COMMISSION IMPLEMENTING DECISION

of 2 August 2018

on the publication in the *Official Journal of the European Union* of an application for amendment of a specification for a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(Tacoronte-Acentejo (PDO))

(2018/C 272/03)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 [1], and in particular Article 97(3) thereof,

Whereas:

(1) Spain has sent an application for amendment of the specification for the name 'Tacoronte-Acentejo' in accordance with Article 105 of Regulation (EU) No 1308/2013.

(2) The Commission has examined the application and concluded that the conditions laid down in Articles 93 to 96, Article 97(1), and Articles 100, 101 and 102 of Regulation (EU) No 1308/2013 have been met.

(3) In order to allow for the presentation of statements of opposition in accordance with Article 98 of Regulation (EU) No 1308/2013, the application for amendment of the specification for the name 'Tacoronte-Acentejo' should be published in the *Official Journal of the European Union*,

HAS DECIDED AS FOLLOWS:

Sole Article

The application for amendment of the specification for the name 'Tacoronte-Acentejo' (PDO), in accordance with Article 105 of Regulation (EU) No 1308/2013, is contained in the Annex to this Decision.

In accordance with Article 98 of Regulation (EU) No 1308/2013, the publication of this Decision confers the right to oppose the amendment of the specification referred to in the first paragraph of this Article within two months of the date of its publication in the *Official Journal of the European Union*.

Done at Brussels, 2 August 2018.

For the Commission

Phil HOGAN

Member of the Commission

[1] OJ L 347, 20.12.2013, p. 671.

ANNEX

'TACORONTE-ACENTEJO'

PDO-ES-A0115-AM03

Date of application: 17.11.2015

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

1. **Rules applicable to the amendment**

Article 105 of Regulation (EU) No 1308/2013 – Non-minor modification

2. **Description and reasons for amendment**

2.1. *New categories of products have been added*

Points 2 and 7.d of the Product Specification, and points 3, 4 and 8 of the Single Document have been amended.

The inclusion of new product categories reflects the fact that these products were already being made in the production area, with varieties typical of 'Tacoronte-Acentejo', although they had not been sold under its PDO certification. Therefore, the proposed amendment is also intended to cover certain products that have historically been made in the protected area and are provided for by Regulation (EU) No 1308/2013, such as:

— Sparkling wine

— Quality sparkling wine

— Quality aromatic sparkling wine

— Semi-sparkling wine

— Aerated semi-sparkling wine

— Wine from raisined grapes

— Partially fermented grape must

The definition given for 'Tacoronte-Acentejo' sparkling wines constituted a trade restriction, because sparkling wines were produced that did not follow the traditional method, and which could not be certified with the PDO. Although this practice is not characteristic of — or exclusive to — the Tacoronte Acentejo PDO, this reference has been removed. Permission has also been given for the production of sparkling wines using any of the authorised methods, which are those that have been used in the district, but which were not included at the time since it was considered that only wine deemed to be of higher quality would be included.

2.2. *Removal of the restriction on the actual alcoholic strength by volume*

Point 2.a.1 of the Product Specification and point 4 of the Single Document have been amended.

This involves the removal of the restriction previously referred to concerning the minimum actual alcoholic strength by volume that wines of the 'Tacoronte-Acentejo' Protected Designation of Origin must have.

Consumer demand has been moving towards wines that are low in alcoholic strength. This trend has been driven for the most part by messages put out to make the general public aware of the need to adopt a healthy lifestyle.

Until now, 'Tacoronte-Acentejo' PDO wines were sold with a minimum alcoholic strength that was higher than that laid down in the legislation, although this was not a distinguishing characteristic of those wines. Although wines with a lower strength than that laid down in the Product Specification have always been produced in the district, until a few years ago these wines were not considered to be of the best quality owing to their poor stability. Technological advances have given these wines — which were already being marketed, albeit without the protection of the Designation of Origin — the necessary stability.

The proposed amendment opens up a range of possibilities for the sale of products that already exist in the district, without them losing the essential and distinguishing characteristics of the protected geographical area, given that these characteristics are due to soil and climate conditions and to the varieties of vine grown in the area.

To date, wines produced in the protected geographical area have been put on the market with the varieties and climate and soil conditions of the PDO. However, these wines have not been certified because they have a lower alcohol content.

We consider that this amendment, which is to reduce the minimum alcoholic strength of the wines, will satisfy consumer demand and promote the sale of wines that already exist in the district. This will contribute to the objectives of the European Commission with regard to preventing marketing restrictions, provided that the intrinsic characteristics of the products covered by the PDO are maintained.

2.3. *Change in the limits on the total alcoholic strength*

Point 2.a.2 of the Product Specification and point 4 of the Single Document have been amended.

As a result of the justified amendment in the actual alcoholic strength, the total alcoholic strength must be amended.

By definition, the total alcoholic strength is the actual alcoholic strength plus the reducing sugar content (in g/l) divided by 17, i.e.:

Total Alcoholic Strength = Actual Alcoholic Strength + Reducing Sugar Content (in g/l)/17.

Changing the value for actual alcoholic strength without changing the sugar concentration necessarily alters the total alcoholic strength.

In addition, the minimum limit for naturally sweet wines has gone from 15,6 % vol. to 15 % vol. because setting the minimum limit at 15,6 % was considered restrictive, since naturally sweet wines with alcoholic strengths of between 15 and 15,6 % have organoleptic characteristics and features that make them perfectly suited to be covered by the PDO.

2.4. *Changes to the volatile acidity limits*

Point 2.a.3 of the Product Specification and point 4 of the Single Document have been amended.

With regard to the proposed amendment for volatile acidity, it must be pointed out that the trends in consumer markets for the wines covered by the 'Tacoronte-Acentejo' designation of origin have led to a gradual change in wine-making practices in recent years.

In the light of current consumer preferences, there has been a tripling in the production of wines with residual sugar, wines aged in the barrel, and single-variety wines made from varieties that are complex to manage.

However, given that wine is an acidic drink by its very nature, many quality wines of this PDO have volatile acidity values of between 0,8 and 1,0 g/l of acetic acid without being unpleasant to the taste. This is backed up by the good ratings given by tasting-panel experts in their organoleptic analysis for certain wines that, in physico-chemical terms, had volatile acidity values of more than 0,8 g/l, the limit set in the Product Specification being amended.

In wine, volatile acidity is not a characteristic to which the consumer gives much consideration, unless it is too pronounced in the wine and is off-putting, or it significantly changes the desired organoleptic characteristics.

We therefore consider that the limit on volatile acidity must be amended so that wines with perfect harmony and balance can be sold even though they exceed the limits currently set by the Product Specification in force.

2.5. *Changes in excess pressure*

Point 2.a.9 of the Product Specification has been amended. The Single Document was not changed.

In addition, the minimum excess pressure for sparkling wines has gone from 3,5 bar to 3 bar because setting the minimum limit at 3,5 bar was considered restrictive, since sparkling wines made and subjected to pressures ranging from 3 to 3,5 also have organoleptic characteristics and features that make them perfectly suited to be covered by the PDO.

2.6. *Correction of a typographical error*

Point 2.b of the Product Specification has been amended. This does not affect the Single Document.

In the Product Specification being amended, a typographical error meant that the word 'red' did not appear in the reference to sparkling wines, when reference was being made to these wines in the description of their organoleptic characteristics. This must be corrected because red wines are precisely the wines that are most characteristic of the protected area.

2.7. *Adaptation of the sugar content*

Point 3.a.1 of the Product Specification and point 4 of the Single Document have been amended.

In order to change the lower limit for actual alcoholic strength for wines of this PDO, it is necessary to ensure the optimal ripeness of the grapes. Although the sugar concentration of the grape was 170 g/l in the Product Specification being amended, this concentration seems excessive when making low-alcohol products. Without forgetting that it is necessary to ensure an optimal ripening and quality of the grape, this concentration should be reduced in a balanced way to 154 g/l.

2.8. *Inclusion of practices already in use*

Point 3.a.3 of the Product Specification has been amended. This does not affect the Single Document.

An oenological practice has been added that was already being carried out. It has been included in order for the Product Specification to comply with the European legislation in force.

For this reason, musts (grape musts, concentrated and partially fermented) that meet the conditions set in the European rules and the conditions of this Product Specification have been included.

2.9. *Change in name of register*

Point 8.b.2 of the Product Specification has been amended. This does not affect the Single Document.

The name 'Register of bottling wineries' is changed to 'Register of packaging wineries' because bottling is not the only type of packaging. Given that other containers are also permitted, the word 'packaging' is more accurate.

2.10. *Elimination of packaging restrictions*

Point 8.b.10 of the Product Specification has been amended. This does not affect the Single Document.

This amendment is intended to bring about the relaxation — and ultimately the abolition — of a restriction set out in the Product Specification being amended.

Producers have repeatedly spoken (plenary sessions, meetings) of the difficulty involved in having to sell their products exclusively in glass bottles. For this reason we considered that this restriction should be removed and that producers should be allowed to choose the different packaging options allowed by the regulations, provided that the quality of the product is safeguarded.

In short, this amendment to the Product Specification is not intended to detract in any way from the special characteristics of the PDO wines. The wines continue to have the same link with the geographical environment and the same organoleptic characteristics as set out in the Product Specification being amended. Our only intention is to acknowledge the reality of the situation by including products that were already being sold in the geographical area, albeit without protection, but with the Designation's own methods, varieties and techniques.

SINGLE DOCUMENT

1. **Registered name**

Tacoronte-Acentejo

2. **Geographical indication type**

PDO — Protected designation of origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

4. Sparkling wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

8. Semi-sparkling wine

9. Aerated semi-sparkling wine

11. Partially fermented grape must

15. Wine from raisined grapes

16. Wine made from overripe grapes

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

WINE (WHITES, REDS AND ROSÉS)

The wines put up for consumption must be pure and brightly-coloured in appearance and, depending on the colour range, either white, rosé or red. They must have bold aromas in which the characteristics of the raw material from which they are made can be discerned. They will be pure, fruity, and of varying intensity, with a fresh, flavourful and well-balanced taste. If they undergo an ageing process, they must have the characteristics of aroma and taste associated with such ageing.

Maximum sulphur in accordance with EU legislation.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	15
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18

LIQUEUR WINE

The wines put up for consumption must have an attractive colour ranging from less intense to more intense for wines of an older vintage. The aromas must be complex and bold, with strong notes of mature grapes — and even raisins — evocative of the grape variety. On the palate, the balance between alcohol, sweetness and acidity must stand out. If they undergo an ageing process, they must have the characteristics of aroma and taste associated with such ageing.

Maximum sulphur in accordance with EU legislation.

General analytical characteristics

Maximum total alcoholic strength (in % volume)	17,5
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	25

SPARKLING WINE, QUALITY SPARKLING WINE, AND QUALITY AROMATIC SPARKLING WINE

The wines put up for consumption must be pure and bright with a pale yellow to golden-yellow colour when they are made from white grape varieties. When they are made from red grape varieties they must range in colour from strawberry pink to the tones of red-onion skin. The bubbles must be small and spherical and released in a continuous and steady manner. In the nose, the aroma must be clear, intense, complex, fruity and varietal. They must be full-bodied on the palate due to the release of carbon dioxide, which adds liveliness, with a fruity finish presenting a range of flavours.

Minimum total alcoholic strength:

Sparkling wine: 8,5 % vol

Quality sparkling wine: 9 % vol

Quality aromatic sparkling wine: 10 % vol

Maximum total alcoholic strength in accordance with EU legislation

General analytical characteristics

Minimum actual alcoholic strength (in % volume)	6
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

SEMI-SPARKLING WINE, AERATED SEMI-SPARKLING WINE

Straw-yellow wines, pure and with fine bubbles, medium-to-high intensity. Clear wines with fruity and floral aromas as well as balsamic, full, pungent, and slightly acidic nuances with notes of dried fruit in the aftertaste.

For rosé and white products, the appearance of semi-sparkling wines and aerated semi-sparkling wines will be similar to the appearance of rosés and whites

Minimum total alcoholic strength: 9 % vol

Maximum total alcoholic strength in accordance with EU legislation.

Sulphur in accordance with EU legislation.

General analytical characteristics

Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18

WINE FROM OVERRIPE GRAPES AND WINE FROM RAISINED GRAPES

The wines put up for consumption must be clear and bright. The production process must give them an attractive colour ranging from less-intense to more-intense in colour. Clean, intense, complex and varietal aromas, with strong notes of ripe grapes and even raisins. On the palate, the full and flavoursome balance between sweetness and acidity stands out.

Minimum actual alcoholic strength:

Wine from raisined grapes: 9 % vol.

Wine from overripe grapes: 12 % vol

Minimum total alcoholic strength:

Wine from raisined grapes: 16 % vol.

Wine from overripe grapes: 15 % vol

Maximum total alcoholic strength in accordance with EU legislation.

Sulphur in accordance with EU legislation.

General analytical characteristics

Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	18

PARTIALLY FERMENTED GRAPE MUST

The long growing period and the slow ripening of the grapes makes the production of this product possible. It is clear and bright in appearance. When smelled, medium-intensity, fruity aromas with possible grassy notes stand out.

On tasting, the product has good acidity with balanced sweetness.

For limits that have not been specified, the appropriate EU legislation must be complied with.

General analytical characteristics

Minimum actual alcoholic strength (in % volume)	1

NATURALLY SWEET WINES

These are wines made without artificially increasing their alcoholic strength. The alcohol content comes entirely from fermentation. The natural alcoholic strength by volume is over 15 % vol. and the actual alcoholic strength by volume must be at least 13 % vol. The wines prepared for consumption must be pure and bright and the production process must give them an attractive colour ranging from less-intense to more-intense. Clean, intense, complex and varietal aromas, with strong notes of ripe grapes and even raisins. On the palate, the full and flavoursome balance between sweetness and acidity stands out.

Minimum total alcoholic strength: 15 % vol.

Maximum total alcoholic strength in accordance with EU legislation.

Sulphur in accordance with EU legislation.

General analytical characteristics

Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	3,5 in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	25

5. **Wine making practices**

a. ***Essential oenological practices***

Specific oenological practice

Grapes for the production of wines covered by this designation will have a minimum sugar content of 154 g/l.

The techniques used in the handling of the grapes, the must and the wine, the control of the fermentation and the storage process lead to the highest-quality wines, upholding the traditional qualities of the types of wine covered by this designation.

Growing practices

The growing practices must be traditional practices and the maximum planting density must be 3 000 vines per hectare.

The vines must be irrigated only in order to ensure the survival of the vine and the achievement or improvement of quality. New plantations, re-plantations, or replacement plantations must also be irrigated. Irrigation may take place all year round in the first three growing years.

b. ***Maximum yields***

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

6. **Demarcated area**

The production area is made up of the following municipalities on the island of Tenerife: Tegueste, Tacoronte, El Sauzal, La Matanza de Acentejo, La Victoria de Acentejo, Santa Úrsula, La Laguna, El Rosario, and Santa Cruz de Tenerife.

7. **Main wine grapes**

NEGRAMOLL

MOSCATEL ALEJANDRIA — MOSCATEL DE MALAGA

GUAL

VIJARIEGO NEGRO

LISTAN BLANCO DE CANARIAS

TINTILLA

PEDRO XIMENEZ

MALVASIA AROMATICA — MALVASIA DE SITGES

LISTAN NEGRO — ALMUÑECO

VERDELLO

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

WHITE WINES, RED WINES AND ROSÉ WINES

Although all of the Canary Islands are volcanic in origin, the soil of Tacoronte-Acentejo has developed in a different way, marked by clay-loam and clay-silt. It produces white wines that are balanced, fresh, and long-lasting, and well-structured red wines with highly balanced nuances, good-quality tannins, and a bold, long-lasting aftertaste. Rosé wines from this soil have the right balance between acidity and freshness.

LIQUEUR WINE

The large number of micro-climates created by the terrain, soil, and influence of the trade winds means that certain varieties do not reach the optimal degree of ripeness for the production of naturally sweet wines. Therefore wine alcohol was traditionally used to produce these types of wine, which have fresh aromas and are reminiscent of the relevant variety. These wines gain in complexity when they undergo an ageing process.

SEMI-SPARKLING WINE

The growing period of the vine in the district makes it possible to produce semi-sparkling wines. The consistency of temperature in the area and the abundant sunshine enable a long growing period and a slow ripening of the grapes. This produces soft, intensely fruity wines with a lively mouthfeel.

SPARKLING WINE

Tacoronte-Acentejo vines have a long growing period and ripen slowly. This is due to the great consistency of temperature in the geographical area, where there is between 450 and 550 mm of precipitation a year and no risk of frost. The area has an average of 2 500 hours of sunlight a year and little variation between summer and winter, with northerly (trade) winds, which produce a tremendous variety of strongly contrasting microclimates, which are palpable even at a distance of 100 metres. The long growing period and the slow ripening of the grape mean that the wines acquire good aromatic intensity. These factors also produce the lively mouthfeel and fruity finish.

WINE FROM OVERRIPE GRAPES

Training the vine on strings, which is the traditional method used in this district, improves exposure to sunlight and ensures a uniform temperature across the whole plant, resulting in a perfect equilibrium, highlighting the balance on the palate between sweetness and acidity in these wines.

PARTIALLY FERMENTED GRAPE MUST

The traditional cultivation system that is most used in this district is 'training on strings'. This system promotes a high level of exposure of the vine to the sunshine, giving the grapes a high sugar concentration, which helps the production of this type of wine.

AERATED SEMI-SPARKLING WINE

The growing period of the vine in the district makes it possible to produce semi-sparkling wines. The consistency of temperature in the area and the abundant sunshine enable a long growing period and a slow ripening of the grapes. This produces soft, intensely fruity wines with a lively mouthfeel. However, the human factor is decisive for this category since the total or partial addition of carbon dioxide is necessary to achieve the aforementioned characteristics.

QUALITY SPARKLING WINE

Tacoronte-Acentejo vines have a long growing period and ripen slowly. This is due to the great consistency of temperature in the geographical area, where there is between 450 and 550 mm of precipitation a year and no risk of frost. The area has an average of 2 500 hours of sunlight a year and little variation between summer and winter, with northerly (trade) winds, which produce a tremendous variety of strongly contrasting microclimates, the differences between which can be noticed within barely 100 metres. The long growing phase and the slow ripening of the grape mean that the wines acquire good aromatic intensity. These factors also produce the lively mouthfeel and fruity finish.

The human factor is essential to achieve the characteristics of this wine, while the overpressure must be greater than or equal to 3,5 bar, as well as the total alcoholic strength of the base wine, which will be 9 % vol. as minimum. This characteristic will differentiate it from the category of sparkling wine.

QUALITY AROMATIC SPARKLING WINE

Tacoronte-Acentejo vines have a long growing period and ripen slowly. This is due to the great consistency of temperature in the geographical area, where there is between 450 and 550 mm of precipitation a year and no risk of frost. The area has an average of 2 500 hours of sunlight a year and little variation between summer and winter, with northerly (trade) winds, which produce a tremendous variety of strongly contrasting microclimates, which are palpable even at a distance of 100 metres. The long growing period and the slow ripening of the grape mean that the wines acquire good aromatic intensity. These factors also produce the lively mouthfeel and fruity finish.

The varieties used in this Designation, which are among those that are authorised by the Commission, together with the qualities of the soil and climate, are largely responsible for the specific characteristics of these wines, with the highlight being the intensity of their aromas.

WINE FROM RAISINED GRAPES

The exposure to the sunlight (an average of 2 500 hours a year), the uniformity of temperature (with a difference throughout the year of less than 10 °C), to which the plant is subjected, together with the crop layout (oriented to maximum sun exposure), allows for perfect development, highlighting a balance between sweetness and acidity in these wines.

NATURALLY SWEET WINES

Training the vine on strings, which is the traditional method in this district, improves exposure to sunlight and ensures a uniform temperature across the whole plant, resulting in a perfect equilibrium, highlighting the balance on the palate between sweetness and acidity in these wines.

9. **Essential further conditions**

Legal framework:

In national legislation

Type of further condition:

Packaging in the demarcated geographical area

Description of the condition:

The production of wines with a designation of origin finishes with additional oenological practices of various types that can affect their final characteristics, specific features and nuances. If packaging took place outside the demarcated area, it would not be possible to guarantee the quality of the final product, as it would be necessary to transport it to the packaging sites. This would involve unnecessary handling of the product which would impair the quality and safety of the wine.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels of the wines covered by this designation must prominently display the indication 'Tenerife'.

The name of the district 'Anaga' may also be included, provided that the grapes used in the production of the wine come solely from that district, and that the wine was produced within that district.

10. **Link to the product specification**

http://www.gobiernodecanarias.org/opencms8/export/sites/agricultura/icca/.content/galerias/Doc/calidad/pliegomodificado.pdf