C/2025/6565

8.12.2025

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/2025/6565)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Monterrei'

EU reference number: PDO-ES-A1114-AM03 – 12.9.2025

1. **Name of product**

'Monterrei'

2. **Geographical indication type**

☐ PGI

☑ PDO

☐ GI

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 'Monterrei' 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.

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

Heading

INTRODUCTION OF ROSÉ WINES

[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).

Description

Rosé wines have been introduced under category 1, the only category covered by this PDO. Accordingly, their analytical and organoleptic characteristics have been described, certain production requirements have been set (at least 85 % of the grapes must be of a red variety; any mixing of grapes of a different colour must take place after delivery or weighing) and the production yield has been laid down. A reference to rosé wine has been added to the link but this does not risk voiding it.

Points 2, 3, 5 and 7.2 of the product specification and points 6 and 7.1 of the single document have been amended.

☑ The amendment affects the single document.

Heading

CHANGES TO ANALYTICAL LIMITS

Description

The maximum sulphur limit of the white wines has been increased from 160 mg/l to 200 mg/l.

The minimum total acidity of the red wines has been reduced from 4,5 g/l to 4 g/l.

The reference to legislation describing 'dry' wines, the only type covered by the PDO, has been updated. Also, for the sake of clarity, a sentence has been added stating that for analytical parameters not mentioned in the product specification, the limits laid down in general legislation apply.

Point 2 of the product specification and point 6 of the single document have been amended.

☑ The amendment affects the single document.

Heading

REMOVAL OF RESTRICTION RELATING TO THE VARIETIES USED

Description

The distinction between 'preferred' and 'authorised' varieties has been removed. This also removes the requirement that no less than 60 % of the grapes used to make the wine must be of the preferred varieties. The relevant wording, which was included under the link with the geographical area, has been deleted. This does not in any way risk voiding the link.

Points 3, 6 and 7.1 of the product specification and point 7.1 of the single document have been amended.

☑ The amendment affects the single document.

Heading

REMOVAL OF OTHER RESTRICTIONS

Description

The following has been deleted:

— It is forbidden to use oak woodchips in the production and subsequent processing, including storage, of wines protected by the designation.

— Musts or wines of a given harvest may be blended with those of an earlier harvest up to a limit of 15 % to correct their characteristics. Blending with two previous harvests can exceptionally be authorised up to the same limit of 15 %, subject to a product quality report.

Point 3 of the product specification and point 7.1 of the single document have been amended.

☑ The amendment affects the single document.

Heading

EXTENSION OF THE DEMARCATED AREA

Description

The demarcated geographical area has been extended, without this affecting the link, to include certain parishes bordering the current area. Specifically, it has been extended to include several parishes of the municipalities of Monterrei, Cualedro and Laza. Also, some parishes of the municipality of Ríos that used to be only partially included are now included in their entirety. This relatively small added area has climate and soil characteristics similar to those of the currently defined geographical area.

Point 4 of the product specification and point 9 of the single document have been amended.

☑ The amendment affects the single document.

Heading

CHANGES TO PRODUCTION YIELDS

Description

The difference in yield between preferred and authorised varieties has been removed as this distinction no longer applies, and changes have been made to the yield limits per hectare according to the colour of the grapes.

Point 5 of the product specification and point 7.2 of the single document have been amended.

☑ The amendment affects the single document.

Heading

CHANGE RELATING TO THE GRAPE VARIETIES

Description

The distinction between preferred and authorised varieties has been removed.

It has been specified that Araúxa is the local name of Tempranillo; it is therefore listed as a synonym although it is not officially recognised.

Point 6 of the product specification has been amended; the single document is not affected.

☐ This amendment affects the single document.

Heading

OTHER REQUIREMENTS

Description

The wording stating that the grape production limits per hectare could be amended in certain years has been deleted.

Point 8 of the product specification has been amended; the single document is not affected.

☐ This amendment affects the single document.

Heading

DRAFTING IMPROVEMENTS

Description

References to legislation, the terminology used and the delegated control body's contact details have been updated.

Points 8 and 9 of the product specification have been amended; the single document is not affected.

☐ This amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Monterrei'

EU reference number: PDO-ES-A1114-AM03 – 12.9.2025

1. **Name(s)**

'Monterrei'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined 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

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

Grapevine product

White wine

Organoleptic characteristics:

Visual appearance:

Clear and bright. From pale to golden yellow in colour.

Aroma:

Fruity aromas of the orchard or tropical fruit types.

Taste:

Fruity flavours of the orchard or tropical fruit types. Good balance between alcohol and acidity. Medium to long finish.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	12,5
Maximum total sulphur dioxide (in milligrams per litre):	200

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:

Limpid and brilliant, medium to high colour intensity. From violet red to brownish red in colour.

Aroma:

Fruity aromas of the red fruit or black fruit types.

Taste:

Fruity flavours of the red fruit or black fruit types. Good balance between alcohol and acidity. Medium to long finish.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,33
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

Rosé wine

Organoleptic characteristics:

Visual appearance:

Limpid and brilliant, low to medium colour intensity. From pale pink to cherry red in colour.

Aroma:

Fruity aromas of the red fruit or black fruit types.

Taste:

Fruity flavours of the red fruit or black fruit types. Good balance between alcohol and acidity. Medium to long finish.

Additional information regarding organoleptic characteristics:

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Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	11
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	13,33
Maximum total sulphur dioxide (in milligrams per litre):	200

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

Barrica, Crianza, Reserva and Gran Reserva white wines

Organoleptic characteristics:

Visual appearance:

Clear and bright. From pale to golden yellow in colour.

Aroma:

Fruity aromas of the orchard or tropical fruit types. Spicy or toasted aromas must also be present.

Taste:

Fruity flavours of the orchard or tropical fruit types. Spicy or toasted flavours must also be present. Good balance between alcohol and acidity. Medium to long 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:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	18
Maximum total sulphur dioxide (in milligrams per litre):	200

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

Barrica, Crianza, Reserva and Gran Reserva red wines

Organoleptic characteristics:

Visual appearance:

Limpid and brilliant, medium to high colour intensity. From violet red to brownish red in colour.

Aroma:

Fruity aromas of the red fruit or black fruit types. Spicy or toasted aromas must also be present.

Taste:

Fruity flavours of the red fruit or black fruit types. Spicy or toasted flavours must also be present. Good balance between alcohol and acidity. Medium to long finish.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	20
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.

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:

At least 85 % of the grapes used to make rosé wines must be of a red variety. If white grape varieties are also used, the grapes must be mixed after delivery or weighing.

The extraction yield must not be more than 74 litres of wine per 100 kg of grapes.

The use of continuous presses is not permitted. The use of high-speed centrifugal crushers is prohibited. Practices that involve pre-heating the grapes or heating the musts or wines in the presence of the marc are not permitted.

Winemaking practice:

—

Type of oenological practice:

Relevant restriction on making the wines

Description:

The planting density must be no less than 3 000 vines per hectare and no more than 5 000 vines per hectare.

7.2. *Maximum yields*

All wines/category/variety/type:

White grape varieties

Maximum yield:

Maximum yield:	13 200
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

White grape varieties

Maximum yield:

Maximum yield:	97,68
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Red grape varieties

Maximum yield:

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

All wines/category/variety/type:

Red grape 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**

— ALBARIÑO

— BLANCA DE MONTERREI

— CAÍÑO BLANCO

— CAÍÑO TINTO

— DOÑA BLANCA / DONA BRANCA

— GODELLO

— LOUREIRA

— MENCÍA

— MERENZAO

— SOUSÓN

— TEMPRANILLO

— TREIXADURA

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

The demarcated area is divided into two sub-areas:

— Monterrei valley sub-area: the parishes of Castrelo do Val, Pepín and Nocedo do Val of the municipality of Castrelo do Val; the parishes of Albarellos, Infesta, Monterrei and Vilaza of the municipality of Monterrei; the parishes of Oímbra, Rabal and San Cibrao of the municipality of Oímbra and the parishes of Abedes, Cabreiroá, Feces de Abaixo, Feces de Cima, Mandín, Mourazos, Pazos, Queizás, A Rasela, Tamagos, Tamaguelos, Tintores, Verín and Vilamaior do Val of the municipality of Verín.

— Ladera de Monterrei sub-area: the municipality of Vilardevós, the parishes of Gondulfes and Servoi of the municipality of Castrelo do Val; the parishes of As Chas, Bousés, Videferre and A Granxa of the municipality of Oímbra; the parishes of Estevesiños, Flariz, A Madalena, Medeiros, Rebordondo, San Cristovo and Vences of the municipality of Monterrei; the parish of Queirugás of the municipality of Verín; the parishes of Castrelo de Abaixo, Castrelo de Cima, Fumaces e A Trepa, Progo and Riós of the municipality of de Riós, the parishes of San Millao, Montes, Rebordondo and A Xironda of the municipality of Cualedro and the parishes of Matamá y Retorta of the municipality of de Laza.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The climate, with low rainfall and high temperatures during the summer and high temperature variations between day and night during ripening, is optimal for growing the vine varieties used, which are mostly native varieties selected over the years. The choice of the best land and the use of growing techniques adapted to the varieties and to the area, in particular the training and pruning systems used to ensure the wine production potential is properly kept in check, also have an impact on the wines' characteristics, in terms of their floral and fruity aromas and balanced taste.

11. **Further applicable requirements**

Heading of the requirement/derogation

BOTTLING

Legal framework:

National legislation

Type of further requirement/derogation:

Bottling within the demarcated geographical area

Description of the requirement/derogation:

The wines must be bottled in the demarcated geographical area. Transporting and bottling the wines outside the winemaking area can jeopardise quality, as the wine can be exposed to oxidation-reduction, variations in temperature and other influences. The further the wine travels, the greater the risk. Bottling in the area of origin allows the wine's characteristics and quality to be preserved. This, combined with the experience and in-depth knowledge of the wines' particular qualities, built up over the years by the wineries of the Monterrei designation of origin, make it necessary to bottle the wines in the area of origin, thus preserving all their physical, chemical and organoleptic characteristics.

Heading of the requirement/derogation

LABELLING

Legal framework:

National legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The designation name must appear on the labelling, in lettering at least 4 mm in height.

The relevant brand name must also be indicated.

The packaging used for all products intended for consumption must bear a numbered seal or label to be supplied by the Regulatory Board. This label must include the designation of origin logo.

The labelling of wines bearing this designation of origin may include the term 'barrica' ('barrel-aged') provided they meet the relevant requirements in current national legislation.

Electronic (URL) reference to the publication of the product specification

https://agacal.xunta.gal/sites/default/files/calidade-alimentaria/vinos/Pliego-condiciones-DOP-Monterrei-julio-2025_ES.pdf