C/2026/3796

17.7.2026

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/2026/3796)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Almansa'

EU reference number: PDO-ES-A0044-AM07 – 27.4.2026

1. **Name of product**

'Almansa'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Spain

5. **Member State authority communicating the standard amendment**

Name

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**

The competent authority considers this amendment to the Almansa PDO product specification to be a standard amendment; it cannot be regarded as a Union amendment since it does not correspond to any of the situations referred to in Article 24(3) of Regulation (EU) 2024/1143 on geographical indications. Specifically, it does not: include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication; risk voiding the link with the geographical area; entail further restrictions on the marketing of the product.

[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)**

Title

ADDITION OF A NEW VARIETY

Description

A new white variety, Garnacha Blanca, has been added.

This amendment affects point 6 of the product specification and point 8 of the single document.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Almansa'

EU reference number: PDO-ES-A0044-AM07 – 27.4.2026

1. **Name(s)**

'Almansa'

2. **Geographical indication type**

☑ PDO

☐ PGI

3. **Country to which the demarcated geographical area belongs**

Spain

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

5. Quality sparkling wine

6. **Description of the wine or wines**

Grapevine product

Dry white and rosé wines

Organoleptic characteristics

Visual appearance

WHITE WINE

No ageing in wood: yellow tones predominate, that can range from the palest yellows to medium yellows, including straw yellows, with greenish tints also possible.

Aged in wood for not more than six months: they can range from the palest yellows to the most intense golden yellows, including straw yellows, with greenish tints also possible.

Aged in wood for more than six months: yellow tones predominate, that can range from the palest yellows to golden yellows, including straw yellows. More intense, golden tones typical of barrel-ageing are also possible.

ROSÉ WINE

The wines have pink tones and may have pale pink, raspberry, strawberry or salmon tints.

Aroma

WHITE WINE

No ageing in wood: clean, with good intensity and dominant fruit sensations.

Aged in wood for not more than six months: clean, with good intensity. Fruit sensations dominate, but may combine with woody and toasted aromas typical of barrel-ageing.

Aged in wood for more than six months: clean, with good intensity. Complex sensations between fruit and wood, typical of barrel-ageing, dominate. Aromas of oxidative development that are characteristic of correct ageing in wood are possible.

ROSÉ WINE

Clean with medium to high intensity and with fruity aromas predominating.

Taste

WHITE WINE

No ageing in wood: good acidity, fresh and fruity flavours.

Aged in wood for not more than six months: good acidity, fresh and fruity flavours. Light woody and toasted flavours specific to barrel-ageing may appear.

Aged in wood for more than six months: good acidity, clean and complex flavours combining fruit and wood. Toasted flavours specific to barrel-ageing may appear.

ROSÉ WINE

Good acidity, bold and balanced. Fruity and smooth.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	4
Minimum total acidity unit:	grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	11,7
Maximum total sulphur dioxide (in milligrams per litre):	180

Additional information regarding analytical characteristics

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☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Semi-dry, semi-sweet and sweet white, rosé and red wines

Organoleptic characteristics

Visual appearance

The same as described above for dry wines, depending on whether they are white, rosé or red and depending on their ageing.

Aroma

The same as described above for dry wines, depending on whether they are white, rosé or red and depending on their ageing.

Taste

The same as described above for dry wines, depending on whether they are white, rosé or red and depending on their ageing.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	9
Minimum total acidity:	3
Minimum total acidity unit:	grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	16,7
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Maximum total sulphur dioxide: 180 mg/l if the total sugar content exceeds 5 g/l expressed as fructose plus glucose.

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Dry red wine

Organoleptic characteristics

Visual appearance

No ageing in wood: the wines may range from medium to high colour intensity, with shades ranging from red to violet, purple, garnet, cherry or ruby.

Aged in wood for not more than six months: the wines may range from medium to high colour intensity, with shades ranging from red to violet, purple, garnet, cherry or ruby, and may present brick-red tones.

Aged in wood for more than six months: the wines may range from medium to high colour intensity, with shades ranging from red to violet, purple, garnet, cherry or ruby, and may present brick-red or orange tones.

Aroma

No ageing in wood: medium to high intensity with clean and fruity aromas.

Aged in wood for not more than six months: medium to high intensity with clean and fruity aromas, while also allowing for light toasted aromas.

Aged in wood for more than six months: medium to high intensity with clean and complex aromas, while also allowing for woody and toasted aromas.

Taste

No ageing in wood: medium to high intensity, with good balance and structure.

Aged in wood for not more than six months: of medium to high intensity, well-balanced and well-structured, these wines may present characteristic woody flavours with toasted hints.

Aged in wood for more than six months: of medium to high intensity, well-balanced and well-structured, these wines may present characteristic woody flavours with toasted hints and flavours of oxidative development that are characteristic of correct barrel-ageing.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	16,7
Maximum total sulphur dioxide (in milligrams per litre):	150

Additional information regarding analytical characteristics

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☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Quality sparkling wines (red, white and rosé)

Organoleptic characteristics

Visual appearance

Fine and long-lasting bubbles, pale to golden and brilliant shades for white wines, pink to tile-coloured shades for rosé wines.

Aroma

Aromas are clean and fruity. 'Reserva' wines have intense aromas.

Taste

Balanced in the mouth, with a structure that is easy on the palate.

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10
Minimum total acidity:	3,5
Minimum total acidity unit:	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

Additional information regarding analytical characteristics

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☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Winemaking practice

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Type of oenological practice

Specific oenological practice

Description

When extracting the must or wine and separating it from the pomace, the right pressure must be applied to ensure that the yield does not exceed 74 litres of wine per 100 kilograms of red grapes and 70 litres of wine per 100 kilograms of white grapes.

For the production of red wines, the minimum maceration time is 48 hours.

Blending white grape and red grape varieties is not permitted.

The wooden containers used in the ageing processes must be made of oak and have a capacity that complies with the volume limits laid down by the legislation in force for the use of certain traditional terms. Ageing in barrels.

7.2. *Maximum yields*

All wines / category / variety / type

Gobelet-trained white varieties

Maximum yield:

Maximum yield:	7 860
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Gobelet-trained white varieties

Maximum yield:

Maximum yield:	55
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Gobelet-trained red varieties

Maximum yield:

Maximum yield:	6 430
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Gobelet-trained red varieties

Maximum yield:

Maximum yield:	47,58
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Trellised white varieties

Maximum yield:

Maximum yield:	11 430
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Trellised white varieties

Maximum yield:

Maximum yield:	80
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Trellised red varieties

Maximum yield:

Maximum yield:	10 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Trellised red varieties

Maximum yield:

Maximum yield:	74
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— CABERNET FRANC

— CABERNET SAUVIGNON

— CHARDONNAY

— GARNACHA BLANCA

— GARNACHA TINTA

— GARNACHA TINTORERA

— MACABEO – VIURA

— MERLOT

— MONASTRELL

— MOSCATEL DE GRANO MENUDO

— PETIT VERDOT

— PINOT NOIR

— SAUVIGNON BLANC

— SYRAH

— TEMPRANILLO

— VERDEJO

9. **Concise definition of the demarcated geographical area**

The following municipalities:

— Almansa,

— Alpera,

— Bonete,

— Corral Rubio,

— Higueruela,

— Hoya Gonzalo,

— Pétrola,

— Chinchilla: the area bounded by service road AB-402 (going from Horna to Venta de Alhama) and bordering on one side the municipalities of Pétrola and Corral Rubio and on the other the municipalities of Bonete, Higueruela and Hoya Gonzalo.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The production area of the 'Almansa' designation of origin is located in a climate transition zone. The vineyards are situated on lowlands characterised by permeable soils that are rich in limestone and low in nutrients. The average precipitation is low, at 250 mm/year. The low rainfall, permeability of the soil and low yield allow the production of wines with a strong aroma and intense colour.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

The extreme temperatures and the limestone-rich soil enable cultivation of the authorised varieties, which give the wines body and balance. Similarly the lack of rainfall and the hours of sunlight produce a natural alcoholic strength enabling the production of wines with the established levels of alcoholic strength. For the production of sparkling wines, the wines referred to in the preceding paragraph are used as the cuvée, so the description of their link also applies to sparkling wines.

11. **Further applicable requirements**

Title of the requirement/derogation

LABELLING

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

In order to use the name of a single specific vine variety, it is necessary for at least 85 % of the grapes to come from that variety and for this to be recorded in the wine registers.

Title of the requirement/derogation

PROHIBITION ON PACKAGING OUTSIDE THE DEMARCATED AREA

Legal framework

National legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

In order to ensure appropriate use of the PDO, all protected wines must be dispatched in the packaging. Production of the wines with the designation of origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes, but rather with packaging. This must be considered the final stage in the production of these wines, since it involves other oenological practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures.

Electronic (URL) reference to publication of the product specification

https://apliagri.castillalamancha.es/sites/default/files/2025-11/PC_DOP_ALMANSA_20250709.pdf