C/2026/4743

9.9.2026

Publication of an application for the approval of a Union amendment to a product specification pursuant to Article 15(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council

(C/2026/4743)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council [1], an opposition with the Commission.

APPLICATION FOR APPROVAL OF A UNION AMENDMENT TO A PRODUCT SPECIFICATION

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

'Navarra'

EU Ref number: PDO-ES-A0127-AM05 – 8.9.2025

1. **Name of product**

'Navarra'

2. **Geographical indication type**

PDO ☒ PGI ☐ GI ☐

3. **Sector**

☐ Agricultural products

☒ Wines

☐ Spirit drinks

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

Spain

5. **Heading in the product specification and in the single document concerned by the amendment(s)**

Further restrictions on the marketing

Point 8.b.7 'Packaging and presentation of the product' of the specification and point 11 'Other applicable requirements' of the single document have been amended.

6. **Qualification as Union amendment**

The amendment prohibits the packaging of Navarra PDO wines outside their demarcated geographical area, which places a new restriction on the marketing of the product. Therefore, the amendment meets the definition of a 'Union amendment' as set out in Article 24(3)(c) of Regulation (EU) 2024/1143 on geographical indications.

[1] Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: http://data.europa.eu/eli/reg/2024/1143/oj).

7. **Description and reasons for the amendment(s)**

Description

Addition of the requirement for the protected wines to be packaged exclusively at the premises of the wineries located in the demarcated geographical area of the PDO.

Reason(s)

In order to safeguard quality, guarantee the origin and ensure control, the wines covered by this specification must be packaged exclusively at the premises of wineries located in the municipal districts of the production area, and authorised and entered as such in the relevant register of the Regulatory Board.

Production of the wines covered by the Designation of Origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes; packaging must be considered the final stage in the production of these wines, since it involves other wine-making practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures. At the same time, in some cases, a period of bottle ageing is necessary in order to round out and refine the finished wine. It has been found that transport and packaging outside the production area lowers the quality of the wine, as it may be exposed to oxidation-reduction, variations in temperature and other more serious factors that worsen the quality of the wine, the longer the distance travelled. Packaging within the production area therefore allows the product's characteristics and quality to be preserved. This measure, combined with the experience and thorough knowledge of the specific characteristics of the wines that the wineries of the Navarra Designation of Origin have achieved over the course of time, makes packaging at the source necessary, thus preserving all the physico-chemical and organoleptic characteristics of these wines.

It is not logistically or financially feasible for the delegated body controlling the wines covered by this PDO to carry out checks outside the demarcated area of the PDO. The control of bulk containers of wine leaving that area would require the collaboration of other public or private entities. These entities are not always sufficiently agile, effective or economically capable of doing this, particularly if the destination is outside the EU. Therefore, the only way to ensure proper control of all wines until they are placed on the market is to restrict packaging to the demarcated area of the PDO.

8. **Additional information**

8.1. *This application for approval of a Union amendment contains standard amendment(s) inextricably linked to the Union amendment*

Yes ☐ No ☒

8.2. *This application for approval of Union amendment is consequent to the failure to conclude in one or more Member States the national stage of the procedure for application of a standard amendment of the product specification of a cross-border geographical indication, as referred to in Article 5(10), second subparagraph of Delegated Regulation (EU) 2025/27*

Yes ☐ No ☒

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Navarra'

EU Ref number: PDO-ES-A0127-AM05 – 8.9.2025

1. **Name(s)**

'Navarra'

2. **Geographical indication type**

PDO ☒ PGI ☐

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

Spain

4. **Classification of the wine 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

3. Liqueur wine

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

Grapevine product

White wine

Organoleptic characteristics

Visual appearance

Pale yellow to golden yellow in colour, clear and brilliant.

Aroma

Medium to high intensity aroma, with no defects and fruity and/or floral and/or plant tones.

Taste

In the mouth, it is balanced and with well-integrated acidity, with a fruity retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	12,5
Maximum total sulphur dioxide content (in milligrams per litre):	190

Additional information regarding analytical characteristics

If the residual sugar content is greater than 5 g/l the sulphur dioxide content will be equal to or less than 300 g/l.

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

Grapevine product

Wood-aged white wine (fermented in barrel, Crianza, Reserva, Gran Reserva)

Organoleptic characteristics

Visual appearance

Straw yellow to golden yellow in colour, with amber tints, clear and brilliant.

Aroma

Medium to high intensity aroma, with no defects and woody and/or spicy and/or smoky tones.

Taste

In the mouth, it is balanced and with well-integrated acidity, with a woody retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	15
Maximum total sulphur dioxide content (in milligrams per litre):	190

Additional information regarding analytical characteristics

If the residual sugar content is greater than 5 g/l the sulphur dioxide content will be equal to or less than 300 g/l.

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

Grapevine product

White wine made from Botrytis-infected grapes

Organoleptic characteristics

Visual appearance

Pale yellow to golden yellow in colour, with amber tints, clear and brilliant.

Aroma

Medium to high intensity aroma, with no defects and fruity and/or floral and/or plant tones.

Taste

In the mouth, it is balanced and with well-integrated acidity, with a fruity retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	10,5
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	13
Maximum total sulphur dioxide content (in milligrams per litre):	190

Additional information regarding analytical characteristics

The volatile acidity increases by 1 meq/l for each degree of natural actual alcoholic strength in excess of 10 % by volume.

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

Grapevine product

Rosé wine

Organoleptic characteristics

Visual appearance

Pinkish in colour, clear and brilliant.

Aroma

Medium to high intensity aroma, with no defects and red and black fruit and/or floral aromas.

Taste

In the mouth, it is balanced and with well-integrated acidity, with a red and black fruit and/or sweet retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	12,5
Maximum total sulphur dioxide content (in milligrams per litre):	190

Additional information regarding analytical characteristics

—

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

Grapevine product

Wood-aged rosé wine (fermented in barrel, Reserva)

Organoleptic characteristics

Visual appearance

Pinkish in colour, clear and brilliant.

Aroma

Medium to high intensity aroma, with no defects and red and black fruit and/or woody aromas.

Taste

In the mouth, it is balanced and with well-integrated acidity, with a woody retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	15
Maximum total sulphur dioxide content (in milligrams per litre):	190

Additional information regarding analytical characteristics

—

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

Grapevine product

Red wine

Organoleptic characteristics

Visual appearance

Purple to ruby red in colour, limpid and brilliant.

Aroma

Medium to high intensity aroma, with no defects and fruity and/or woody tones.

Taste

In the mouth, it is balanced and with medium body, with a fruity and/or woody retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	12,5
Maximum total sulphur dioxide content (in milligrams per litre):	140

Additional information regarding analytical characteristics

—

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

Grapevine product

Wood-aged red wine (Roble, Crianza, Reserva or Gran Reserva)

Organoleptic characteristics

Visual appearance

Purple-red to red with russet tints in colour, clear and brilliant.

Aroma

Medium to high intensity aroma, with no defects and woody and/or spicy and/or smoky tones.

Taste

In the mouth, it is balanced, with medium to full body, a woody retronasal aroma and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11,5
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	16,67
Maximum total sulphur dioxide content (in milligrams per litre):	140

Additional information regarding analytical characteristics

—

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

Grapevine product

Liqueur wine

Organoleptic characteristics

Visual appearance

In whites: pale yellow to mahogany brown, clear and brilliant. In reds: Purple-red to red with russet tones, clear and brilliant.

Aroma

Aroma with high intensity, without defects, with ripe or raisined fruity notes.

Taste

In the mouth, it is balanced, with medium to full body, a retronasal aroma of ripe or raisined fruit and a medium to high finish.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	15
Minimum total acidity:	—
Minimum total acidity unit:	in milliequivalents per litre
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide content (in milligrams per litre):	190

Additional information regarding analytical characteristics

—

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

7. **Wine making practices**

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

Winemaking practice

Cultivation method

Type of oenological practice

Cultivation method

Description

The planting density will be at least 2 400 stocks per hectare.

Irrigation is authorised in the vineyard, using localised systems. Non-localised irrigation systems (irrigation by flooding, sprinkler irrigation) are authorised until 8 August each year.

Winemaking practice

—

Type of oenological practice

Specific oenological practice

Description

White: only white grapes. Cold maceration is permitted.

Rosés: the grape must has to be obtained using the bleeding technique or the pressing technique. The maximum authorised volume of must obtained by bleeding will be 40 litres for each 100 kilograms of grapes. At least 85 % of the grapes used must be red-skinned varieties.

Reds: only red grapes. Rosé may be blended with or added to the following year's red wine, as long as the percentage of rosé does not exceed 15 % of the total resulting capacity.

Liqueur wines: The addition of wine alcohol of ≥ 96 % vol., or of a mixture containing this and must, fermenting must, or wine, from Moscatel de Grano Menudo or Garnacha Tinta and Blanca with a natural alcoholic degree of > 12 % vol. Where these are aged, must concentrated by direct heat from Moscatel de Grano Menudo and/or Garnacha Tinta and/or Blanca may be added.

Winemaking practice

—

Type of oenological practice

Restriction relating to winemaking

Description

For the preparation of wines covered by the PDO the use of continuous presses remains prohibited.

Ageing must begin on 1 October in the same year as the harvest.

7.2. *Maximum yields per hectare*

All wines / category / variety / type

White varieties

Maximum yield

Maximum yield:	9 200
Maximum yield per unit:	kilograms of grapes per hectare

All wines / category / variety / type

White varieties

Maximum yield

Maximum yield:	64,40
Maximum yield per unit:	hectolitres per hectare

All wines / category / variety / type

Red varieties

Maximum yield

Maximum yield:	8 000
Maximum yield per unit:	kilograms of grapes per hectare

All wines / category / variety / type

Red varieties

Maximum yield

Maximum yield:	56
Maximum yield per unit:	hectolitres per hectare

All wines / category / variety / type

Rosé wine made using the bleeding technique

Maximum yield

Maximum yield:	32
Maximum yield per unit:	hectolitres per hectare

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

— ALARIJE – MALVASÍA RIOJANA

— CABERNET SAUVIGNON

— CHARDONNAY

— GARNACHA BLANCA

— GARNACHA ROJA – GARNACHA GRIS

— GARNACHA TINTA

— GRACIANO

— MACABEO – VIURA

— MAZUELA – MAZUELO

— MERLOT

— MOSCATEL DE GRANO MENUDO

— ONECA

— PINOT NOIR

— SAUVIGNON BLANC

— SYRAH

— TEMPRANILLO

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

Municipalities:

District I: None.

District II: Lumbier, Lónguida, Romanzado and Urraul Bajo and Urraul Alto.

District III: Obanos, Añorbe, Muruzabal, Tiebas-Muruarte de Reta, Adios, Legarda, Uterga, Guirguillano, Puente la Reina, Artazu, Echauri, Ucar, Tirapu, Vidaurreta, Enériz and Cizur.

District IV: all of the municipalities apart from Genevilla, Cabredo, Marañón, Aras, Bargota, Viana, Aguilar de Codes, Zuñiga, Etayo, Ancín, Salinas de Oro, Lezaún and Abárzuza.

District V: all of the municipalities apart from Petilla de Aragón.

District VI: all apart from Mendavia, San Adrian, Azagra, Andosilla and Sartaguda.

District VII: all apart from Cortes, Cabanillas, Fustiñana, Fontellas, Ribaforada and Buñuel.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The area covered by the 'Navarra' PDO is located in a geographical area in the north of the Iberian Peninsula which is ideal for the cultivation of the vine. The climate is Mediterranean with an Atlantic influence in the north-western region, with a cold and dry wind prevailing across the whole area. The average precipitation is between 400 and 500 mm. The soils have high levels of limestone, average levels of stoniness, and a clay-loam texture.

This geographical environment provides wines with medium-to-high acidity, with organoleptic sensations of freshness and a balanced taste and a certain mineral nature as a result of the typology of the soils.

Category of grapevine product

3. Liqueur wine

Summary of the link

The wines are essentially produced using the Moscatel de Grano Menudo and Garnacha Tinta and Blanca varieties, which are native to Navarre and characterised by a high sugar content, roundness and unctuousness, with aromas of raisined grapes and a good balance between sweet and acid flavours. This high taste density is the result of specific climatic conditions characterised by a very dry climate, high temperatures during the growing period, low precipitation and a permanent water deficit.

11. **Further applicable requirements**

Specific rules concerning packaging, labelling and any other essential applicable requirements of the wine the registered name refers to

Title of the requirement/derogation

LABELLING RULES

Legal framework

In national legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The typographic characters used to indicate the name of the PDO may not under any circumstances be less than 3 mm or more than 9 mm in height and must be clear, legible, indelible and not excessively thick, and the indication may not take up more than half of the total width of the label.

The logo of the PDO is obligatory and may not be less than 8 mm or more than 11 mm in diameter.

Title of the requirement/derogation

OBLIGATORY PACKAGING WITHIN THE DEMARCATED GEOGRAPHICAL AREA

Legal framework

In national legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

In order to safeguard quality, guarantee the origin and ensure control, the wines covered by this specification must be packaged exclusively at the premises of wineries located in the municipal districts of the production area, and authorised and entered as such in the relevant register of the Regulatory Board.

Production of the wines covered by the Designation of Origin does not end with the process of transforming must into wine through alcoholic fermentation and other, supplementary processes; packaging must be considered the final stage in the production of these wines, since it involves other wine-making practices that could affect the special characteristics, namely: filtering, stabilisation and various types of corrective measures. At the same time, in some cases, a period of bottle ageing is necessary in order to round out and refine the finished wine. It has been found that transport and packaging outside the production area lowers the quality of the wine, as it may be exposed to oxidation-reduction, variations in temperature and other more serious factors that worsen the quality of the wine, the longer the distance travelled. Packaging within the production area therefore allows the product's characteristics and quality to be preserved. This measure, combined with the experience and thorough knowledge of the specific characteristics of the wines that the wineries of the Navarra Designation of Origin have achieved over the course of time, makes packaging at the source necessary, thus preserving all the physico-chemical and organoleptic characteristics of these wines.

It is not logistically or financially feasible for the delegated body controlling the wines covered by this PDO to carry out checks outside the demarcated area of the PDO. The control of bulk containers of wine leaving that area would require the collaboration of other public or private entities. These entities are not always sufficiently agile, effective or economically capable of doing this, particularly if the destination is outside the EU. Therefore, the only way to ensure proper control of all wines until they are placed on the market is to restrict packaging to the demarcated area of the PDO.

Reference to the publication of the product specification of the geographical indication

https://www.navarra.es/documents/48192/29766738/pliego+condiciones+do+navarra.pdf