C/2025/2465

25.4.2025

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/2025/2465)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Costers del Segre'

PDO-ES-A1523-AM04

Date of communication: 28.1.2025

1. **Name of the product**

'Costers del Segre'

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical Indication (GI)

3. **Sector**

☐ Agricultural produce

☒ 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 constitute 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.

([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).

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

1. IMPROVED WORDING

Description:

The introduction to the product specification has been deleted and the descriptions of the various protected product categories have been improved, in particular for categories 1 (Wine), 3 (Liqueur wine) and 8 (Semi-sparkling wine), by using a summary of the definitions laid down in the legislation. The wording of category 5 (Quality sparkling wine) is already correct and therefore remains unchanged.

This amendment concerns point 2 of the product specification but does not affect the single document.

Reason:

With regard to category 1, the overall wording in the description of the product 'Wine' has been altered slightly. The reason for this change is simply to improve the explanation of the product. The new wording does not differ in any non-formal aspect from the previous text.

The specific reference to the need for the wines to be approved by a tasting committee has also been removed. This second change was made for two reasons: firstly, only including the reference to the tasting committee in the description for 'Wine' created inconsistency within the document, as each product category is subject to the same obligations as regards the analytical and organoleptic checks to ensure that it complies with the product specification and is covered by the designation of origin; secondly, the need to provide analytical evidence (physico-chemical and/or sensory) demonstrating that the operator has checked the product is already mentioned in the section 'Verification tasks', so a second reference was considered unnecessary and redundant.

The format is now in line with most Catalan product specifications, so this change is considered to improve regulatory harmonisation and to help to clarify the conditions that products must meet in order to be covered by the designation of origin.

With regard to category 3, the addition of the new text in the description of the product 'liqueur wine' aims to improve the clarity and accuracy of the definition for this type of wine. The previous description lacked essential details relevant both to producers and consumers and did not adequately explain the product.

It is important to note that these changes do not introduce any new or specific product characteristics, since they are based on requirements that were previously implicit and mandatory under current EU legislation (Regulation (EU) No 1308/2013 of the European Parliament and of the Council, Annex VII, Part II, point 3). This amendment to the description aims to align the product specification for the Costers del Segre designation of origin with European guidelines and to provide a more complete and precise definition of liqueur wine, without altering its substance or traditional typology.

With regard to category 8, the update of the product description for 'semi-sparkling wine' follows in the same vein as that for 'liqueur wine'. In both cases, the aim was to improve the clarity and accuracy of the product description in the product specification without changing the requirements for it to be categorised as such, which is why the definitions set out in Regulation (EU) No 1308/2013 of the European Parliament and of the Council, Annex VII, Part II, point 8, have been used directly. As in the case of liqueur wine, the amendments made to the description of semi-sparkling wine do not alter the type of product, as these are requirements that were already mandatory before being included in the product specification.

The inclusion of specific information, such as the minimum alcoholic strength and the excess pressure due to endogenous carbon dioxide in solution, provides a better definition of the product without changing it fundamentally. This ensures that the product descriptions are more complete and useful for all stakeholders involved in the production and commercialisation of semi-sparkling wines and liqueur wines covered by the Costers del Segre designation of origin.

2. CHANGES TO THE LIMITS FOR ACTUAL AND TOTAL ALCOHOLIC STRENGTH

Description:

Changes to the minimum limits for actual and total alcoholic strength:

White wine and rosé wine (category 1) have decreased from 10,5 % vol. to 9 % vol.

Red wine (category 1) has decreased from 11 % vol. to 9 % vol.

Liqueur wine has a total minimum alcoholic strength set at 17,5 % vol.

For semi-sparkling wine, the actual strength has decreased from 10 % vol. to 7 % vol. and the total strength has decreased from 10 % vol. to 9 % vol.

Point 2 of the product specification and point 4 of the single document have been amended.

Reason:

Temperature fluctuations and alterations to the growth cycle of the vine caused by climate change can lead to harvests that vary in phenolic ripeness and that do not display the conventional increase in degrees Brix that comes with technological ripeness. These circumstances mean that oenologists are able to produce wines with a lower alcoholic strength while still maintaining a full and complex organoleptic profile, especially when advanced vine management and wine-making techniques are implemented, such as precision viticulture in canopy management, automated visual selection when grapes arrive at the winery, and the appropriate selection of native yeasts.

Furthermore, from a chemical standpoint, the high levels of ethanol observed in recent times allow a greater number of both polar and non-polar compounds to be dissolved, which could mask or alter the subtleties of the terpenes, esters and other aromatic compounds which form an important part of the organoleptic profile of the wine. This could reduce the specificity of the aromatic notes representative of certain terroirs. Therefore allowing the wines to be produced with a lower alcoholic strength gives producers a natural tool for maintaining the specific characteristics of traditional wines covered by the Costers del Segre designation of origin.

Lastly, it is worth mentioning the overall market trend towards wines of lower strength, driven both by public health reasons and consumer preferences, which coincides with the needs discussed above resulting from climate change.

In short, reducing the lower limit for alcoholic content in wine is more than mere adaptation to changing climate conditions. It is a strategic adjustment that makes it possible to: better express the terroir in wines covered by the Costers del Segre designation of origin; counteract the increase in alcoholic strength commonly seen nowadays; and adapt to market demands and trends.

The inclusion of the phrase 'With a total alcoholic strength of not less than 17,5 % vol.' in the physico-chemical requirements for liqueur wines is not so much a novelty or change, but rather a clarification. This criterion, far from being a restrictive condition for the designation of origin, merely reflects the provisions of Regulation (EU) No 1308/2013 of the European Parliament and of the Council (Annex VII, Part II, point 3), which establishes this requirement as a basic condition for the categorisation of liqueur wines.

The main objective of including this point in the product specification is to facilitate the reader's understanding of the type of product to which reference is being made, thus, trying to avoid possible misunderstandings or misinterpretations, and ensuring a better understanding of the product being described.

In conclusion, the addition of this criterion helps to give a more precise overview of the product and ensures that consumer expectations and legal regulations are properly aligned. It does not in any way entail any change as regards the physico-chemical, organoleptic or technical profile characterising the product.

3. CHANGES TO THE MAXIMUM LIMITS FOR SULPHUR DIOXIDE

Description:

Changes to the upper limits for total sulphur dioxide when the sugar content is < 5 g/l:

White wine and rosé wine (category 1 and 8) have decreased from 200 mg/l to 150 mg/l.

Red wine (category 1 and 8) has decreased from 150 mg/l to 100 mg/l.

Liqueur wine has decreased from 150 mg/l to 120 mg/l.

Changes to the upper limits for total sulphur dioxide when the sugar content is equal to or greater than 5 g/l:

White wine and rosé wine (category 1 and 8) have decreased from 250 mg/l to 220 mg/l.

Red wine (category 1 and 8) has decreased from 200 mg/l to 170 mg/l.

Liqueur wine has decreased from 200 mg/l to 170 mg/l.

Point 2 of the product specification and point 4 of the single document have been amended.

Reason:

Reducing the maximum levels of sulphur dioxide (SO_2) allowed in winemaking reflects the current consensus in the wine sector regarding the need to make winemaking healthier and more sustainable.

Sulphur dioxide is an additive widely used in winemaking for its antioxidant, antioxidasic and antimicrobial properties. Despite its widespread use, sulphur dioxide has negative effects: it can cause adverse reactions in susceptible individuals (dermatitis, hives, abdominal pain), and, at the oenological level, it produces an unpleasant sulphur odour in the wine if excessive doses are added. As it is found in several foods and is a compound with a cumulative effect when ingested, its use is limited. It is also mandatory to declare its presence on labelling with the statement 'contains sulphites'.

The new maximum limits for sulphur dioxide concentration are aligned with those published by organic control and certification bodies and by the EU (Commission Implementing Regulation (EU) 2021/1165) and will help minimise the risks associated with the product. The inclusion of oenological practices, such as the use of inert gases or the careful management of oxygen during winemaking, effectively offsets the reduction of SO_2 without compromising the quality and longevity of the wines produced.

The reduction in the quantity of SO_2 added has no effect on the organoleptic profile of the product nor its typicity - on the contrary, wines made with lower levels of SO_2 show an aromatic complexity and authenticity that more faithfully reflects the microclimate and characteristics of the soil in which the grapes were grown.

Scientific rigour calls for adaptability and the continuous review of practices, and in this respect the proposed amendment represents a coherent and well-founded step forward. This new approach not only favours the production of 'cleaner' and more authentic wine without impacting its identity in any way, but also establishes a new oenological paradigm that reinforces the ecological and social responsibility of the Costers del Segre designation of origin.

4. CHANGES TO THE MAXIMUM LIMITS FOR VOLATILE ACIDITY

Description:

Changes to the upper limits for volatile acidity:

White wine and rosé wine (category 1) have increased from 0,6 g/l (0,9 g/l in the case of aged wines) to 1,08 g/l (18 meq/l).

Red wine (category 1) has increased from 0,8 g/l (1,2 g/l in the case of aged wines) to 1,2 g/l (20 meq/l).

Liqueur wine has increased from 0,8 g/l to 1,08 g/l (18 meq/l) for whites and rosés, and 1,2 g/l (20 meq/l) for reds.

Semi-sparkling wine has increased from 0,6 g/l to 1,08 g/l (18 meq/l) for whites and rosés, and 1,2 g/l (20 meq/l) for reds.

Point 2 of the product specification and point 4 of the single document have been amended.

Reason:

The limits for volatile acidity for wines with the Costers del Segre designation of origin have been changed to reflect a more innovative and nuanced understanding of contemporary winemaking. Volatile acidity, commonly associated with the presence of acetic acid and its ethyl ester (ethyl acetate), has historically been considered a sign of defects in the wine. However, recent research has shown that moderate levels of volatile acidity can positively contribute to the aromatic and taste complexity of the wine.

From a chemical perspective, volatile acidity is not an isolated parameter, but rather interacts with other components of the wine, such as polyphenols and esters, working in synergy to regulate the organoleptic profile. Therefore, the more restrictive limits previously set may have unnecessarily limited the expression of terroir and varietal typicity.

Furthermore, current winemaking techniques allow for a more precise control of fermentation and ripening, which reduces the risk of creating problematic levels of volatile acidity. Controlled fermentation technologies and the management of the post-fermentation phase, with practices such as microoxygenation and the use of selected yeasts, enable oenologists to adjust volatile acidity levels within a range that brings complexity without compromising the quality of the product.

It is important to highlight that this regulatory revision does not encourage an indiscriminate increase in volatile acidity, but seeks to provide a more flexible range that reflects current scientific knowledge. This update allows greater freedom to explore wine styles that more accurately represent the richness and diversity of the terroirs of the Costers del Segre designation of origin.

This shift marks an important step towards more adaptable and responsible winemaking that is aligned with the demands of such an educated and exacting market as that of wine.

5. CHANGES TO THE MINIMUM LIMITS FOR TOTAL ACIDITY

Description:

The lower limits for the total acidity of white, rosé and red wines (category 1) have been changed from 4,5 g/l to 3,5 g/l.

Point 2 of the product specification and point 4 of the single document have been amended.

Reason:

Similar to the reasoning provided for increasing the permitted range of alcoholic strength, the lower limits for the total acidity of wines with the Costers del Segre designation of origin have been updated in response to both the increasing climate variability and the increase in average temperatures, as well as the volatility of the global wine market. The aim of this change is to equip producers with the natural tools they need to maintain the quality and style of their wines.

The rise in temperatures and variations in rainfall affect the ripening of the grapes and, as a result, also their acidic profile. Current climate conditions are seeing grapes often reach phenolic ripeness at the same time as they reach an advanced stage of technological ripeness, resulting in lower total acidity levels than in previous decades.

Having a high lower limit for total acidity leads to the rejection of grapes which would have otherwise been ideal for the production of high quality wines. In turn, this rigidity may also cause oenologists to harvest when the grapes are not sufficiently ripe in respects other than technological, limiting their ability to produce wines that faithfully reflect the terroir in which they have been produced.

Therefore, maintaining strict limits on total acidity could result in an outdated winemaking model, as it would no longer ensure that the historical sensory profile of the protected wines is maintained, and would limit the competitiveness of wines with the Costers del Segre designation of origin in a global market that demands diversity and adaptability.

6. CHANGE IN OTHER ANALYTICAL LIMITS

Description:

The permitted ranges for absorbance have been extended for Wines (category 1) and Liqueur wines (category 3), as well as the ranges for colour intensity in Wines (category 1). The clarity requirements have been removed, with the cloudiness measurement limits eliminated for wines (category 1) and liqueur wines (category 3).

Point 2 of the product specification and point 4 of the single document have been amended.

Reason:

In the winemaking industry, varietal diversity is a heritage that brings richness and complexity to the product and broadens the range of wines produced. The Costers del Segre designation of origin is particularly prominent in this respect, since it covers a wide range of grape varieties. This diversity, however, can pose a challenge with regard to standardising sensory parameters. The prior limits set for absorbance in the visible spectrum were excessively restrictive for some varieties, potentially jeopardising the varietal inclusivity that defines the designation of origin.

In response to this, the colour limits have been increased. This decision follows thorough sensory analyses and spectrophotometric studies, with the aim of ensuring that different varieties are able to express their colour identity without deviating from the traditional organoleptic profile of wines with the Costers del Segre designation of origin.

The general removal of many of the lower limits is a subtle change that has no effect on the colour seen by the human eye. The reduction of the minimum colour intensity required for red wines allows for the inclusion of light-coloured varieties (such as Pinot Noir), which were previously excluded from the initial studies used to establish the old criteria.

It is important to stress that these changes do not alter the style of the protected product and do not sacrifice the quality or typicity of the wine, but rather they allow for a greater expression of varietal diversity, thus ensuring a more accurate and complete representation of the terroir of the designation of origin.

This amendment opens the door to a more inclusive and rich interpretation of what Costers del Segre wine means, while still respecting the boundaries of excellence and oenological consistency.

As regards the clarity, although historically regarded as a sign of quality in wines, it is no longer a universally desirable factor or considered to be an indicator of the value of the product from an oenological standpoint.

There are a number of arguments supporting its removal as a requirement:

Firstly, clarity is highly subjective and may be influenced by numerous factors that are not directly related to the intrinsic properties of the wine, such as the type of packaging or lighting conditions.

Secondly, focusing on clarity draws attention away from more relevant factors related to the terroir, the origin, and the typicity of the wine. Even in the case of clear and bright wines, achieving low levels of cloudiness is a technical matter rather than a distinctive quality associated with terroir or the style of production.

It is also important to note that current trends in wine consumption show an increasing acceptance and appreciation of more natural and less interventionist production techniques. These techniques, which include avoiding or minimising filtration processes, may result in wines with a certain amount of cloudiness or deposits. Far from being considered a defect, this characteristic is often perceived by consumers as a sign of a less processed product and one that provides a more reliable sensory expression of the terroir from which the wine comes.

In short, removing the clarity requirements from the product specification is not only consistent with contemporary winemaking trends, but also allows oenologists to focus on more significant aspects regarding the production of high quality wines that genuinely reflect the nature of the Costers del Segre designation of origin.

7. CHANGES TO ORGANOLEPTIC DESCRIPTIONS

Description:

Deletion of the written description of the colour of white, rosé and red wines (category 1) and liqueur wines (category 3).

In the case of semi-sparkling wines, 'with bubbles and without foam' has been removed from the 'Appearance' description and 'carbon content discernible on the palate' from that of 'Taste'.

This amendment concerns point 2 of the product specification and point 4 of the single document.

Reason:

The assessment of the colour in wines has benefited significantly from technological advances in spectrophotometry and quantitative analysis. Despite their potential literary or commercial value, written descriptions of the colour lack the precision and reproducibility required in modern winemaking.

The use of absorbance measures in the visible spectrum provides a more accurate and objective quantification of colour, allowing standardisation that is critical in a highly competitive scientific and commercial environment.

We chose to delete the written description of the colour in the product specification of the Costers del Segre designation of origin. This decision is justified by both the need to follow advanced technical protocols and to eliminate ambiguities that may lead to subjective interpretations, in order to preserve the integrity and uniformity of the sensory profile of the wine. Providing both a written description and spectrophotometric measurements was redundant and could create unnecessary ambiguities in the interpretation of the colour standard.

By adopting a purely quantitative approach, we are ensuring that the wines meet objective and verifiable criteria, which strengthens the credibility and reputation of the designation of origin.

As regards visible bubbles in semi-sparkling wines, the product specification for the Costers del Segre designation of origin included specific requirements regarding the presence and sensory perception of carbon dioxide in semi-sparkling wines. These requirements, although designed to ensure a certain degree of uniformity in the product, have proven to be unnecessary and of little use, and have therefore been removed.

The main reason is that the existing analytical requirements, such as the excess pressure of between 1 and 2,5 bar at 20 °C, offer a more accurate way of categorising these wines and guaranteeing their properties. In this particular case, sensory analysis provides less robust results, making this analytical approach more reliable.

In short, removing the sensory requirements related to the presence of carbon dioxide in semi-sparkling wines does not alter the profile of these wines in terms of their effervescent characteristics, since, thanks to the already existing rigorous analytical criteria, such as the excess pressure measured in bars, the style of this category of wine is reliably and robustly guaranteed. This amendment to the product specification simplifies the assessment process, eliminating the need for an additional sensory check which, although informative, is less precise than its physico-chemical equivalent. This ensures the quality and characteristics of semi-sparkling wines, while allowing greater flexibility and responsiveness in their production and analysis.

8. CHANGES IN WINEGROWING PRACTICES

Description:

The wording has been improved and the authorisation for irrigation has been removed.

Point 3.1 of the product specification and point 5 of the single document have been amended.

Reason:

Given current climate conditions, including three years of reduced rainfall, as well as forecasts indicating that the lack of availability of water from rainfall will become the norm in the coming years, we believe that it is appropriate to authorise each winegrower to manage water supply at their own discretion in order to avoid water stress, bearing in mind that the general indications contained in Decree No 474/2004 of 28 December 2004 implementing Law 15/2002 of 27 June 2002 on wine management must be complied with.

9. CHANGES TO THE DEMARCATED AREA

Description:

In addition to improving the wording, in particular, replacing the previously used term 'sub-area' with 'smaller geographical unit' and including a paragraph previously set out under point 8.2 'Production and processing area' of the specification, the demarcated area has also been extended to now include entire municipalities within which previously it was limited to certain parcels.

Point 4 of the product specification and point 6 of the single document have been amended.

Reason:

In order to facilitate the incorporation of certain vineyard areas belonging to municipalities where there are already parcels included in the production area, after having verified throughout the municipality the compliance with the conditions required to belong to the designation of origin, the identification of the entire municipality in the technical document allows the designation authorities to internally assess the application of any owner wishing to be included in the production area, without the need to amend the specification for each addition, in the same way as already occurs in other product specifications for designations of origin in Catalonia.

This new process does not reduce in any way the legal verification associated with the area itself (such as planting authorisation, accepted variety, and any others that may be necessary), which are checked before the area is entered in the register of parcels indicated in the regulation of the Costers del Segre designation of origin.

It also constitutes an amendment to the product specification as regards the promptness and efficiency of the procedure for inclusion in the Costers del Segre designation of origin, allowing any winegrower who meets the general and specific legal requirements to exercise the right to be incorporated into the designation of origin in question.

Point 8.2 was moved as it was believed that referring to this aspect when defining the geographical area of the protected designation of origin was more appropriate.

10. CHANGES IN VARIETIES

Description:

These changes include the addition of new varieties that have been identified as promising and representative of the unique character of the area, the reappraisal of varieties previously classified as 'Recommended' and 'Authorised', and changes in variety names.

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

Reason:

Some of the Costers del Segre PDO wineries are currently exploring the varieties included in the section of the Royal Decree regulating the wine-growing potential of the Autonomous Community of Catalonia (Royal Decree RD 32/2023 of 24 January 2023).

The four new grape varieties included are Picapoll Blanco, Malvasía de Sitges, Pirene and Marselan. Their inclusion reflects a constant quest for excellence and oenological diversity. These varieties, selected for their winemaking potential and adaptability in relation to the geoclimatic environment of the region, enrich the range of options that can be used to produce high quality wines. Their inclusion contributes to the evolution and innovation within the designation of origin, promoting the uniqueness and identity of these protected wines.

The decision has been made to include these varieties based on requests and interest from various wineries included in this PDO, which deem them to be suitable varieties given the excellent results obtained by studies carried out on each variety, taking soil and climate into account. These studies showed the following.

Malvasía de Sitges: white variety, originating in Catalonia, sweet and mild grapes. Produces fresh and aromatic wines, and is also suitable for making sweet and aged wines. Medium to large-sized, elongated bunches, pyramid shaped, with small to medium-sized grapes. Good resistance to cold. The wines produced are very good, presenting the aromas and characteristics of the variety, enhancing the characteristic features of the Costers del Segre PDO wines while retaining the character and flavours that are typical of the area.

Marselan: non-local red variety. It is a relatively rare international variety with very interesting qualitative production outcomes. Small-to-medium, elongated bunches with a cylindrical/conical form. Small, round grapes that are blackish purple in colour. Robust and hardy variety of medium vigour. Produces a complex, well-balanced and full-bodied wine that is highly coloured and aromatic. Rich in supple and harmonious tannins. Notes of cocoa, redcurrants, raspberries, ripe fruits and spices. According to studies, this variety has plenty of potential to produce quality wine without diminishing the typical character and flavours of the area.

Picapoll blanco: non-local white variety. Vine of medium vigour and late budding. Good fertility, resistant to fungal disease, and susceptible to mites. It has a slow ripening cycle. Medium-small, loose bunches with a pyramid shape. The grapes are elliptical, medium to small in size and greenish yellow in colour. Produces wines with a moderate level of alcohol and high acidity. The wines are light with fruity and floral notes, generous in the mouth and bright amber in colour. They retain the character of wines of the area.

Pirene: drought-resistant red variety originating in Catalonia, with studies showing that it can adapt to climate change. Long cycle variety: budding in mid-April and harvest mid-October, with very uniform ripening. Grapes that differ in size and shape, depending on the fruit set. Grapes with high levels of tannin, colour and acidity. Wines made from the Pirene variety retain the character and flavours typical of the area without affecting the quality of the wine.

The reappraisal and adjustment of the categories of grape varieties within the Costers del Segre protected designation of origin, specifically the change from 'Recommended' to 'Authorised', was a decision taken to further highlight the authenticity and uniqueness of the region's wines. This change seeks to make the focal point of the 'Recommended' category the varieties that are considered to be emblematic and particularly suitable for expressing the distinctive character of the territory. At the same time, the inclusion of certain varieties in the 'Authorised' category does not mean that they are of no value or that they do not have a place under the protected designation of origin. Rather, the aim is to give priority to the varieties considered to be more representative of the wine-growing identity of Costers del Segre and to distinguish them from 'international varieties'.

This change also takes into account the diversity and dynamics of the wine world, allowing producers to explore new varieties and styles without excessive restrictions. Ultimately, the amendment of these categories aims to foster excellence and innovation in the production of quality wines within the protected designation of origin, while respecting and preserving the essence of traditional varieties that contribute to the unique character of the region's wines.

The amendment of the nomenclature for the 'Mazuela/Samsó' grape variety to 'Carinyena' in the Costers del Segre protected designation of origin specification responds to the need to standardise and clarify the name of this variety, as well as to accurately reflect its name in Catalan, which is the official language of the region and is commonly used in wine documentation.

The Carinyena variety is one of the most emblematic and traditional local varieties in the Costers del Segre region. Its historical importance and unique contribution to the organoleptic characteristics of the wines produced in this area means that it is fundamental for it to be given a designation that accurately reflects its identity. Changing 'Mazuela/Samsó' to 'Carinyena' allows for greater consistency in the naming of varieties and avoids possible confusion in the identification and recognition of this grape by winegrowers, oenologists and consumers.

It is included in the classification of vine varieties in Annex XXI to Royal Decree No 1338/2018 of 29 October 2018 regulating wine-growing production potential as an authorised red variety for the provinces Barcelona, Girona, Lleida and Tarragona of the Autonomous Community of Catalonia: *Mazuela, Cariñena, Samsó T*. (point 9).

In short, the change in the nomenclature of the grape variety from 'Mazuela/Samsó' to 'Carinyena' is a necessary and logical amendment that more precisely reflects the identity of this variety, its historical importance and its relevance in the production of high-quality wines in the Costers del Segre region.

11. IMPROVED WORDING IN THE SECTION ON THE LINK

Description:

The wording has been changed in several points in the section on the link.

This amendment concerns point 7 of the product specification and point 8 of the single document.

The link has not been changed, only the wording has been improved. Therefore, it is a standard amendment because it does not constitute 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:

It was decided to improve the wording of the link, coinciding with the amendments to other sections of the product specification.

12. VARIOUS CHANGES TO THE ADDITIONAL CONDITIONS

Description:

In point 8.1 'Scope of protection of the PDO', the following paragraph has been deleted: 'Wines produced exclusively from grapes of the *Vitis vinifera* varieties authorised in this product specification and produced by stocks cultivated in the corresponding geographical area. The wines must comply with the characteristics described herein, in both analytical and organoleptic terms.'

As already explained, point 8.2 of the product specification regarding the 'Production and processing area' has been moved to the final sentence of point 4 on 'Demarcation of the geographical area'.

In point 8.3 of the product specification on 'Packaging and/or ageing and bottling', the declaration rules have been replaced by the requirement to notify the PDO management body when products are to be packaged outside of the production area so that this process can be supervised, and the quality of the product can be guaranteed.

The following paragraph has also been added: 'Registered bottlers can produce and bottle wines not covered by the designation of origin provided that checks on bottling processes are guaranteed, and that the wines are separated into clearly identified, independent tanks, with a record of their nominal volume and origin.'

Point 8.7 ('Registers') has been amended so that bottling wineries located outside of the demarcated area also need to be registered in the register of bottlers and packers.

This amendment concerns point 8 of the product specification but does not affect the single document.

Reason:

The paragraph in point 8.1 has been deleted due to the fact that the content did not refer to the scope of protection solely in relation to the Costers del Segre designation of origin.

Point 8.2 has been moved as it was believed that it was more appropriate to mention this aspect when defining the geographical area of the protected designation of origin.

With regard to point 8.3 on notification, the reasoning behind this change was that previously it was limited to informing the management body of packaging performed outside the production area. However, effective communication is a requirement for notification so that the Regulatory Body can assess and supervise, as laid down in the specification for this operation. The paragraph that has been added aims to establish an identification and checks process for cases where registered bottlers produce and bottle wines not covered by the designation of origin, having due regard to EU law and, in particular, that relating to the free movement of goods and freedom to provide services. Furthermore, this is in line with Article 25.2 of the Regulation on the Costers del Segre designation of origin, approved by Order ARP/297/2005 of 20 June 2005.

The change in point 8.7 allows for checks to be made on packaging that takes place outside the demarcated area.

13. CHANGES TO THE LABELLING RULES

Description:

Point 2.5 of the product specification on 'Expressions and/or terms relating to production and/or ageing' has been moved to the part of point 8 on labelling provisions. These specifications are optional and are also fully regulated in Law No 6/2015 of 12 May 2015 on protected designations of origin and protected geographical indications at supra-Autonomous-Community level, which lays down in detail the requirements for the use of terms such as 'Crianza', 'Reserva', 'Gran Reserva', and 'Premium', as well as the ageing times and specific characteristics for each of them.

The wording has also been simplified as follows:

'Wines covered by the "Costers del Segre" PDO may use traditional terms/expressions protected in the EU on labelling in the cases laid down in the specific legislation applicable to them and in accordance with the specific labelling rules developed by the Regulatory Board. Reference may also be made to a smaller geographical unit as an optional term.'

Point 8.6 of the product specification has been deleted as it was limited to the traditional terms below and therefore was not needed: '*denominación de origen - crianza - reserva - grande reserva*'.

The height of the characters used to indicate 'Costers del Segre' has also been changed from a maximum of 4 mm to between 3 mm and 7 mm.

This amendment concerns points 2 and 8 of the product specification but does not affect the single document.

Reason:

This was done to make the order of the sections more coherent and systematic.

As the aforementioned Regulation contains exhaustive rules, we wanted to avoid duplicating legislation, thus simplifying the product specification for the Costers del Segre protected designation of origin, making the sections referring to optional expressions clearer and more concise for producers and other stakeholders in the wine sector. This does not in any way change the established legal requirements, but rather aims to avoid repeating legislation and make it easier for operators to understand the rules. This decision is in line with practices for administrative simplification reducing the regulatory burden, fostering efficiency in the management of protected designations of origin and ensuring consistency and the harmonisation of industry standards with the applicable state legislation.

With regard to the height of the characters, the combination of all the mandatory information relating to the wineries makes it necessary to allow the words 'Costers del Segre' to appear in larger characters, so that all mandatory and optional wording can be included in characters of appropriate size.

14. CHANGES TO CHECKS

Description:

The preference of the Instituto Catalán de la Viña y el Vino (Catalan Institute of Vine and Wine) as a laboratory for analysing wines covered by the PDO has been removed. The fact that the Tasting Committee will be appointed with the prior agreement of the Management Body has been included, and the competent control authority is no longer responsible for the approval of labels.

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

Reason:

These three aspects are clarified in the management of controls. The competent authority for official checks is the Catalan Institute of Vine and Wine, while the Regulatory Board is responsible for approving the use of labels for protected wines.

SINGLE DOCUMENT

1. **Name(s)**

Costers del Segre

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

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. *WINE – whites and rosés*

BRIEF WRITTEN DESCRIPTION

Whites:

Appearance: The wines must comply with the following ranges/values:

Absorbance at 420 nm less than or equal to 1,4.

Absorbance at 520 nm less than or equal to 0,4.

Absorbance at 620 nm less than or equal to 0,1.

Colour intensity less than or equal to 1,9.

Aroma: Varietal aromas of fruit or vegetal or floral or spiced aromas with possible tertiary aromas. Absence of defects.

Taste: Balanced flavour and mouthfeel, without any defects and with a long finish, lingering for more than 5 seconds.

Rosés:

Appearance: The wines must comply with the following ranges/values:

Absorbance at 420 nm less than or equal to 2,5.

Absorbance at 520 nm less than or equal to 3.

Colour intensity less than or equal to 5,7.

Aroma: Varietal aromas of fruit or vegetal or floral or spiced aromas with possible tertiary aromas. Absence of defects.

Taste: Balanced flavour and mouthfeel, without any defects and with a long finish, lingering for more than 5 seconds.

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

* Maximum sulphur dioxide is 220 mg/l if the sugar content is ≥ 5 g/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 150

2. *WINE – reds*

BRIEF WRITTEN DESCRIPTION

Appearance: The wines must comply with the following ranges/values:

Absorbance at 420 nm greater than or equal to 0,1.

Absorbance at 520 nm greater than or equal to 0,1.

Colour intensity greater than or equal to 1,5.

Aroma: Without any defects, varietal aromas of fruit or vegetal or floral or spiced aromas with possible tertiary aromas.

Taste: Balanced flavour and mouthfeel, without any defects and with a long finish, lingering for more than 5 seconds.

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

* Maximum sulphur dioxide is 170 mg/l if the sugar content is ≥ 5 g/l.

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 9

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20

— Maximum total sulphur dioxide (in milligrams per litre): 100

3. *LIQUEUR WINE*

BRIEF WRITTEN DESCRIPTION

Appearance: The wines must comply with the following ranges/values:

Absorbance at 420 nm less than or equal to 20.

Absorbance at 520 nm less than or equal to 20.

Absorbance at 620 nm less than or equal to 10.

Colour intensity less than or equal to 50.

Aroma: Without any defects, varietal aromas of fruit or vegetal or floral or spiced aromas with possible tertiary aromas.

Taste: Balanced flavour and mouthfeel, without any defects.

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

* Maximum volatile acidity: in whites and rosés 18 meq/l (1,08 g/l, expressed as acetic acid); in reds 20 meq/l (1,20 g/l, expressed as acetic acid);

* Maximum sulphur dioxide is 170 mg/l if the sugar content is ≥ 5 g/l.

General analytical characteristics

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

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

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,3

— Maximum total sulphur dioxide (in milligrams per litre): 120

4. *QUALITY SPARKLING WINE*

BRIEF WRITTEN DESCRIPTION

Appearance: Transparent, yellowish and/or greenish tone, sometimes with orange or old gold at the rim. Persistent presence of a string of bubbles. The wines must comply with the following ranges/values:

Absorbance at 420 nm greater than or equal to 0,05 and less than or equal to 1,4

Absorbance at 520 nm less than or equal to 2

Absorbance at 620 nm less than or equal to 1

Colour intensity greater than or equal to 0,05 and less than or equal to 2

Turbidity less than 30 NTU

Aroma: No defects. Aroma of fresh fruit and/or vegetal and/or floral aromas with the possible presence of tertiary aromas originating from bottle ageing.

Taste: Balanced flavour and mouthfeel, without any defects and with a long finish, lingering for more than 5 seconds.

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

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 10,8

— Minimum total acidity: 3,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,3

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

5. *SEMI-SPARKLING WINE*

BRIEF WRITTEN DESCRIPTION

Appearance: Carbon dioxide visible. Colour matching the absorbance ranges corresponding to the type of wine (white, red, rosé) described in the preceding sections.

Aroma: Varietal aromas of fruit or flowers. No defects.

Taste: Balanced flavour and mouthfeel, without any defects and with a long finish, lingering for more than 5 seconds.

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

* Maximum volatile acidity: in whites and rosés 18 meq/l (1,08 g/l, expressed as acetic acid); in reds 20 meq/l (1,20 g/l, expressed as acetic acid).

* Sulphur dioxide levels are the same as for category 1 wines (white, rosé and red).

General analytical characteristics

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

— Minimum actual alcoholic strength (in % volume): 7

— Minimum total acidity: 3,5 in milliequivalents per litre

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

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

Cultivation practice

The vine must be trained as follows so as to ensure the best quality and aromatic richness of the wines:

a) Traditional gobelet training

b) On trellises

Irrigation can be carried out solely with the aim of improving the quality of the grape and in conjunction with checks on the alcoholic strength and the acidity of the grape in plots subjected to water rebalancing in accordance with the water balance of the soil and the ecological conditions of the vine.

Specific oenological practice

Appropriate pressure is applied to extract the must or wine and separate it from the marc, so that no more than 75 litres of wine are obtained from every 100 kg of grapes harvested.

5.2. *Maximum yields*

16 000 kilograms of grapes per hectare

120 hectolitres per hectare

6. **Demarcated geographical area**

The area making up the Costers del Segre PDO consists of the following localities located along the Segre river basin and is grouped into 7 smaller geographical units:

Smaller geographical unit - Artesa de Segre: Made up of the following localities:

— Algerri

— Alòs de Balaguer

— Artesa de Segre

— Balaguer

— Castellóde Farfanya

— Foradada

— Menàrguens

— District of Montclar within the municipality of Agramunt

— Cubells

— Os de Balaguer

— Vilanova de Meià

— La Sentiu de Sió

Smaller geographical unit - Urgell: Made up of the following localities:

— Penelles

— Preixens

— Ivars d'Urgell

Smaller geographical unit - Les Garrigues: Made up of the following localities:

— Albi

— Arbeca

— Bellaguarda

— Cervià de les Garrigues

— L'Espluga Calba

— Fulleda

— La Floresta

— La Pobla de Cérvoles

— Els Omellons

— Tarrés

— Vinaixa

— El Vilosell

— Juneda

— Borges Blanques

— L'Albagés

— Juncosa

— Llardecans

Smaller geographical unit - Pallars: Made up of the following localities:

— Tremp, as well as Gurb, Palau de Noguera, Puigcercós, Suterranya and Vilamitjana (districts of Tremp)

— Conca de Dalt

— Attached districts of Cellers and Guàrdia de Tremp in the municipality of Castell de Mur

— Attached districts of Sant Cristòfol de la Vall, Sant Martí de Barcedana and Sant Miquel de la Vall in the municipality of Gavet de la Conca

— Attached districts of Conques, Figuerola d'Orcau, Orcau-Basturs and Sant Romà d'Abella in the municipality of Isona i Conca Dellà

— Pobla de Segur

— Llimiana

— Rialp

— Salàs de Pallars

— Talarn

— Sort

— Esterri d'Appeneu

— Alt Àneu

— Soriguera

Smaller geographical unit - Raimat: Made up of the following localities:

— The population unit known as Raimat, in the municipal area of Lleida

Smaller geographical unit - Segrià: Made up of the following localities:

— Alcarràs

— Alfarràs

— Almacelles

— Almenar

— Gimenells and Pla de la Font

— Lleida

— Torrefarrera

Smaller geographical unit - Valls del Riu Corb: Made up of the following localities:

— L'Ametlla de Segarra

— Belianes

— Ciutadilla

— Granyanella

— Granyena de Segarra

— Guimerà

— Maldà

— Montoliu de Segarra

— Montornès de Segarra

— Nalec

— Omells de Na Gaia

— Preixana

— Sant Martí de Riucorb

— Tàrrega

— Vallbona de les Monges

— Vallfogona de Riucorb

— Verdú

— Vilagrassa

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

AGUDELO – CHENIN BLANC

ALARIJE – MALVASÍA RIOJANA

ALARIJE – SUBIRANT PARENT

ALBARIÑO

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

GARNACHA BLANCA

GARNACHA PELUDA

GARNACHA TINTA

GARNACHA TINTORERA

GEWÜRZTRAMINER

GODELLO

GONFAUS

MACABEO – VIURA

MALBEC

MALVASIA AROMATICA – MALVASIA DE SITGES

MARSELÁN

MAZUELA – CARIÑENA

MERLOT

MONASTRELL

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO

PARELLADA

PETIT VERDOT

PICAPOLL BLANCO

PINOT NOIR

PIRENE

RIESLING

SAUVIGNON BLANC

SUMOLL TINTO

SYRAH

TEMPRANILLO – ULL DE LLEBRE

TREPAT

VERDEJO

VIOGNIER

XARELLO

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

8.1. *Wine*

The specific and well-defined characteristics of Costers del Segre PDO, such as its geographical location of origin and the distance to the Mediterranean Sea and the Pyrenees, create a continental climate with major seasonal and daily fluctuations in temperature and growth cycle periods that are specific to the area, resulting in characteristic harvests.

The climate conditions, together with the characteristic limestone soils that are low in organic matter and covered with sand or clay, help the grapes to achieve optimal ripeness, and produce special wines of superior quality.

The low rainfall causes the plants a certain level of water stress, which boosts the concentration of colour, the aroma and the taste of the wines. The dry winds and the lack of moisture limit fungal growth, allowing the grapes to ripen gradually, before being harvested once they have reached their optimum degree of ripeness.

The area's natural factors allow traditional varieties to be preserved, as well as being perfectly adapted to non-local varieties introduced following the arrival of phylloxera. There is therefore a great diversity in the grape varieties, meaning that the products can have very diverse varietal compositions.

Night-time temperatures during the ripening process are exceptionally low – commonly around 15 °C throughout the ripening process, dropping to 2-10 °C in the later stages throughout the Costers del Segre PDO area. This results in wines with high acidity and intense flavours that stand apart from those produced in other regions.

All of these factors preserve the characteristic typicity conferred by the cold night-time temperatures.

As for human factors, there is a tradition of wine-growing in the area, as attested by historical references in the form of documentation and physical structures, and an enthusiasm for ground-breaking new techniques.

8.2. *Quality sparkling wine*

Sparkling wine has been made using the traditional method at certain wineries since the beginning of last century.

The primary aromas of the base wines used to produce these sparkling wines are infused with fruity scents when they are from sub-areas with gentle slopes, and floral scents when they are from the sub-areas located higher up.

The significant daily fluctuation in temperature during the ripening cycle produces wines with distinctive characteristics, higher levels of acidity and intense floral aromas. These factors, combined with the human factor – the continued use of traditional production methods – and the natural factor – which enables the preservation of local varieties and adaptation of non-local varieties – help shape the specific quality sparkling wines of this PDO.

8.3. *Liqueur wine*

The higher daytime temperatures combined with the low rainfall in the autumn allow the harvest to be delayed, resulting in a crop that is very rich in sugars. Thanks to these very special climatic characteristics, there is a tradition of producing liqueur wines using late-harvested partially raisined grapes. The soil type allows the varieties used for these wines to be harvested in optimum condition, without becoming over-ripened.

8.4. *Semi-sparkling wine*

The high acidity and intense aromas of Costers del Segre PDO semi-sparkling wines are due to the huge fluctuation in temperature during the grape ripening process, which can sometimes exceed 25 °C.

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:

The description of Costers del Segre PDO wines will be supplemented by the following information:

a) The actual alcoholic strength by volume expressed in units or half units of its percentage in volume, followed by the abbreviation % vol.

b) The registration number in the register of bottlers and packers of the relevant department responsible for agriculture.

The words 'Denominación de Origen Costers del Segre' (Costers del Segre Designation of Origin) or 'Denominación de Origen Protegida Costers del Segre' (Costers del Segre Protected Designation of Origin) must appear prominently in the same visual field as the mandatory particulars.

The size of the characters used to indicate 'Costers del Segre' must be at least 3 mm and a maximum of 7 mm, and half that for '*Denominación de Origen*' or '*Denominación de Origen Protegida*', and they must be expressed in accordance with the measures adopted concerning the collective trade mark.

Link to the product specification

https://incavi.gencat.cat/.content/005-normativa/plecs-condicions-do-catalanes/Arxius-plecs/01.-PC-Costers-del-Segre-2020-CONTROL-CANVIS-18.03.2024.pdf