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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 referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/296)

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

'Cebreros'

PDO-ES-02348-AM02

Date of communication: 10 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. AMENDMENT OF CERTAIN ANALYTICAL PARAMETERS

Description

— Minimum actual alcoholic strength reduced from 12 % to 11,5 % in white and rosé wines; and from 13 % to 12,5 % in red wines.

— Minimum total acidity (expressed as tartaric acid) reduced from 4 to 3,5 grams per litre in white wines; from 4,5 to 4 grams per litre in red and rosé wines; and from 4 to 3,5 grams per litre in aged red and rosé wines.

This amendment affects point 2.a of the product specification and point 4 of the single document.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason

The old vines characteristic of our area tend to produce bunches of grapes with a greater concentration of sugars, which in turn produce higher alcoholic strength. By contrast, the young vines in our vineyards are being planted at greater elevation and with cooler aspects. They will produce grapes with a lower sugar content and, consequently, wines with lower alcoholic strength.

The reduction in the minimum total acidity is mainly due to the change in environmental conditions as a result of the increased average temperatures in recent years. An additional factor is the lack of rainfall which has caused a general reduction in acidity in all grape varieties.

2. REDUCTION IN THE MINIMUM POTENTIAL ALCOHOLIC STRENGTH OF THE GRAPE

Description

The minimum potential alcoholic strength of the grape has been reduced from 12 % to 11,5 % for red wines, and from 11 % to 10,5 % for white wines.

This amendment affects point 3.b.1 of the product specification and point 5.1 of the single document.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

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

Reason

The old vines characteristic of our area tend to produce bunches of grapes with a greater concentration of sugars, which in turn produce higher alcoholic strength. By contrast, the young vines in our vineyards are being planted at greater elevation and with cooler aspects. They will produce grapes with a lower sugar content and, consequently, wines with lower alcoholic strength.

3. INCREASE IN THE MAXIMUM YIELD OF GRAPES PER HECTARE

Description

The maximum yield permitted for the Cebreros PDO has been increased from 6 000 to 8 000 kilos per hectare.

Point 5.1 of the product specification and point 5.2 of the single document have been amended.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason

The circumstances of the vineyards of the Cebreros PDO have changed in recent years. The first product specification was compiled at a time when the vineyards in the area had been in decline for years. Most of them were largely untended and therefore yields were low. Gradually over recent years, work has increased with ploughing, manuring etc. As a result, there has been a considerable increase in yields on a large number of parcels.

Furthermore, newly registered vineyards in areas with high planting density mean that yields are higher.

Finally, according to the registers of the Government of the Autonomous Community of Castile and Leon, over the last 3 years there have been applications to plant or register 82,5 hectares of new vineyards. The young vines produce higher yields than the old vines.

Dryland viticulture is practised in the area of the Cebreros PDO. This means that the increase in yield is not detrimental to quality as it is a yield that the plant produces naturally.

The amendment is therefore intended to adapt to the new reality of vineyards in the Cebreros PDO area.

4. AMENDMENT TO THE PROVISIONS ON LABELLING

Description

— A new labelling term has been introduced: 'vino de parcela' (wine from a specific parcel), together with rules on using it.

— In four existing smaller geographical units ('Sierra de Gredos', 'Valle del Alberche', 'Valle del Tiétar' and 'Valle de Iruelas'), the requirement for 85 % of grapes used to come from those geographical units has been increased to 100 %.

— In the existing smaller geographical units, which were municipalities listed in section 5 of the product specification, and which must bear the term 'Vino de Pueblo' (village wine), the requirement for 85 % of grapes used to come from those geographical units has been increased to 100 %.

— New smaller geographical units have been designated and demarcated. These are 'parajes' (rural locations) with names that can be used with the term 'Vino de Paraje', on condition that 100 % of the grapes used come from the 'paraje' in question.

This amendment affects point 8.b.3 of the product specification and point 9 of the single document.

It is a standard amendment because it does not constitute any of the changes set out in Article 24(3) of Regulation (EU) 2024/1143 of the European Parliament and of the Council on geographical indications.

Reason

Consumers are increasingly interested in knowing more about the origin of the wines they drink, and producers want to make this additional information available on the label in order to highlight the importance of the villages and geographical units with a long tradition of producing quality grapes. It is also so that consumers have access to accurate information on the label, meaning that it is necessary to regulate the conditions of use of these names.

The wines included in these categories must be of a high quality and have the obligatory traceability, guaranteeing that they come from the places stated on the label. This will enhance the range of wines available with the Cebreros protected designation of origin, enhancing its image in the eyes of experts and consumers.

SINGLE DOCUMENT

1. **Name(s)**

Cebreros

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

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 wines*

BRIEF WRITTEN DESCRIPTION

The white wines have come in shades ranging from straw-coloured to golden yellow. They are clear and bright, with fruity aromas, and are flavourful, balanced, and unctuous in the mouth. If the wines have been aged in barrels, they may be golden-coloured at the edges, their fruity aromas are riper and they are more full-bodied in the mouth.

* Maximum volatile acidity for wines more than 1 year old: 16,67 milliequivalents per litre up to 10 %, increasing by 1 milliequivalent per litre for each degree of alcoholic strength in excess of 10 %. These wines may exceed the limits laid down at point 1 of Part C, Annex I to Commission Regulation (EC) No 2019/934, provided that they comply with the conditions set out at point 3 of this Annex.

* Minimum total acidity for wines aged for more than 6 months. 3,5 grams per litre expressed as tartaric acid (46,67 milliequivalents per litre).

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity: 3,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): 160

2. *Rosé wines*

BRIEF WRITTEN DESCRIPTION

The rosé wines are clear and bright, and their colour ranges from pale pink to strawberry-pink or raspberry. They typically have notes of red and/or black fruits, with a medium structure in the mouth. If they have been aged in barrels, their tones may be more orangey and the hints of fruit linger with less intensity, with woody notes perceptible in the background.

* Maximum volatile acidity for wines more than 1 year old: 16,67 milliequivalents per litre up to 10 %, increasing by 1 milliequivalent per litre for each degree of alcoholic strength in excess of 10 %. These wines may exceed the limits laid down at point 1 of Part C, Annex I to Commission Regulation (EC) No 2019/934, provided that they comply with the conditions set out at point 3 of this Annex.

* Minimum total acidity for wines aged for more than 12 months. 3,5 grams per litre expressed as tartaric acid (46,67 milliequivalents per litre).

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11,5

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 13,33

— Maximum total sulphur dioxide (in milligrams per litre): 160

3. *Red wines*

BRIEF WRITTEN DESCRIPTION

The red wines are clear in appearance, with cherry-red tones and touches of violet. They typically have notes of red and/or black fruits, as well as a balanced acidity and structure, which gives them finesse and elegance. If they have been aged in barrels, they retain their fruity range together with their woody notes, and they become smoother and acquire a longer-lasting taste and brick-red tones.

* Maximum volatile acidity for wines more than 1 year old: 16,67 milliequivalents per litre up to 10 %, increasing by 1 milliequivalent per litre for each degree of alcoholic strength in excess of 10 %. These wines may exceed the limits laid down at point 1 of Part C, Annex I to Commission Regulation (EC) No 2019/934, provided that they comply with the conditions set out at point 3 of this Annex.

* Minimum total acidity for wines aged for more than 12 months. 3,5 grams per litre expressed as tartaric acid (46,67 milliequivalents per litre).

* The analytical parameters not laid down in this document shall comply with the rules in force.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 12,5

— Minimum total acidity: 4 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

5. **Winemaking practices**

5.1. *Essential oenological practices*

1.

Cultivation method

— The planting, filling in of gaps, in situ grafting, and top grafting may only be done with authorised varieties.

— New plantings may only use the main grape varieties: Garnacha Tinta and Albillo Real.

The vines can be shaped in the following ways:

— Traditional gobelet and its variants;

— On trellises: for vineyards where vine-training is used.

2.

Specific oenological practice

Minimum potential alcoholic strength of the grapes: 11,5 % (red varieties) and 10,5 % (white varieties).

Tanks and containers are only used if they do not contaminate the wine and are permitted under current legislation.

Maximum extraction rate: 70 litres per 100 kilos of grapes.

Ageing conditions:

— For wines bearing the term 'FERMENTADO EN BARRICA' (barrel fermented), oak barrels must be used for both fermentation and lees ageing.

— Subsequent ageing must be carried out in oak barrels.

— Calculation of the ageing period starts on 1 November of the year of the harvest.

3.

Relevant restriction on making the wines

— The white wines are made exclusively with the Albillo Real grape variety.

— A minimum of 95 % of the grapes used to make the rosé and red wines must be of the variety Garnacha Tinta.

For the extraction of the grape must, the use of both high-speed centrifuge machines and continuous presses is prohibited.

5.2. *Maximum yields*

1.

8 000 kilograms of grapes per hectare

2.

56 hectolitres per hectare

6. **Demarcated geographical area**

The municipalities listed below, all of which are in the province of Avila: La Adrada, El Barraco, Burgohondo, Casavieja, Casillas, Cebreros, Cuevas del Valle, Fresnedilla, Gavilanes, Herradón de Pinares, Higuera de las Dueñas, El Hoyo de Pinares, Lanzahíta, Mijares, Mombeltrán, Navahondilla, Navalmoral, Navaluenga, Navarredondilla, Navarrevisca, Navatalgordo, Pedro Bernardo, Piedralaves, San Bartolomé de Pinares, San Esteban del Valle, San Juan de la Nava, San Juan del Molinillo, Santa Cruz de Pinares, Santa Cruz del Valle, Santa María del Tiétar, Serranillos, Sotillo de la Adrada, El Tiemblo, Villanueva de Ávila and Villarejo del Valle.

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

ALBILLO REAL

GARNACHA TINTA

GARNACHA TINTORERA

TEMPRANILLO

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

8.1. *Natural and human factors*

Natural factors

The area to be protected is located in the Central Iberian System of mountain ranges, between the basins of the Alberche and Tiétar rivers, which are tributaries of the Tagus. The eastern part of the Sierra de Gredos mountain range separates the two river basins. Materials of granitic origin predominate.

In the Alberche basin, the terrain is rugged, but without sharp features. It is dotted with steep-sloped hills of considerable height. The vineyards are located mainly on the hillsides of the left bank of the valley, facing south. The elevation is between 800 and 1 000 metres, although some parcels may be above 1 000 metres. The Tiétar river basin is lower-lying, but rises abruptly towards its source.

The soils are loamy, sandy, and slightly acidic, with a granite bedrock and little organic material. There is a shale area with loamy-clay-sandy soils, although it is much smaller. According to the FAO classification, the soils in the area are mostly Cambisols. Dystric and Humic Cambisols account for most of the soils in the vineyards.

The climate is Mediterranean with a continental influence. It has relatively short winters that are not very cold. The summers are long, warm and dry. The average annual temperature in the area where the vineyard is located (the Sierra de Gredos has a mountain climate) is between 12 and 15 °C, and the rainfall varies between 400 and 800 millimetres a year. There are 215 frost-free days a year. In general, it may be said that the climate is warmer and more rainy than in the areas elsewhere in the region, where the River Duero PDOs are located.

Human factors

For centuries, humans have selected the best lands for cultivating vines, choosing those that were most suitable and that had a south-south-east aspect. The high elevation of certain parcels, over 1 000 metres, should be noted.

Garnacha Tinta and Albillo Real are the main varieties used for making the wine. There have been references throughout history to how well suited these varieties are to the area. Although these varieties are grown in other areas, the qualities of the soil and climate produce very distinctive characteristics in the protected wines.

The vineyards in the demarcated area are very old: 94 % of the vines are more than 50 years old, and 37 % are more than 80 years old. This means low production volumes that are high in quality.

There is a spacious planting pattern in the area, generally greater than 2,5 x 2,5 metres. The planting density is thus 1 600 vines per hectare, suited to the low and irregular rainfall and to the soil that is poor in organic matter.

8.2. *Characteristics of the product*

The wines in the demarcated area can be separated into: whites, rosés, reds, young and aged. These all share the following characteristics of the terroir:

— High alcoholic strength

— High and balanced tartaric acid

— Long ageing potential, the red wines in particular keep very well

— The wines are balanced, smooth and refined in the mouth and very lively.

8.3. *Causal link*

The distinctiveness of the wines from the demarcated area is essentially due to the geographical environment. As mentioned above, the area is defined by two mountain ranges and two rivers, both belonging to the river Tagus basin. The vineyards are located mainly on the hillsides of the left banks of the two valleys, facing south. Consequently, the characteristics of the area's soil, geology and climate make for an exceptional and singular area for vine cultivation. In addition, human know-how in selecting the most appropriate varieties and the most suitable growing method makes it possible to produce a specific and unique product. The main factors that demonstrate this link are summarised below:

— The sandy loan texture of the soils with the granite bedrock gives the wines finesse, making them refined in the mouth.

— Unlike the surrounding areas, the protected area has a more moderate microclimate than the rest of Castile and Leon. It is cooler than the areas to the south and east, with its own marked features. However, the absence of rainfall in the summer and early autumn ensures that the grape harvests are healthy and of high quality.

— The vineyards are located at high elevation, with some situated more than 1 000 metres above sea level. This is why the resulting grapes have very good acidity, bringing freshness and liveliness to the wine.

— The grape variety map also attests to its distinctiveness. The winegrowers have for centuries chosen the varieties best suited to the area: Garnacha Tinta and Albillo Real, which are the basis of the wines and give them their distinguished character. Garnacha Tinta produces wines with a high alcoholic strength, although due to the elevation and climate they are fresh on the palate. Albillo Real is specific to the area and distinct from Albillo Mayor, typical of other areas in Castile and Leon. It produces complex, flavourful and lively wines, very suited to ageing in the barrel.

— The planting distances that have been traditionally used, together with the low rainfall and the lack of organic material in the soil give rise to very low grape yields. This is one of the factors behind the high quality of the grapes from both a production and polyphenol perspective. They have balanced analytical parameters and ripen very well.

— The vineyards are very old: 94 % of the vines are more than 50 years old and 37 % more than 80 years old. Combined with the features mentioned earlier, this means the wines age particularly well.

Taken together, the circumstances described above produce grapes that ripen very well, meaning that wines can be produced with a high alcohol content: not less than 12 º in the white and rosé wines and 13 º in the reds. At the same time there is considerable acidity: total acidity of not less than 4,5 grams per litre expressed as tartaric acid. This double characteristic, a high alcohol content and high acidity, gives the Cebreros wines their characteristic balance.

The wines covered by the protected area are different from those of surrounding areas, in particular the wines from the Duero valley, in that they display this typical balance between alcohol and acidity, with a structure that is marked but not excessive, resulting in wines with a very elegant character.

9. **Essential further conditions (packaging, labelling, other requirements)**

Legal framework:

In national legislation

Type of further condition:

Packaging within the demarcated geographical area

Description of the condition:

The wine-making process includes bottling and finishing the wines. The organoleptic and physical and chemical characteristics described in this product specification can therefore only be guaranteed if all of the wine handling operations take place in the area of production. The bottling of wines covered by the Cebreros PDO is one of the factors critical to attaining the characteristics set out in the specification. As a consequence, and with a view to ensuring quality and providing a guarantee as to origin and control, bottling takes place in warehouses located in bottling plants in the production area.

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The geographical name 'Cebreros' and the terms 'Denominación de Origen Protegida' (protected designation of origin) or the traditional terms 'Vino de Calidad' (quality wine) must be included and appear prominently on the labelling of bottled wines.

It is also obligatory to indicate the vintage, even if the wine has not undergone ageing.

Wines covered by the 'Cebreros' PDO can also use the following optional terms on the labels:

— The terms 'FERMENTADO EN BARRICA' or 'ROBLE' (oak) may be used, provided that the wines meet the conditions laid down in current legislation.

— The term 'VINO DE PARCELA' (wine from a parcel), if 100 % of the grapes used to make the wine come from a single parcel, or several contiguous parcels. Use of herbicides is prohibited on the parcels that produce the grapes to make these wines. Producers are required to check this by conducting a soil analysis. This term cannot be accompanied by the name of a smaller geographical unit.

— The name of one or more smaller geographical units of those listed below and the terms that must accompany them:

  — 'SIERRA DE GREDOS': for protected wines where no less than 100 % of the grapes used came from parcels located within the following municipalities: La Adrada, El Barraco, Burgohondo, Casavieja, Casillas, Cebreros, Cuevas del Valle, Gavilanes, Herradón de Pinares, Higuera de las Dueñas, El Hoyo de Pinares, Lanzahíta, Mijares, Mombeltrán, Navahondilla, Navalmoral, Navaluenga, Navarredondilla, Navarrevisca, Navatalgordo, Pedro Bernardo, Piedralaves, San Bartolomé de Pinares, San Esteban del Valle, San Juan de la Nava, San Juan del Molinillo (Navandrinal), Santa Cruz de Pinares, Santa Cruz del Valle, Santa María del Tiétar, Serranillos, Sotillo de la Adrada, El Tiemblo, Villanueva de Ávila and/or Villarejo del Valle.

— 'VALLE DEL ALBERCHE': for protected wines where no less than 100 % of the grapes used came from parcels located within the following municipalities: El Barraco (except for zones 18 and 19), Burgohondo, Cebreros, Herradón de Pinares, Hoyo de Pinares, Navalmoral, Navaluenga (except zones 8 and 9), Navarredondilla, Navarrevisca, Navatalgordo, San Bartolomé de Pinares, San Juan de la Nava (except zone 6), San Juan del Molinillo (Navandrinal), Santa Cruz de Pinares, Serranillos, El Tiemblo (except zones 43, 46, 47, 48, 49, 52, 53, 54, 55, 56, 58, 59, 60, 61, 62, 63, 64 and 65) and/or Villanueva de Ávila.

— 'VALLE DEL TIÉTAR' for protected wines where no less than 100 % of the grapes used came from parcels located within the following municipalities: La Adrada, Casavieja, Casillas, Fresnedilla, Gavilanes, Higuera de las Dueñas Lanzahíta, Mijares, Navahondilla, Pedro Bernardo, Piedralaves, Santa María del Tiétar and Sotillo de la Adrada, Cuevas del Valle, Mombeltrán, San Esteban del Valle, Santa Cruz del Valle and/or Villarejo del Valle. 'VALLE DE IRUELAS' for protected wines where no less than 100 % of the grapes used came from parcels located within the following municipalities:

— El Barraco: Zones 19 and 18, Tiemblo (El): Zones 43, 46, 47, 48, 49, 52, 53, 54, 55, 56, 58, 59, 60, 61, 62, 63, 64 and 65. Zones 8 and 9, San Juan de la Nava: Zone 6.

— 'VINO DE PUEBLO' followed by the geographical name of each of the municipalities listed in section 5 of the product specification, provided that 100 % of the grapes used to make the protected wine come from parcels within the municipality in question.

— 'VINO DE PARAJE' followed by the geographical name of one of the 'parajes' identified in the geographical area of the Cebreros PDO, provided that 100 % of the grapes used to make the protected wine come from parcels situated in the 'paraje' in question. Exceptionally, parts of a 'paraje' may be located in different neighbouring municipalities.

Link to the product specification

www.itacyl.es/documents/20143/342640/PCC+DOP+CEBREROS_Rev+2.docx/568b0e60-e2ab-ef8d-b11c-8c970bbbdf0b