C/2024/2366

27.3.2024

Publication 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

(C/2024/2366)

This publication confers the right to oppose the application pursuant to Article 98 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council [1] within two months from the date of this publication.

REQUEST FOR AMENDMENT TO THE PRODUCT SPECIFICATION

‘ Pico ’

PDO-PT-A1445-AM01

Date of application: 19.3.2017

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. *Information concerning the applicant*

Description: Update to the information concerning the applicant.

Reasons: The information concerning the applicant is out of date and therefore needs updating. This amendment is necessary to bring the single document and the product specification into line with the rules in force, while also being intended to improve and clarify the information provided previously.

Points amended in the single document: ‘Other information’ – Applicant details.

Points amended in the product specification: ‘Other information’ – Applicant details.

2.2. *Information concerning the interested parties*

Description: Removal of the information concerning the interested parties.

Reasons: As the meaning of ‘the interested parties’ was interpreted incorrectly, the applicant’s details were entered in this field by mistake. This information has therefore been removed. This amendment is necessary to bring the single document and the product specification into line with the rules in force, while also being intended to improve and clarify the information provided previously.

Points amended in the single document: ‘Other information’ – Interested parties.

Points amended in the product specification: ‘Other information’ – Interested parties.

2.3. *Information concerning the monitoring bodies*

Description: Update to the information concerning the monitoring bodies.

Reasons: The information concerning the applicant is out of date and therefore needs updating. This amendment is necessary to bring the single document and the product specification into line with the rules in force, while also being intended to improve and clarify the information provided previously.

Points amended in the single document: ‘Other information’ – Details of the monitoring bodies.

Points amended in the product specification: ‘Other information’ – Information about the monitoring bodies.

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

2.4. *Information concerning the competent monitoring authorities*

Description: Update to the information concerning the competent monitoring authorities.

Reasons: The information concerning the applicant is out of date and therefore needs updating. This amendment is necessary to bring the single document and the product specification into line with the rules in force, while also being intended to improve and clarify the information provided previously.

Points amended in the single document: 'Other information' – Details of the competent monitoring authorities.

Points amended in the product specification: 'Other information' – Information about the competent monitoring authorities.

2.5. *Product category – addition of a new category of grapevine product*

Description: The category 'Wine' has been added.

Reasons: This amendment serves to increase the economic value of a product that already exists in the region, by recognising it under the PDO.

This type of wine is already being made by producers following the region's traditional practices, and is noted for its quality and distinctiveness. Thus, including it under the 'Pico' PDO recognises its importance and quality, and the added value for its producers.

Points amended in the single document: 'Categories of grapevine product', 'Description of the wines', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Points amended in the product specification: 'Categories of grapevine product', 'Description of the wines', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

2.6. *Product category – addition of a new category of grapevine product*

Description: The category 'Sparkling wine' has been added.

Reasons: This amendment serves to increase the economic value of a product that already exists in the region, by recognising it under the PDO.

This type of wine is already being made by producers following the region's traditional practices, and is noted for its quality and distinctiveness. Thus, including it under the 'Pico' PDO recognises its importance and quality, and the added value for its producers.

Points amended in the single document: 'Categories of grapevine product', 'Description of the wines', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Points amended in the product specification: 'Categories of grapevine product', 'Description of the wines', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

2.7. *Product category – addition of a new category of grapevine product*

Description: The category 'Wine of overripe grapes' has been added.

Reasons: This amendment serves to increase the economic value of a product that already exists in the region, by recognising it under the PDO.

This type of wine is already being made by producers following the region's traditional practices, and is noted for its quality and distinctiveness. Thus, including it under the 'Pico' PDO recognises its importance and quality, and the added value for its producers.

Points amended in the single document: 'Categories of grapevine product', 'Description of the wines', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

Points amended in the product specification: 'Categories of grapevine product', 'Description of the wines', 'Specific oenological practices', 'Link with the geographical area' and 'Further conditions'.

2.8. *Description of the wines – category 'Liqueur wine'*

Description: The description of the liqueur wines has been improved and amended.

Reasons: As the previous description of the wines was found to be generic and vague, it should be amended to set out the characteristics associated with 'Pico' PDO wines. This amendment is necessary to bring the single document and the product specification into line with the rules in force.

Points amended in the single document: 'Description of the wines' – category 'Liqueur wines'.

Points amended in the product specification: 'Description of the wines' – category 'Liqueur wines'.

2.9. *Wine-making practices – maximum yields*

Description: Removal of the exception.

Reasons: A clear and objective requirement has been established for this parameter, thereby guaranteeing the uniformity and predictability of the production conditions.

Points amended in the single document: 'Wine-making practices'.

Points amended in the product specification: 'Wine-making practices'.

2.10. *Wine-making practices – oenological practices – all categories*

Description: Inclusion of a wine-making restriction applicable to all product categories: 85 % of the total volume of must has to originate from the main grape varieties, while the remainder may originate from secondary varieties.

Reasons: Establishing a limited list of grape varieties that are essential for guaranteeing the authenticity and distinctive character of 'Pico' PDO wines has led to a minimum percentage being defined for the total volume of must that has to originate from those main varieties. Nevertheless, as the secondary varieties are also among the traditional varieties cultivated in the geographical area, allowing them to be used to a limited extent does not undermine the distinctive character of 'Pico' PDO wines.

Points amended in the single document: 'Wine-making practices' – Wine-making restriction.

Points amended in the product specification: 'Wine-making practices' – Wine-making restriction.

2.11. *Main grape varieties – modification/alignment of the list of varieties*

Description: Alignment of the grape varieties with the new national list. Removal of the Fernão-Pires, Generosa, Malvasia and Sercial varieties. Varieties that have become secondary varieties: Malvasia Fina (Boal) and Galego Dourado.

Reasons: The list of grape varieties that may be used to produce wines in the Pico region should be updated and aligned with the new legal framework constituted by the national list of varieties suitable for winegrowing in Portugal.

The restriction on the varieties that may be used has arisen from the establishment of a limited list of varieties that are essential for guaranteeing the authenticity and distinctive character of 'Pico' PDO wines. This process has also resulted in one variety that was previously considered a main variety being moved to the list of secondary varieties.

Points amended in the single document: 'Main grape varieties'.

Points amended in the product specification: 'Main grape varieties'.

2.12. *Inclusion of secondary grape varieties*

Description: Two secondary varieties have been established, namely Malvasia Fina (Boal) and Galego Dourado, which have been removed from the list of main varieties.

Reasons: As these varieties are among the traditional varieties cultivated in the geographical area, including them as secondary varieties does not undermine the distinctive character of 'Pico' PDO wines.

Points amended in the single document: The single document is not affected.

Points amended in the product specification: 'Secondary grape varieties'.

2.13. *Link with the geographical area – all categories*

Description: The description of the link with the geographical area has been improved and amended.

Reasons: As the previous description of the link with the geographical area (category: 'Wine') was found to be generic and vague, and the link should also be described for the new product categories ('Sparkling wine', 'Liqueur wine' and 'Wine of overripe grapes'), the contents of this point have been revised and all the product categories included. Thus, the content has been made more accurate, taking account of the fact that the link with the geographical area covers all categories.

Points amended in the single document: 'Link with the geographical area'.

Points amended in the product specification: 'Link with the geographical area'.

SINGLE DOCUMENT

1. **Name of product**

Pico

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3. Liqueur wine

4. Sparkling wine

16. Wine of overripe grapes

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

1. Wines

White wines:

The wines are pale to intense yellow in colour, with an aroma that combines citrus and marine notes with hints of tropical fruit. On the palate, they have a marked salinity and minerality, pronounced acidity, are moderately alcoholic, and leave a fresh aftertaste.

The other analytical characteristics are as laid down by the relevant legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	46,6 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

2. Liqueur Wines

The wines are amber to brown in colour, with golden glints. Full-bodied and well structured, the liqueur wines are usually dry or medium-dry – although they can also be medium-sweet or sweet.

Their bouquet may include notes of ripe fruit and tree fruit. Floral or herbal notes may be present in young wines.

Fruity aromas, with notes of dried fruit, honey, caramel, spices and smoke, develop by virtue of age and the long period spent in the barrel.

They have a rich taste, ranging from dry to medium-sweet, with palpable acidity and salinity. They are fruity wines (stone fruit), which may also have notes of dried fruit, honey, caramel and spices.

The other analytical characteristics are as laid down by the relevant legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	46,6 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

3. Sparkling wines

The sparkling white wines are pale to intense yellow in colour, with an aroma that combines citrus and marine notes with hints of tropical fruit.

In some years, they may present tropical aromas. In the mouth, they have a palpable, fresh mousse with fine and intense bubbles, are fruity and mineral, with strong marine notes and pronounced acidity, and leave a fresh, invigorating aftertaste.

The other analytical characteristics are as laid down by the relevant legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	11,5
Minimum total acidity	46,6 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	185

4. Wines of overripe grapes

White wines:

These are wines with fruity aromas, of ripe fruit and stone fruit. In some years, they present notes of raisins.

Ageing produces notes of raisins and jam, with spice coming slightly to the fore.

In the mouth, they are dense, voluminous, fruity and spicy, with notes of caramel, aromatic herbs and salt, and a fresh finish.

The other analytical characteristics are as laid down by the relevant legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	12
Minimum total acidity	46,6 milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre)	18
Maximum total sulphur dioxide (in milligrams per litre)	250

5. **Wine making practices**

a. *Essential oenological practices*

1. Wines, sparkling wines, liqueur wines and wines of overripe grapes – vineyard management and soils

Cultivation methods

The grapes used to make 'Pico' PDO wines must come from *vinhas estremes* (vineyard parcels with a limited number of trees per hectare), where the vines are trained to grow close to the ground using the goblet or cordon systems.

Vines intended for making 'Pico' PDO wines must be growing or planted in non-humic lithic soils and lithosols lying on a consolidated substrate of basalts or similar rocks formed by recent lavas. Occurring in connection with rocky outcrops, these soils sometimes contain stony material and have a consolidated lava layer at the surface.

2. Wines, sparkling wines, liqueur wines and wines of overripe grapes – traditional practices

Wine-making restriction

The legally authorised traditional oenological methods and practices must be followed when making 'Pico' PDO wines.

3. Wines – natural alcoholic strength by volume

Wine-making restriction

The musts used are required to have a minimum potential natural alcoholic strength by volume of 10 %.

4. Sparkling wines – natural alcoholic strength by volume

Wine-making restriction

The musts used for the base wines of the sparkling wines are required to have a minimum potential natural alcoholic strength by volume of 9 %.

5. Liqueur wines – natural alcoholic strength by volume

Wine-making restriction

The musts used for the liqueur wines are required to have a minimum potential natural alcoholic strength by volume of 12 %.

6. Wines of overripe grapes – natural alcoholic strength by volume

Wine-making restriction

The musts used for the wines of overripe grapes are required to have a minimum potential natural alcoholic strength by volume of 15 %.

7. Wines, sparkling wines, liqueur wines and wines of overripe grapes – varieties

Wine-making restriction

When making wines, sparkling wines, liqueur wines and wines of overripe grapes under the 'Pico' PDO, 85 % of the total volume of must has to originate from the Arinto dos Açores/Terrantez da Terceira, Verdelho and Terrantez do Pico grape varieties.

The remainder of the total volume of must may originate from the Galego Dourado and Malvasia Fina/Boal varieties.

8. Liqueur wines – ageing period

Specific oenological practice

Liqueur wines bearing the 'Pico' PDO may only be bottled after a minimum ageing period of 36 months.

9. Wines of overripe grapes – ageing period

Specific oenological practice

Wines of overripe grapes bearing the 'Pico' PDO may only be bottled after a minimum ageing period of 36 months

b. *Maximum yields*

Wines, sparkling wines, liqueur wines and wines of overripe grapes

70 hectolitres per hectare

6. **Demarcated geographical area**

The geographical area of the 'Pico' PDO comprises:

a) areas with an altitude of 100 m or less in the municipality of Madalena;

b) areas with an altitude of 100 m or less in the parish of Santa Luzia, part of the parish of Prainha and the locality of Baía de Canas in the municipality of São Roque;

c) areas with an altitude of 100 m or less in the parish of Piedade and the localities of Engrade and Manhenha in the municipality of Lajes.

7. **Main wine grapes variety(ies)**

Arinto dos Açores - Terrantez da Terceira

Galego Dourado

Malvasia Fina - Boal, Bual

Terrantez do Pico

Verdelho

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

Wines, sparkling wines, liqueur wines and wines of overripe grapes

This information applies to wines, sparkling wines, liqueur wines and wines of overripe grapes.

Natural factors

Situated in the Central Group of the Azores archipelago, Pico is the second largest of the Azorean islands and the most mountainous. It is home to Portugal's highest peak, Pico Mountain, which rises to an altitude of 2 351 metres.

Pico Mountain, which is also the highest point of the Mid-Atlantic Ridge, characterises the island's terrain, constituting an orographic barrier that causes differences in rainfall between slopes. In part, this helps to explain why most of the vineyards are planted on the western side of the island, where rainfall is generally lower than on the north-east coast, for example.

According to the Köppen Climate Classification System, the coastal climate of Pico is a temperate, type Csb climate (the average temperature in the coldest month is lower than 18 °C but higher than -3 °C), with rainy winters and dry, cool summers (the average temperature of the warmest month is less than 22 °C).

The wind, which is caused by the collision of Atlantic air masses, is an important aspect of the climate, due to the humidity and salinity it brings.

The relative humidity is generally lower than on the other islands, ranging from 70 % to 80 %. It remains low in summer, including at night, since the heat-regulating effect of the lava rock layers means that the temperatures do not fluctuate a great deal between night and day. These are favourable conditions for winegrowing.

As the youngest island of the Azores, its soils are poorly developed, shallow volcanic soils with a large quantity of coarse material (stoniness). There are also areas composed of lava rock layers known as *lajidos*, in which consolidated forms indicative of the island's volcanicity (effusive, Hawaiian-type eruptions) can be observed.

Human factors

The first vines were brought to Pico upon its settlement in 1460, spreading rapidly across the island.

Employing wisdom and creativity, the inhabitants of Pico triumphed in the face of the adversities of nature, turning unproductive stone into their source of livelihood. Specifically, they planted vineyards and protected them from the strong winds and the spray of the sea by building a huge, structured network of walls, which highlights the *currais* (plots of land enclosed by dry stone walls, built with two purposes in mind: to remove excess stones from the soil and to provide protection from the wind). In 2004, UNESCO recognised this architectural work as a World Heritage Cultural Landscape. Today the site is still home to a people who look back on their past with pride.

Specific product characteristics associated with the geographical area:

Wines, sparkling wines, liqueur wines and wines of overripe grapes

Wines, liqueur wines, sparkling wines and wines of overripe grapes bearing the 'Pico' PDO count minerality and salinity among their key, distinguishing attributes. They are fresh, moderately alcoholic wines with a bouquet reminiscent of fruit, pronounced acidity and mineral notes.

Link with the geographical area:

The presence of coarse material in the soil on Pico increases the absorption and reflection of heat, which favours the ripening of the grapes and the expression of the grape varieties' aromatic compounds. This results in wines, sparkling wines and liqueur wines with distinctive aromas. In some areas, where there are layers of consolidated lava rock (*lajidos*), the absorption and reflection of heat is even more intense. This enables the production of grapes with a high degree of ripeness, which are used to make wines of overripe grapes with fruity aromas, particularly of ripe fruit and stone fruit.

The volcanic soils, combined with the strong Atlantic influence due to the island's location, are what give wines, sparkling wines, liqueur wines and wines of overripe grapes bearing the 'Pico' PDO their characteristic minerality and salinity.

Having preserved traditions going back hundreds of years, the human factor is reflected in the construction of the plots (*currais*), which is essential for protecting the vines from the Atlantic winds and for creating the best growing environment. This plays an important role in ensuring the right conditions for the grapes to ripen and helps achieve a balance of aromas in the wines, sparkling wines, liqueur wines and wine of overripe grapes produced.

The very limited number of vine varieties that are best suited to the conditions of the geographical area is a decisive and distinguishing factor for the quality characteristics of the area's wines (wines, sparkling wines, liqueur wines and wines of overripe grapes) and is a reflection of the expertise built up over the years.

9. **Essential further conditions**

Wine, sparkling wine and liqueur wine bearing the 'Pico' PDO

Legal framework:

In national legislation.

Type of further condition:

Additional provisions relating to labelling.

Description of the condition:

Assessment of labelling prior to placement on the market

The brand name must appear on the labelling.

Link to the product specification

https://www.ivv.gov.pt/np4/8617.html