogona de Riucorb

Vallgorguina

Vallirana

Vall-llobrega

Vallromanes

Valls

Vandellós i l'Hospitalet de l'Infant

Vallmoll

Vendrell, el

Ventalló

Verdú

Vespella

Vilademuls

Vila-rodona

Vilafant

Vilafranca del Penedès

Vilagrassa: parcel 92 of cadastral polygon 4

Vilajuïga

Vilalba dels Arcs

Vilallonga del Camp

Vilamalla

Vilamaniscle

Vilanant

Vilanova del Camí

Vilanova d'Escornalbou

Vilanova de Prades

Vilanova i la Geltrú

Vilanova del Vallès

Vila-seca

Vilassar de Dalt

Vilassar de Mar

Vilabella

Vilaverd

Vilella Alta, la

Vilella Baixa, la

Vilosell, el

Vilobí del Penedès

Vilopriu

Vimbodí

Vinaixa

Vinebre

Vinyols i els Arcs

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

AGUDELO - CHENIN BLANC

ALARIJE - SUBIRAT PARENT

ALBARIÑO

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA - LLADONER BLANCO

GARNACHA PELUDA

GARNACHA ROJA - GARNACHA GRIS

GARNACHA TINTA - LLADONER

GARNACHA TINTORERA

GARRO - MANDO

GEWÜRZTRAMINER

MACABEO - VIURA

MALVASIA AROMATICA - MALVASIA DE SITGES

MARSELÁN

MAZUELA - CARIÑENA

MAZUELA - SAMSÓ

MERLOT

MERSEGUERA - SUMOLL BLANCO

MONASTRELL

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PARELLADA - MONTONEC

PARELLADA - MONTONEGA

PEDRO XIMÉNEZ

PETIT VERDOT

PICAPOLL BLANCO

PICAPOLL NEGRO

PINOT NOIR

RIESLING

SAUVIGNON BLANC

SUMOLL TINTO

SYRAH

TEMPRANILLO - ULL DE LLEBRE

TREPAT

VINYATER

VIOGNIER

XARELLO - CARTOIXA

XARELLO - PANSA BLANCA

XARELLO - PANSAL

XARELLO ROSADO

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

8.1. *Wine*

The marked Mediterranean influence produces smooth, dense wines, with relatively low acidity, a high alcohol content and aromas that, particularly in the case of red wines, improve with age. The bright sunshine enjoyed by our region boosts the development of the intense colours — red in particular — that are so typical of our wines.

Silt and loam are the predominant soil textures, lending body and structure to both white and red varieties and producing reds with even more colour.

The broad range of varieties of grape existing in Catalonia is even more proof of the openness to the world that has always characterised Catalans. It is also the reflection of a long history of wine-making in the region. According to a quote from Pere Gil dating back to 1600: 'Wines are made throughout Catalonia, in both coastal and inland areas ... The wines of Catalonia are typically strong and very good. They make all kinds of wines ...' Jaume Ciurana (1980) described a basic unity in all Catalan wines, which gives a common characteristic to all of them: dedication, desire for improvement and a spirit of achievement in the people that made them.

8.2. *Semi-sparkling wine*

The chalky soils produce wines that are vibrant, aromatic and extremely refined.

Bringing forward the harvesting date makes it possible to obtain a lower alcoholic strength and greater acidity. Coupled with the presence of naturally occurring carbon dioxide, this gives the wines their characteristic refreshing sensation.

Catalan society has a historical and cultural link with wines featuring naturally occurring carbon dioxide, as demonstrated by Catalonia's major sparkling wine production industry, whose origins date back to the first half of the nineteenth century.

8.3. *Liqueur wine*

The marked Mediterranean influence and the texture of the soils already described for the wine category act in the same way in liqueur wines under the PDO Cataluña / Catalunya, giving them a great deal of intensity in colour and aroma, body and medium to low acidity.

Liqueur wines are frequently the digestif of choice at many Catalan tables, with this type of wine paired with assorted nuts (almonds, hazelnuts, pine nuts) and dried fruit (raisins, figs, apricots) in the traditional Catalan dessert known as 'postres de músic' ('musician's dessert').

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

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The term 'xispejant' may optionally be included on the labels of whites, rosés or reds with lower alcoholic strength produced by deliberately interrupting fermentation.

The indication 'CATALUNYA VINYERÓ' may be added to the product label to distinguish the status of winegrower producers. Use of this indication may be requested by winegrower producers who make all their wines exclusively from grapes they have grown in their own vineyards.

Wines from bottling wineries that demonstrate a reduction in their CO_2 footprint, with an ISO standard 14.064-1:2019 verified calculation, are entitled to display a logo on their labelling bearing the words 'BARCELONA SUSTAINABLE CATALUNYA'

Link to the product specification

https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/PC-DO-Catalunya-modif6-AM07-2023.pdf