C/2025/2130

8.4.2025

Publication of an application for the approval of a Union amendment to a product specification of a protected designation of origin in the wine sector pursuant to Article 97(4) first subparagraph in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/2130)

Within 3 months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council ([1]), an opposition procedure with the Commission.

APPLICATION FOR A UNION AMENDMENT TO THE PRODUCT SPECIFICATION

'Manzanilla-Sanlúcar de Barrameda / Manzanilla'

PDO-ES-A1482-AM05

Date of application: 28.11.2023

1. Applicant and legitimate interest

Consejo Regulador de las Denominaciones de Origen Protegidas 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda' y 'Vinagre de Jerez' [Regulatory Board for the Protected Designations of Origin 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda' and 'Vinagre de Jerez']

The Regulatory Board is the managing body for the Protected Designations of Origin 'Jerez-Xérès-Sherry', 'Manzanilla-Sanlúcar de Barrameda' and 'Vinagre de Jerez' in accordance with the Order of 12 February 2018 of the Regional Ministry of Agriculture, Fisheries and Rural Development. Under Article 21(2)(a) of Law 10/2007 of 26 November 2007 on the protection of the origin and quality of wine in Andalusia, it is responsible for proposing amendments to the product specifications.

2. Heading in the product specification affected by the amendment(s)

☒ Name of product

☒ Category of the grapevine product

☒ Link

☐ Marketing restrictions

3. Description and reasons for amendment

3.1. *Inclusion of new protected names*

Section A (Protected name) of the product specification, point 1 (Protected name) of Section A (Mandatory particulars) of Annex 3 (Labelling of wines protected by the designation 'Manzanilla-Sanlúcar de Barrameda') to the product specification and Section 1 (Name(s)) of the single document have been amended to include the names 'Manzanilla de Sanlúcar de Barrameda' and 'Manzanilla de Sanlúcar' as protected names.

To provide clearer recognition of the origin of the wine and to extend the options for referring to the designation of origin to those commonly used in everyday language, all of which link the name 'Manzanilla' to the geographical origin.

([1]) Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

3.2. *Inclusion of a new product category*

Section B (Description of the wine) of the product specification and Sections 3 (Categories of grapevine products) and 4 (Description of the wine(s)) of the single document have been amended to include the grapevine product category 'Wine' alongside the existing category 'Liqueur wine'.

Section B.1 (Types of wine) of the product specification has been amended to include category 1, 'Wine', which reads as follows:

'I. Wine. Those included in point 1 of Part II of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 or any law that replaces it.'

Fortification (the addition of alcohol) is an oenological technique by which producers steer the ageing of the wines towards what is known as biological ageing (at 15 % vol. or slightly above, in order to maintain the 'flor').

In the case of biological ageing, the minimum level of 15 % vol. is also justified by the need to ensure that the wines are protected against bacterial contamination, which is a real risk given the area's typical micro-climate conditions and the fact that the barrels must contain oxygen, as the 'flor' yeasts are aerobic.

The conditions brought about by climate change mean that, at present, wines often reach natural strengths of close to or even above 15 % vol. after fermentation. This, together with the use of the traditional practice of 'asoleo' (drying the grape bunches in the sun after harvesting) means that the musts can reach the minimum strengths required for the ageing processes described without fortification being technically necessary.

Furthermore, the absence of fortification has been found to have no impact on the organoleptic characteristics of the wines as described in the specification.

3.3. *Amendment of the link as a result of the introduction of a new product category*

The first paragraph of Section G (Causal link between the geographical area and the quality of the wines) of the product specification has been amended to read as follows:

'The characteristics of the protected products are strongly influenced by the natural and human factors that characterise the geographical area in which the products originate. Products under category 1 "Wine" and those under category 3 "Liqueur wine" share the same link to their origin, as the difference between them is limited to whether or not the traditional oenological practice of fortification is used, which in certain protected wines may be replaced by other traditional techniques such as "asoleo" (sun-drying) to achieve the levels of alcoholic strength required for each type of wine.'

In turn, a reference to the category 'Wine' has been included in Section 8 (Description of the link(s)) of the single document.

Bringing the text into line with the two product categories referred to in Section B (Description of the wine) of the product specification.

Bringing the text into line with the two product categories referred to in Section B (Description of the wine) of the product specification.

3.4. *Limitations on the use of certain wines*

Section H (Further conditions) of the product specification has been amended with the addition of the following subsection:

'H.5. Wines used for seasoning new casks.

Wines that have been used to season new casks which, after being seasoned, are not going to be incorporated into the permanent set of vessels in the "crianza" system for the "Manzanilla-Sanlúcar de Barrameda" designation of origin, are under no circumstances suitable for the production of 'Manzanilla'.

This condition must be included in the production practices to prevent a surfeit of components from the new wood altering the organoleptic and physico-chemical characteristics of the protected wines.

3.5. *Change to the rules governing the term 'Reserva'*

Point f of Section 5 (Terms concerning age) of Annex 3 (Labelling of wines protected by the designation 'Manzanilla-Sanlúcar de Barrameda') to the product specification has been amended to read as follows:

'f. The term "Reserva" or other similar terms may be used for wines with a prolonged ageing period in the case of category 3, "Liqueur wine". In the case of category 1, "Wine", this term may be used only if it forms part of the trade mark registered by the winery and provided that the trade mark was registered prior to the first existing publication of the rules governing the term "Reserva".'

Bringing the text into line with the two product categories referred to in Section B.1 (Types of wine) of the product specification.

SINGLE DOCUMENT

1. **Name of product**

Manzanilla-Sanlúcar de Barrameda / Manzanilla / Manzanilla de Sanlúcar de Barrameda / Manzanilla de Sanlúcar

2. **Geographical indication type**

PDO – Protected designation of origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

3.1. *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)**

4.1. *Wines*

Wines protected by the 'Manzanilla-Sanlúcar de Barrameda' designation of origin, traditionally known by the name 'Manzanilla' wines, are 'generoso' (fortified) wines whose characteristics are the result of the particular biological maturing process carried out over a period of at least two years by wineries located in the municipality of Sanlúcar de Barrameda.

Organoleptic characteristics:

Appearance: clear, with tones ranging from straw yellow to amber.

Aroma: the wine must have at least two of the following aromas specific to biological ageing: white flowers, nuts or yeast (fresh bread dough). It may also have notes of fine wood that has been seasoned with wine.

Taste: dry, with a saline sensation in the mouth; may be slightly acidic and bitter.

Their signature characteristics stem from the fact that the entire maturing process takes place beneath a layer or film of 'flor' yeast.

These wines must have a sugar content of less than 4 grams per litre and an alcoholic strength of at least 15 % vol. but not more than 17 % vol.

* Undefined analytical parameters must comply with the legal limits.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

4.2. *Liqueur wines*

All products belonging to category 3, 'Liqueur wine', share the same general and organoleptic analytical characteristics as category 1, 'Wine'.

* Undefined analytical parameters must comply with the legal limits.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine making practices**

a. *Specific oenological practices*

Entitlement to produce wines covered by this designation is capped at 70 litres of wine per 100 kg of grapes.

All stocks of wine being aged must be stored in oak barrels with a capacity no greater than 1 000 litres. All wines must have a minimum average age of 2 years in order to be eligible for release.

Liqueur wines may be fortified with grape spirit at any point in the production and ageing process.

Calcium sulphate may be added to liqueur wines for acidification purposes within the limits laid down in the applicable legislation.

b. *Maximum yields*

11 428 kilograms of grapes per hectare

6. **Demarcated geographical area**

The demarcated geographical area comprises the land located within the municipalities of Sanlúcar de Barrameda, Jerez de la Frontera, El Puerto de Santa María, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera, Lebrija and San José del Valle delimited to the east by the 5° 49' meridian west of Greenwich and to the north by the 36° 58' parallel north. The protected wines must be aged in wineries situated within the municipality of Sanlúcar de Barrameda.

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

PALOMINO

PALOMINO FINO - LISTÁN BLANCO

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

Wine and liqueur wine

Products under category 1 'Wine' and those under category 3 'Liqueur wine' share the same link to their origin, as the difference between them is limited to whether or not the traditional oenological practice of fortification is used, which in certain protected wines may be replaced by other traditional techniques such as 'asoleo' (sun-drying) to achieve the levels of alcoholic strength required for each type of wine.

The wines' characteristics are strongly influenced by the area's natural and human factors and are common to both category 1 and category 3 products, as both share the same link with the origin, the only difference between them being whether or not the practice of fortification is used.

The geographical environment has a direct impact on the alcoholic strength and acidity of the wines, which are usually moderate, although this depends on the specific cultural practices applied. Generally speaking, the almost complete absence of rainfall throughout most of the plant's growth cycle, prevailing dry easterly winds and high moisture retention capacity of the 'albariza' soil result in healthy, high-quality harvests of an excellent ripeness. The chalky soils which abound in the region produce elegant, flavourful wines with good body and moderate acidity which develop very well over time, allowing the production of 'generoso' wines with high levels of ageing in some cases.

The use of traditional indigenous varieties fully adapted to the area's soil and climate also contributes to the development of these wines. Over the centuries winegrowers have identified the grape variety best suited both to the soil and climate conditions and to the particular processes of production and ageing to which it is subject: the 'Listan Blanco' (also known as 'Palomino Fino') and 'Palomino' varieties give rise to wines which are highly redolent of the land and which age particularly well.

Biological ageing, i.e. ageing beneath a 'flor' yeast film, is served exceptionally well by the traditional 'criaderas y soleras' dynamic system as well as by the high levels of humidity enabled through harnessing the regular night-time Atlantic breezes which the traditional architecture of the Sanlúcar wineries facilitates.

9. **Specific further requirements (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

To ensure the preservation of the particular characteristics and quality of the wines and so as to prevent potential organoleptic deterioration resulting from transportation to other areas, bottling must take place within the demarcated production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels used for the protected wines must comply with the provisions of the applicable legislation, as well as with Annex 3 to this product specification. This applies to both mandatory and optional labelling particulars.

The bottles must bear quality seals issued by the Regulatory Council or secondary labels featuring a distinctive mark and an alphanumeric identification code, in accordance with rules laid down by the Regulatory Council. The larger geographical unit 'Andalucía' may be indicated on an optional basis.

Link to the product specification

https://lajunta.es/4svba