C/2025/3321

16.6.2025

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/2025/3321)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

'Binissalem'

PDO-ES-A1056-AM02 – 18.3.2025

1. **Name of product**

'Binissalem'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical Indication (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**

Ministry of Agriculture, Food and the Environment

Directorate-General for the Food Industry

Subdirectorate-General for Quality Schemes and Organic Farming

6. **Qualification as standard amendment**

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

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

1. INCLUSION OF ESCURSAC AS A VARIETY OF WINE GRAPE

Description

The grape variety Escursac has been added for making red wine.

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

[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).

Reasons

Escursac has been included as a grape variety suitable for making wines with the Binissalem PDO for the following reasons:

— It is a local variety that has existed in the area ever since the PDO was created, and is therefore linked to it.

— In agricultural terms, it performs well and is well adapted to the local geographical conditions with highly efficient water use.

— It has good acidity and contributes to the fruity character of the wines with the PDO.

2. REDUCTION IN THE MINIMUM TOTAL ACIDITY LEVEL

Description

The minimum total acidity has been reduced to 3,5 g/l of tartaric acid for all categories of wine with this PDO.

Point 2 of the product specification and point 4 of the single document have been amended.

Reasons

Climate change is the main reason for this amendment. According to a study carried out by the University of the Balearic Islands, there has been an increase in temperatures during the ripening period of the grapes over the last 30 years, leading to a decrease in the total acidity of the musts.

To comply with the minimum acidity requirements laid down by the product specification, the acidity has to be corrected by adding tartaric acid, but this increases the risk of tartaric instability and undesirable organoleptic defects.

By contrast, reducing the total acidity to 3,5 g/l of tartaric acid has no negative effects on the quality of the wine.

SINGLE DOCUMENT

1. **Name(s)**

Binissalem

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

4. Sparkling wine

a. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must, other than that of heading 2009

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

1. *WINE – red wines*

BRIEF WRITTEN DESCRIPTION

Wines with ≤ 12 g/l of residual sugar have a characteristic medium to medium-high colour intensity with aromas of ripe red fruit and vegetal back notes. In the mouth, they are warm, fleshy, well-structured, balanced and long.

Wines with > 12 g/l of residual sugar have a characteristic medium to medium-high colour intensity with aromas of very ripe red fruit and raisins. In the mouth, they are warm, sweet, well-structured, long and have a good balance of acidity and sweetness.

Wines that undergo barrel-ageing have aromas typical of ageing with hints of wood and spiced aromas.

* Maximum total sulphur content 150 to 300, depending on reducing sugars.

* Where limits have not been specified, the EU legislation in force must be complied with.

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): 0,8

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

2. *WINE – Rosé wines*

BRIEF WRITTEN DESCRIPTION

Wines with ≤ 12 g/l of residual sugar are characteristically bright and clear, with primary aromas of red fruit. In the mouth, they are balanced and long.

Wines with > 12 g/l of residual sugar are clear and bright in appearance with aromas of ripe red fruit. In the mouth, they are warm, sweet, balanced and long.

Wines that undergo barrel-ageing have aromas typical of ageing with hints of wood and spiced aromas.

* Maximum total sulphur content 180 to 300, depending on reducing sugars.

* Where limits have not been specified, the EU legislation in force must be complied with.

General analytical characteristics

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

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

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

— Maximum volatile acidity (in milliequivalents per litre): 0,8

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

3. *WINE – White wines*

BRIEF WRITTEN DESCRIPTION

Wines with ≤ 12 g/l of residual sugar are clear and bright, with aromas of white fruit such as pear and apple, and citrus notes. Wines made from Moscatel grape varieties are highly aromatic with their typical aromas. In general, the white wines are fresh, intense and balanced.

Wines with > 12 g/l of residual sugar are clear and bright with aromas of ripe white fruit. They are sweet and honeyed with a good balance of acidity and sweetness, and long.

Wines made from Moscatel grape varieties are highly aromatic with their typical aromas. Wines that undergo barrel-ageing have aromas typical of ageing with hints of wood and spiced aromas.

* Maximum total sulphur content 180 to 300, depending on reducing sugars.

* Where limits have not been specified, the EU legislation in force must be complied with.

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): 0,8

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

4. *SPARKLING WINE*

BRIEF WRITTEN DESCRIPTION

The sparkling white wines are bright and clear, with characteristic fruity and vegetal aromas. They are fresh, lively, intense, long and with great finesse.

The sparkling rosé wines are bright and clear, with aromas of fresh red fruit, long and with great finesse.

* Where limits have not been specified, the EU legislation in force must be complied with.

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): 0,8

— Maximum total sulphur dioxide (in milligrams per litre): 180

5. **Winemaking practices**

a. *Specific oenological practices*

1.

Specific oenological practice

The grapes, must and wine are handled, and fermentation and development monitored, so as to produce maximum quality and the traditional characters of the wine styles with the protected designation. The premises where maturation takes place have facilities for ageing the wines which guarantee quality. The total alcoholic strength by volume of the base wines used to make sparkling wines is ≥ 10 %.

Maximum yield: 0,72 hl of wine per 100 kg of grapes.

This can, exceptionally, be increased to 0,74 hl of wine per 100 kg of grapes.

Red wine: ≥ 30 % Manto Negro and ≤ 30 % Gorgollassa grape varieties.

White: ≥ 50 % Moll or Moscatel varieties.

Rosé and sparkling rosé: ≤ 30 Gorgollassa.

Sparkling white: ≥ 50 % Moll and without Moscatel varieties.

2.

Relevant restriction on making the wines

For the extraction of must or wine, only mechanical systems which do not damage or displace the solid parts of grape bunches may be used. Specifically, it is not permitted to use high speed centrifugal crushers or continuous presses. Practices that involve pre-heating the grapes or heating the musts or wines in the presence of the marc in order to force the extraction of the colouring material are not permitted for making wines with the Binissalem PDO.

The Regulatory Board can decide on the type of packaging and the system for transporting the harvested grapes in order to prevent deterioration of the quality.

3.

Cultivation method

Practices are in place in order to achieve the highest quality and specificity of the wines.

The minimum planting density is 2 225 plants/ha, depending on the soils, varieties and training systems. Gobelet-training or trellising are used.

Irrigation can be authorised with specified methods and conditions, following technical studies or where justified by climate conditions.

The minimum natural alcoholic strength by volume is 10 % for white varieties and 10,5 % for red varieties.

b. *Maximum yields*

1. White and red varieties

9 900 kilograms of grapes per hectare

2.

73,26 hectolitres per hectare

3. Parellada grape variety

11 000 kilograms of grapes per hectare

4.

81,40 hectolitres per hectare

6. **Demarcated geographical area**

Municipalities of the island of Mallorca: Binissalem, Consell, Santa Maria del Camí, Santa Eugenia and Sencelles.

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

CABERNET SAUVIGNON

CALLET

CHARDONNAY

ESCURSAC

GIRÓ ROS

GORGOLLASSA

MACABEO – VIURA

MANTO NEGRO

MERLOT

MOLL – PRENSAL

MONASTRELL

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PARELLADA

SYRAH

TEMPRANILLO

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

The climate and soil conditions and the local grape varieties are crucial for the characteristics and quality. They are instrumental in full ripening with a greater concentration of sugars, and greater expression of processes associated with the synthesis and accumulation of compounds with a decisive effect on quality: sugars, acids, aromatic and phenolic compounds. This makes it possible to make wines that feel warm, with good alcoholic strength.

Red wines: fruitiness, warmth, structure and length;

Rosé wines: heavily aromatic and long;

White wines: freshness and aromatic and flavour intensity;

Sparkling white wines: fresh, elegant, liveliness and intensity;

Sparkling rosé wines: heavily aromatic, elegant and long.

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

Packaging must take place in wineries registered in the Register of Bottling Enterprises located in the protected area in order to guarantee the quality of the wines, bearing in mind the following:

— Bottling conditions must be strictly monitored;

— Transporting unpackaged wine can have a negative effect on its quality;

— The best conditions for bottling are monitored at source, where experience regarding the specific characteristics of the product is the guarantee of quality and authenticity.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition

The name of the Binissalem PDO must appear prominently on the label.

The packaging must bear numbered seals, labels or secondary labels issued by the Regulatory Board, which cannot be used again. They must be affixed by and at the winery.

Link to the product specification

https://www.caib.es/sites/qualitatagroalimentaria/es/binissalem-46238/