C/2025/6581

10.12.2025

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/2025/6581)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Ribeiras do Morrazo'

EU reference number: PGI-ES-02238-AM01 – 16.9.2025

1. **Name of product**

'Ribeiras do Morrazo'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ 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 Ribeiras do Morrazo PGI 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)**

7.1. *Changes in the description of the wines*

Description:

The minimum acquired and total alcoholic strength of the white wines has been reduced from 11,5 % to 11 %.

The maximum volatile acidity has increased from 17,9 meq/l to 18 meq/l for the white wines and 20 meq/l for the reds.

The organoleptic description of the wines has also been improved.

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

☑ The amendment affects the single document.

7.2. *Changes in the extraction yield*

Description:

The extraction yield limit has been increased from 68 litres to 70 litres per 100 kg of grapes for white varieties, and 72 litres per 100 kg of grapes for red varieties.

Point 3 of the product specification and point 7 of the single document have been amended.

☑ The amendment affects the single document.

7.3. *Changes to the demarcated area*

Description:

The provision has been removed restricting suitable land to areas below 300 metres in elevation within the demarcated area.

Point 4 of the product specification and point 9 of the single document have been amended.

☑ The amendment affects the single document.

7.4. *Changes in the production yield*

Description:

The limit on production yield per hectare has increased from 10 000 to 12 000 kg/ha for the white varieties (from 68 to 84 hl/ha); and from 8 000 to 10 000 kg/ha for the red varieties (from 54,4 to 72 hl/ha).

Point 5 of the product specification and point 7.2 of the single document have been amended.

☑ The amendment affects the single document.

7.5. *Drafting improvements*

Description:

Updating of legislative references; drafting improvements; and updating of the name and contact details of the competent control body.

This amendment concerns points 2, 7, 8 and 9 of the product specification. The single document is not affected.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Ribeiras do Morrazo'

EU reference number: PGI-ES-02238-AM01 – 16.9.2025

1. **Name(s)**

'Ribeiras do Morrazo'

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

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

Grapevine product

WHITE WINE

Organoleptic characteristics:

Visual appearance:

Clear and bright.

Aroma:

Intense aromas with clearly perceptible primary aromas.

Taste:

The wines are fresh and smooth in the mouth. The alcoholic strength is generally moderate, with balanced acidity and a fruity aftertaste.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

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

Organoleptic characteristics:

Visual appearance:

Clear and bright.

Aroma:

Intense aromas with clearly perceptible primary aromas.

Taste:

The wines are fresh and smooth in the mouth. The alcoholic strength is generally moderate, with balanced acidity and a fruity aftertaste.

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):	20
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics:

—

☑ 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:

—

Type of oenological practice:

Relevant restriction on making the wines

Description:

The grapes must be harvested using harvesting crates or other containers authorised by the competent authority.

Winemaking practice:

—

Type of oenological practice:

Specific oenological practice

Description:

The maximum wine yield is 70 litres for every 100 kg of grapes for the white grape varieties, and 72 litres for every 100 kg of grapes for the reds.

7.2. *Maximum yields*

All wines/category/variety/type:

White grape varieties

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

All wines/category/variety/type:

White grape varieties

Maximum yield:	84
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Red grape varieties

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

All wines/category/variety/type:

Red grape varieties

Maximum yield:	72
Maximum yield unit:	hectolitres per hectare

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

— ALBARÍN BLANCO – BRANCO LEXÍTIMO

— ALBARIÑO

— BRANCELLAO

— CAÍÑO BLANCO

— CAÍÑO TINTO

— ESPADEIRO – TORNEIRO

— GODELLO

— LOUREIRA

— LOUREIRO TINTO

— MENCÍA

— PEDRAL

— SOUSÓN

— TORRONTÉS

— TREIXADURA

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

It comprises the land suitable for grape production within the municipalities of Bueu, Cangas, Marín, Moaña, Poio, Pontevedra, Redondela and Vilaboa.

10. **Link with the geographical area**

The causal link with the geographical origin is based on:

☐ Reputation

☐ Given quality

☑ Other characteristics

Category of the grapevine product

1. Wine

Summary of the link

The area has a humid maritime climate, with 2 100 hours of sunshine a year, mild temperatures and a narrow temperature range (between 7,3 °C and 25,7 °C) during the growing season, with high temperatures during the winter, an almost total absence of frosts, and precipitation of between 1 300 and 1 800 mm. The area is shielded by several mountain formations, which lead to reduced summer rainfall. This, combined with the relatively high summer temperatures, produces high levels of evapotranspiration. As a result, there is a pronounced Mediterranean influence at that time of year, with average temperatures of around 18 °C. This clearly favours vine cultivation.

It is a coastal area, where vines are cultivated on hilly lands, with smooth slopes and sheltered aspects, nearly always located less than 150 m above sea level. Most of the soils are moderately acidic and permeable, with low water-retention capacity and limited organic-matter content in their top layer. The soils are mostly ancient, with sufficient depth, and well-heated by sunshine. This makes them suitable for growing. The lithological substrate is mostly made up of granite outcrops from the Hercynian period and slightly metamorphosed sedimentary rocks. There is a moderate amount of coarse matter, which makes the soils highly permeable and easy to work. The most common soil types are sandy-loamy or loamy, with a light texture, good drainage and optimal aeration. In addition, these soils are loose and mildly acidic, particularly on shallow slopes. This makes them suitable for achieving excellent quality grapes.

The wines are fresh, with a balanced alcoholic strength. The white wines have brilliant golden-yellow tones, and pronounced floral and fruity aromas. They are light and fresh on the palate, with good aromatic potential and a finish with hints of citrus. The red wines are of medium colour-intensity, with cherry-red tones and touches of violet. They have medium structure and pass smoothly on the palate, with aromas of red and wild fruits, and a slightly tannic finish.

The wines are a clear reflection of the effects of the temperature, rainfall and agronomic conditions, to which the effects of the human factor should be added. This can be seen in the well-suited varieties that are used (all of which are native varieties suited to this environment), the planting of vines in well-exposed areas with warm and permeable soils or in unique conditions, such as sandy and dune soils or granite rock slopes that are characteristic of this geographical area. The traditional systems for training and pruning tend to create low-pruned and high-density vineyards, thus better exposing the vines to the influences of the sea. All of these conditions result in balanced, harmonious wines that keep well and have an excellent aromatic profile.

11. **Further applicable requirements**

Title of the requirement/derogation

BOTTLING

Legal framework:

In national legislation

Type of further requirement/derogation:

Packaging within the demarcated geographical area

Description of the requirement/derogation:

The wines must be produced and bottled in the demarcated geographical area of production. Transporting and bottling the wine outside the winemaking area can jeopardise quality, as the wine can be exposed to oxidation-reduction, variations in temperature and other influences. The further the wine travels, the greater the risk. Bottling in the area of origin allows the wine's characteristics and quality to be preserved. This, combined with the experience and in-depth knowledge of the wines' particular qualities, built up over the years by local producers, makes it necessary to bottle the wines in the area of origin, thus preserving all their physical, chemical and organoleptic characteristics.

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:

All the bottles must bear a numbered certification label, provided by the control authority, which must be affixed in the winery itself. This label must include the geographical indication logo.

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

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/Pliego-Condiciones-IGP-Ribeiras-do-Morrazo-Julio-2025_ES.pdf