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/2025/4117)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Empordà'

PDO-ES-A1548-AM03 – 28.4.2025

1. **Name of product**

'Empordà'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical indication (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**

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**

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

7. **Description of the approved standard amendment(s)**

1. THE INTRODUCTION HAS BEEN DELETED

Description

The current wording (i.e. prior to amendment) of the product specification begins with an introduction divided into two sections entitled 'Subject' and 'Definitions', which have been deleted.

This amendment concerns the introduction which has been deleted and does not affect the single document.

[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).

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason

This introduction is not one of the elements required for a product specification. Furthermore, its content is already included in the legislation.

2. CORRECTION

Description

The current wording of the product specification indicates that the protected name is 'Empordà' and 'EMPORDÀ'. The reference to the name in capital letters has been deleted.

This amendment concerns point 1 of the product specification and does not affect the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Since this is the same name and the legally established protection of any PDO covers any manner of writing the name in question, it does not need to be presented in different ways, i.e. it does not need to be presented in capital letters, which may be confusing.

3. AMENDMENT TO THE DESCRIPTION OF THE DIFFERENT TYPES OF WHITE WINES

Description

1. The description of the type 'vino blanco' ('white wine') has been changed:

   — the following has been added concerning the appearance:

     'When they are made from Garnacha Roja and/or red varieties, they may have a more intense yellow colour, sometimes with pink and/or greyish hues.

     When they are made without sulphites (≤ 10 mg/l total SO_2), they may have a more intense yellow colour, sometimes with golden hues.'

   — the descriptor 'fruity' has been moved from the description of the taste to the aromas, to which the attribute 'floral' has also been added.

2. The name of the type 'vino blanco criado en barrica' ('white wine, barrel-aged') has been changed to 'vino blanco fermentado y/o envejecido, total or parcialmente en recipientes de madera' ('white wine, fermented and/or aged wholly or partially in wooden containers') and the type 'vino blanco fermentado en barrica sobre lías' ('white wine, barrel-fermented on lees') has been deleted since it is covered by the latter reference, and its description has been adapted as follows:

   — the following addition: 'For wines partially aged in wooden containers, at least 25 % of the ageing must be in wooden containers.'

   — regarding the appearance, 'without turning gold' has been deleted, and the following has been added: 'When they are made from Garnacha Roja and/or black varieties, they may have a more intense yellow colour, sometimes with rosy and/or greyish hues.

   When they are made without sulphites (≤ 10 mg/L total SO_2), they may have a more intense yellow colour, sometimes with golden hues.'

   — regarding the aromas, the attribute 'floral' has been added and the word 'secondary' has been deleted.

   — regarding the taste, the word 'seasoned' has been deleted.

3. The maximum actual alcoholic strength has been deleted. The specific reference for ‘crianza’ wines has been deleted.

4. The type ‘vino blanco brisado’ (‘orange wine’) has been added and described.

This amendment affects point 2.1 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

1. The added text relating to the appearance for white wines is intended to take account of the specific characteristics of white wines produced from red varieties and from Garnacha Roja since, due to their higher proportion of polyphenols and anthocyanins, the resulting wines can have a more intense colour.

   On the other hand, the method of producing wines as was done in the past, traditionally, before the introduction of wine-making products such as sulphur dioxide or the addition of selected, dried yeasts, is not a new trend, but rather was never lost or discontinued. This type of traditional production can result in wines with more intense colours.

   The description ‘fruity’ appeared in reference to tasting, but we consider it more appropriate to include it in the reference to aromas because it is an aroma family and not a taste characteristic. The attribute ‘floral’ has been added because it is a very common and appreciated aroma family in this type of wine.

   The category ‘vino blanco fermentado en barrica sobre lías’ has been deleted because this type of wine is covered by the new category: ‘Vino blanco fermentado y/o envejecido, total o parcialmente en recipientes de madera’.

   The change in the description of this type is due to an improved definition, now covering all white wines that have been in wooden containers for part of their production, not only those that were fermented in wood. It should be borne in mind that, in many cases, not all but only some of the fermentation takes place in wooden containers.

   The requirements for the appearance have been simplified, with the deletion of ‘without reaching a golden tone’, since wines of this type may, due to the development of an oxidative character in wooden containers, take on golden tones and since such golden tones are by no means a defect, provided that the other organoleptic aroma and taste qualities are present.

   The added text on colour is the same as the text introduced under the type ‘Vino blancos’ (‘White wines’), and was added for the reasons given above.

   The attribute ‘floral’ has been added for the same reasons given above. The error of naming as secondary the aromas obtained from wine being aged in wood has been corrected by deleting the word ‘secondary’. The deletion of the word ‘seasoned’ is to correct an error resulting from a mistranslation of Catalan into Spanish.

2. The analyses carried out over the last 10 years by the Technical Department of our Regulatory Board show that sugar concentration is increasing compared to previous years, probably due to climate change. There are several reasons for this: an increase in temperature, more days with high temperatures, periods of water stress, etc. In this respect, wineries prioritise product quality, opting to harvest while maintaining a balance between phenolic ripeness and probable alcoholic strength, which increasingly signifies higher probable degrees of alcoholic strength. It was therefore decided not to establish an upper limit, since there is no direct link between degrees of alcoholic strength and quality.

   The increase in strength for ‘crianza’ wines has been deleted (1 % vol. more than the minimum established for the other wines) since there was no technical reason to justify keeping it.

3. Orange wines have been produced in the region since ancient times, but their production had been discontinued. It started again over the last decade, offering wines with a characteristic colour and structure, highly appreciated for their gastronomic value. These wines are linked to the territory, and the single-varietal wines express strong varietal character.

4. AMENDMENT TO THE DESCRIPTION OF THE DIFFERENT TYPES OF ROSÉ WINES

Description

1. The description of the type 'Rosé wine' has been changed in all aspects, with the following addition in the visual phase: 'When produced without sulphites (≤ 10 mg/l SO_2 total), they may take on more intense orange hues.'

2. The type 'Vino rosado fermentado en barrica' ('Rosé wine, barrel-fermented') has been deleted and the name 'Vino rosado criado en barrica' ('Rosé wine, barrel-aged') has been changed to 'Vino rosado fermentado y/o envejecido, total o parcialmente en recipientes de madera' ('Rosé wine, fermented and/or aged totally or partially in wooden containers'), and its description has been adapted.

3. The minimum actual alcoholic strength has been reduced from 11,5 to 11 % vol. and the maximum limit has been deleted. The specific reference for 'crianza' wines has been deleted.

This amendment affects point 2.1 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

1. With reference to appearance, the word 'smooth' has been replaced with the word 'pale' because the latter is more appropriate as a colour adjective. It was also considered that violet tones should be allowed because many young rosé wines have them due to the presence of anthocyanins from the varieties used and also because they are typical of young wines. Furthermore, it was decided that the colour 'onion skin' should be included, so as not to exclude rosé wines made with Garnacha Roja.

   On the other hand, the method of producing wines as was done in the past, traditionally, before the introduction of wine-making products such as sulphur dioxide or the addition of selected, dried yeasts, is not a new trend, but rather was never lost or discontinued. This type of traditional production can result in wines with an orange colour or orange hues.

   With regard to the aromas, the word 'primary' has been deleted because it is redundant, since the 'floral' and 'fruit' aroma families have been specified. To correct a mistranslation from Catalan into Spanish, 'clear' has been replaced with 'clean'.

   With regard to tasting, the attribute 'fruity' has been deleted because it is more appropriate with reference to aromas, given that it is an aroma family and not a taste characteristic.

2. The category 'Vino rosado fermentado en barrica' has been deleted because this type of wine is covered by the new 'Vino rosado fermentado y/o envejecido, total o parcialmente en recipientes de madera'. The change in the description of this new type is due to an improved definition, now covering all rosé wines which have been in wooden containers for part of their production and fermentation. It should be borne in mind that, in many cases, not all fermentation takes place in wooden containers, but rather only some fermentation, or only the ageing or part of it. It has therefore been specified that 'For wines partially aged in wooden containers, at least 25 % of the ageing must be in wooden containers'.

   Regarding the appearance, the term 'pale cherry' has been deleted because the colour scale ranges from a pale colour (pale pink) to a more intense one (cherry) and was incorrectly described. The text 'taking on a more orange tone, without losing the red tones' has been added because wines in this category have been fermented and/or aged totally or partially in wooden containers, and this ageing may give the wines a more developed colour than wines that are not aged.

   Regarding aromas, the attribute 'floral' has been added because it is a common and appreciated aromatic family in this type of wines. It was decided to delete the obligation to have aromas reminiscent of red fruit and to add aromas obtained from ageing in wood, since this type of wine has to have such defining aromas (woody aromas) and does not always have aromas of red fruit.

Regarding tasting, the attribute 'fruity' has been deleted because it is more appropriate in in reference to aromas, given that it is an aroma family and not a taste characteristic. The attribute 'fresh' has been deleted because it is a quality more characteristic of young wines and there is no reason for it to be essential in rosé wines, fermented and/or aged totally or partially in wooden containers. The attribute 'fleshy' has been deleted, since it is difficult or impossible to quantify. It was also considered appropriate to require this type of wine to have a long finish, since this is an attribute acquired from being in contact with wood.

3. A maximum limit for actual alcoholic strength has been omitted, for the same reasons as those already stated for white wines. Similarly, there is no technical or quality impediment to reducing the minimum from 11,5 % to 11 % vol.

   The increase in strength for crianza wines was deleted (1 % vol. compared to the established minimum) since there was no technical reason to justify keeping it.

5. AMENDMENT TO THE DESCRIPTION OF THE DIFFERENT TYPES OF RED WINES

Description

1. All aspects of the description of the type 'Red wines' have been changed.

2. The type 'Vino tinto fermentado en barrica' ('Red wine, fermented in barrels') has been deleted, the name 'Vino tinto criado en barrica' ('Red wine, barrel-aged') has been changed to 'Vino tinto fermentado y/o envejecido, total o parcialmente en recipientes de madera' ('Red wine, fermented and/or aged totally or partially in wooden containers'), and its description has been adapted.

3. 'Red wines have a minimum actual alcoholic strength of 11,5 % vol.' has been replaced by 'Red wines have a minimum actual alcoholic strength of 12 % vol.'. And a specificity for 'crianza' wines has been deleted.

This amendment affects point 2.1 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

1. Regarding the appearance, the term 'violet red' has been replaced with 'red and/or violet red' in order to allow the possibility of both colours, both interchangeably and together, because this gives a better representation of the range of possible tones of a red wine characteristic of the Empordà PDO.

   Regarding the aromas, the attribute 'pleasant' has been deleted since it is difficult or impossible to quantify.

   The attribute 'fruity' was noted as a taste, but we consider it more appropriate to include it as an aroma because it is an aroma family and not a taste characteristic. The attribute 'tannic' has been deleted because it is not considered essential for this type of wine. Indeed, depending on the strength, it could be considered a defect. 'Long' has also been deleted because it was unnecessary.

2. The category 'Vino tinto fermentado en barrica' ('Red wine, barrel-fermented') has been deleted because this type of wine is covered by the new 'Vino tinto fermentado y/o envejecido, total o parcialmente en recipientes de madera' ('Red wine, fermented and/or aged totally or partially in wooden containers'). The change in the type description is due to an improved definition, now covering red wines which have been in wooden containers for part of their production, and not only during fermention. It should be borne in mind that, in many cases, not all but only some of the fermentation takes place in wooden containers, or only the ageing or part of it. It has therefore been specified that 'For wines partially aged in wooden containers, at least 25 % of the ageing must be in wooden containers'.

In the description of the appearance of the new type, the term 'violet red' has been replaced with 'red and/or violet red' for the reasons given above. Furthermore, it was considered that account had to be taken of the possible additional terracotta tones, given the natural development of anthocyanins and tannins in this type of wine. Regarding the aromas, 'balsamic, spicy aromas characteristic of ageing' has been changed to 'aromas from ageing in wood') because the aromas conferred by time spent in wood vary and depend on the wood, the barrel size, toast, time of ageing, etc. With regard to tasting, the word 'clean' has been deleted because if we understand the Spanish word 'franco' ('clear') to describe an unadulterated wine which is free from imperfections, then 'clean' would be redundant. The phrase 'aromas reminiscent of ripe fruit' has been deleted because it is incorrect to speak of an aroma family in reference to tasting. The word 'smooth' has been deleted because it is not considered to be a descriptor which is easy to quantify and is not considered to be appropriate in the case of wines which are fermented and/or aged totally or partially in wooden containers. Indeed, the wines of this type are more structured due to the extraction of tannins from the wood, and to the tannin concentration and final colour of the wines, resulting from the medium to long maceration periods used to achieve balanced wines at the end of the ageing process.

We chose to incorporate the term 'with a long finish' because the wines of this type have a longer finish than young wines. The long finish is the result of the extraction of tannins from the wood and of the tannin concentration and final colour of the wines, resulting from the medium to long maceration periods used to achieve balanced wines at the end of the ageing process.

3. The word 'quiere' has been replaced by 'vol', to correct the typo in the original Spanish. There is no technical or quality impediment to raising the minimum strength from 11,5 to 12 % vol.

The increase in strength for 'crianza' wines has been deleted (1 % vol. more than the minimum established for the other wines) since there was no technical reason to justify keeping it.

6. RANCIO WINES HAVE BEEN INTRODUCED TO CATEGORY 1

Description

A new type within category 1 has been introduced for 'rancio' wines, given their ageing method. Their organoleptic characteristics are described and a minimum actual alcoholic strength has been established.

This amendment affects point 2.1 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications. No new categories have been introduced, but only a new type within category 1, which already exists in the product specification.

Reason:

The inclusion of the new 'rancio' wine type was proposed. This is because 'rancio' has until now been a term which could be used only for wines and liqueur wines which had acquired the taste described as 'rancio' due to the particular conditions of their ageing.

7. CHANGES IN THE DESCRIPTION OF THE SEMI-SPARKLING WINES

Description

The organoleptic description of these wines has been improved. The lower limit for actual alcoholic strength has been increased from 9,5 to 10,5 % vol. Where the specification reads 'wine obtained from vine varieties', this has been replaced by 'wine obtained from grape varieties'.

This amendment affects point 2.2 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

With reference to the appearance, the attribute 'light' has been deleted because it is not considered appropriate for the appearance. The attribute 'clear' has been added to differentiate wines which are cloudy, and 'pale or mildly intense pink' has been replaced by 'pink' and 'violet red' replaced by 'red or violet red' because these are tones which better describe Empordà semi-sparkling wines. The following has been added: 'White semi-sparkling wines produced from Garnacha Roja and/or red varieties, may be a more intense yellow colour, sometimes with rosy and/or greyish hues', to take account of the specificities of the white semi-sparkling wines made from red varieties, and from Garnacha Roja, because these may be more intense in colour due to the higher proportion of polyphenols and anthocyanins.

With regard to the aromas, the attribute 'floral' has been added because it is a common and appreciated aroma family in this type of wine. The attributes 'clear' and 'clean' have been added because it is considered essential for wines of this type to be free from defects. The phrase 'with aromas specific to each variety used to produce this wine' has been deleted since it is difficult or impossible to associate aromas specific to all the varieties in a precise manner.

The attribute 'fruity' was noted in reference to taste, but we consider it more appropriate to include it in reference to aroma because it is an aroma family and not a taste characteristic.

There is no technical or quality impediment to raising the minimum strength from 9,5 to 10,5 % vol.

The word 'vine' has been replaced by 'grape' since this is more correct.

8. AMENDMENTS TO THE DESCRIPTION OF QUALITY SPARKLING WINES

Description

The organoleptic description of these wines has been improved. The maximum limit for actual alcoholic strength has been increased from 12,5 to 13,5 % vol. The wording on the production method has also been improved.

This amendment affects point 2.3 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Regarding the appearance, the attribute 'clear' has been added in order to differentiate from cloudy wines. The colour range has been extended to 'intense yellow' has been added in order to cover aged quality sparkling wines which, due to their age, may have lost the greenish tones in favour of more yellow tones. The following has been added: 'Quality sparkling wines produced from Garnacha Roja and/or red grape varieties may be a more intense yellow colour, sometimes with rosy and/or greyish hues'), to take account of the specificities of sparkling wines made from red varieties and from Garnacha Roja, because these may be more intense in colour due to the higher proportion of polyphenols and anthocyanins.

Regarding the aromas, the word 'crianza' has been replaced by 'envejecer' [a more general word for 'ageing'] because the term 'envejecer' is more representative of the different wine types to which reference is made and the term 'crianza' is associated with only some aged wines referred to in the product specification itself, and is subject to EU legislation.

Regarding tasting, the expression 'well balanced between acidity and sugars' has been replaced by 'balanced' because the balance may depend on factors other than just the sugar/acidity relationship. The attributes 'clear' and 'clean' have been added because the absence of defects is considered essential.

Analyses carried out over the last 10 years by the Technical Department of our Regulatory Board show that the sugar concentration is increasing, probably due to climate change. There are several reasons for this: an increase in temperature, more days with high temperatures, periods of water stress, etc. In this respect, wineries prioritise product quality, opting to harvest while maintaining a balance between phenolic ripeness and probable alcoholic strength, which increasingly signifies higher probable degrees of alcoholic strength.

The improved wording involved deleting the information on the actual strength, varieties or production area, bottling and ageing, labelling or closing, because this information is already set out in other parts of the product specification, so would be redundant here.

9. AMENDMENT TO THE DESCRIPTION OF EMPORDÀ WHITE MISTELA LIQUEUR WINES

Description

The organoleptic description of these wines has been improved. The wording on the production method has also been improved.

This amendment affects point 2.4 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Regarding the appearance, the attribute 'clear' has been added in order to differentiate cloudy wines, and 'to a light golden shade' has been replaced by 'to amber' in order to allow the inclusion of wines that have undergone more ageing which have maintained a high quality level.

Regarding the aromas, 'clear' has been replaced by 'clean' to correct a mistranslation from Catalan. To give a better description, 'and/or of nuts' has been added. We chose to delete 'specific to the variety' because mistela can be produced using the different authorised varieties and the product should not be defined as monovarietal.

The attribute 'fruity' was noted in with reference to tasting, but we consider it more appropriate to include it only in reference to aromas since it is an aroma family and not a taste characteristic. The decision was made to delete the term 'good after-taste' because it is an overly subjective term and not a measurable and/or quantifiable attribute for the tasting panel. The terms 'clear' and 'clean' have been added for a better description.

The phrase 'the wine is filtered' has been deleted because, in practice, producers do not always use this oenological practice, since it does not affect quality or type. The phrase 'Stir once a day for one week' has been deleted because other homogenisation methods now exist.

10. AMENDMENT TO THE DESCRIPTION OF EMPORDÀ RED MISTELA LIQUEUR WINES

Description

The organoleptic description of these wines has been improved. The wording on the production method has also been improved.

This amendment affects point 2.4 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

With regard to the appearance, the attribute 'clear' has been added in order to differentiate cloudy wines. The phrase 'red and violet tones' has been replaced by 'red and/or red-violet tones' to further clarify the colour.

With regard to aromas, ‘clear’ has been replaced by ‘clean’ due to a mistranslation from Catalan to Spanish, and ‘reminiscent of red fruit’ has been replaced by ‘fruity’ because the aromas in this category of wines should not be solely focused on red fruit or on any other type of fruit.

The attribute ‘fruity’ was noted in reference to taste, but we consider it more appropriate to include it in reference to aroma because it is an aroma family and not a taste characteristic. The word ‘velvety’ has been deleted because it is an overly subjective term and not a measurable and/or quantifiable attribute for the tasting panel. The attributes ‘clear’ and ‘clean’ have been added because the absence of defects is considered essential.

The specific need to crush the grapes before maceration has been deleted, as has the need to destem beforehand, given that these are oenological practices which do not determine the wine type and which do not need to be specified. The need to aerate the must to remove the yeasts has been deleted, since it has been widely demonstrated that the simple addition and blending of alcohol above 15 % vol. is enough to inactivate them. The reference to use of the ‘press’ for separating solids has been deleted because other techniques are used for that purpose in this type of production, such as saignée (running off), with similar or even better quality results.

11. AMENDMENT TO THE DESCRIPTION OF EMPORDÀ GARNACHA LIQUEUR WINES

Description

The organoleptic description of these wines has been improved. The wording on the production method has also been improved.

This amendment affects point 2.4 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Regarding the appearance, the attribute ‘clear’ has been added in order to differentiate cloudy wines. The choice was made to delete the words ‘amber’ and ‘ruby’ from the visual description because they are regulated as terms depending on the variety used and could lead to errors or confusion. It is therefore preferable to describe this type of wine according to its range of colour tones.

With regard to aromas, ‘and/or raisined and aromas from ageing’ has been added because it is considered that these aromas predominate in this category of wines, in which the grapes come from very late harvests and oxidative ageing is mandatory.

The attribute ‘with the taste of ripe or raisined fruit’ was noted in reference to tasting, but we consider it more appropriate to include it only for aromas because it is an aroma family and not a taste characteristic. The attributes ‘clear’ and ‘clean’ have been added because the absence of defects is considered essential. The word ‘complex’ has also been added to improve its description.

The adjective ‘overripe’ has been replaced by ‘ripe’, since the grape does not have to overripen in order to obtain the characteristics which define this product.

The description gives details of the varieties of Garnacha (Blanca, Roja, Negra or Peluda) in order to clarify that any of them can be used.

The following was deleted: ‘after destemming and crushing, the pulp ferments’) and also ‘running off, pressing, filtering and fortification takes place’) because, technically, the oenological practices described and deleted for this type of wine can be carried out at different stages of production with optimal results.

With regard to the method for concentrating the must, ‘boiling’ has been replaced by ‘direct application of heat’, since this is the more correct expression.

The exception from requirement of two years of ageing or maturation where at least 90 % comes from Garnacha Tinta or Peluda has been removed, because experience has shown that there is no reason for this difference and that to have the sensory characteristics typical of this category, ageing is essential for all varieties of Garnacha equally.

12. AMENDMENT TO THE DESCRPTION OF EMPORDÀ MOSCATEL LIQUEUR WINES

Description

The organoleptic description of these wines has been improved. The wording on the production method has also been improved.

This amendment affects point 2.4 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Regarding the appearance, the attribute 'clear' has been added in order to differentiate cloudy wines. The term 'intense yellow' has been replaced by 'amber' because it was considered that not including tones as deep as amber excluded wines subject to greater ageing from this category, whereas these wines could maintain the organoleptic qualities and even offer greater complexity.

With regard to aromas, 'clear' has been corrected to 'clean' because the former was a mistranslation from Catalan, and the attribute 'long' has been deleted because it is not considered to be specific to the aromas but rather to tasting, to which section it has been moved.

With regard to tasting, the attributes 'clear' and 'clean' have been added because it was considered essential for wines of this type to be free from defects. The term 'velvety' has been deleted because it is an overly subjective term and not a measurable and/or quantifiable attribute for the tasting panel.

It has been clarified that both varieties, Moscatel de Alejandría and Moscatel de Grano Menudo, can be used either together or separately, without distinction.

13. AMENDMENT TO THE DESCRIPTION OF EMPORDÀ SWEET LIQUEUR WINES

Description

The organoleptic description of these wines has been improved. The maximum actual alcoholic strength has been raised from 20 to 22 % vol.

This amendment affects point 2.4 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Regarding the appearance, the attribute 'clear' has been added in order to differentiate cloudy wines.

With regard to aromas, 'clear' has been corrected to 'clean' because the former was a mistranslation from Catalan, and 'and/or raisined' has been added because it is an aroma family found in this type of wine. The phrase 'warm and smooth' has been deleted because this is considered to be an attribute of the taste, and not of the aromas.

With reference to tasting, the attributes 'clear, clean') and 'balanced' have been added because it was considered essential for wines of this type to be free from defects. The words 'fruity' and 'reminiscent of ripe fruit' have been deleted because these attributes are not characteristic of tasting, but are rather aromatic attributes. The attribute 'fleshy' has been deleted since it is difficult or impossible to measure or quantify. The term 'long taste intensity' has been replaced by 'persistent' as a more suitable term.

It was decided to increase the maximum actual alcoholic strength established in this liqueur wine category from 20 to 22 because it is the most generic category and the intention was not to limit this category so much on this aspect in order to be more inclusive.

14. EMPORDÀ RANCIO WINES HAVE BEEN INTRODUCED TO CATEGORY 3

Description

A new type has been introduced to category 3: 'Rancios del Empordà' wines, in view of their ageing method. Their organoleptic characteristics have been described and their minimum natural alcoholic strength has been established.

This amendment affects point 2.4 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications. No new categories have been introduced, but only a new type within category 1, which already exists in the product specification.

Reason:

The inclusion of the new 'Vino rancio del Empordà' ('Empordà rancio wine') wine type was proposed. Before now, 'rancio' was a reference which could only be used for wines and liqueur wines which had acquired the 'rancio' taste due to the particular conditions of their ageing.

15. AMENDMENT TO THE DESCRIPTION OF WINE FROM OVERRIPE GRAPES

Description

The organoleptic description of these wines has been improved. The limits on actual alcoholic strength have also been changed.

This amendment affects point 2.5 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

With regard to the aromas, 'ripe, dried fruit' has been replaced by 'ripe and/or dehydrated fruit', since this is a more appropriate adjective and in order to take into account wines which possess only one of the two attributes.

With regard to the taste, the attributes 'clear' and 'clean' have been added because it was considered essential for wines of this type to be free from defects. The attribute 'structured' has been deleted since it is difficult or impossible to measure or quantify, and the attributes 'unctuous' and 'complex' have been added for a better description. The term 'reminiscent of grape syrup' has been deleted because this attribute is not specific to tasting phase, but rather is an aromatic attribute.

The minimum actual alcoholic strength of 15 % vol. has been changed to 12 % vol. because this was an unnecessary limitation and was not reflective of the reality of production of these products, since fermentation can stop earlier in the majority of wines produced, depending on conditions in the year in question. The maximum limit has been deleted because it was unnecessary.

16. CHANGES TO LIMITS IN ALCOHOLIC STRENGTH

Description

Amendments have been made to the two tables summarising the limits in actual and total alcoholic strength of the different types of wine, including the new types already mentioned.

Points 2.6 and 2.7 of the product specification and point 4 of the single document have been amended accordingly.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

With regard to actual alcoholic strength, the changes made and the reason for them have already been indicated for each type.

The total alcoholic strength has been adapted to the new actual strengths and the maximum limit has been deleted because it was unnecessary.

17. CHANGES TO LIMITS FOR TOTAL ACIDITY

Description

For category 1 wines, the minimum limit of 4,5 g/l expressed as tartaric acid has been lowered to 4 g/l.

For quality sparkling wines and semi-sparkling wines, minimum acidity was set at 5,0 g/l expressed as tartaric acid.

This amendment affects point 2.9 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The analyses carried out over the last 10 years by the Technical Department of our Regulatory Board show that, probably owing to climate change, the sugar concentration in musts is higher than in previous years, to the detriment of total acidity. There are several reasons for this: an increase in temperature, more days with high temperatures, periods of water stress, etc. In this respect, wineries prioritise product quality, opting to harvest while maintaining a balance between phenolic ripeness and probable alcoholic strength, which increasingly signifies higher probable degrees of alcoholic strength and stricter total acidity levels.

Acidity has been added for the quality sparkling wine and semi-sparkling wine categories since they had not been covered.

18. CHANGES TO LIMITS FOR VOLATILE ACIDITY

Description

The maximum limit has been raised from 0,6 to 0,8 g/l expressed as acetic acid in wines less than a year old. In aged red wines, the limit is 1,10 g/l, brought down from the previous 1,20 g/l. Furthermore, a specific limit of 2,10 g/l has been introduced for liqueur wines, wines from overripe grapes and rancio wine.

This amendment affects point 2.10 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The analyses carried out over the last 10 years by the Technical Department of our Regulatory Board show that, probably owing to climate change, the sugar concentration in musts is higher than in previous years. Consequently, volatile acidity may also be higher. There are several reasons for this: an increase in temperature, more days with high temperatures, periods of water stress in the plant which can in turn cause stress in the yeasts during the fermentation process, resulting in increased volatile acidity.

Furthermore, the introduction of rancio wines and orange wines in the product specification can, due to the production method, result in an increase in volatile acidity without a decrease in quality.

19. THE MAXIMUM LIMITS FOR TOTAL SULPHUR DIOXIDE HAVE BEEN COMPLETED

Description

The maximum sulphur dioxide limit has been specified for rancio wines in category 1, semi-sparkling wines and wines from overripe grapes.

This amendment affects point 2.11 of the product specification and point 4 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

to specify this limit for these types of wines.

20. CHANGE IN POSITION OF THE SECTION ON TERMS AND/OR INDICATIONS

Description

The section 'Terms and/or indications' has been moved from point 2 to point 8.2. Presentation and labelling of the products.

This amendment affects point 2 of the product specification and point 9 of the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

This content must be in the part of the product specification which deals with labelling.

21. CHANGES IN CULTIVATION PRACTICES

Description

The planting density limits and the limit on buds per hectare have been deleted, and the wording on authorisation of irrigation has been improved. And natural alcoholic strength by volume of grapes has been changed from being equal to or greater than 10 % vol., to the following, differentiated by colour: 11,5 % vol. for grapes intended for the production of red wine; 10,5 % vol. for grapes intended for the production of white and rosé wine; and 9,5 % vol. when the grapes are intended for the production of semi-sparkling wines or quality sparkling wines.

Points 3.1 and 3.2 of the product specification and point 5 of the single document have been amended accordingly.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

Imposing a maximum or minimum on vines per hectare is not appropriate to the reality of the region, which has areas which are more productive, young vineyards and less fertile areas with centuries-old vineyards.

Limiting the number of buds makes little sense because the quantity of buds depends on the variety, which can be more or less productive, the area, the intended use of the grapes, the wine to be produced and the type of pruning.

The practice of irrigation is not common in our region. The paragraph has been amended to state that work in the vineyards is the responsibility of the winegrower and that they must fulfil the objective of producing quality grapes.

We have indicated an alcoholic strength by volume for each of the main categories of wine, increasing by half a degree for white, rosé, semi-sparkling and quality sparkling wines, and by one degree for red wines, thus adapting the minimum strength to the reality of the product since climate change means that the grapes are not harvested below that level of strength in order to obtain ripeness in terms of sugars and also phenolic ripeness.

22. CHANGES IN OENOLOGICAL PRACTICES

Description

The following sentence has been deleted: 'Traditional practices must be followed in the production of must, using technology aimed at optimising the quality of the wines'.

The extraction yield has been increased from 70 to 74 litres of must or of wine per 100 kg of grapes harvested, specifying that their lees are included.

Point 3.3 of the product specification and point 5 of the single document have been amended.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The deleted phrase is redundant because wineries are now equipped with the appropriate technology for obtaining quality musts.

Extraction of must refers to a production process for white wines in which extraction takes place before fermentation. Referring to the extraction of wine takes into account the fact that the extraction process takes place after fermentation. Bearing in mind that the facilities for producing quality wine use ever more sophisticated and cutting-edge machinery, the extraction process has improved, making it more sensitive to the shelf life of the product and to product quality, even with the application of greater pressure.

23. IMPROVEMENT TO THE WORDING ON YIELD PER HECTARE

Description

Production in hl/ha has been specified for finished wine. Two decimal places have been added to the corresponding values.

This amendment concerns point 5 of the product specification and does not affect the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The accuracy of the text has been improved.

24. CHANGES IN VARIETIES

Description

In the recommended white varieties: the synonym Carignan Blanc has been added to Cariñena Blanca; Lledoner Blanc, as a synonym of Garnacha Blanca, has been changed to its correct form, namely Lladoner Blanco; Garnacha Roja has been included in the recommended red varieties.

In the authorised white varieties: 'Moscatel de grano pequeño' has been replaced with its correct name, 'Moscatel de grano menudo';

Another synonym has been added to Samsó or Cariñena under the recommended red varieties: Mazuela; Lladoner has been added as a synonym for Garnacha Tinta; Cariñena Gris has been added as a new variety.

In the authorised red varieties: Tempranillo has been added as a synonym of Ull de Llebre; and Lledoner Pelut as a synonym of Garnacha Peluda.

Point 6 of the product specification and point 7 of the single document have been amended.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

The detail of the variety names has been improved.

25. IMPROVED WORDING OF THE LINK

Description

The wording of the link has been improved.

Point 7 of the product specification and point 8 of the single document have been amended.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications. In particular, it does not entail any alteration of the link but only an improvement in its wording.

Reason:

This opportunity has been taken to improve the text.

26. TERMS AND/OR INDICATIONS

Description

In addition to moving this section of terms and indications from point 2 to point 8 of the product specification, as already mentioned, various changes to the wording have been made.

Point 8 of the product specification and point 9 of the single document have been amended.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications. In particular, it does not entail any alteration of the link but only an improvement in its wording.

Reason:

— for 'joven' ('young') wines, the requirement 'must be bottled during the year of the harvest season and/or from 20 December of the year in which the grape was harvested, as agreed' has been replaced by 'must be bottled during the year in which the grape was harvested' to avoid any confusion on the understanding that bottling is limited to a period during the harvest year, since the previous wording could be interpreted as allowing bottling from 20 December, with no deadline.

— for 'vino de guarda' ('wine with keeping qualities'), the obligation for oak barrels to have a capacity of no more than 330 litres has been introduced. In other words, the capacity of the barrels has been specified.

— for 'crianza', 'reserva' and 'gran reserva' wines, the text has been adapted to the conditions already laid down in regulations governing these traditional terms, in all aspects, including times and capacity of the barrels.

— for 'reserva', the following has been added: in quality sparkling wines, the duration of this process from the time of tirage until disgorgement must be no less than 15 months in order to allow use of this expression for these wines.

— for the ageing of the Garnacha de Empordà liqueur wine, the requirement for containers to be made of oak has been removed, because while they are the most commonly used traditionally, they are not the only type of container which may be used. The requirement for the container capacity to be no more than 330 litres has also been introduced.

— in the case of rancio wines, when reference is made to the ageing period, the time must be calculated as the average of all of its components.

— for the terms 'barrica' ('barrel') and 'roble' ('oak'), the maximum capacity of the container has been increased from 330 to 600 litres, as required by national legislation. There is no justification for being more restrictive.

— for Garnacha de Empordà and Moscatel de Empordà liqueur wines, the sugar limit for a wine to be designated using the term 'vino dulce natural' ('natural sweet wine') has gone from 270 to 252 g/l. The change is intended to be an adaptation to the more traditional methods used in the production area.

— the phrase 'Wines and liqueur wines will be designated using the term "rancio" when they have acquired the taste of "rancio" due to the particular conditions of their ageing' has been deleted because it is unnecessary since these types of wine have already been perfectly described.

— for Garnacha de Empordà liqueur wine, the terms 'ambar' and 'rubí' have become optional because the product is known by these terms depending on the varieties used to produce it.

— the term 'rancio dulce' has been added for rancio wines with a sugar concentration of over 45 g/l.

— for quality sparkling wines, the name of the PDO must appear on the closure. As it is a minority product, the sparkling wine producers themselves wish to differentiate the closure by indicating the name of the designation of origin.

— the mandatory terms have been separated from the optional terms for greater clarity.

— we have removed the requirement that if more than three varieties are included, reference to them should be outside the visual field for mandatory information. This goes beyond the legislative requirements and is not justified.

— the rules on mentioning the name of the winegrower or the estate have been replaced by 'embotellado en la propiedad' ('bottled on the estate'). This reference has been added to distinguish those producers which meet the requirements.

— the recommendation on use of the term Lladoner, Lladoner Blanco and Lledoner Pelut on the label of all wines containing it has been introduced, since these are local synonyms.

— the traditional terms 'rancio' and 'vino dulce natural' have been added. Their omission was a mistake which has now been corrected.

27. CHANGES RELATING TO INSPECTION

Description

The contact details of the delegated body have been updated. The term 'crianza' has been replaced by 'envejecimiento' to refer to that stage in wine production. The preference for the laboratory analysing the wines to be that of the Instituto Catalán de la Viña y del Vino has been deleted.

This amendment concerns point 9 of the product specification and does not affect the single document.

It is a standard amendment because it does not entail any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason:

to update the contact details of the certifier.

The term 'envejecimiento' ('ageing') is more correct because 'crianza' can be confused with the traditional term.

It must be possible to choose any laboratory on the basis of quality of service and costs, provided that the laboratory has the necessary accreditation.

SINGLE DOCUMENT

1. **Name(s)**

Empordà

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine
3. Liqueur wine
5. Quality sparkling wine
8. Semi-sparkling wine
16. Wine of overripe grapes

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)**

1. *White wine, white wine fermented and/or aged totally or partially in wooden containers and orange wine.*

BRIEF WRITTEN DESCRIPTION

White wine:

Appearance: clear, pale yellow tone with possible greenish hues. Where they are produced from Garnacha Roja and/or red varieties, they may have a more intense yellow colour, sometimes with rosy and/or greyish hues. When they are made without sulphites (≤ 10 mg/l total SO_2), they may be a more intense yellow colour, sometimes with golden hues. Aroma: clear, with fruity and/or floral aromas of good intensity. Taste: Bold, clean, fresh with a good balance of acidity.

White wine fermented and/or aged totally or partially in wooden containers:

Appearance: clear, with yellow tones. If they have been produced from Garnacha Roja and/or black varieties, they may have a more intense yellow colour, sometimes with rosy and/or greyish hues. When they are made without sulphites (≤ 10 mg/l total SO_2), they may be a more intense yellow colour, sometimes with golden hues. Aroma: clean, fruity and/or floral, with aromas from having been aged in wood. Taste: bold, clean, well-balanced with a long finish.

Orange wine:

Appearance: clear, with tones ranging from intense yellow to orange-amber. Aroma: clean with fruity and/or flora aromas, may have vegetal or herbaceous notes. Taste: clear, clean, good balance of acidity, may have slightly bitter and/or tannic notes.

* Maximum sulphur dioxide: 200 milligrams per litre if the sugar content is less than 5 grams per litre and 250 milligrams per litre where it is 5 grams per litre or above.

* Where limits have not been specified, the EU legislation in force must be complied with.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): —

2. *Rosé wine and rosé wine fermented and/or aged totally or partially in wooden containers*

BRIEF WRITTEN DESCRIPTION

Rosé:

Appearance: clear, with tones ranging from pale pink to cherry colour. Allowing intense violet colours and also onion skin colour. Where they are produced without sulphites (≤ 10 mg/l SO_2 total), they may take on more intense orange hues. Aroma: clean, with the presence of floral and/or fruity aromas. Taste: clear, clean, fresh, with a good balance of acidity.

Rosé wine, fermented and/or aged totally or partially in wooden containers:

Appearance: clear, tones ranging from pale pink to cherry, allowing intense violet colours and accepting a more orange tone without losing the red tones. Aroma: clean, fruity and/or floral, with aromas from having been aged in wood. Taste: clear, clean, well-balanced with a long finish.

* Maximum sulphur dioxide: 200 milligrams per litre if the sugar content is less than 5 grams per litre and 250 milligrams per litre where the sugar content is 5 grams per litre or above.

* Where limits have not been specified, the EU legislation in force must be complied with.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13.33

— Maximum total sulphur dioxide (in milligrams per litre): —

3. *Red wine and red wine fermented and/or aged totally or partially in wooden containers.*

BRIEF WRITTEN DESCRIPTION

Red:

Appearance: clear, red and or violet red to intense purple tones. Aroma: clean, fruity and with good intensity. Taste: clear, clean and balanced.

Red wine fermented and/or aged totally or partially in wooden containers:

Appearance: clear, red and/or violet red in tone or possibly with terracotta hues. Aroma: clean, intense, with fruity notes and aromas from wood ageing. Taste: clear, clean, with good structure, balanced and with a long finish, flavourful, tannic and intense.

* For aged red wines, this value 0,80 g/l (13,33 mEq/l) may be exceeded by 0,06 g/l for each degree over 12 and year of ageing, up to a maximum of 1,10 g/l (18,33 mEq/l).

* Maximum sulphur dioxide: 150 milligrams per litre if the sugar content is less than 5 grams per litre and 200 milligrams per litre where the sugar content is 5 grams per litre or above.

* Where limits have not been specified, the EU legislation in force must be complied with.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): —

4. *Category 1 rancio wine*

BRIEF WRITTEN DESCRIPTION

Appearance: tones ranging from yellow to mahogany, of varying intensity depending on the degree of ageing. Aroma: oxidative notes and aromas of honey and/or spice and/or roasted fruit. Taste: powerful, complex, more or less sweet depending on the sugar content.

* Maximum sulphur dioxide: 150 milligrams per litre if the sugar content is less than 5 grams per litre and 200 milligrams per litre where the sugar content is 5 grams per litre or above.

* Where limits have not been specified, the EU legislation in force must be complied with.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): —

5. *White, rosé and semi-sparkling red wine*

BRIEF WRITTEN DESCRIPTION

Appearance: clear, gentle release of small bubbles, pale yellow in colour with greenish hints for white wines; pink for the rosé, and red or violet red for red wines. Semi-sparkling white wines, produced with Garnacha Roja and/or red varieties, may be a more intense yellow, sometimes with rosy and/or greyish hues. Aroma: fruity and/or floral, clean, bold and good intensity. Taste: bold, clean, fresh, balanced, with steady and consistent bubbles.

* Maximum sulphur dioxide: 200 mg/l for white and rosé wines, and 150 mg/l for red wines if the sugar content is < 5 g/l, 250 mg/l for white and rosé wines, and 200 mg/l for red wines where it is at least 5 g/l.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 10,5

— Minimum total acidity: 5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): —

6. *Quality sparkling wine*

BRIEF WRITTEN DESCRIPTION

Appearance: clear, steady and persistent release of small bubbles, pale yellow in colour with greenish to intense yellow and pink tones for the rosé sparkling wines. Quality sparkling wines produced using Garnacha Roja and/or black varieties may be intense yellow in colour, sometimes with rosy and/or greyish hues. Aroma: clean, fruity and/or floral, with good intensity and aromas from having been aged in bottles. Taste: bold, clean, balanced and with steady and consistent bubbles.

* Where limits have not been specified, the EU legislation in force must be complied with.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 10,5

— Minimum total acidity: 5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): 185

7. *Liqueur wine (Mistela Blanca del Empordà, Mistela Negra del Empordà, Garnacha del Empordà, Moscatel del Empordà, Vino dulce del Empordà and Vino Rancio del Empordà)*

BRIEF WRITTEN DESCRIPTION

Vino Mistela Blanca del Empordà:

Appearance: clear, tones ranging from pale yellow to amber. Aroma: clean with good intensity, floral and/or fruity and/or nutty aromas. Taste: clear, clean, sweet and balanced.

Vino Mistela Negra del Empordà:

Appearance: clear, red and/or violet red tones of good intensity. Aroma: clean, with good intensity and fruity. Taste: clear, clear, sweet and balanced.

Vino Garnacha del Empordà:

Appearance: clear, amber tones of greater or lesser intensity depending on the degree of ageing and whether it comes from white varieties. It may have ruby to mahogany tones, or terracotta tones if produced from black varieties. Aroma: clean, intense, with ripe and/or raisined fruit and aromas from ageing. Taste: clear, clean, sweet, complex, balanced and persistent.

Vino Moscatel del Empordà:

Appearance: clear, tones ranging from pale yellow with possible greenish to amber hues. Aroma: clean, high intensity and aromas specific to the variety. Taste: clear, clean, sweet, velvety, intense and persistent taste, corresponding to the variety from which it was produced.

Vino Dulce del Empordà:

Appearance: clear, colour consistent with the grape varieties from which it was produced, which range from golden white to reddish mahogany. Aroma: clean, with aromas of ripe and/or raisined fruit. Taste: clear, clean, sweet, balanced and persistent.

Vino Rancio del Empordà:

Appearance: clear, tones ranging from old gold to mahogany, of varying intensity depending on the degree of ageing. Aroma: oxidative notes and aromas of honey and/or spice and/or roasted fruit. Taste: powerful, complex, more or less sweet depending on the sugar content.

* Maximum sulphur dioxide: 150 milligrams per litre if the sugar content is less than 5 grams per litre and 200 milligrams per litre where it is 5 grams per litre or above.

* Where limits have not been specified, the EU legislation in force shall apply.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 15

— Minimum total acidity: in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): —

8. *Wine of overripe grapes*

BRIEF WRITTEN DESCRIPTION

Appearance: tones ranging from yellow to amber. Aroma: high aromatic intensity, reminiscent of ripe and/or dehydrated fruit and nuts. Taste: clear, clean, sweet, richly textured and complex with a long finish.

* Maximum sulphur dioxide: 150 milligrams per litre if the sugar content is less than 5 grams per litre and 200 milligrams per litre where the sugar content is 5 grams per litre or above.

* Where limits have not been specified, the EU legislation in force shall apply.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12

— Minimum total acidity: in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Wine-making practices**

5.1. *Specific oenological practices*

Specific oenological practice

Healthy grapes with the degree of ripeness needed to obtain wines with a natural alcoholic strength by volume no less than 11,5 % vol. will be used for grapes intended for the production of red wine, 10,5 % vol. for grapes intended for the production of white and rosé wine, and 9,5 % vol. when the grapes are intended for the production of semi-sparkling or quality sparkling wines.

Appropriate pressure is applied to extract the must or wine and separate it from the grape skins, ensuring that no more than 74 litres of must or wine with lees are yielded from every 100 kg of harvested grapes.

5.2. *Maximum yields*

1. White grape varieties

12 000 kilograms of grapes per hectare

88,8 hectolitres per hectare

2. Red grape varieties

10 000 kilograms of grapes per hectare

74 hectolitres per hectare

6. **Demarcated geographical area**

Alt Empordà:

Agullana, Avinyonet del Puigventós, Biure, Boadella and the Escaules, Cabanes, Cadaqués, Cantallops, Capmany, Cistella, Colera, Darnius, Espolla, Figueres, Garriguella, La Jonquera, Llançà, Llers, Masarac, Mollet de Peralada, Palau-saverdera, Pau, Pedret i Marzà, Peralada, Pont de Molins, Portbou, Port de la Selva, Rabós, Roses, Sant Climent Sescebes, Selva de Mar, Terrades, Vilafant, Vilajuïga, Vilamaniscle, Vilanant.

Baix Empordà:

Begur, Bellcaire d'Empordà, Calonge, Castell-Platja d'Aro, Corçà, Cruïlles, Monells and Sant, Sadurní de l'Heura, Forallac, La Bisbal d'Empordà, Mont-ras, Palafrugell, Palamós, Palau-sator, Pals, Regencós, Sant Feliu de Guíxols, Santa Cristina d'Aro, Torrent, Torroella de Montgrí, Ullà, Vall-llobrega.

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

Cabernet Franc

Cabernet Sauvignon

Cariñena Blanca – Carignan Blanc

Cariñena Gris

Chardonnay

Garnacha Blanca – Lladoner Blanco

Garnacha Peluda – Lledoner Pelut

Garnacha Roja – Garnacha Gris

Garnacha Tinta – Lladoner

Gewürztraminer

Macebo – Viura

Malvasia Aromática – Malvasía Sitges

Mazuela – Cariñena

Mazuela – Samsó

Merlot

Monastrell

Moscatel de Alejandría

Mocastel de Grano Menudo

Picapoll Blanco

Sauvignon Blanc

Syrah

Tempranillo – Ull de Llebre

Xarello

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

8.1. *Wine*

These flatlands produce still wines, the base wines for quality sparkling or semi-sparkling wines, which are lighter. Excellent white, rosé and young red wines are produced with good acidity and balance. They are fruity and fresh. The producers in the area, who are experts in the characteristics of each type of land, have learned to complement the wines produced from grapes grown on parcels located on different types of soil. These wines have enriched the area's gastronomy because they are the perfect match to Mediterranean cuisine.

8.2. *Liqueur wines and wine from overripe grapes*

The liqueur wines are characterised by their range. From time immemorial, Garnacha and Moscatel del Empordà wines have been recognised throughout the territory. They are produced from local varieties, which are perfectly adapted to the land and the climate. Garnacha de Empordà wines are the most representative wines, as documents dating back to medieval times make reference to them. They are made from grapes from old vines with a low yield, left on the vine to the point of overripening. The wine is usually aged using the solera system.

8.3. *Quality sparkling wines*

Most of the vines are on poor, light soil, which allows good drainage and is acidic or neutral in nature. The soil is from coarse sedimentary rock, conglomerates and sandstone. The soil comes from rocks dating back to the end of the Tertiary period (Neogene), but in this case made of up large-grain material: conglomerates and sandstone, interspersed with fine levels.

They come from the centre of the Empordà basin, with gentle terrain and levels of alteration in places. These flatlands produce still wines, the base wines for quality sparkling or semi-sparkling wines, which are lighter.

8.4. *Semi-sparkling wine*

Soils from large-grain sedimentary rocks, conglomerates and sandstone. Producers in the area, experts in the characteristics of each type of land, have learned to marry together the wines produced from grapes grown on parcels located on different types of soil. These wines have enriched the area's gastronomy, as they are a perfect match for Mediterranean cuisine. If we go back to the 1970s, the semi-sparkling wines produced in this area have always been highly appreciated by the tourists who visit our lands.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

— Wines designated as 'vino nuevo' ('new wine') may only be placed on the market with the indication of the year of harvest on the label, and must be bottled before 31 January of the year in which the grapes were harvested. They may be dispatched as of the agreed date in November.

— Wines designated as 'vino joven' may only be placed on the market with the indication of the year of harvest on the label. They must be bottled during the year in which the grapes were harvested.

— The term 'vino de guarda' may be used for wines whose ageing takes place over a minimum period of 12 months in oak barrels. Oak barrels must have a capacity of no more than 330 litres.

— In order to display the term 'reserva' for sparkling wines, the period of time from tirage until disgorgement must be no less than 15 months.

— Ageing of the liqueur wine Garnacha de Empordà must be carried out in an oxidising environment, in containers of different capacities, and the following terms may be used depending on its duration:

  — To use the term ‘crianza’, there is a 3-year ageing period, with a minimum period of 1 year in oak wood containers with a capacity of no more than 330 litres.

  — To use the term ‘reserva’, there is a 5-year ageing period, with a minimum period of 4 years in oak wood containers with a capacity of no more than 330 litres.

  — To use the term ‘gran reserva’, there is an 8-year ageing period, with a minimum period of 6 years in oak wood containers with a capacity of no more than 330 litres.

  — To use the term ‘vieja reserva’, the period of ageing must be longer than 10 years in oak wood containers with a capacity of no more than 330 litres.

— In the case of rancio wines, when reference is made to the ageing period, the time shall be calculated as the average of all of its components.

— The expression ‘fermented in barrels’ may be used provided that the wine has been fermented in wooden containers with a maximum capacity of 600 litres.

— The indication ‘barrel’ can be used when the information on the wine in question includes a reference to the period of time in months and/or years during which it was kept in wooden containers, the maximum of capacity of which must be 600 litres.

— The indication ‘oak’ can be used when the information on the wine in question includes a reference to the period of time in months or years during which it was kept in oak wood containers, the maximum capacity of which must be 600 litres.

— Garnacha de Empordà and Moscatel de Empordà liqueur wines may be described as natural sweet wines if they come from musts with a high sugar content exceeding 252 g/l.

— Garnacha de Empordà liqueur wine may be described using the term ‘ámbar’ when it has been produced from the Garnacha Blanca and/or Garnacha Roja grape variety, and may be described as ‘rubí’ when produced from the Garnacha Tinta variety.

— The term ‘rancio dulce’ may be used where the rancio wine has a sugar concentration of over 45 g/l.

— The height of the characters used to indicate ‘Empordà’ must not exceed 4 mm, and half that for ‘Denominación de Origen’.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wines must be packaged or bottled within the defined geographical area, facilities entered in the Register of Bottlers and Packers of the protected designation of origin, in order to ensure traceability control and the preservation of quality by avoiding unnecessary transport.

Link to the product specification

https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/DOP_Emporda_Pliego_Condiciones_2022.pdf