OTHER ACTS

EUROPEAN COMMISSION

Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

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This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATION OF A STANDARD AMENDMENT AMENDING THE SINGLE DOCUMENT

'CARIÑENA'

PDO-ES-A0043-AM02

Date of communication: 8 April 2020

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

In accordance with Article 14 of Commission Delegated Regulation (EU) 2019/33 and based on the causes and reasons, the amendments described in this document are not considered to be Union amendments, as they do not include a change in the name of the protected designation of origin; a change, a deletion or an addition of a category of grapevine product; void the link or entail further restrictions on the marketing of the product. The changes described and explained below are therefore considered to be standard amendments.

1. NEW WORDING FOR THE DESCRIPTION OF THE WINES COVERED BY THE PDO

This amendment concerns point 2 'Description of the wine(s)' of the specification and point 2 'Categories of grapevine products' of the Single Document.

The current wording of point 2 of the specification lists the wines covered by the protected designation of origin according to grapevine product categories (liqueur wines, semi-sparkling wines, quality sparkling wines) or according to optional terms (naturally sweet, late vintage, medium-dry, semi-sweet and sweet wines).

A new wording for this section has been proposed, listing only the types of wine that are made in the PDO and using the grapevine product categories provided in Part II of Annex VII to Regulation (EU) No 1308/2013:

1. Wine;

3. Liqueur wine;

5. Quality sparkling wine;

8. Semi-sparkling wine;

16. Wine of overripe grapes.

Therefore the subtypes 'medium-dry, semi-sweet and sweet' are being deleted because they are included in category 1 'Wine'. The subtypes 'naturally sweet wines' and 'late vintage wines' are included in category 16 'Wine from overripe grapes', as they are both optional terms provided for in Spanish legislation and are applicable to wines made from overripe grapes covered by protected designations of origin or geographical indications.

([1]) OJ L 9, 11.1.2019, p. 2.

As regards category 16 'Wine from overripe grapes', the error of omission of this category in the initial wording of point 2 of the single document is being corrected. In short, this amendment does not consist of a change, a deletion or an addition of a category of grapevine product. It provides a new wording for point 2 of the specification and corrects an error in point 2 of the Single Document.

2. AMENDMENT TO ANALYTICAL CHARACTERISTICS OF LIQUEUR WINES AND INCLUSION OF CERTAIN VALUES IN OTHER CATEGORIES

This amendment concerns point 2(a) 'Analytical characteristics of the product' of the specification and point 3 'Description of the wine(s)' of the Single Document.

In accordance with the previous amendment, the categories of grapevine product are specified for each of the wine types covered by the PDO.

The analytical characteristics of medium-dry, semi-sweet and sweet wines correspond to those which are described for white, rosé and red wines. They have therefore been deleted as the information was duplicated. The maximum sulphur dioxide values (mg/l) have been added for rosé wines in the semi-sparkling wine and wine from overripe grapes categories.

The total minimum acidity (tartaric acid) values have been amended for liqueur wines.

In response to market trends, there has been a gradual change in the manufacturing process for liqueur wines covered by the 'Cariñena' PDO. Given that liqueur wine is not a naturally acidic drink and that its total acidity values can range between 3,5 and 4,5 grams per litre without this resulting in an unpleasant sensation in the organoleptic analysis, it has been decided that the minimum total acidity (tartaric acid) values should be reduced so that the wines placed on the market are perfectly harmonious and balanced.

The maximum sulphur dioxide values (mg/l) have been added for rosé wines in the semi-sparkling wine and wine from overripe grapes categories. They had been left out due to a clerical error. As the wine-making process is similar, these values are the same as those for white wines in the same categories.

The upper limit on the total alcoholic strength has been removed for 'naturally sweet' wines.

According to the rules, the term 'naturally sweet' can be applied to wines covered by a protected designation of origin that are made without artificially increasing their alcoholic strength. The alcohol content comes entirely from fermentation. The natural alcoholic strength by volume is over 15 % vol. and the actual alcoholic strength by volume must be at least 13 % vol. Therefore there is no need to include an upper limit on the total alcoholic strength.

In the paragraph on the maximum sugar content, the expression 'reducing sugars' has been replaced by 'residual sugars'. Its wording has also been changed so that the specification only contains information specific to the 'Cariñeña' PDO.

3. AMENDMENT TO THE ORGANOLEPTIC CHARACTERISTICS

This amendment concerns point 2(b) 'Organoleptic characteristics' of the specification and point 3 'Description of the wine (s)' of the Single Document. This point has been rewritten to include a breakdown of the grapevine product categories and wine types covered by the PDO in order to provide a clear, specific organoleptic description for each type of wine in the various stages of the assessment (appearance, aroma and taste) and thus make the descriptors more objective. This will make it easier for the control body to ensure compliance with the UNE-EN ISO/IEC 17065:2012 standard, 'Conformity assessment. Requirements for bodies certifying products, processes and services' as regards their checks on compliance described in this section of the specification.

4. AMENDMENT TO SPECIFIC OENOLOGICAL PRACTICES.

This amendment concerns point 3 'Specific cultivation practices' of the specification and point 4 'Wine-making practices' of the Single Document.

4.1. Deletion of requirements for growing practices.

The maximum limits on vines per hectare and buds per hectare has been deleted. It is not considered necessary to set a maximum limit for vines and buds per hectare as these parameters are linked to the maximum grape yield per hectare. The maximum yield set out in point 5 of the specification indirectly determines a maximum number of vines and buds per hectare and therefore deleting this information will not affect the yield of the vineyard as these additional checks would be redundant.

The mentions made to the espalier (with single or double cordon) and cane and spur pruning systems have been deleted. The espalier pruning method of vine formation favoured as agronomic practices evolve tends to enhance the vines, by maintaining optimal yield while ensuring the plant is in good condition. It is not necessary to distinguish between or specify the type of espalier pruning method.

4.2. Amendment to specific oenological practices.

This amendment concerns point 3(b) 'Specific oenological practices' of the specification and point 4(a) 'Wine-making practices. Essential oenological practices' of the Single Document.

The value quantifying the grape ripeness expressed as grams of sugar per litre of must has been replaced with the probable volume of alcohol. This amendment is based on the development of oenological practices. The wineries currently use refractometers to measure the probable alcohol content when receiving the grapes. This is a more precise way of measuring grape ripeness and the method of measuring sugar in must have practically fallen into disuse.

It is further clarified that the must extraction is the combination of the devatting and pressing operations.

4.3. Improvements to the description of how different types of wine are made.

This amendment concerns point 3 'Specific oenological practices' of the specification.

The types of wine are classified according to the grapevine product categories indicated in point 1 of this document.

For white and rosé wines, the section on 'Carbonic maceration' provides a more detailed description of the wine-making process. Wines featuring the term 'Barrica' (Barrel) under Spanish legislation have been added to the wording. Certain requirements concerning the ageing of wines featuring the terms 'Roble' (Oak) and 'Barrica' (Barrel) have been amended: the time in the barrel has been shortened and it is clarified that they must always be made of oak, which is the material that has been used for decades by all of the wineries covered by the designation.

Given that the process includes exposure to wood, the specific characteristics of wines featuring the terms 'Roble' (Oak) and 'Barrica' (Barrel) can be achieved with less time in the barrel and that is the reason why the ageing periods have been amended. The maximum nominal capacity of the barrels has also been deleted because it is not a more restrictive requirement than is applicable under Spanish law.

Liqueur wine may be made using any of the authorised varieties, thus maintaining the analytical and organoleptic characteristics of the designation for this wine category. Therefore the restriction whereby it can only be made using three varieties has been deleted.

The reference to 'sweet wine' has been deleted for this type of wine, so as to avoid the possibility of misleading the end consumer.

Only those requirements which are specific for making quality sparkling wines covered by the PDO have been left and all those that are already laid down in the applicable legislation have been deleted. The self-classification criterion has also been harmonised. The end product must be classified after disgorgement and before it is placed on the market so the reference to wine being classified in the intermediate stages has been deleted.

4.4. Lifting of restrictions.

The ban on using techniques that involve pre-heating the grapes or heating up the must or wine in the presence of the marc has been deleted. Given the technological advances, these practices allow to force the extraction of the colouring material without compromising the quality of the end product.

The start date of the ageing period for the wines has also been deleted. The records and the traceability required by the certification process mean these periods can be identified clearly without the need to condition them to a reference date.

5. AMENDMENT TO THE WORDING OF THE SECTION ON THE DEMARCATION OF THE GEOGRAPHICAL AREA

This amendment concerns point 4 'Demarcation of the geographical area' of the specification and point 5 'Demarcated geographical area' of the Single Document. The information in this section is completed with a reference to the province and Autonomous Community to which the geographical area belongs.

6. INCLUSION OF WHITE GRAPE VARIETIES

This amendment concerns point 6) 'Grape variety(ies) from which the wine is made' of the specification and point 6) 'Main Wine Grape Variety(ies)' of the Single Document.

The classification of the varieties into primary and secondary in the Single Document has been added to point 6 of the specification.

Two white grape varieties, Sauvignon Blanc and Verdejo, have been included. Both of these are well-adapted to the specific conditions of the designation in terms of yield and oenological characteristics. They are markedly aromatic and consistent with the typical sensorial profile of white wines covered by the 'Cariñena' PDO, according to the conclusions of the report issued in March 2012 by the Vine Technology and Improvement Unit and the Oenology Unit of the Aragonese Regional Government. These two varieties are classified as secondary. The Garnacha Blanca variety is now classified as a main variety. This change is due to the technological advances in wine-making and the gradual changes and increase in demand from consumer markets.

7. EXTENSION OF THE CAUSAL LINK BETWEEN THE GEOGRAPHICAL AREA AND THE PRODUCT CHARACTERISTICS

This amendment concerns point 7 'Link with the geographical area. Causal link between the geographical area and the product characteristics' of the specification. And point 7 'Description of the link(s)' of the Single Document. The link with the geographical area has been improved and extended. To be more specific, the description of the causal link between the geographical area has been added for each of the wine product categories indicated in point 2 of the specification, so as to specify the particular characteristics that each of the types of wine covered by the 'Cariñena' PDO owe to the area.

8. AMENDMENT TO APPLICABLE REQUIREMENTS IN PDO

This amendment concerns point 8 'Applicable requirements' of the specification.

8.1. Amendment to additional requirements in growing practices.

The reference to the Regulatory Board drawing up rules on the harvest, deciding when the harvest starts and sorting and transporting the harvested grapes has been deleted.

In light of the growing practices currently in place, the ongoing training for staff on the ground and oenologists and the annual climate variations, it is not considered necessary for the start date of the harvest to be set or for specific requirements on grape transportation to be issued. Based on their technical and oenological criteria in making the various wines, each of the wineries registered with the PDO schedules a staggered harvest based on grape ripeness. The grapes are transported in such a way as to avoid any detrimental effects on the quality of the fruit.

Reference has been added to the Regulatory Board approving on an annual basis agri-environmental growing practices that are conducive to reducing or replacing the plant treatments that apply to vines. In keeping with environmental protection criteria and in light of the benefits and improvements in grape health and quality demonstrated by the wine sector, it was deemed that the 'Cariñena' PDO should promote the use of biological pest control systems with a view to reducing or doing away with plant protection products where possible and giving priority to non-chemical methods, in line with the current guidelines of the Common Agricultural Policy.

8.2. Deletion of specific requirements for maturing and ageing facilities.

The current requirements in the specification referring to facilities used for ageing wines covered by the PDO have been deleted because these are general temperature, humidity and ventilation conditions with no specific values.

8.3. Formal amendment of the term 'suitable'

The expression 'wines classified as suitable' has been replaced by 'wines eligible for the PDO' in the section on additional bottling requirements. This is a terminological amendment for the purposes of alignment with the UNE-EN ISO/IEC 17065:2012 standard, Conformity assessment. Requirements for bodies certifying products, processes and services' .

8.4. Amendment to labelling requirements.

In accordance with the legislation and case-law on industrial property and trade marks, and taking account of the principles of market unity, the only additional requirement for wineries registered with the designation is that they have to submit the commercial labels used to identify the wines they place on the market, so that the Regulatory Board can enter them on the Labels Register. The reference to the labels being approved by the Regulatory Board has been deleted.

On the other hand, with a view to improving clarity and understanding, reference has been included for each of the grapevine product categories to the optional terms (traditional terms and particulars referring to the wine-making method) that can be featured on the labels of wines covered by the 'Cariñena' PDO.

As regards the traditional term 'Superior', clarification is provided that the wine must be made with at least 85 % of one of the main grape varieties for the PDO. Two new optional terms referring to the wine-making method have been added for the labels of wines covered by the PDO: 'Nuevo' (New) and 'Joven' (Young). Given the changing trends and habits of the consumer market, it has been deemed of interest to distinguish between wines bottled in the first three months after the harvest (which can use the term 'Nuevo' (New)) and wines bottled in the year after the harvest ('Joven' (Young). In both cases, the vintage must be stated on the label.

It is also considered a good idea to highlight wines from vineyards with particular characteristics. In this regard, the following optional terms have been added to the specification for the 'Cariñeña' PDO: 'Viñas viejas' (Old vines) for wines made from grapes grown in vineyards over 20 years old, and 'Vendimia seleccionada' (Select vintage) or 'Selección' (Selection) for wines made from grapes grown in plots selected before the harvest and with a yield of less than 7 000 kg per hectare.

Given the characteristics of the land and the climate in the geographical area for the PDO, vines that are over 20 years of age have reached their peak in terms of productive potential and yield. Therefore wines made from these vines can feature the term 'Viñas viejas' (Old vines) on their label.

As for wines made from grapes grown on vineyard plots that have been verified and selected before the harvest, and whose yield is lower than 7 000 kg per hectare, these may be identified using the terms 'Vendimia seleccionada' (Select vintage) or 'Selección' (Selection).

9. FURTHER MODIFICATIONS

This amendment concerns point 9 'Verification of compliance. Control body' of the specification and point 2) Contact details. Details of the applicant and the control body' under 'Other details' in the technical fact sheet.

The email and website of the Regulatory Board for the 'Cariñena' Protected Designation of Origin have been updated.

10. UPDATE TO LEGISLATIVE REFERENCES

The references in the specification to EU legislation, the UNE-EN ISO/IEC 17065:2012 international standard and the legislation on the 'Cariñena' PDO in the Autonomous Community of Aragon have been updated.

SINGLE DOCUMENT

1. **Name of the product**

Cariñena

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

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

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

White wines, rosé wines

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

Aroma: fruity, aroma of wood if the wine has been in contact with it, no faults.

Taste: medium acidity, low sweetness, no faults.

* Maximum sulphur dioxide: 240 mg/l if the sugar content ≥ 5 g/l

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	180

Red wines

Appearance: Clear, with colour ranging between violet red, purple red, garnet and cherry red.

Aroma: fruity, red fruits, aroma of wood if the wine has been in contact with it, no faults defects:

Taste: medium acidity, low sweetness, medium astringency, no faults.

* Maximum sulphur dioxide: 180 mg/l if the sugar content ≥ 5 g/l

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	140

Liqueur wine

Appearance: clear

— White wine: yellow, amber yellow or golden yellow in colour.

— Red wine: violet red, purple red, garnet or cherry red in colour.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: Warm mouthfeel (alcohol noticeable) and sweetness, no faults.

* Maximum sulphur dioxide: 200 mg/l if the sugar content ≥ 5 g/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	15
Minimum total acidity	3,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	150

Quality sparkling wine

Appearance: Clear with carbon dioxide bubbles.

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: fruity, no faults.

Taste: feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste, no faults.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	10,83
Maximum total sulphur dioxide (in milligrams per litre)	160

Semi-sparkling wine

Appearance: Clear with carbon dioxide bubbles.

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: fruity, no faults.

Taste: feeling of carbon dioxide in the mouth (refreshing tang), slightly acidic (fresh) taste, no faults.

* white and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content ≥ 5 g/l, then 240 mg/l.

* red wine: maximum sulphur dioxide 140 mg/l: if the sugar content ≥ 5 g/l, then 180 mg/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	7
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	

Wine from overripe grapes (late harvest)

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: Onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: warm mouthfeel (alcohol noticeable), sweetness depending on sugar content, no faults.

* white and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content ≥ 5 g/l, then 240 mg/l.

* red wine: maximum sulphur dioxide 140 mg/l: if the sugar content ≥ 5 g/l, then 180 mg/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	

Wine from overripe grapes (naturally sweet)

Appearance: clear

— White wine: greenish straw, pale yellow, straw yellow or yellow in colour.

— Rosé wine: onion skin, salmon pink, pink, strawberry pink or violet pink in colour.

— Red wine: violet red, purple red, garnet, cherry red or ruby red.

Aroma: ripe fruit, wood if the wine has been in contact with it, no faults.

Taste: medium-high sweetness. Without defects.

* white and rosé wines: maximum sulphur dioxide 180 mg/l: if the sugar content ≥ 5 g/l, then 240 mg/l.

* red wine: maximum sulphur dioxide 140 mg/l: if the sugar content ≥ 5 g/l, then 180 mg/l.

Where no limits have been specified, those set out in the applicable EU legislation must be followed.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	13
Minimum total acidity	4,5 grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

a. *Specific oenological practices*

Specific oenological practice

Only healthy grape bunches that have reached a suitable stage of ripeness and which are likely to have an alcohol content of at least 9 % are used to make the wines covered by the PDO.

Sufficient pressure shall be applied to extract the must or wine and separate it from the marc, so that the yield (combination of devatting and pressing operations) is not greater than 74 litres of wine for each 100 kilograms of grapes.

Cultivation method

The planting density must be at least 1 500 vines per hectare distributed evenly across the plantation.

b. *Maximum yields*

Red grape varieties

62,9 hectolitres per hectare

Red grape varieties

8 500 kilograms of grapes per hectare

White grape varieties

66,6 hectolitres per hectare

White grape varieties

9 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

Municipalities: Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Longares, Mezalocha, Muel, Paniza, Tosos and Villanueva de Huerva.

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

CABERNET SAUVIGNON

CHARDONNAY

WHITE GRENACHE

RED GRENACHE

MACABEO - VIURA

MAZUELA - CARIÑENA

MERLOT

SYRAH

TEMPRANILLO

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

'Description of the link(s)'

The vineyards of Aragon originate from the region known as Celtibera, the location of the Roman town of Carae (nowadays, Cariñena), whose inhabitants are known to have drunk wine mixed with honey back in the third century BC. As early as 1696, planting was restricted on the basis of quality to the municipalities currently covered by this PDO.

The characteristics of the different soils in the geographical area, combined with the low rainfall, extreme temperatures and the prevailing northerly wind known as the 'cierzo' make up a selective ecosystem where vines have been kept for centuries, resulting in an end product that is specific and uniquely adapted to the environment from which it originates.

The varieties used are well-adapted to the existing soil and climate conditions, resulting in a number of wines that are specific in terms of their physico-chemical and sensorial properties, which form the hallmarks of the wines produced from the authorised varieties.

WINE

The way in which the different soils in the geographical area have evolved according to the specific characteristics of the local area, together with the climate and the different varieties, combine to produce well-balanced wines with intense, fresh aromas that have good structure and a long finish.

LIQUEUR WINE

Liqueur wine is part of the history of wine-making in this geographical area, thanks to the climate conditions with high daytime temperatures and scarce rainfall, which result in very high sugar harvest, particularly in the case of late vintages.

QUALITY SPARKLING WINE

This oenological process based on the traditional method has been practised in the wineries in the area since the early 20th century. The extreme temperatures and richness of the limestone soil allow to grow varieties that give the wines body and balance. The scarce rainfall and hours of sunshine lead to a natural alcoholic strength that allows to make quality sparkling wines with the specified alcohol content values.

SEMI-SPARKLING WINE

The natural alcoholic strength, slight acidity and the intensity of the fruity aromas obtained in semi-sparkling wines are due to the hours of sunshine enabling optimal sun exposure, combined by the stark differences in temperature due to the continental climate in the area and the low risk of rainfall while the grapes are ripening.

WINE FROM OVERRIPE GRAPES

The practice of delaying the harvest in the geographical area for the 'Cariñena' protected designation of origin to obtain grapes with a higher sugar content gives these wines their characteristic aroma of ripe fruit, as well as the prevailing sweet or warm notes, on account of the alcohol content. This balance is achieved by leaving the grapes in the sun during the long ripening period.

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 commercial labels of each registered winery must be notified to the Regulatory Board as regards the requirements listed in this product specification for their inclusion in the labels register.

One of the following expressions must be printed on the labels:

'Denominación de Origen "Cariñeña"' (a traditional term within the meaning of Regulation (EU) No 1308/2013) or 'Denominación de Origen Protegida "Cariñena"'. Products intended for consumption must bear guarantee seals, which are numbered and issued by the Regulatory Board. They must be affixed at the registered winery in such a way that they cannot be reused.

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

Transportation and bottling outside the production area pose risks for the quality of the wine. Bottling in the area of origin allows the product's characteristics and quality to be preserved.

Bottling is an important operation and strict requirements must be respected. Bottling must therefore take place in the area demarcated in the specification, in order to preserve all of the physico-chemical and organoleptic properties.

Link to the product specification

https://www.aragon.es/documents/20127/20408990/Pliego+de+condiciones+modificado+de+la+DOP+Cari%C3%B1ena-consolidado.pdf/dc4ccddf-a3e2-9cdf-d0a5-1aab3df97c1e?t=1575285821697