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

(C/2025/509)

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

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Sierras de Málaga'

PDO-ES-A1480-AM03

Date of communication: 29 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

INTRODUCTION OF NEW VARIETIES

Description:

The list of red-skinned grape varieties that can be used to make wine protected by the PDO has been extended to include Melonera and Garnacha Tintorera.

Section F of the specification and Section 7 of the single document have been amended.

This is a standard amendment in accordance with Article 24(4) of Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024.

Reasons

The Phylloxera blight at the end of the 19th century wreaked havoc on the varietal heritage, as well as diminishing and splitting up the area devoted to winegrowing, with vineyards throughout the province of Málaga being dispersed.

Since the 1980s, producers have been carrying out important innovative and experimental work on varieties, rescuing historical grapes and introducing others that have been proven to thrive in neighbouring winegrowing areas (and the types of wines obtained from them). This work culminated in the PDO 'Sierras de Málaga' being recognised in the year 2000.

Therefore the characteristics and typical features of the PDO 'Sierras de Málaga' are inextricably linked to the diverse natural environment and the structure of the territory (with vineyards being scattered and small in terms of dimensions). This increases the terroir factor and results in highly expressive quality wines.

The focus on innovation in the PDO 'Sierras de Málaga' wine sector has led to the constant addition of new varieties in the successive amendments to the product specification since its publication in 2000, due to the introduction of historical varieties originally grown in the area as well as others that have been proven to thrive in neighbouring winegrowing areas.

Melonera: Traditional variety that pre-dates phylloxera, referred to by Rojas Clemente in his 1807 'Ensayo sobre las variedades de la vid común que vegetan en Andalucía' (Essay on the varieties of the common vine growing in Andalusia, which had not been grown commercially. The Regional Ministry of Agriculture, Fisheries, Water and Rural Development of the Regional Government of Andalusia established a research and development project through the 'Centro IFAPA Rancho de la Merced' in Jerez to reinstate this variety. The Regulatory Board for the Protected Designations of Origin 'Málaga', 'Sierras de Málaga' and 'Pasas de Málaga' were involved in regulating the administrative details. This variety is currently authorised in Andalusia, which is why it is included in the specification.

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

Garnacha Tintorera: The technical reports provided by the oenologists of the wineries of the Regulatory Board supporting the application to include this variety in the product specification argue that it is a simple variety, well adapted to the climate of the demarcated geographical area in the specification, with an average water requirement and a high ratio of production to water consumption, which could help offset the decline in average production yields due to the scarcity of rainfall. It is a variety that is not sensitive to the diseases and pests that are common in the geographical area, such as powdery mildew and the yellow sac spider. It also results in a lower alcoholic strength than Garnacha Tinta, since its grapes will grow larger under the same growing conditions. This is an advantage for reducing the acquired alcoholic strength of the wines. As its flesh is coloured, the final content of anthocyanins (antioxidants) is much higher than that of other grape varieties. This makes it very attractive with a view to ageing, makes the wine longer lasting, and commercially it is attractive to many consumers looking for attributes other than organoleptic ones.

SINGLE DOCUMENT

1. **Name(s)**

Sierras de Málaga

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

16. Wine from overripe grapes

3.1. *Combined Nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

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

1. *White wine*

BRIEF WRITTEN DESCRIPTION

Appearance: Pale yellow to old gold.

Aroma: Discernible aromatic intensity, fruity.

Taste: Discernible taste intensity, discernible acidity. Short to long finish.

* Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 10

— Minimum total acidity (in milliequivalents per litre)

— Maximum volatile acidity (in milliequivalents per litre) —

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

2. *Rosé wine*

BRIEF WRITTEN DESCRIPTION

Appearance: Colour ranging from onion skin to reddish pink with ruby hints.

Aroma: Discernible aromatic intensity, fruity and floral.

Taste: Discernible taste intensity. Discernible acidity and astringency. Short to long finish.

* Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 11

— Minimum total acidity (in milliequivalents per litre)

— Maximum volatile acidity (in milliequivalents per litre) —

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

3. *Red wine*

BRIEF WRITTEN DESCRIPTION

Appearance: Violet to slate red in colour.

Aroma: Discernible intensity, fruity.

Taste: Discernible taste intensity. Discernible acidity and density. With astringency. Short to very long finish.

* Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 12

— Minimum total acidity (in milliequivalents per litre)

— Maximum volatile acidity (in milliequivalents per litre) —

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

4. *Red wine from overripe grapes*

BRIEF WRITTEN DESCRIPTION

Appearance: Violet to dark cherry in colour.

Aroma: Discernible aromatic intensity, fruity.

Taste: Discernible taste intensity; Discernible acidity and astringency. Density from light to highly discernible. Short to very long finish.

* Any values not shown here comply with limits laid down in the applicable legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume) —

— Minimum actual alcoholic strength (in % volume) 12

— Minimum total acidity —

— Maximum volatile acidity (in milliequivalents per litre) —

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

5. **Winemaking practices**

5.1. *Specific oenological practices*

1. Specific oenological practice

Ageing is carried out in oak barrels using the 'añadas' system.

References to the traditional terms 'Crianza', 'Reserva' and 'Gran Reserva' as laid down in the applicable national legislation can be used for the wines on an optional basis.

2. Relevant restriction on making the wines

The pressure applied in producing musts and wines must be such that the yield does not exceed 70 % (litres of wine/kg of grapes).

No artificial sweetening or enrichment of the natural alcoholic strength is permitted. Both the natural alcoholic strength and the residual sugars in the wines covered by the PDO must always be natural.

3. Growing practices

The harvest must be made exclusively from healthy and ripe grapes. Overripe grapes may be used for wines with a residual sugar content of more than 4 grams per litre. The minimum natural alcoholic strength of eligible products in the 'wine' category is 10 % by volume. Grapes harvested from plots with a lower potential alcoholic strength are not suitable for making wines protected by the PDO, with the exception of the 'wine from overripe grapes' category, for which the natural alcoholic strength must be higher than 15 % by volume.

In the 'Serranía de Ronda' sub-area, harvesting must be carried out by hand. The grapes must be placed in packages weighing not more than 30 kg and transported in the same containers.

5.2. *Maximum yields*

1. White grape varieties

12 000 kilograms of grapes per hectare

84 hectolitres per hectare

2. Red grape varieties

9 000 kilograms of grapes per hectare

63 hectolitres per hectare

3. In the 'Serranía de Ronda' sub-area

9 000 kilograms of grapes per hectare

63 hectolitres per hectare

6. **Demarcated geographical area**

The production area for wines covered by the 'Sierras de Málaga' designation of origin is made up of the municipalities of: Málaga, Alameda, Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Algatocín, Alhaurín de la Torre, Alhaurín el Grande, Almáchar, Almargen, Almogía, Álora, Alozaina, Alpandeire, Antequera, Árchez, Archidona, Ardales, Arenas, Arriate, Atajate, Benadalid, Benahavís, Benalauría, Benalmdena, Benamargosa, Benamocarra, Benaoján, Benarrabá, El Borge, EL Burgo, Campillos, Canillas de Aceituno, Canillas de Albaida, Cañete la Real, Carratraca, cartajima, Cártama, Casabermeja, Casarabonela, Casares, Coín, Colmenar, Comares, Cómpeta, Cortes de la Frontera, Cuevas Bajas, Cuevas del Becerro, Cuevas de San Marcos, Cútar, Estepona, Faraján, Frigiliana, Fuengirola, Fuentepiedra, Gaucín, Genalguacil, Guaro, Humilladero, Igualeja, Istán, Iznate, Jiména de líbar, Jubrique, Júzcar, Macharaviaya, Manilva, Marbella, Mijas, Moclinejo, Mollina, Monda, Montecorto, Montejaque, Nerja, Ojén, Parauta,

Periana, Pizarra, Pujerra, Rincón de la Victoria, Riogordo, Ronda, Salares, Sayalonga, Sedella, Serrato, Sierra de Yeguas, Teba, Tolox, Torremolinos, Torrox, Totalán, Valle de Abdalajís, Vélez-Málaga, Villanueva de Algaidas, Villanueva de la Concepción, Villanueva del Rosario, Villanueva de Tapia, Villanueva del Trabuco, La Viñuela and Yunquera, which belong to the province of Málaga, as well as the municipalities of Benamejí and Palenciana in the province of Córdoba.

Sub-area: A geographical unit smaller than the production area, which is a homogeneous geographical environment, and in which certain differentiated requirements apply.

Area: A geographical unit smaller than the production area, which is characterised by a geographical environment with a certain homogeneity.

Within the production area covered by the 'Sierras de Málaga' designation of origin, a distinction is made between the sub-area traditionally designated 'Serranía de Ronda', a natural district to which the municipalities of Algatocín, Alpandeire, Arriate, Atajate, Benadalid, Benalauría, Benaoján Benarrabá, Cartajima, Cortes de la Frontera, Cuevas del Becerro, Faraján, Gaucín, Genalgaucín, Igualeja, Jimena de Líbar, Jubrique, Júzcar, Montecorto, Montejaque, Parauta, Pujerra, Ronda and Serrato belong.

Within the production area, a distinction is also made for the following areas: 'Axarquía', to which the municipalities of Alcaucín, Alfarnate, Alfarnatejo, Algarrobo, Almáchar, Árchez, Arenas, Benamargosa, Benamocarra, Borge, Canillas de Aceituno, Canillas de Albaida, Comares, Cómpeta, Cútar, Frigiliana, Iznate, Macharaviaya, Moclinejo, Nerja, Periana, Rincón de la Victoria, Riogordo, Salares, Sayalonga, Sedella, Torrox, Totalán, Vélez-Málaga and La Viñuela belong.

'Montes de Málaga', to which the municipalities of Alhaurín de la Torre, Alhaurín el Grande, Almogía, Álora, Antequera (the part located south of the Sierra Pelada, Sierra de las Cabras, Sierra Prieta, Sierra del Co and Sierra de Camarolas mountains), Ardales, Carratraca, Cártama, Casabermeja, Coín, Colmenar, Málaga, Pizarra, Torremolinos and Villanueva de la Concepción belong.

'Manilva', to which the municipalities of Manilva, Casares and Estepona belong.

'Costa Occidental' [West Coast], to which the municipalities of Benahavís, Benalmádena, Fuengirola, Marbella and Mijas belong.

'Norte de Málaga', to which the municipalities of Alameda, Almargen, Antequera, Archidona, Benamejí, Campillos, Cañete la Real, Cuevas Bajas, Cuevas de San Marcos, Fuentepiedra, Humilladero, Mollina, Palenciana, Sierra de Yeguas, Teba, Valle de Abdalajís, Villanueva de Algaidas, Villanueva del Rosario, Villanueva de Tapia and Villanueva del Trabuco belong.

'Sierra de las Nieves', to which the municipalities of Alozaina, El Burgo, Casarabonela, Guaro, Istán, Monda, Ojén, Tolox and Yunquera belong.

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

BLAUER LIMBERGER - BLAUFRÄNKISCH

CABERNET FRANC

CABERNET SAUVIGNON

CHARDONNAY

COLOMBARD

DORADILLA

GARNACHA BLANCA

GARNACHA TINTA

GARNACHA TINTORERA

GEWÜRZTRAMINER

GRACIANO

JAÉN TINTO

LAIREN

MACABEO - VIURA

MALBEC

MALVASIA AROMÁTICA

MELONERA

MERLOT

MONASTRELL

MONTÚA - CHELVA

MOSCATEL DE ALEJANDRÍA

MOSCATEL DE GRANO MENUDO - MOSCATEL MORISCO

MOSCATEL NEGRO

PARDINA - JAÉN BLANCO

PEDRO XIMÉNEZ

PERRUNO

PETIT VERDOT

PINOT NOIR

RIESLING

ROME

SAUVIGNON BLANC

SYRAH

TEMPRANILLO

TINTILLA DE ROTA

TINTO VELASCO - BLASCO

VERDEJO

VERMENTINO

VIJARIEGO BLANCO - BIGIRIEGO

VIOGNIER

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

The diversity of the types of wines and range of characteristics within those of the same type (white, rosé or red) reflect the interaction between the complex and diverse natural environment underpinning their production, the multitude of varieties of different origins (historical, adapted non-native and rescued native varieties) which thrive in the favourable climate of the production area, and the complexity of its relief. All of these factors contribute to vineyards being small, which increases the terroir effect.

The temperature pattern during ripening is particularly important, profoundly influencing the variability of nuances in the aromas and the quality of the polyphenols. Temperatures in the area are typically moderate, dropping at night-time. The warmth to be expected for the latitude is counterbalanced by the location in a climate transition zone and by other mesoclimate-related factors. One climate feature which is particularly relevant is the long hours of sunshine, as this favours the production of musts with the high natural strength needed for making wines from overripe grapes.

For reasons of composition, texture and/or gradient, the soils generally have good drainage. Combined with medium to low fertility levels, this boosts the concentration of aromatic compounds and enhances the finesse of the wines.

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 larger geographical unit may be indicated on an optional basis: ‘Andalusia’, the region in which the entire protected zone is contained.

— Smaller geographical units References to the sub-area, the various production areas and the municipalities in the demarcated area are expressly regulated.

Link to the product specification

https://lajunta.es/505uu