Publication of a communication of approval of a standard amendment to the 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

(2022/C 31/12)

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

COMMUNICATION OF STANDARD AMENDMENT MODIFYING THE SINGLE DOCUMENT

'Pla de Bages'

PDO-ES-A1557-AM05

Date of communication: 20 October 2021

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Increase in the limits for volatile acidity in white, rosé and red wines**

Description

The paragraph referring to the volatile acidity of Category 1 wines has been amended as follows:

'Wines less than 1 year old must have a volatile acidity of less than 0,70 g/l, expressed as acetic acid, for the white and rosé wines and of less than 0,8 g/l for the red wines.

Wines aged for more than 1 year and wines produced in wooden barrels within the same year, whether by fermentation and/or ageing, must have a maximum volatile acidity of 0,9 g/l in whites and rosés and of 1,1 g/l in reds.' In other words, for whites and rosés the limit has been increased from 0.6 to 0,7 g/l for young wines and to 0,9 g/l for those aged in wooden barrels. For barrel-aged red wines, the limit has been increased from 1 to 1,1 g/l.

This amendment concerns Section 2(D-3) of the product specification and Section 4 of the single document.

This is considered to be a standard amendment as it is not covered by any of the types of amendment listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

Reasons

The reason for this amendment is the inclusion of new wine-making systems different from the conventional ones, where higher fermentation temperatures, naturally selected yeasts and new wine-making equipment are used, often resulting in wines with higher volatile acidity.

At the same time, there are an increasing number of indigenous varieties in the area of Pla de Bages, which tend to be more sensitive when the wines are made.

2. **Removal of planting density limits**

Description

The paragraph 'The maximum planting density of 4 500 vines/ha and a minimum density of 2 500 vines/ha. Any other density must be approved.' has been deleted.

This amendment concerns Section 3.1 of the product specification and Section 5(a) of the single document.

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

This is considered to be a standard amendment as it is not covered by any of the types of amendment listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

Reasons

The vineyard parcels have very varied layouts and configurations due to the mountainous terrain of the 'Pla de Bages' PDO area.

Some of the vineyards are located in relatively large fields that are easy to till by machine, so the planting density can exceed the maximum of 4 500 vines/ha.

Likewise, small, difficult-to-access terraced parcels in the middle of forested areas mean that the planting density may also be lower than the current minimum of 2 500 vines/ha laid down in the product specification.

Given that all of them are vineyards that are cultivated in the area and produce wines bearing the 'Pla de Bages' designation of origin, we consider that limiting the planting density does not allow this diversity of vineyards to be fully represented.

3. **Indication of the varieties suitable for producing natural sweet wine**

Description

In the section where a type of liqueur wine – natural sweet wine – is described, it has been specified that such wines are to be made from the Garnacha, Macabeo or Malvasía Aromatica / Malvasia de Sitges grape varieties.

This amendment concerns Section 2(D-3) of the product specification but does not affect the single document.

This is considered to be a standard amendment as it is not covered by any of the types of amendment listed in Article 14(1) of Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation.

Reasons

It was necessary to supplement the section defining natural sweet wine as it was incomplete in the specification. The list of grape varieties that can be used to produce such wine was missing.

SINGLE DOCUMENT

1. **Name(s)**

Pla de Bages

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine product**

1. Wine

3. Liqueur wine

5. Quality sparkling wine

8. Semi-sparkling wine

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

1. *White and rosé wines*

CONCISE TEXTUAL DESCRIPTION

Produced from the varieties listed in Section 6. The white wines are pale in colour with fresh aromas of flowers and aromatic herbs. Being an area much influenced by the Pyrenees, the aromas of the white wines are among the fresher of those described for each variety, with a strong presence of acidic fruits. The rosé wines are robust, made from ripe grapes that give good structure and a smooth feel. The coloration varies from shorter macerations to more intense rosés.

— The minimum actual alcoholic strength is 11,5 % vol. for rosés made only from Sumoll and Ull de Llebre grapes and 12,5 % vol. for all other varieties.

— Wines aged for more than 1 year and wines produced in wooden barrels within the same year, whether by fermentation and/or ageing, must have a maximum volatile acidity of 0,9 g/l.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

11

Minimum total acidity:

4,5 grams per litre, expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

11,67

Maximum total sulphur dioxide (in milligrams per litre):

180

2. *Red wine*

CONCISE TEXTUAL DESCRIPTION

The red wines must be produced from the authorised varieties. They are very intense in colour. The growing season and the cool climate promote slow ripening in autumn, allowing a marked accumulation of colour in all varieties. It should, however, be noted that the indigenous varieties tend to have less colour potential and therefore produce less colourful wines. They are well-structured and very powerful wines.

— The minimum actual alcoholic strength for wines made only from Sumoll, Ull de Llebre, Picapoll Negro and Garró/Mandó grapes is 11,5 % vol.

— Wines aged for more than 1 year and wines produced in wooden barrels within the same year, whether by fermentation and/or ageing, must have a maximum volatile acidity of 1,1 g/l.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

12,5

Minimum total acidity:

4,5 grams per litre, expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

13,3

Maximum total sulphur dioxide (in milligrams per litre):

150

3. *Semi-sparkling wine*

CONCISE TEXTUAL DESCRIPTION

The semi-sparkling wines have basically the same parameters as the whites and rosés, with the following specific characteristics:

1. These wines have higher acidity because their alcoholic strength is limited. This contributes to the sense of freshness, which is finely balanced by the presence of carbon dioxide.
2. These wines have a more structured taste and are fuller in the mouth on account of the tactile sensation produced by the carbon dioxide they contain.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

10,5

Minimum total acidity:

4,5 grams per litre, expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

13,3

Maximum total sulphur dioxide (in milligrams per litre):

200

4. *Quality sparkling wine*

CONCISE TEXTUAL DESCRIPTION

Visually, the colours of these wines are similar to those described in the section on whites and rosés.

Underlying aromas of fresh fruit, citrus fruits and flowers are imparted by the cuvées. Ageing on lees developed in the bottle adds notes of dried fruit and bread.

These wines are much fuller in the mouth than the wines from which they are made. Their creaminess is proportionate to the number of months of ageing, and the carbon dioxide is well integrated. The fine bubbles create synergies with the acidic core of the wines from the area, giving the freshness and long finish characteristic of sparkling wines made in cool regions.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

10,5

Minimum total acidity:

4,5 grams per litre, expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

13,3

Maximum total sulphur dioxide (in milligrams per litre):

185

5. *Liqueur wines*

CONCISE TEXTUAL DESCRIPTION

These wines can be made from overripe grapes or grapes affected by noble rot.

Wines made from overripe grapes acquire notes of dried fruit, raisin, syrup and confectionery. When made from grapes affected by noble rot, these aromas are supplemented by notes of orange peel and honey.

Natural sweet wines made by arresting fermentation, normally by microfiltration and keeping the wines cold, have the characteristics of young wines but with naturally occurring sugar.

Mistelles, rancio wines and natural sweet wine are produced.

GENERAL ANALYTICAL CHARACTERISTICS

Maximum total alcoholic strength (in % volume):

—

Minimum actual alcoholic strength (in % volume):

15

Minimum total acidity:

4,5 grams per litre, expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre):

—

Maximum total sulphur dioxide (in milligrams per litre):

180

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Cultivation method

Traditional cultivation practices must be used in order to achieve the best qualities. All the wine-making practices must respect the environment and the physiological balance of the vines. Agronomic expertise must be applied in order to obtain grapes in optimal condition for winemaking.

The vine must be trained in accordance with generally accepted wine-making practices and methods.

The harvested grapes must be transported as quickly as possible and using methods that ensure that the quality of the grapes is preserved.

2. Relevant restriction on making the wines

The grapes must be harvested with great care. Wines covered by the PDO may be made only from healthy grapes that are sufficiently ripe to produce wines with a natural alcoholic strength of at least 9,5 % vol. for whites and 11 % vol. for reds. Semi-sparking or quality sparkling wines made using the grapes must have a minimum natural alcoholic strength of 9,5 % vol.

5.2. *Maximum yields*

1. White varieties

10 000 kilograms of grapes per hectare

2. White varieties

70 hectolitres per hectare

3. Red varieties

9 000 kilograms of grapes per hectare

4. Red varieties

63 hectolitres per hectare

6. **Demarcated geographical area**

Wines bearing the 'Pla de Bages' PDO are produced in the following municipalities:

Aguilar de Segarra

Artés

Avinyó

Balsareny

Calders

Callús

Cardona

Castellbell i el Vilar

Castellfollit del Boix

Castellgalí

Castellnou de Bages

El Pont de Vilomara i Rocafort

L'Estany

Fonollosa

Gaià

Manresa

Marganell

Moià

Monistrol de Calders

Monistrol de Montserrat

Mura

Navarcles

Navàs

Rajadell

Sallent

Sant Feliu Sasserra

Sant Fruitós de Bages

Sant Joan de Vilatorrada

Sant Mateu de Bages

Sant Salvador de Guardiola

Sant Vicenç de Castellet

Santpedor

Santa Maria d'Oló

Súria

Talamanca

7. **Main wine grape variety(ies)**

PICAPOLL BLANCO

SUMOLL TINTO

TEMPRANILLO – ULL DE LLEBRE

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

8.1. *Wine*

The agricultural and climatic conditions of the district are characterised by temperatures and a level of rainfall that are very different from those of the neighbouring districts. The district's average altitude and distance from the sea and the pre-coastal escarpment shape certain aspects of its climate that are responsible for the acidic core of its wines.

The abundant forests and large number of aromatic herbs growing throughout the district give it a distinctive terroir that has a strong and specific influence on all wine products bearing the 'Pla de Bages' PDO. The primary aromas of the wines are infused with the scents of those herbs. Rosemary, lavender, thyme, etc. are present.

8.2. *Semi-sparkling wine*

The comments made in the previous section on wines also apply here.

8.3. *Quality sparkling wine*

The Bages district has a long tradition of making sparkling wines. The municipality of Artés is covered by the 'Cava' PDO as wines of that type have been produced there ever since the first experiments were made in the early 20th century. In other words, it was a pioneer in the production of sparkling wines. Macabeo, Xarel·lo and Parellada, which are the main varieties used to produce the sparkling wines, have the characteristics described above in the section on wines.

8.4. *Liqueur wine*

Liqueur wines have been produced in the Bages district since time immemorial. Rancio wine, mistelle and natural sweet wine had been common drinks in the households of the district for many years. The combination of a traditional production method and the vine varieties of the district, which are influenced by the agro-climatic conditions referred to above, gives these wines certain particular organoleptic characteristics.

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

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Wines bearing the 'Pla de Bages' PDO must be packaged in the area specified in the regulations governing the PDO. This decision was made by the Regulatory Board as it considers that, given the small area covered by the PDO, any external interference might have a negative impact on quality, as it would be beyond the Board's control and might undermine the established standards.

Link to the product specification

http://incavi.gencat.cat/web/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/Plec-de-condicions-DO-Pla-de-Bages-maig-2021.pdf