C/2026/4121

27.7.2026

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/2026/4121)

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

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

'Binissalem'

EU reference number: PDO-ES-A1056-AM03 – 27.4.2026

1. **Name of product**

'Binissalem'

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 Binissalem 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

CHANGES TO THE ORGANOLEPTIC DESCRIPTION

[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

The organoleptic description of the wines has been amended so that its characteristics can be linked to descriptors that can be assessed by scientific methods.

This amendment concerns point 2 of the product specification and point 6 of the single document.

☑ The amendment affects the single document.

Title

INTRODUCTION OF NEW VARIETIES

Description

The following red grape varieties have been added: Giró Negre, Esperó de Gall and Fogoneu.

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

☑ The amendment affects the single document.

Title

CHANGES TO THE OPTIONAL LABELLING TERMS

Description

The municipalities of the demarcated area have been added as smaller geographical units, along with certain requirements for their use on labels.

The labelling term 'Vinyet' has been added together with the rules on usage. Specifically, these wines have lower limits for sulphur dioxide and are made from grapes with a lower yield per hectare.

Points 2, 5 and 8 of the product specification and points 6, 7.2 and 11 of the single document have been amended.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Binissalem'

EU reference number: PDO-ES-A1056-AM03 – 27.4.2026

1. **Name(s)**

'Binissalem'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

4. Sparkling wine

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

Grapevine product

WINE – red wines

Organoleptic characteristics

Visual appearance

Clear.

Aroma

Wines with a residual sugar content of no more than 12 g/l expressed as glucose: generally characterised by fruity aromas, there may be vegetal, floral or mineral notes.

Wines with a residual sugar content exceeding 12 g/l expressed as glucose: generally characterised by fruity aromas (ripe, raisined or candied fruit), there may be vegetal or floral notes.

Taste

Wines with a residual sugar content of no more than 12 g/l expressed as glucose: structure, balance and some length.

Wines with a residual sugar content exceeding 12 g/l expressed as glucose: good balance of sweetness and acidity.

Additional information regarding organoleptic characteristics

Depending on the grape varieties used, the effects of ageing and the production method, secondary characteristics may predominate.

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

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Maximum volatile acidity:

Young wines: 13,3 meq/l

Wines aged 1 year or more: 15,3 meq/l

* Increasing by 1 meq/l for each degree of alcoholic strength in excess of 12 %.

Maximum sulphur dioxide:

≤ 5 g/l reducing sugars: 150 mg/l

> 5 to ≤ 45 g/l reducing sugars: 180 mg/l (to be eligible for the term 'Vinyet': 150 mg/l)

> 45 g/l reducing sugars: 300 mg/l (to be eligible for the term 'Vinyet': 250 mg/l)

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

Grapevine product

WINE – rosé wines

Organoleptic characteristics

Visual appearance

Bright and clear.

Aroma

Wines with a residual sugar content of no more than 12 g/l expressed as glucose: generally characterised by fruity aromas, there may be vegetal, floral notes.

Wines with a residual sugar content exceeding 12 g/l expressed as glucose: generally characterised by fruity aromas (ripe fruit), there may be floral or vegetal notes.

Taste

Wines with a residual sugar content of no more than 12 g/l expressed as glucose: balance and some length.

Wines with a residual sugar content exceeding 12 g/l expressed as glucose: good balance of sweetness and acidity.

Additional information regarding organoleptic characteristics

Depending on the grape varieties used, the effects of ageing and the production method, secondary characteristics may predominate.

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

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Maximum volatile acidity:

Young wines: 13,3 meq/l

Wines aged 1 year or more: 15,3 meq/l

* Increasing by 1 meq/l for each degree of alcoholic strength in excess of 12 %.

Maximum sulphur dioxide:

≤ 5 g/l reducing sugars: 180 mg/l (to be eligible for the term 'Vinyet': 150 mg/l)

> 5 to ≤ 45 g/l reducing sugars: 240 mg/l (to be eligible for the term 'Vinyet': 200 mg/l)

> 45 g/l reducing sugars: 300 mg/l (to be eligible for the term 'Vinyet': 250 mg/l)

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

Grapevine product

WINE – white wines

Organoleptic characteristics

Visual appearance

Bright and clear.

Aroma

Wines with a residual sugar content of no more than 12 g/l expressed as glucose: generally characterised by fruity aromas, there may be vegetal or floral notes. The wines made from Moscatel are characterised by aromas typical of the variety.

Wines with a residual sugar content exceeding 12 g/l expressed as glucose: generally characterised by fruity aromas (ripe fruit), there may be vegetal or floral notes. The wines made from Moscatel are characterised by aromas typical of the variety.

Taste

Wines with a residual sugar content of no more than 12 g/l expressed as glucose: balance and good intensity.

Wines with a residual sugar content exceeding 12 g/l expressed as glucose: good balance of sweetness and acidity.

Additional information regarding organoleptic characteristics

In all cases, depending on the grape varieties used, the effects of ageing and the production method, secondary characteristics may predominate.

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

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Maximum volatile acidity:

Young wines: 13,3 meq/l

Wines aged 1 year or more: 15,3 meq/l

* Increasing by 1 meq/l for each degree of alcoholic strength in excess of 12 %.

Maximum sulphur dioxide:

≤ 5 g/l reducing sugars: 180 mg/l (to be eligible for the term 'Vinyet': 150 mg/l)

> 5 to ≤ 45 g/l reducing sugars: 240 mg/l (to be eligible for the term 'Vinyet': 200 mg/l)

> 45 g/l reducing sugars: 300 mg/l (to be eligible for the term 'Vinyet': 250 mg/l)

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

Grapevine product

SPARKLING WINE (white and rosé)

Organoleptic characteristics

Visual appearance

Clear and bright.

Aroma

WHITE: generally characterised by fruity aromas, there may be vegetal, floral or patisserie notes.

ROSÉ: generally characterised by fruity aromas, there may be vegetal or floral notes.

Taste

WHITE: balance, finesse and good intensity.

ROSÉ: balance, finesse and some length.

Additional information regarding organoleptic characteristics

In all cases, depending on the grape varieties used, the effects of ageing and the production method, secondary characteristics may predominate.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	3,5
Minimum total acidity unit:	in grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Maximum volatile acidity:

Young wines: 13,3 meq/l

Wines aged 1 year or more: 15,3 meq/l

* Increasing by 1 meq/l for each degree of alcoholic strength in excess of 12 %.

Maximum sulphur dioxide: 180 mg/l (to be eligible for the term 'Vinyet': 150 mg/l)

☑ 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:

Specific oenological practice

Description:

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.

Winemaking practice

—

Type of oenological practice:

Relevant winemaking restriction

Description:

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.

Winemaking practice

GROWING METHODS

Type of oenological practice:

Relevant winemaking restriction

Description:

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.

7.2. *Maximum yields*

All wines / category / variety / type

Parellada grape variety

Maximum yield:

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

All wines / category / variety / type

Parellada grape variety

Maximum yield:

Maximum yield	72
Maximum yield unit	hectolitres per hectare

All wines / category / variety / type

The Parellada variety in order to use the term 'Vinyet'

Maximum yield:

Maximum yield	7 500
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

The Parellada variety in order to use the term 'Vinyet'

Maximum yield:

Maximum yield	54
Maximum yield unit	hectolitres per hectare

All wines / category / variety / type

Other varieties

Maximum yield:

Maximum yield	9 000
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Other varieties

Maximum yield:

Maximum yield	64,80
Maximum yield unit	hectolitres per hectare

All wines / category / variety / type

The other varieties in order to use the term 'Vinyet'

Maximum yield:

Maximum yield	6 750
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

The other varieties in order to use the term 'Vinyet'

Maximum yield:

Maximum yield	48,60
Maximum yield unit	hectolitres per hectare

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

— CABERNET SAUVIGNON

— CALLET

— CHARDONNAY

— ESCURSAC

— ESPERÓ DE GALL

— FOGONEU

— GIRÓ NEGRE

— GIRÓ ROS

— GORGOLLASSA

— MACABEO – VIURA

— MANTO NEGRO

— MERLOT

— MOLL – PRENSAL

— MONASTRELL

— MOSCATEL DE ALEJANDRÍA

— MOSCATEL DE GRANO MENUDO

— PARELLADA

— SYRAH

— TEMPRANILLO

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

The following municipalities: Binissalem, Consell, Santa María del Camí, Sencelles and Santa Eugenia, in Mallorca.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

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 red wines with: fruitiness, structure and length; rosé wines: heavily aromatic and long; and white wines with: freshness and aromatic and flavour intensity.

Category of grapevine product

4. Sparkling wine

Summary of the link

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 sparkling white wines with: freshness, finesse, liveliness and intensity; and sparkling rosés with: aromatic intensity, finesse and length.

11. **Further applicable requirements**

Title of the requirement/derogation

PROHIBITION ON PACKAGING OUTSIDE THE DEMARCATED AREA

Legal framework

In national legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

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 that:

— 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.

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 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.

Names of the municipalities of the demarcated area can be used as smaller geographical units provided that they comply with certain requirements.

The term 'Vinyet' may be used under certain conditions.

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

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